

APPETIZERS

Fuego Guacamole & Fired Roasted Salsa 14

Fresh Avocado, Onion, Chile Serrano, Cilantro
Tomato, Tomato Salsa, Corn Tortilla Chips

Spicy Chicken Tortilla Soup 12

Shredded Chicken, Fired Roasted Tomato, Guajillo
Cotija Cheese, Cilantro, Fried Corn Tortilla Strips

Barbacoa Quesadilla 16

Short Rib Barbacoa, Blend of Mexican Cheeses
Onion, Cilantro, Mango Chipotle Honey Salsa

Grilled Lamb Chops 25

Chimichurri, Jalapeño Pepper Escabeche
Spring Sweet Peas, Roasted Sweet Potato, Cotija Cheese

Calamari Frito 19

Crispy Calamari, Salsa Brava, Crema Fresca

Crab Cakes 20

Jumbo Lump Crab Meat, Roasted Jalapeño Remoulade
Cucumber Relish

Oaxaca Tamales 16

Stone Ground Masa, Rajas, Oaxaca Cheese
Chile Guajillo Sauce, Jalapeño Crema

Try it with a Golden Road Mango Cart

SALAD

Caesar Tijuano 18

Grilled Romaine Lettuce, Crispy Prosciutto,
Parmesan Cheese, Sour Dough Crouton, Caesar Dressing

Fuego Salad 15 VEG

Baby Greens, Chile Dusted Pecans, Goat Cheese
Heirloom Tomatoes, Cilantro, Fuji Apples,
Creamy Chipotle Dressing

ADD: Chicken +6 | Steak +8 | Salmon +8

Ember Charred Beets 18

Hearts of Romaine, Heirloom Beets, Roasted Corn
Herbed Goat Cheese, Candied Walnuts
Cilantro Guajillo Vinaigrette

SIDES

Crispy Brussels Sprouts 10

Za'atar, Balsamic

Sautéed Garlic Spinach 9

Butter, Garlic, Lemon

Caramelized Plantains 12

Chipotle Caramel Sauce

Shaved Street Corn 12

Roasted White Corn, Garlic Aioli, Queso Fresco, Tajin

Steamed Rice 6

SANDWICHES

Served with French Fries or Fresh Fruit

Mayan Burger 20

Half-Pounder Angus Patty with Cheddar or Swiss
Lettuce, Tomato, Red Onion, Pickle

ADD: Applewood Smoked Bacon +2 | Avocado +2

Prosciutto & Brie Sandwich 20

Prosciutto di Parma, Cream Brie, Fig Jam, Arugula,
Olive Oil, Rustic Bread

HOT ENTREES

Filet Mignon 45

Grilled Filet Mignon, Chile Pasilla Glaze, Mushrooms
Fingerling Potatoes, Corn, Lima Beans, Roasted Tomato

Pan-Seared Fillet of Salmon 29

Honey Ancho Chili Glaze, Spicy Black Bean Sauce
Garlic Spinach, Mexican Cream

Pan-Roasted Chilean Seabass 44

Fried Sage Brown-Butter, Blistered Tomatoes
Mashed Acorn Squash, Chanterelle Mushrooms, Chili Oil

Shrimp Adobo 35

Pan-Roasted Jumbo Gulf Shrimp, Achiote Butter Sauce
Crispy Cauliflower, Brussel Sprouts

Rabo Enendido 38

Braised Beef Oxtail, Cherry Mezcal Broth
Winter Root Vegetables, Pickled Onion, Cilantro

Pollo a la Plancha 32

Chili Rubbed Chicken Breast, Risotto, Black Bean
Spinach, Shiitakes, Chorizo, Pico de Gallo

Ropa Vieja 33

Cuban Style Braised Short Rib, Black Bean Purée
Crispy Corn Tortillas, Cabbage Escabeche, Caramelized
Plantains, Serrano, Cream

Spinach Mushroom Risotto 29 VEG

Black Beans, Spinach, Shiitake Mushrooms, Corn
Pico de Gallo, Parmigiano Reggiano

DESSERTS

Metropolitano Caramel Flan 12

Mexican Custard, Caramel, Pineapple-Strawberry Pico, Cinnamon Crisp

Chocolate Trio 13

Bittersweet, Milk, White Chocolate, Ganache Raspberry Sauce

Churros 12

Sugar Cinnamon Churros, Caramel Sauce, Vanilla Ice Cream

Vanilla Crème Brulée 11

Fresh Berries, Caramelized Sugar

SIGNATURE COCKTAILS

Signature Fuego Margarita 14

Reposado Tequila, Cointreau, Lime, Agave Nectar

Try it: **Skinny // Spicy // Strawberry // Mango**

Spicy Paloma 14

House-Infused Jalapeño Reposado, Grapefruit
Lime

Playa del Sol 14

Mezcal, Aged Rum, Lime, Pineapple, Maple

Gin Cruiser 14

Botnist Gin, Aperol, Lemon, Agave, Orange Bitters

Red Summer 14

Don Q White Rum, Passion Fruit Liqueur
Orange, Lime, Agave, Dark Rum Float

Spring & Tonic 14

House-made Ginger-Infused Gin, Fresh Mint, Lemon,
Agave, Tonic

Cucumber Vodka Mule 14

Cucumber Vodka, Lime, Ginger Beer

Tiki Torch 14

White Rum, Dark Rum, Cointreau, Maple, Lemon
Angostura Bitters

Tito's Bloody Mary 14

Tres Agaves Organic Bloody Mary Blend

Whiskey Amor 14

Maker's Mark Bourbon, St. Germain Elderflower
Liqueur, Lemon, Agave Nectar, Grenadine
Mint Leaves

Cava Mimosa 12

Spanish Sparkling Wine, Orange Juice

Sangria 13

Red or White

BEER

On Tap 7

Spacedust IPA, Elysian, Seattle WA

Mango Cart, Golden Road, Los Angeles, CA

Modelo Especial, Mexico

Domestic Bottles 6

Budweiser, Bud Light, Coors Light, Stella

Michelob Ultra, Shock Top Belgian Wheat

Craft Bottles 8

Sculpin IPA, Ballast Point, San Diego CA

Lagunitas IPA, Petaluma CA

Imported Bottles 7

Negra Modelo, Pacifico, Corona, Dos Equis XX

Lager, Dos Equis XX Amber, Heineken

Buckler Non-Alcoholic Lager

WINE

Bubbles

Moscato, Mia, Spain 10/40

Sparkling Rosé, Poema, Spain 11/44

Sparkling Cava, Poema, Spain 11/44

Prosecco, Torresella, Italy 12/48

Sparkling Brut, Le Grand Courtage, France 12/48

Veuve Clicquot, Brut 100

Veuve Clicquot, Rosé 180

Dom Peignon 2009 350

Whites

Pinot Grigio, Candoni, Italy 10/40

Chardonnay, Grove Ridge, CA 10/40

Chardonnay, Hahn SLH, CA 14/56

Chardonnay, Joseph Phelps, Sonoma, CA 95

Chardonnay, Cakebread, Napa, CA 100

Chardonnay, Pahlmeyer, Napa, CA 160

Sauvignon Blanc, Cape Mentelle, Australia 10/40

Sauvignon Blanc, Montes, Chile 11/44

Sauvignon Blanc, Ferrari-Carano, CA 12/48

Sauvignon Blanc, Duckhorn, Napa, CA 80

Albariño, Paco & Lola, Spain 12/48

Riesling, Blue Nun, Germany 10/40

Rosé, Lafase, France 11/44

Reds

Tempranillo, Numanthia Themes 11/44

Red Blend, Skyside 12/48

Cabernet Sauvignon, Grove Ridge, CA 10/40

Cabernet Sauvignon, Hess, Napa, CA 13/52

Cabernet Sauvignon, Justin, Paso, CA 17/68

Cabernet Sauvignon, Groth, Oakville, CA 110

Cabernet Sauvignon, Frank Family, Napa, CA 115

Pinot Noir, Dos Almas, Chile 10/40

Pinot Noir, Love Noir, Livermore, CA 11/44

Pinot Noir, Hahn SLH, Soledad, CA 15/60

Pinot Noir, Bella Glos, Santa Maria, CA 100

Garnacha, Castillo de Monséran, Spain 11/44

Malbec, Amalaya, Argentina 10/40

Malbec, Tamari, Argentina 12/48

Malbec, Terrazas Reserva, Argentina 12/48