

CEVICHE

Shrimp Mercado 18

Chipotle Tomato Broth, Pickled Red Onions, Cucumber Avocado, Jicama, Scallions, Totopos

Hojas de Seabass 20

Ginger, Lime, Onion, Cucumber, Radish, Cilantro

El Atún 18

Ahi Tuna, Tamarind Soya, Ginger, Serrano Mango, Jicama, Scallions, Fried Plantains

Ceviche Sampler 30

SALAD

Caesar 18

Romaine Leaves, Endive, Parmigiano Reggiano Chili-Dusted Breadcrumbs, Caesar Dressing

Fuego Salad 16 **VEG**

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

Tortilla Chopped Salad 18 **VEG**

Romaine Hearts, Shiitake Mushrooms, Asparagus Queso Fresco, Pepitas, Crispy Tortillas Cilantro Lime Vinaigrette

SHARABLES

Fuego Guacamole & Fire Roasted Salsa 16

Fresh Avocado, Onion, Chile Serrano, Lime Cilantro, Fired Roasted Salsa, Tortilla Chips

Spicy Tuna Totopo 24 **GF**

Avocado Crema, Ginger Soya, Sesame, Cucumber Scallions, Crispy Shallots, Shishito Peppers, Chili Oil

Barbacoa Quesadilla 18

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

Crab Cakes 22

Jumbo Lump Crab Meat, Roasted Jalapeño Remoulade Cucumber Relish, Chili Oil

Calamari Frito 20

Crispy Calamari, Salsa Brava, Crema Fresca

Grilled Lamb Chops 26

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

Adobo Cauliflower 16 **VEG, GF**

Salsa Macha, Pine nuts, Goat Cheese Pickled Onion, Earthy Greens

Choriqueso 16

Oaxaca & Asadero Cheese Fondue, Chorizo Spinach, Fried Tortilla Chips

MAINS

Char Broiled Filet Mignon 46

Pasilla Glaze, Mushrooms, Herbed Butter Fingerling Potatoes, Blistered Tomatoes, Asparagus

Delmonico New York Steak 48

Dijon Herbed Butter Sauce, Grilled Brocolini Shallots, Fingerling Potatoes

Pan-Seared Fillet of Salmon 32

Citrus Guajillo Sauce, Forbidden Black Rice Fennel, Arugula, Cucumber Ralish

Pan-Roasted Chilean Seabass 46

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

Seafood Crepas 40

Jumbo Lump Crab Meat, Rock Shrimp, Cilantro Crepes Roasted Poblano Sauce, Black Bean, Corn Relish

Mezcal Pollo Chipotle 32

Chicken Breast, Smoked Mezcal Butter, Lime Pignolas, Spinach, Mashed Potatoes

Ropa Vieja 34

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

Camarones a la Parilla 36

Grilled Shrimp, Escabeche Rojo, Shishito Pesto, Risotto Blanco, Jalapeño Crema

Spinach Mushroom Risotto 29 **VEG**

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

SIDES

Crispy Brussels Sprouts 10

Za'atar, Balsamic

Sautéed Garlic Spinach 9

Cream, Garlic, Lemon

Caramelized Plantains 12

Chipotle Caramel Sauce, Whipped Cream

Shaved Street Corn 12

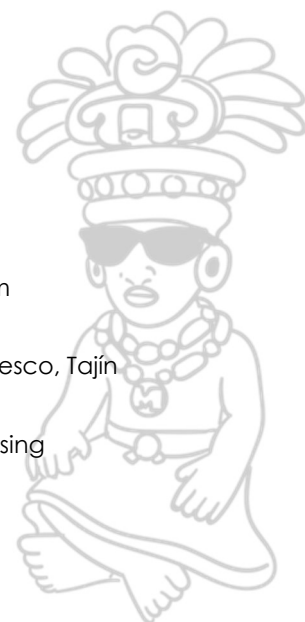
Roasted White Corn, Garlic Aioli, Queso Fresco, Tajín

Cilantro Rice 6

Steamed Jasmine Rice, Cilantro Lime Dressing

Chipotle Black Bean 8

Cilantro, Onion, Jalapeño Crema



Executive Chef Victor Juarez

20% gratuity will be added to parties of six or more

Warning: consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.
WARNING: Plastic and vinyl items in this establishment can expose you to Di (2-ethylhexyl) phthalate which is known to the State of California to cause cancer and birth defects or other reproductive harm. For additional information go to www.P65Warnings.ca.gov/hotels



SIGNATURE COCKTAILS

Fuego Margarita 16

Reposado Tequila, Cointreau, Lime, Agave
Spicy / Mango / Strawberry

Spicy Paloma 16

Tanteo Jalapeño Tequila, Grapefruit, Lime

Playa del Sol 16

Mezcal, Rum, Lime, Pineapple, Maple

Gin Cruiser 16

Botanist Gin, Aperol, Lemon, Agave, Orange Bitters

Cucumber Basil Martini 16

Hanson Organic Cucumber Vodka, Basil, Cointreau,
Lemon, Simple Syrup

Tiki Torch 16

Don Q White Rum, Mt. Gay Aged Rum, Cointreau,
Maple, Lemon, Angostura Bitters

Tuscan Summer 16

Maker's Mark, Passion Fruit Liqueur, Italicus, Orgeat,
Lemon Juice, Angostura Bitters

BEER

On Tap 8

Spacedust IPA, Elysian, Seattle WA
Mango Cart, Golden Road, Los Angeles, CA
Modelo Especial, Mexico

Bottles 8

Budweiser, Bud Light, Coors Light, Stella
Michelob Ultra, Shock Top Belgian Wheat
Sculpin IPA, Ballast Point, San Diego CA
Lagunitas IPA, Petaluma CA
Negra Modelo, Pacifico, Corona, Dos Equis XX
Lager, Dos Equis XX Amber, Heineken
Buckler Non-Alcoholic Lager

WINE

Sparkling & Rose

Moscato, Mia, Spain	13/52
Still Rosé, The Beach, France	12/40
Sparkling Rosé, Poema, Spain	14/56
Sparkling Cava, Poema, Spain	14/56
Prosecco, Torresella, Italy	15/60
Sparkling Brut, Le Grand Courtage, France	16/64

White

Pinot Grigio, Graffigna, Argentina	13/52
Riesling, Firestone, Santa Barbara, CA	13/52
Sauvignon Blanc, Montes, Chile	14/56
Sauvignon Blanc, Ferrari-Carano, CA	14/56
Chardonnay, Altos, Argentina	15/60
Chardonnay, Qupé, Santa Maria, CA	15/60

Red

Pinot Noir, Skyside, Sonoma Coast, CA	13/52
Pinot Noir, Inception, Santa Barbara, CA	14/56
Pinot Noir, Bella Glos, Santa Maria, CA	20/80
Malbec, Tamari, Argentina	14/56
Malbec, Amalaya, Argentina	14/56
Tempranillo, Numanthia Termes	15/60
Red Blend, Skyside, Sonoma Coast, CA	15/60
Cabernet Sauvignon, Altos, Argentina	14/56
Cabernet Sauvignon, Hess, Napa, CA	14/56
Cabernet Sauvignon, Justin, Paso, CA	20/80

Keep up with the fuego 🔥

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