



Featured Drink of the Month

Cranberry Mistletoe Mule 14

*Titos Vodka, St Germain Liqueur, Simple Syrup, Ginger Beer
Cranberry Juice Topped with Fresh Cranberries and Lime*

SIGNATURE COCKTAILS

Signature Fuego Margarita 15

El Jimador Reposado Tequila, Cointreau, Lime, Agave Nectar

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

Spicy Paloma 14

Tanteo Jalapeño Tequila, Grapefruit, Lime

Playa del Sol 14

Union Mezcal, Mt. Gay Aged Rum, Lime, Pineapple, Maple

Gin Cruiser 14

Botanist Gin, Aperol, Lemon, Agave, Orange Bitters

Fuego Summer 14

Ketel One Orange Vodka, Orange & Pineapple Juice Passion Fruit Liqueur, Agave

Cucumber Vodka Mule 14

Cucumber Vodka, Lime, Ginger Beer

Tiki Torch 14

Don Q White Rum, Mt. Gay Aged 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

Sangria 14

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	13/52
Veuve Clicquot, Brut	100
Veuve Clicquot, Rosé	180
Dom Peignon 2009	350

Whites

Pinot Grigio, Graffigna, Argentina	10/40
Chardonnay, Altos, Argentina	10/40
Chardonnay, Hahn SLH, CA	14/56
Chardonnay, Joseph Phelps, Sonoma, CA	95
Chardonnay, Cakebread, Napa, CA	100
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, Camino de Cabras, Spain	12/48
Riesling, Firestone, Santa Barbara, CA	10/40

Reds

Tempranillo, Numanthia Termes	11/44
Red Blend, Skyside	12/48
Cabernet Sauvignon, Altos, Argentina	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, Hahn SLH, Soledad, CA	15/60
Pinot Noir, Bella Glos, Santa Maria, CA	100
Garnacha, Castillo de Monséran, Spain	11/44
Malbec, Tamari, Argentina	13/52

Executive Chef Victor Juarez

20% gratuity will be added to parties of six or more – Table times are limited to a maximum of 1 hour 45 minutes and no more than 6 people per table.
Warning: consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.