



AT THE MAYA

# Fuego Drink Menu

## 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

White Rum, Aged Rum, Passion Fruit Liqueur

Orange, Lime, Agave Nectar

### Spring & Tonic 14

Extra Dry Ginger-Infused Gin, Tonic, Fresh Mint Lemon, Agave Nectar

### 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

Rotating IPA (ask Server or Bartender)

Mango Cart

Modelo Especial, Mexico

### Domestic Bottles 6

Budweiser | Bud Light | Coors Light | Stella

Michelob Ultra

### Craft Bottles 8

Shock Top | Belgian White

Rotating IPA (ask Server or Bartender)

### Imported Bottles 7

Negra Modelo | Modelo Especial | 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 Perignon 2009 350

### Whites

Pinot Grigio, Graffigna, Argentina 10/40

Chardonnay, Grove Ridge, CA 10/40

Chardonnay, Hahn SLH, CA 14/56

Chardonnay, Chalk Hill, Sonoma, CA 64

Chardonnay, Cakebread, Napa, CA 100

Chardonnay, Joseph Phelps, Sonoma, CA 95

Chardonnay, Pahlmeyer, Napa, CA 160

Sauvignon Blanc, Montes, Chile 11/44

Sauvignon Blanc, Ferrari-Carano, CA 12/48

Sauvignon Blanc, Duckhorn, Napa, CA 80

Sauvignon Blanc, Cape Mentelle, Australia 10/40

Albariño, Camino de Cabras, Spain 12/48

Riesling, Firestone, Santa Barbara, CA 10/40

Rosé, Lafase, France 11/44

Rosé, Smoke Tree, CA 10/40

### 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, CA 11/44

Pinot Noir, Hahn SLH, CA 15/60

Pinot Noir, Bella Glos, Santa Maria, CA 100

Garnacha, Fuego, Spain 10/40

Garnacha, Castillo de Monséran, Spain 11/44

Malbec, Amalaya, Argentina 10/40

Malbec, Terrazas Rsv, Argentina 12/48

Merlot, Twomey by Silver Oak, Napa, CA 120

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.

Warning: consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.