

## APPETIZERS

### Fuego Guacamole & Fired Roasted Salsa 14

Fresh Avocado, Onion, Chile Serrano, Cilantro  
Tomatoes, Fired Roasted Tomato Salsa & Tortilla Chips

### Spicy Chicken Tortilla Soup 12 **GF**

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

### Calamari Frito 19

Crispy Calamari, Salsa Brava, Crema Fresca

### Crab Cakes 20

Jumbo Lump Crab Meat, Roasted Jalapeño  
Remoulade, Cucumber Relish

### Choriqueso 16

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

## CEVICHEs

### Hojas de Seabass 20

Ginger, Lemon, Cucumber, Red Onion,  
Cilantro, Tomato, Radish, Avocado

### Calamari & Shrimp 18

Citrus Mojo, Cilantro, Serrano, tomato, cucumber,  
Avocado

### El Atún 18

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

## SALADS

### 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**

### Totopo Ahi Tuna 24

Baby Wild Arugula, Avocado, Scallions, Edamame  
Cucumber, Mango, Jicama, Soy Ginger Vinaigrette

### BBQ Ranch Salad 17 **VEG**

Romaine, Cilantro, Black Beans, Corn, Tomato Scallions  
Avocado, BBQ Ranch & Tortilla Strips

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

## SANDWICHES

*Served with French Fries or Fresh Fruit*

### Avocado Toast 16

Grilled Rustic Bread, Olive Oil, Smashed Avocado  
Red Onion Honey Jam, Tomato, Arugula

**ADD:** Smoked Salmon **+ 6**

### Cubano 18

Mojo Citrus Braised Pork, Black Forest Ham, Melted  
Swiss Cheese, Sliced Dill Pickles, Mustard & Mayo

### Mayan Burger 20

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

**ADD:** Applewood Smoked Bacon **+2** | Avocado **+2**

## FLAT BREADS

### Duck & Pear 20

Smoked Duck, Caramelized Pear, Truffle Oil  
Gorgonzola Cheese, Wild Baby Arugula

### Mushroom 18

Mushrooms, Goat Cheese, Pickled Onions, Cilantro  
Balsamic Reduction

## TACOS

### Fuego Spiced Grilled Chicken 16

Cilantro, Onion, Fresh Lime, Salsa Verde

### Cilantro Lime Skirt Steak 17

Onion, Cilantro, Fresh Lime, Salsa Roja

### Fish of the Day 16

Pickled Cabbage, Pico de Gallo, Serrano Cream

### Vegetarian 16

## SPECIALITIES

### Ceviche Sampler 28

Try all Three

### Seafood Crepas 34

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

### Pan-Seared Fillet of Salmon 32 **GF**

Citrus Guajillo Sauce, Forbidden Black Rice, Fennel,  
Arugula, Radish Cucumber Relish

### Ropa Vieja 34

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

## SIGNATURE COCKTAILS

### Signature Fuego Margarita 15

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 13/52

Veuve Clicquot, Brut 100

Veuve Clicquot, Rosé 180

Dom Peignon 2009 350

### Whites

Pinot Grigio, Candoni, Italy 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 Themes 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