

## 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

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

### Shrimp Mercado 18

Chipotle Tomato Broth, Pickled Red Onions, Cucumber  
Jicama, Avocado, Fried Corn Tortillas Chips

## 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**

## TACO TRIOS

*Three Soft Tortilla Tacos topped with Jalapeño  
Cabbage, Cilantro Slaw, Tomatillo Avocado Sauce  
Crema Fresca*

Grilled Chicken 13

Grilled Skirt Steak 14

Fish of the Day 15

Beef Barbacoa 13

Mushrooms, Caramelized Onions 12

## SANDWICHES

### Avocado Toast 14

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

**ADD: Turkey +6**

### Crispy Chicken Pan de Naan 16

Golden Fried Chicken Tenders, Refreshing Pickled  
Cabbage, Pepperoncini's, Spicy Sambal 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**

*Served with French Fries or Fresh Fruit*

### Prosciutto & Brie Sandwich 20

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

*Served with French Fries or Fresh Fruit*

## HOT ENTREES

### Grilled New York Steak 34

Red Chimichurri, Gorgonzola Cheese, Tomatoes  
Steak Potatoes, Arugula Salad, Fresh Avocado

### Seafood Enchiladas 35

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

### Pan-Seared Fillet of Salmon 30

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

### Ropa Vieja 33

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

## DESSERTS

### Bavarian Cheese Cake 12

Grand Marnier Soaked Berries  
Tahitian Vanilla Sauce

### Chocolate Trio 12

Bittersweet, Milk, White Chocolate, Ganache  
Raspberry Sauce

### Mayan Legend 11

Iron Skillet Baked Chocolate Chip Walnut Cookie  
Vanilla Ice Cream, Caramel Sauce

### Vanilla Crème Brûlée 11

Vanilla Custard, Caramelized Sugar, Fresh Berries

### Ice Cream 6 (Per Scoop)

Vanilla, Strawberry or Chocolate



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

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

Gamacha, Castillo de Monséran, Spain 11/44

Malbec, Amalaya, Argentina 10/40

Malbec, Tamari, Argentina 12/48

Malbec, Terrazas Reserva, Argentina 12/48

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.