



Breakfast Menu

Monday - Sunday from 7am-11am

LIGHTER SIDE

Mayan Continental 15

Freshly Baked Pastries, Seasonal Fruit, Juice, Coffee or Tea

Almond Agave Granola 10 *GF*

Sundried Blueberries, Flax Seeds, Strawberries, Milk | Add Yogurt +4

Irish Steel Cut Oatmeal 11 *GF/Vegan*

Raisins, Agave Nectar, Milk

Seasonal Fruit Plate 13 *GF*

Choice of Cottage Cheese or Yogurt

Avocado Toast 14 *Vegan*

Fresh Avocado, Cilantro, Onions, Tomatoes, Serrano on Multigrain Toast

FROM THE GRIDDLE

Buttermilk Pancakes 14

Seasonal Berries, Maple Syrup, Whipped Butter

Brioche French Toast 15

Mixed Berry Compote, Maple Syrup, Whipped Cream

EGGS & OMELETS

Fuego Omelet 16

Spinach, Tomatoes, Onions, Mushrooms, Cheddar Cheese, Spicy Ranchero Sauce, Hash Browns, Choice of Toast

Farm Fresh Eggs 17

Two Eggs "Your Way", Applewood Smoked Bacon or Pork Sausage, Hash Browns, Choice of Toast

SIDES

Applewood Smoked Bacon 6

Sausage Links 6

Hash Browns 5

Short Stack 8

Yogurt 4

Seasonal Fruits 8

FUEGO SPECIALTIES

Pork Chorizo Chilaquiles 16

Scrambled Eggs, Black Beans, Oaxaca Cheese Ranchero Sauce, Crema Fresca, Pico de Gallo Fried Corn Tortillas

Long Beach Breakfast Burrito 16

Scrambled Eggs, Applewood Smoked Bacon Pork Sausage, Potatoes, Pepper Jack Cheese Wrapped in a Sun-Dried Tomato Flour Tortilla with Crema Fresca, Fire Roasted Salsa, Avocado

Steak "Tampiqueño" 18

Two Eggs "Your Way", Grilled Skirt Steak, Ranchero Sauce, Avocado, Hash Browns, Choice of Toast

JUICES

Orange, Apple, Cranberry 6

BREAKFAST COCKTAILS

Fuego Margarita 14

Reposado Tequila, Cointreau, Lime Juice, Agave Nectar

Tito's Bloody Mary 14

With Tres Agaves Organic Bloody Mary Blend

Cava Mimosa 12

Spanish Sparkling Wine, Orange Juice

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.