

APPETIZERS

Fuego Guacamole & Traditional Salsa 14
Fresh Avocado, Onions, Chile Serrano, Cilantro,
Tomato served with Fired Roasted Tomato Salsa &
Tortilla Chips

Choriqueso 16
Oaxaca & Asadero Cheese Fondue,
Chorizo, Spinach, Fried Corn Tortilla

Caramelized Plantains 10 GF
Chipotle Rum Glaze, Cinnamon Whipped Cream

Calamari Frito 19
Crispy Calamari, Salsa Brava, Crema Fresca

TACO CALLEJEROS

Cilantro Lime Chicken 12
Cilantro, Onion, Tequila Crema

Grilled Skirt Steak 14
Onion, Cilantro, Chile de Árbol Aioli

Fish of the Day 15
Cabbage-Chili Pickled, Pico de Gallo,
Chipotle Aioli

Beef Barbacoa 13
Slow Braised Short Rib, Onion, Cilantro,
Chile Serrano Cream

SANDWICHES & SALADS

Fuego Salad 15
Baby Greens, Chile Dusted Pecans,
Goat Cheese, Heirloom Tomatoes, Cilantro,
Fuji Apples, Creamy Chipotle Dressing
ADD: Chicken +6 | Steak +8 | Salmon +8

Mayan Burger 16
Half-Pounder Angus Patty with Cheddar or Swiss
Cheese, Lettuce, Tomato, Red Onion, Pickle
ADD: Applewood Smoked Bacon +2
ADD: Avocado +2

Prosciutto & Mozzarella Sandwich 18
Arugula, Mozzarella Cheese, Balsamic Reduction,
EVOO, Grilled Sourdough Bread

DESSERTS

Churros 11
Sugar Cinnamon, Caramel Sauce,
Tahitian Vanilla Ice Cream

Creamy Cheese Cake, Bananas, Flakey Pastry
Tortilla. Vanilla Ice Cream

Mayan Legend 11
Iron Skillet Baked Chocolate Chip Walnut Cookie,
Vanilla Ice Cream, Caramel Sauce

HOT ENTREES

Fuego Eggs Benedict 18
Two Poached Eggs, Sautéed Spinach
Applewood Smoked Bacon, English Muffin,
Hollandaise, Broiled Tomato, Hash Browns

Chorizo Skillet & Fried Eggs 16
Fried Potatoes, Onion, Peppers, Tomatoes,
Crema Fresca, Avocado Sauce

Grilled New York Steak 34
Red Chimichurri, Gorgonzola Cheese,
Tomatoes, Fried Potatoes, Arugula Salad
Fresh Avocado

Ropa Vieja 33
Cuban Style Braised Short Rib,
Black Bean Purée, Crisp Corn Tortillas,
Pickled Cabbage, Caramelized
Plantains, Serrano Cream

Shrimp Adobo 34
Pan-Roasted Jumbo Gulf Shrimp, Achiote
Butter, sauce, Crispy Cauliflower, Brussel
Sprouts

Spinach Mushroom Risotto 29 Veg
Black Bean, Spinach, Shiitake Mushrooms,
Corn, Pico de Gallo, Parmigiano Reggiano

Filet of Salmon 29
Honey Ancho Chili Glaze, Garlic Spinach,
Spicy Black Bean Sauce, Mexican
Crema



SATURDAY & SUNDAY BRUNCH
11am – 4pm

SIGNATURE COCKTAILS

Fuego Margarita 14

Reposado Tequila, Cointreau, Lime Juice, Agave Nectar

Spicy Paloma 14

House-Infused Jalapeño Reposado, Grapefruit & Lime Juice

Spring & Tonic 14

Extra Dry Ginger-Infused Gin with Tonic and a pinch of Fresh Mint, Lemon Juice and Organic Agave Nectar

Cucumber Vodka Mule 14

Cucumber Vodka, Lime Juice, Ginger Beer

Tito's Bloody Mary 14

With Tres Agaves Organic Bloody Mary Blend

Whiskey Amor 14

Maker's Mark Bourbon, St. Germain Elderflower Liqueur, Lemon Juice, Agave Nectar, Grenadine, Mint Leaves

Cava Mimosa 12

Spanish Sparkling Wine, Orange Juice

Sangria 13

Red or White

BEER

On Tap 7

Mango Cart
Spacedust IPA
Estrella Jalisco, Mexico

Domestic Bottles 6

Budweiser | Bud Light | Coors Light | Stella Michelob Ultra | Michelob Pure Gold

Craft Bottles 8

Lagunitas, IPA | Shock Top, Belgian White

Imported Bottles 7

Negra Modelo, Mexico
Modelo Especial, Mexico
Pacífico, Mexico
Corona, Mexico
Dos Equis XX, Lager, Mexico
Dos Equis XX, Ambar, Mexico
Heineken, Netherlands
Buckler Non-Alcoholic Lager, Netherlands

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, Altos del Plata, Argentina	10/40
Chardonnay, Chalk Hill, Sonoma, CA	64
Chardonnay, Cakebread, Napa, CA	25/100
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, Paco & Lola, Rias Baixas, Spain	12/48
Riesling, Blufeld, Germany	10/40
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, Smoke Tree, CA	11/44
Pinot Noir, Bella Glos, Santa Maria, CA	25/100
Pinot Noir, Foley, Santa Rita Hills, CA	110
Garnacha, Fuego, Spain	10/40
Garnacha, Castillo de Monséran, Spain	11/44
Malbec, Amalaya, Argentina	10/40
Malbec, Tamari, 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.