



DINNER MENU

Sun – Thu 5pm – 9pm, Fri 5pm – 10pm
Sat 4pm – 10pm & Sun 4pm-9pm

APPETIZERS

Fuego Guacamole & Traditional Salsa 14

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

Smoked Spicy Hummus 12

Tahini, Roasted Pine Nuts, Chipotle, Flat Bread

Barbacoa Quesadilla 16

Short Rib Barbacoa, Blend of Mexican Cheeses, Onions, Cilantro, Mango Chipotle Honey Salsa

Calamari Frito 19

Crispy Calamari, Salsa Brava, Crema Fresca

Crab Cakes 20

Jumbo Lump Crab Meat, Roasted Jalapeño Remoulade, Watercress & Watermelon Radish, Lime

Choriqueso 16

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

SALAD

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

BBQ Ranch Salad 17

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

ADD: Chicken +6 | Steak +8

SIDES

Crispy Brussels Sprouts 10

Za'atar, Balsamic

Sautéed Garlic Spinach 9

Butter, Garlic, Lemon

Caramelized Plantains 10

Chipotle Caramel Sauce

Shaved Street Corn 10

Roasted White Corn, Garlic Aioli, Queso Fresco, Tajin

Steamed Rice 6

SANDWICHES

Served with French Fries or Fresh Fruit

Mayan Burger 16

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

ADD: Applewood Smoked Bacon +2 | Avocado +2

Prosciutto & Mozzarella Sandwich 18

Arugula, Mozzarella Cheese, Balsamic Reduction EVOO, Grilled Sourdough Bread

HOT ENTREES

Fuego Filet Mignon 45

Whisky Peppercorn Sauce, Asparagus, Potato Puree, Valdeon Blue Cheese

Pan-Seared Fillet of Salmon 29

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

Shrimp Adobo 34

Pan-Roasted Jumbo Gulf Shrimp, Achiote Butter Sauce, Crispy Cauliflower, Brussel Sprouts

Seafood Enchiladas 34

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

Pollo a la Plancha 32

Chili Rubbed Chicken Breast, Risotto, Black Bean Spinach, Shiitakes, Chorizo, Pico de Gallo

Ropa Vieja 33

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

Spinach Mushroom Risotto 29 VEG

Black Bean, Spinach, Shiitake Mushrooms, Corn Pico de Gallo, Parmigiano Reggiano

DESSERTS

Churros 11

Sugar Cinnamon, Caramel Sauce, Tahitian Vanilla Ice Cream

Banana Caramel Cheese Flauta 11

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

Vanilla Crème Brulée 11

Fresh Berries, Caramelized Sugar

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.



DINNER MENU
Sun – Thu 5pm – 9pm, Fri 5pm – 10pm
Sat 4pm – 10pm & Sun 4pm-9pm

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
 Pacifico, 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.