

APPETIZERS

Fuego Guacamole & Traditional Salsa 14

Fresh Avocado, Onions, Chile Serrano, Cilantro, Tomatoes 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

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

BBQ Ranch Salad 17

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 Jalapeno Cabbage, Cilantro Slaw, Tomatillo Avocado Sauce, Crema Fresca

Grilled Chicken 12

Grilled Skirt Steak 14

Grilled Mahi 15

Mushrooms, Onion, Avocado and Salsa 12

SANDWICHES

Served with French Fries or Fresh Fruit

Avocado Toast 14

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

ADD: Turkey +6

Mayan Burger 16

Half-Pounder Angus Patty with Cheddar or Swiss Cheese, 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

Seafood Enchiladas 34

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

Ropa Vieja 33

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

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 10

Fresh Berries, Caramelized Sugar

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 Craft Bottles 8

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