

APPETIZERS

Fuego Guacamole & Fired Roasted Salsa 14

Fresh Avocado, Onion, Chile Serrano, Cilantro
 Tomatoes, Fired Roasted Tomato Salsa & Tortilla Chips

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 12

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 & Mozzarella Sandwich 18

Arugula, Mozzarella Cheese, Balsamic Reduction, EVOO
 Grilled Sourdough 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

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

White Rum, Dark Rum, Passion Fruit Liqueur
Orange, Lime, Agave Nectar

Spring & Tonic 14

Extra Dry Ginger-Infused Gin, Tonic, Fresh Mint, Lemon
Agave Nectar

Cucumber Vodka Mule 14

Cucumber Vodka, Lime, Ginger Beer

Tiki Torch 14

White Rum, Aged 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

Rotating IPA (ask Server or Bartender)

Mango Cart

Modelo Especial, Mexico

Domestic Bottles 6

Budweiser | Bud Light | Coors Light | Stella

Michelob Ultra

Craft Bottles 8

Shock Top | Belgian White

Rotating IPA (ask Server or Bartender)

Imported Bottles 7

Negra Modelo | Modelo Especial | 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 Perignon 2009	350

Whites

Pinot Grigio, Graffigna, Argentina	10/40
Chardonnay, Grove Ridge, CA	10/40
Chardonnay, Hahn SLH, CA	14/56
Chardonnay, Chalk Hill, Sonoma, CA	64
Chardonnay, Cakebread, Napa, CA	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, Camino de Cabras, Spain	12/48
Riesling, Firestone, Santa Barbara, CA	10/40
Rosé, Lafase, France	11/44
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, Love Noir, CA	11/44
Pinot Noir, Hahn SLH, CA	15/60
Pinot Noir, Bella Glos, Santa Maria, CA	100
Garnacha, Fuego, Spain	10/40
Garnacha, Castillo de Monséran, Spain	11/44
Malbec, Amalaya, Argentina	10/40
Malbec, Terrazas Rsv, Argentina	12/48
Merlot, Twomey by Silver Oak, Napa, CA	120