

SHARABLES

Fuego Guacamole & Fire Roasted Salsa 18

Fresh Avocado, Onions, Chile Serrano, Lime, Cilantro
Fire Roasted Salsa, Tortilla Chips

Crab Cakes 22

Jumbo Lump Crab Meat, Roasted Jalapeño
Remoulade, Cucumber Relish, Chili Oil

Choriqueso 16

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

House-Cured Salmon 22

Serrano Cream Cheese, Heirloom Tomato
Arugula, Egg, Capers, Bagel Toast

Seafood Platter 60

Oysters, Shrimp, Scallops, Green Mussels, Alaskan
King Crab Legs, Citrus Cocktail Sauce, Horseradish
Aioli

Skillet Diver Scallops 28

Anaheim Chili, Four Mexican Cheeses
Harissa Agave, Fried Plantain

FUEGO TACOS

Three Soft Corn Tortilla Tacos

Fuego Spiced Grilled Chicken 15

Cilantro, Onion, Fresh Lime, Salsa Verde

Cilantro Lime Skirt Steak 17

Onion, Cilantro, Fresh Lime, Salsa Roja

Grilled Fish 18

Pickled Cabbage, Pico de Gallo, Chipotle Aioli

Vegetarian 15

Portobello Mushroom Salpicon

SALADS & ON BREAD

Burrata 20 **GF**

Cilantro Pesto, Heirloom Tomato, Arugula & Frisee
Salad Black Garlic Vinaigrette, Parmesan Tuile

Totopo Ahi Tuna 24

Baby Wild Arugula, Avocado, Scallions, Edamame
Cucumber, Mango, Jicama, Soy Ginger Vinaigrette

Heirloom Carrot Salad 16

Tri Colored Baby Carrots, Avocado, Rajas, Red Onion
Cilantro, Crumbled Feta Cheese, Lavender Citrus
Vinaigrette

Mayan Burger 20

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

ADD: Applewood Smoked Bacon +2 | Avocado +2

Avocado Toast 18

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

ADD: Smoked Salmon +6 | Eggs +4

DESSERTS

NY Cheese Cake 14

Creamy Cheese Cake, Raspberry Couli
Tahitian Vanilla Whipped Cream

Key Lime Tart 14

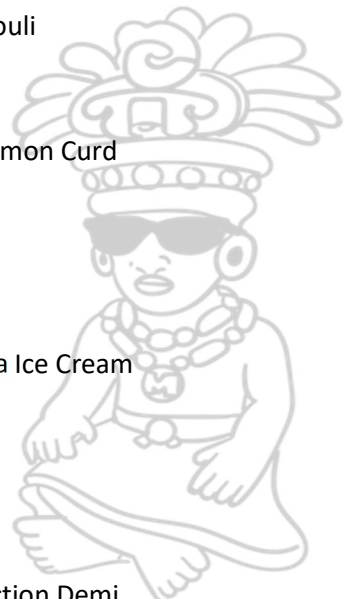
Flakey Pastry Tart Shell, Creamy Lemon Curd
Liquor Scented Cream

Vanilla Crème Brûlée 12

Fresh Berries, Caramelized Sugar

Cinnamon Sugar Churros 13

Caramel Sauce, Haagen Dazs Vanila Ice Cream



MAINS

Eggs Benedict 18

Two Poached Eggs, Sweet Potato Cakes
Artichoke Heart, Onion, Spinach, Asparagus
Tomato, Hollandaise

Pandulce French Toast 18

Stacked Brioche Toast, Fresh Berries and Marcapone
Cheese, Candied Pecans, Crema Lechera, Whipped Cream

Al Pastor Chilaquiles 18

Adobo Marinated Pork, Fried Corn Tortillas
Salsa Roja, Serrano Cream, Fried Eggs

Coriander Shrimp Pappardelle 30

Fresh Pappardelle Pasta, Jumbo Tiger Shrimp
Garlic, Cilantro Pesto, Parmesan Cream

Short rib 42

Braised Short Rib, Port Reduction Demi
Roasted Root Vegetables, Basil Creamy Polenta

Ropa Vieja 33

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

White Truffle Risotto 34

Crema Fraîche, Parmigiano Reggiano Cheese
Spinach, Mushrooms, Black Beans, Roasted Corn
Pico de Gallo

Fillet of Salmon 32

Citrus Guajillo Sauce, Forbidden Black Rice
Shaved Fennel, Arugula, Cucumber Relish

Executive Chef Victor Juarez

20% gratuity will be added to parties of six or more

Warning: consuming raw or undercooked meat, poultry, seafood, shellfish, eggs may increase your risk of food borne illness.

WARNING: Plastic and vinyl items in this establishment can expose you to Di (2-ethylhexyl) phthalate which is known to the State of California to cause cancer and birth defects or other reproductive harm. For additional information go to www.P65Warnings.ca.gov/hotels