



MOTHER'S DAY WEEKEND BRUNCH MENU

SHARABLES

House Made Guacamole & Fire Roasted Salsa 18

Cilantro, Tomato, Red Onion, Tortilla Chips

Ahi Poke Nachos 24

Avocado, Scallions, Jalapeño, Sweet Soy Spicy Aioli, Pickled Cucumber, Tobiko

Local Caught Fish Ceviche 20

Avocado, Cucumber, Red Onion, serrano, Cilantro Oil

Crab Cakes 22

Jumbo Lump, Roasted Poblano Tartar Sauce Pickled Cucumbers, Arugula

GREENS & SOUP

Bosc Pear and Pistachio Salad 18

Shaved Parmesan, Pickled Shallots, Banyuls Vinaigrette

Charred Heirloom Tomato Soup 14

Crema, Parmesan Bread Crumbs

Market Salad 16

Radish, Heirloom Carrot, Cherry Tomato, Beet Manchego, Sherry Vinaigrette

Add: Chicken +4 Steak +6 Salmon +9

Chopped Caesar Salad 17

Avocado, Cotija, Pickled Onion, Pepita Toasted Sourdough, Cascabel Caesar Dressing

Add: Chicken +4 Steak +6 Salmon +9

MAINS

Burrata Toast 20

First of the Season Stone Fruit, Prosciutto, Jalapeño Pesto, Balsamic

Avocado Toast 18

Grilled Country Bread, Avocado, Aleppo Pickled Onion, Heirloom Tomato, Arugula Sal de Mar

ADD: Egg +4 | Pork Belly +5

Lobster and Jumbo Lump Crab Roll 40

Warm Butter, Herb Aioli, Chive, Brioche Served with French Fries

Steamed Black Mussels 32

Chorizo, Herb Butter, Pinot Grigio, Fennel, Grilled Bread

Eggs Benedict 23

Poached Egg, Pork Belly, Arugula, Ciabatta, Guajillo Hollandaise (Make it Veg)

Masa Buttermilk Pancakes 17

Lemon Ricotta, Spiced Blueberry

Fuego Chilaquiles 26

Arbol Salsa, Avocado, Pepperjack, Crema, Cilantro Pickled Onions, Queso Fresco, Fried Corn Tortillas Fried Eggs

Add: Soyrizo +4 Steak +6

Thick Cut French Toast 18

Whipped Dulce De Leche, Berry Compote, Fresh Berries

Breakfast Burrito 22

Scrambled Eggs, Jack Cheese, Crispy Potato Scallion, Salsa Quemada

Add: Bacon +4 Pork Belly + 5 Steak +6

Ropa Vieja 40

Braised Short Rib, Black Beans, Roasted Peppers Onions, Escabeche, Caramelized Plantains Cilantro Crema

Shrimp & Crab Crepes 42

Pepperjack, Ancho Brandy Cream, Pickled Carrots

Steak Arrachera & Eggs 30

Skirt Steak, Roasted Potatoes, Fire Salsa, Queso Fresco Caramelized Peppers & Onions

FUEGO TACOS

Three Soft Corn Tortilla Tacos

Add Smashed Avocado \$3

Pork Belly Taco 17

Salsa Verde, Yuzu Garlic Aioli, Pickled Onion

Skirt Steak Taco 18

Arbol Salsa, Cilantro, Onion

Aji Amarillo Free Range Pollo Taco 16

Rajas, Queso Fresco, Salsa Verde

Grilled Fish Taco 17

Horseradish & Pepper Crema, Cucumber Slaw Salsa Fresca

Soy Glazed Wild Mushroom Taco 16

Yuzu Mirin Aioli, Salsa Quemada, Manchego, Daikon



20% Gratuity will be added to all orders

Warning: consuming raw or undercooked meat, poultry, seafood, shellfish and 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.