

## SHARABLES

### Fuego Guacamole & Fire Roasted Salsa 18

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

### Quesadilla 16

Blend of Mexican Cheeses, Onions, Cilantro  
Jalapeño Crema, Fire Roasted Salsa

**ADD:** Chicken +3 | Steak +4

### Calamari Frito 18

Crispy Calamari, Salsa Brava, Crema Fresca

### Crab Cakes 22

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

### Choriqueso 16

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

## SOUP AND SALAD

### Spicy Chicken Tortilla Soup 12 **GF**

Shredded Chicken, Fire Roasted Tomato, Guajillo  
Cotija Cheese, Cilantro, Fried Corn Tortilla Strips

### Caesar 15

Romaine Leaves, Endive, Shaved Parmigiano Reggiano  
Chili-Dusted Breadcrumbs, Caesar Dressing

### Fuego Salad 16 **VEG**

Baby Green, Chile Dusted Pecans, Goat Cheese  
Heirloom Tomatoes, Cilantro, Fuji Apples  
Creamy Chipotle Dressing

### Spinach & Frisee Salad 17 **VEG**

Baby Spinach, Frisee, Blue Cheese  
Candied Walnuts, Cranberries  
Champagne Vinaigrette

## MAINS

### Charbroiled Filet Mignon 50

Red Wine Demi-Glace, Blistered Tomatoes  
Mushrooms, Herbed Butter, Fingerling Potatoes

### Pan-Seared Fillet of Salmon 38

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

### Pan-Roasted Chilean Seabass 44

Fried Sage Brown Butter, Blistered Tomatoes  
Spinach, Mushrooms, Kabocha Squash Purée  
Chili Oil

### Seafood Enchiladas 40

Queso Chihuahua, Crab Meat, Rock Shrimp  
Salsa Roja, Jalapeño Crema, Black Bean Relish

### Mezcal Pollo Chipolte 36

Chicken Breast, Smoked Mezcal Butter, Lime  
Pignolas, Spinach, Mashed Potatoes

### Ropa Vieja 37

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

### Shrimp Adobo 38

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

### Spinach Mushroom Risotto 34 **VEG**

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

## SIDES

### Sautéed Garlic Spinach 10

Cream, Garlic, Lemon

### Crispy Cauliflower 12

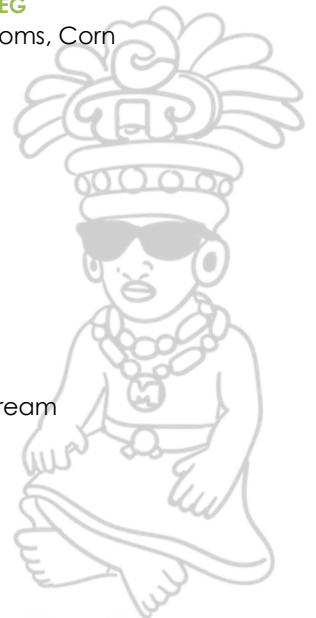
Achiote Butter Sauce

### Caramelized Plantains 10

Chipotle Caramel Sauce, Whipped Cream

### Crispy Brussel Sprouts 12 **GF**

Za'atar, Balsamic



### Executive Chef Victor Juarez

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

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. For additional information go to [www.P65Warnings.ca.gov/hotels](http://www.P65Warnings.ca.gov/hotels)