

APPETIZERS

Fuego Guacamole & Fire Roasted Salsa 14
Fresh Avocado, Onions, Chile Serrano, Cilantro
Tomato, Fired Roasted Tomato Salsa & Tortilla Chips

Barbacoa Quesadilla 16
Short Rib Barbacoa, Blend of Mexican Cheeses
Onion, Cilantro, Mango Chipotle Honey Salsa

Fried Potatoes 18
Oaxaca & Asadero Cheese, Pork Carnitas
Scallions, Fried Egg, Fire Roasted Salsa

Chicken Wings 22
10 Chicken Wings, Habanero Pepper Maple Glaze
Celery Sticks, Ranch or Blue Cheese Dressing

Lobster Mac & Cheese 22
Morsals of Lobster, Aged Cheddar Guajillo Cheese Sauce
Cilii Spice, Crushed Tortilla Chips

Chilled Seafood Molcajete 42
Jumblo Gulf Shrimp, Alaskan King Crab Legs
New Zealand Smoked Mussels, Oysters
Horseradish Aioli, Cocktail Sauce

Fuego Eggs Benedict 20
Two Poached Eggs, Sautéed Spinach
Applewood Smoked Bacon, English Muffin
Hollandaise, Broiled Tomato, Hash Browns

Pan dulce French Toast 16
Stacked Brioche Toast, Fresh Berries, Candied Pecans
Maple Syrup, Cinnamon Whipped Cream

Lobster Tail (MARKET PRICE)
14oz Grilled Lobster Tail, Clarified Butter
Wild Rice, Gordo Bean and Cucumber Relish

Carnitas Chilaquiles 20
Slow Roasted Pork, Fried Corn Tortillas
Eggs, Tomatillo Salsa, Serrano Cream

Al Pastor Chilaquiles 20
Adobo Marinated Pork, Fried Corn Tortillas
Tomatillo Salsa, Serrano Cream, Fried Eggs

TACO CALLEJEROS

Garnish with Pickled Cabbage

Cilantro Lime Chicken 4
Cilantro, Onion, Tequila Crema

Grilled Skirt Steak 4
Onion, Cilantro, Chile de Àrbol Aioli

Fish of the Day 6
Cabbage-Chili Pickled, Pico de Gallo, Chipotle Aioli

Beef Barbacoa 4
Slow Braised Short Rib, Onion, Cilantro, Chile Serrano Cream

SANDWICHES & 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

Totopo Ahi Tuna 24
Baby Wild Arugula, Avocado, Scallions, Edamame
Mango, Jicama, Soy Ginger Vinaigrette

Avocado Toast 14
Grilled Rustic Bread, Olive Oil, Smashed Avocado
Red Onion, Honey Jam, Tomato, Arugula
ADD: Smoked Salmon +6 | Eggs +4

Kielbasa Sausage 18
Sweet Whole Grain Mustard, Garlic Aioli
Julienne Peppers & Onions, Brioche Roll

Mayan Burger 20
Served with French Fries or Fresh Fruit
Half-Pounder Angus Patty with Cheddar or Swiss Cheese
Lettuce, Tomato, Red Onion, Pickle
ADD: Applewood Smoked Bacon +2 ADD: Avocado +2

HOT ENTREES

Barbecued Pulled Pork 28
Citrus Braised Pork, Barbecue Sauce
Macaroni, Cole Slaw, Grilled Baguette

Ropa Vieja 33
Cuban Style Braised Short Rib, Black Bean Purée
Crisp Corn Tortillas, Pickled Cabbage
Caramelized Plantains, Serrano Cream

Baby Back Ribs 38
Jack Daniel's Barbecue Sauce, Fried Potatoes
Cole Slaw, Jalapeño Corn Bread

Grilled Sword Fish 32
Lemon Caper Butter Sauce, Artichoke
and Spinach, Fingerling Roasted Potatoes

DESSERTS

Vanilla Crème Brûlée 11
Caramelized Sugar, Grand Marnier, Soaked Berries

Churros 12
Sugar Cinnamon Churros, Caramel Sauce
Häagan Dazz Vanilla Ice Cream

Mayan Legend 11
Iron Skillet Baked Chocolate Chip, Walnut Cookie
Vanilla Ice Cream, Caramel Sauce

Chocolate Trio 12
Bittersweet Chocolate, White Milk Chocolate
Chocolate Ganache, Raspberry Sauce

Drink of the Month

Love Spritz 14

Reposado Tequila, Aperol, St. Germain Elderflower
Sparkling Prosecco, Sliced Strawberries

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, Aged 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, Dark 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

Sculpin IPA, Ballast Point, San Diego CA
Lagunitas IPA, Petaluma CA

Imported Bottles 7

Negra Modelo, 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	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, Camino de Cabras, Spain	12/48
Riesling, Blufeld, Germany	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	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, Terrazas Rsv, Argentina	12/48
Merlot, Twomey by Silver Oak, Napa, CA	120

20% gratuity will be added to parties of six or more.
Table times are limited to a maximum of 1 hour 45 minutes.

Executive Chef Victor Juarez