

Continental Buffet - \$15, Full Buffet - \$25, or a la carte options below

CREATE YOUR OWN OMELET 15

Hash Browns, Choice of Toast or English Muffin

GF Toast +2

Choose up to 3 items. +1 per additional item

- Cheese** Pepper Jack, Cheddar, Mozzarella
Meat Applewood Smoked Bacon, Pork Sausage, Ham, Texas Link Chorizo
Veggie Spinach, Onion, Mushroom, Black Olive, Jalapeño, Green Peppers, Artichoke Hearts, Tomatoes,

LIGHTER SIDE

Mayan Continental 15

Freshly Baked Pastries, Seasonal Fruit, Juice, Coffee or Tea

Almond Agave Granola 10 *GF/Vegan*

Sundried Blueberries, Flax Seeds, Strawberries, Almond Milk Add Yogurt +4

Irish Steel Cut Oatmeal 11 *GF/Vegan*

Raisins, Agave Nectar, Almond Milk

Seasonal Fruit Plate 13 *GF*

Choice of Cottage Cheese or Yogurt

Smashed Avocado Toast 14 *Vegan*

Avocado, Cilantro, Onion, Serrano, Multigrain Toast

GF Toast +2

FROM THE GRIDDLE

Buttermilk Pancakes 14

Seasonal Berries, Maple Syrup, Whipped Butter

Brioche French Toast 15

Mixed Berry Compote, Maple Syrup, Whipped cream

FUEGO KITCHEN COFFEE BAR

- Coffee, Hot Tea
 Cappuccino 4 / 6 dbl
 Latte 4 / 6 dbl
 Espresso 4 | 5 dbl
 Mocha 4.5 | 6.5 dbl

JUICES 6

- Fresh Orange, Apple, Grapefruit, Tomato
 V8, Cranberry, Pineapple

EGGS & OMELETS

Farm Fresh Eggs 17

Two Eggs, Applewood Smoked Bacon or Pork Sausage, Hash Browns, Choice of Toast

Fuego Omelet 16

Spinach, Tomato, Onion, Mushrooms, Cheddar Cheese, Spicy Ranchero Sauce, Hash Browns, Choice of Toast

Vegetable Spanish Frittata 16

Potatoes, Onion, Tomato, Spinach, Basil, Parsley, Mozzarella Cheese, Choice of Toast

FUEGO SPECIALTIES

Steak "Tampiqueño" 18

Grilled Skirt Steak, Two Eggs "Your Way", Ranchero Sauce, Fresh Avocado, Hash Browns, Choice of Toast

Chorizo Chilaquiles 16

Scrambled Eggs, Fried Corn Tortillas, Black Beans, Oaxaca Cheese, Ranchero Sauce, Crema Fresca, Cilantro, Onion

Huevos Rancheros 16

Two Eggs "Sunny Side Up" over Corn Tortillas, Chipotle Black Beans, Ranchero Sauce, Onions, Peppers, Cheddar Cheese, Fresh Avocado

Long Beach Breakfast Burrito 16

Bacon, Sausage, Avocado, Potatoes, Pepper Jack Cheese, Eggs, Fire Roasted Salsa, Crema Fresca, Wrapped in a Sun-Dried Flour Tortilla

Farm Fresh Eggs Benedict 18

Two Poached Eggs, Spinach, Applewood Smoked Bacon, English Muffins, Hollandaise Sauce, Hash Browns

Ropa Vieja Enchiladas 17

Corn Tortillas rolled with Shredded Beef, Stewed Jus, Two Poached Farm Eggs, Hollandaise Sauce

SIDES

- Applewood Smoked Bacon or Sausage Links 6
 Hash Browns 5
 Side of Seasonal Fruit 8
 Seasonal Berries 10
 Short Stack 8
 Bagel and Cream Cheese 7
 Toast or English Muffin 4
 Yogurt 4

Breakfast Buffet

Full Breakfast Buffet 25

Includes Egg Dish, Specialty Hot Item
Bacon, Sausage, Breakfast Potatoes, Oatmeal, Fruit,
Yogurt, Breads, Pastries, Cereal, Granola, Juice,
Coffee, Tea
Kids 9 (5yrs-11yrs)

Continental Breakfast Buffet 17

Includes Breakfast Breads & Pastries, Fruits
Yogurts, Oatmeal, Coffee, Juice, Tea, Soda

BREAKFAST COCKTAILS

Fuego Margarita 13

El Jimador Reposado, Lime Juice, Agave Nectar

Spicy Paloma 13

Tanteo Jalapeño Tequila, Grapefruit Juice, Fresh Lime

Tito's Bloody Mary 12

With Tres Agaves Organic Bloody Mary Blend

El Jimador Bloody Maria 12

With Tres Agaves Organic Bloody Mary Blend

Cava Mimosa 12

Spanish Sparkling Wine, Fresh Squeezed OJ

Michelada 10

Mexican Lager, Tres Agaves Organic Bloody Mary Blend

**JOIN US FOR WINE WEDNESDAYS
FOR 50% OFF SELECT BOTTLES OF
WINE
DINE IN ONLY**

WINE

Bubbles

Moscato, Mia, Spain	9/36
Sparkling Rosé, Poema, Spain	10/40
Sparkling Cava, Poema, Spain	10/40
Prosecco, Torresella, Italy	11/44
Sparkling Brut, Le Grand Courtague, France	12/48
Veuve Clicquot, Brut	100
Veuve Clicquot, Rosé	180
Dom Perignon 2009	350

Whites

Sauvignon Blanc, Santa Ema, Chile	10/40
Sauvignon Blanc, Ferrari-Carano, California	12/48
Sauvignon Blanc, Duckhorn, Napa Valley	20/80
Albariño, Paco & Lola, Rias Baixas, Spain	12/48
Pinot Grigio, Callia, Argentina	10/40
Riesling, Blufeld, Germany	10/40
Rosé, Natura, Chile	10/40
Chardonnay, Grove Ridge, California	9/36
Chardonnay, Haras de Pirque, Chile	10/40
Chardonnay, Chalk Hill, Sonoma Coast	15/60
Chardonnay, Cakebread, Napa Valley	25/100
Chardonnay, Joseph Phelps, Sonoma Coast	95
Chardonnay, Pahlmeyer, Napa Valley	160

Reds

Pinot Noir, Dos Almas, Chile	10/40
Pinot Noir, Smoke Tree, California	11/44
Pinot Noir, Bella Glos, Santa Maria Valley	25/100
Pinot Noir, Foley, Santa Rita Hills	110
Garnacha, Fuego, Spain	10/40
Garnacha, Castillo de Monséran, Spain	11/44
Malbec, Amalaya, Argentina	10/40
Malbec, Tamari, Argentina	11/44
Merlot, Alfasi, Chile	11/44
Merlot, Twomey by Silver Oak, Napa Valley	120
Cabernet Sauvignon, Grove Ridge, California	9/36
Cabernet Sauvignon, Septima, Argentina	10/40
Cabernet Sauvignon, Hess Shirtail Ranch, CA	12/48
Cabernet Sauvignon, Justin, Paso Robles	16/64
Cabernet Sauvignon, Groth, Oakville	110
Cabernet Sauvignon, Frank Family, Napa Valley	115

Dessert Wine

Ruby Port, Sandeman, Portugal	12
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SANGRIAS 12/48

Red or White

Made with Fresh Fruit

Please note due to the California drought restrictions we no longer automatically offer tap water, it is by request only.

www.hotelmayalongbeach.com/fuego www.facebook.com/fuegolongbeach

Split plate charge of \$5 is applied to all split items. 18% 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.