

APPETIZERS

Fuego Guacamole 14

Onion, Chile Serrano, Cilantro, Cotija Cheese, Tortilla Chips

Calamari Frito 19

Crispy Calamari, Salsa Brava, Crema Fresca

Braised Short Rib Tamales 18

Stone Ground Masa, Chile Guajillo, Sofrito, Oyster Mushrooms, Cashew Crema

Macaroni & Cheese 14

Truffle White Fontina Cheese Sauce, Smoked Bacon, Green Peas, Shiitake Mushrooms, Spicy Tortilla Chips

Spicy Chicken Tortilla Soup 12

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

Grilled Lamb Chops 25

Chimichurri, Jalapeño Pepper Escabeche, Spring Sweet Peas, Roasted Sweet Potato, Cotija Cheese

Crab Cakes 20

Jumbo Lump Crab Meat, Roasted Jalapeño Remoulade Watercress & Watermelon Radish, Fresh Lime

Choriqueso 15

Oaxaca & Asadero Cheese Fondue, Chorizo, Spinach Fried Tortilla

Barbacoa Quesadilla 19

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

CEVICHE

Hojas de Seabass 19

Curtido con Limon, Cucumber, Tomato Red Onion, Cilantro

Calamari & Shrimp Acapulco 17

Toronja, Mango, Mandarin, Cilantro

Shrimp Mercado 17

Steamed Shrimp, Chipotle Marinade, Avocado Jicama, Scallions, Tortilla Chips

Ceviche Sampler 25

Try all Three!

COCKTAILS 14

Fuego Margarita

El Jimador Reposado, Lime Juice, Agave Nectar

Alma Antigua

Añejo Tequila, Lemon, Pomegranate, Honey

Tiki Torch

White & Aged Rum, Orange, Maple, Citrus, Angostura

Cucumber Basil Martini

Organic Cucumber Vodka, Cucumber, Basil Cointreau, Fresh Lemon

Strawberry Spicy Basil

Habanero Vodka, Cointreau, Strawberries, Muddled Basil Lemon Juice, Agave Nectar

Mojito

White Rum, Fresh Mint, Muddled Lime

Spicy Paloma

House-Infused Jalapeño Reposado, Grapefruit Juice, Fresh Lime

Ross Collins

Rye, Lemon, Muddled Orange, Club Soda

SALADS

Fuego Chopped 17

Butter Lettuce, Cucumber, Red Onion, Cannellini Bean, Piquillo Pepper, Chihuahua Cheese, Chile Tortilla Strips, Cilantro Vinaigrette

Fuego Salad 15

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

Little Gems 14

Grilled Gem Lettuce, Bacon Lardon, Heirloom Tomato Chili-Dusted Croutons, Blue Cheese Dressing

Totopo Ahi Tuna 24

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

VEGETARIAN

Sofrito Quinotto 29

Arugula, Citrus Zest, Roasted Almonds, Wild Mushrooms Fried Cauliflower & Brussel Sprouts

Spinach Mushroom Risotto 29

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

FROM THE LAND

Filet Mignon* 44

Whiskey Peppercorn Brussel Sprouts, Blue Cheese Purple Potato Puree

Fuego's New York Steak* 45

Aztec Chili Rubbed New York Steak, Chorizo, Fingerling Potato Hash, Grilled Broccolini

Pollo a la Plancha 33

Chili Rubbed Chicken Breast, Risotto, Black Bean Spinach, Shiitakes, Chorizo, Pico de Gallo

Short Rib "Chile Rojo" 36

Spicy Roasted Guajillo Purple Potato Puree, Grilled Spinach & Arugula

Ropa Vieja 33

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

FROM THE SEA

Seafood Crepas 38

Jumbo Lump Crab Meat, Rock Shrimp, Roasted Poblano Sauce, Black Bean Corn Relish, Steamed Rice

Seared Ahi Tuna 34

Sweet & Spicy Ponzu, Blistered Shishito Peppers, Tomatillo Salsa, Steamed Rice

Chilean Seabass 39

Pan-Roasted Chilean Seabass, Blistered Tomatoes Fingerling Potatoes, Spinach, Sage Butter Sauce

Ancho Glazed Salmon 31

Honey, Chili, Spicy Black Bean Sauce, Garlic Spinach Mexican Cream

Shrimp Adobo 33

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

SIDES

Crispy Brussels Sprouts 9

Za'atar, Balsamic

Buffalo Cauliflower 9

Creamy Buffalo Sauce

Sautéed Garlic Spinach 9

Butter, Garlic, Lemon

Caramelized Plantains 9

Chipotle Caramel Sauce

Shaved Street Corn 9

Roasted White Corn, Garlic Aioli, Queso Fresco, Tajín

DESSERTS

Caramel Flan 11

Mexican Custard, Caramel, Pineapple Strawberry Pico

Mayan Legend 11

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

Crème Brulée Cheesecake 12

Orange Liqueur Soaked Berries

Chocolate Trio 11

Bittersweet, Milk, White Chocolate, Ganache Raspberry Sauce

Vanilla Crème Brulée 11

Fresh Berries, Caramelized Sugar

Ice Cream & Sorbet 6 (Per Scoop)

Assorted Flavors

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.

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.

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

Sauvignon Blanc, Santa Ema, Chile	11/44
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, Trinity Oaks, California	10/40
Chardonnay, Haras de Pirque, Chile	10/40
Chardonnay, Chalk Hill, Sonoma Coast	16/64
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	12/48
Merlot, Santa Rita 120, Chile	11/44
Merlot, Twomey by Silver Oak, Napa Valley	120
Cabernet Sauvignon, Trinity Oaks, California	10/40
Cabernet Sauvignon, Septima, Argentina	10/40
Cabernet Sauvignon, Hess Shirtail Ranch, CA	13/52
Cabernet Sauvignon, Justin, Paso Robles	17/68
Cabernet Sauvignon, Groth, Oakville	110
Cabernet Sauvignon, Frank Family, Napa Valley	115

Dessert

Ruby Port, Sandeman, Portugal	12
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BREWS

On Tap 7

IPA (Local Rotating Tap)
Stella Artois, Belgium
Modelo Especial, Mexico

Domestic Bottles 6 / 8

Budweiser / Bud Light
Coors Light
Lagunitas IPA, Lagunitas, CA
Angel City Pilsner, Los Angeles, CA
Rotating California Ciders
Shock Top, Belgian White, St Louis, MO

Imported Bottles 7

Negra Modelo, Mexico
Pacifico, Mexico
Corona, Mexico
XX, Lager, Mexico
XX, Amber, Mexico
Heineken, Netherlands
Buckler Non-Alcoholic Lager, Netherlands

SANGRIAS

Red or White

With Fresh Fruit	13/50
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JOIN US FOR WINE WEDNESDAYS
50% OFF SELECT BOTTLES OF
WINE - DINE IN ONLY

TEQUILA

	Blanco	Reposado	Anejo
Casamigos.....	13.....	14.....	15
Don Julio	13.....	14.....	15
Patron.....	13.....	14.....	15
Cazadores.....	11.....	12.....	13
Corralejo	11.....	12	13
Herradura	12.....	13	14
Milagro.....	11.....	12.....	13
Tres Generaciones Organic.....	11.....	12.....	13
Partida.....	11.....	12.....	13
Fortaleza.....	13.....	14.....	15
Tequila Ocho.....	12.....	13.....	14

Aged, Reserves

Don Julio 1942	50
Clase Azul	35..... 45

TEQUILA FLIGHTS

1 oz each of Blanco, Reposado and Anejo

Cazadores.....	20
Milagro.....	20
Patron.	30
Herradura.....	30
Don Julio.....	30
Corralejo.....	30
Fortaleza.....	35
Casamigos.....	35

WHISKEY

Crown Royal
 Jameson
 Jack Daniel's Tennessee Whiskey
 Jack Daniel's Tennessee Fire
 Jack Daniel's Tennessee Honey

BOURBON

Blanton's Single Barrell
 Bulleit
 Bulleit Rye
 Knob Creek
 Maker's Mark
 Woodford Reserve
 Jim Beam
 FEW 93 Proof

GIN

Bombay Sapphire
 Hendricks
 Tanqueray

VODKA

Smirnoff
 Absolut
 Tito's Handmade
 Fugu Habanero
 Hanson Cucumber
 Ketel One
 Ketel Orange
 Ketel Citron
 Belvedere
 Grey Goose

RUM

Don Q Silver
 Don Q Piña
 Don Q Coconut
 Captain Morgan
 Bacardi 8
 Kappa Pisco
 Kraken Dark Rum
 Mt. Gay Black Barrel
 Ron Zacapa 23 Year

COGNAC

Remy VSOP
 Hennessy VS

SCOTCH

Johnnie Walker Black
 Johnnie Walker Blue
 Macallan 12 Year
 Dewars White Label
 Glenlivet 12 Year

MEZCAL

Clase Azul
 Union Mezcal

LIQUEURS

Fernet-Branca
 Baileys
 Campari
 Frangelico
 Grand Marnier
 Kahlua
 Licor 43