

## APPETIZERS

### Traditional Guacamole 14

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

### Crab Cakes 20

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

### Corn Sopos 15

Masa Boats filled with Black Beans, Squash, Guacamole  
Cabbage, Queso Fresco, Lime Vinaigrette, Crema Fresca

### Calamari Frito 19

Crispy Calamari, Salsa Brava, Crema Fresca

### Macaroni & Cheese 14

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

### Barbacoa Quesadilla 19

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

### Spicy Chicken Tortilla Soup 12

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

### Choriqueso 15

Oaxaca & Asadero Cheese Fondue, Chorizo, Spinach  
Fried Tortilla

## 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!

## SALADS

### Little Gems 14

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

### BBQ Ranch Salad 17

Romaine, Cilantro, Black Beans, Corn, Tomato, Scallions  
Avocado, BBQ Ranch & Tortilla Strips

### Chicken 6 / Asada Steak 8 / Shrimp 8

### Fuego Chopped 17

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

### Totopo Ahi Tuna 24

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

## FLAT BREADS

### Chicken Flat Bread 18

Cilantro Pesto, Mozzarella Cheese, Mushrooms and Arugula

### Mushroom 18

Mushrooms, Goat Cheese, Pickled Onions, Cilantro, Truffle Oil  
Balsamic Reduction

## TACO TRIOS

*Three Soft Tortilla Tacos Served with Garlic Rice and Black  
Beans, topped with Cabbage Jalapeño Cilantro Slaw,  
Tomatillo Avocado Sauce, Crema Fresca*

### Tequila Lime Chicken 16

### Cilantro Jalapeño Skirt Steak 17

### Grilled Mahi-Mahi 19

## SANDWICHES

*Served with French Fries or Fresh Fruit*

### Cubano 16

Mojo Citrus Braised Pork, Black Forest Ham, Melted Swiss  
Cheese, Sliced Dill Pickles, Mustard & Mayo

### Spicy Chicken Tinga 17

Escabeche Candy Jalapeño, Garlic Aioli, Grilled Pan de Leche

### Mayan Half-Pounder Angus Burger\* 16

Cheddar or Swiss Cheese, Lettuce, Tomato, Red Onion &  
Pickles

**\$2 per additional item: Applewood Smoked Bacon, Avocado  
Sautéed Mushrooms**

## ENCHILADAS

*Corn Tortillas rolled with Mexican Cheeses, Tomatillo Cream  
Sauce, with your choice of Meat served with Garlic Rice,  
Chipotle Black Beans*

### Cheese 18

### Chicken 20

### Asada Steak 21

### Seafood Crepas 34

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

## 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

### Chocolate Trio 11

Bittersweet, Milk, White Chocolate, Granache Icing &  
Raspberry Sauce

## 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, Tamarí, 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 Shiretail Ranch, CA	13/52
Cabernet Sauvignon, Justin, Paso Robles	17/68
Cabernet Sauvignon, Groth, Oakville	110
Cabernet Sauvignon, Frank Family, Napa Valley	115

### Dessert Wine

Ruby Port, Sandeman, Portugal	12
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## 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/repo/añejo
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	11 / 12 / 13
Organic	11 / 12 / 13
Partida	11 / 12 / 13
Fortaleza	13 / 14 / 15
ClaseAzul	35 / 45 / 65

## COCKTAILS 14

### Fuego Margarita

El Jimador Reposado, Lime Juice, Agave Nectar

### Alma Antigua

Añejo Tequila, Lemon, Pomegranite, Honey

### Tiki Torch

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

### Cucumber Basil Martini

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 Tequila, Grapefruit Juice, Fresh Lime

### Ross Collins

Rye, Lemon, Muddled Orange, Club Soda

## 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  
Pacífico, Mexico  
Corona, Mexico  
XX, Lager, Mexico  
XX, Amber, Mexico  
Heineken, Netherlands  
Buckler Non-Alcoholic Lager, Netherlands

**JOIN US FOR HAPPY HOUR  
MON – FRI 3PM-6PM**

## TEQUILA FLIGHTS

*1 oz each of Blanco, Reposado and Añejo*

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

Please note due to the California drought restrictions we no longer automatically offer tap water, it is by request only. [www.hotelmayalongbeach.com/fuego](http://www.hotelmayalongbeach.com/fuego)  
[www.facebook.com/fuegolongbeach](http://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](http://www.P65Warnings.ca.gov/hotels).