

APPETIZERS

Fuego Guacamole & Fired Roasted Salsa 14

Fresh Avocado, Onion, Chile Serrano, Cilantro
Tomatoes, Fired Roasted Tomato Salsa & Tortilla Chips

Spicy Chicken Tortilla Soup 12 **GF**

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

Barbacoa Quesadilla 16

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

Calamari Frito 19

Crispy Calamari, Salsa Brava, Crema Fresca

Crab Cakes 20

Jumbo Lump Crab Meat, Roasted Jalapeño
Remoulade, Cucumber Relish

Choriqueso 16

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

CEVICHEs

Hojas de Seabass 20

Ginger, Lemon, Cucumber, Red Onion,
Cilantro, Tomato, Radish, Avocado

Calamari & Shrimp 18

Citrus Mojo, Cilantro, Serrano, tomato, cucumber,
Avocado

El Atún 18

Ahi Tuna, Tamarind, Soya, Ginger, Serrano,
Mango, Jicama, Scallions, Edamame, Fried Plantains

SALADS

Fuego Salad 15 **VEG**

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
Cucumber, Mango, Jicama, Soy Ginger Vinaigrette

BBQ Ranch Salad 17 **VEG**

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

ADD: Chicken **+6** | Steak **+8**

SANDWICHES

Served with French Fries or Fresh Fruit

Avocado Toast 16

Grilled Rustic Bread, Olive Oil, Smashed Avocado
Red Onion Honey Jam, Tomato, Arugula

ADD: Smoked Salmon **+ 6**

Cubano 18

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

Mayan Burger 20

Half-Pounder Angus Patty with Cheddar or Swiss Cheese
Lettuce, Tomato, Red Onion, Pickle

ADD: Applewood Smoked Bacon **+2** | Avocado **+2**

FLAT BREADS

Duck & Pear 20

Smoked Duck, Caramelized Pear, Truffle Oil
Gorgonzola Cheese, Wild Baby Arugula

Mushroom 18

Mushrooms, Goat Cheese, Pickled Onions, Cilantro
Balsamic Reduction

TACOS

Fuego Spiced Grilled Chicken 16

Cilantro, Onion, Fresh Lime, Salsa Verde

Cilantro Lime Skirt Steak 17

Onion, Cilantro, Fresh Lime, Salsa Roja

Fish of the Day 16

Pickled Cabbage, Pico de Gallo, Serrano Cream

Vegetarian 16

SPECIALITIES

Ceviche Sampler 28

Try all Three

Seafood Crepas 34

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

Pan-Seared Fillet of Salmon 32 **GF**

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

Ropa Vieja 34

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

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

Don Q White Rum, Passion Fruit Liqueur
Orange, Lime, Agave, Dark Rum Float

Spring & Tonic 14

House-made Ginger-Infused Gin, Fresh Mint, Lemon,
Agave, Tonic

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

Spacedust IPA, Elysian, Seattle WA

Mango Cart, Golden Road, Los Angeles, CA

Modelo Especial, Mexico

Domestic Bottles 6

Budweiser, Bud Light, Coors Light, Stella

Michelob Ultra, Shock Top Belgian Wheat

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 Peignon 2009 350

Whites

Pinot Grigio, Candoni, Italy 10/40

Chardonnay, Altos, Argentina 10/40

Chardonnay, Hahn SLH, CA 14/56

Chardonnay, Joseph Phelps, Sonoma, CA 95

Chardonnay, Cakebread, Napa, CA 100

Chardonnay, Pahlmeyer, Napa, CA 160

Sauvignon Blanc, Cape Mentelle, Australia 10/40

Sauvignon Blanc, Montes, Chile 11/44

Sauvignon Blanc, Ferrari-Carano, CA 12/48

Sauvignon Blanc, Duckhorn, Napa, CA 80

Albariño, Paco & Lola, Spain 12/48

Riesling, Firestone, Santa Barbara, CA 10/40

Rosé, Lafase, France 11/44

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, Livermore, CA 11/44

Pinot Noir, Hahn SLH, Soledad, CA 15/60

Pinot Noir, Bella Glos, Santa Maria, CA 100

Garnacha, Castillo de Monséran, Spain 11/44

Malbec, Amalaya, Argentina 10/40

Malbec, Tamari, Argentina 12/48

Malbec, Terrazas Reserva, Argentina 12/48