

Please start by ordering a cocktail and an entrée from your server, then help yourself to our tantalizing and endless brunch!

1

CHOOSE YOUR BEVERAGE

1 glass included with Brunch

Sparkling Wine or Mimosa
Wine or White or Red Sangria
Pint of Modelo Especial
Bloody Mary

GO ENDLESS MIMOSAS (10 DOLLARS ADDITIONAL)

GO BOLD*

Bottle of Cava, Sparkling Rose or Moscato – 30
Bottle of Tattinger Champagne – 55

(includes orange juice)
**up to four persons only*

2

CHOOSE YOUR ENTRÉE

Fuego Eggs Benedict

Two Poached Eggs, Sautéed Spinach
Apple Wood Smoked Bacon, English Muffins
Hollandaise, Broiled Tomato, Hash Browns

Steak Tampiqueno

Grilled New York Steak, Ranchero Sauce
Fried Eggs, Black Beans, Serrano Cream

Chilaquiles

Folded Scrambled Egg, Fried Corn Tortillas
Black Beans, Oaxaca Cheese
Crema Fresca

Pandulce French Toast

Strawberry Cream Stacked Brioche Toast
Candied Pecans, Maple Syrup, Whipped Cream

Salmon Salad

Kale, Spinach, Heart of Palm, Tomatoes
Toasted Candied Pepitas, Roasted Beet
Panela Cheese, Citrus Guajillo Vinaigrette

Ropa Vieja

Cuban Style Braised Flank Steak, Black Bean Puree
Fried Corn Tortillas, Cabbage Jalapeño Cilantro Slaw
Caramelized Plantains, Agave Cream Sauce

Citrus Braised Pork Carnitas

Fried Pork Carnitas, Red Pasilla Sauce
Green onions, Black Beans, Corn Tortillas

Grilled Rock Lobster Tail (\$10 supplement)

12oz Maine Lobster Tail, Garlic Lemon Butter
Fried Brussel Sprouts and Cauliflower
**Limited Quantity Available!*

3

ENDLESS INDULGENCES

SALADS & ASSORTMENTS

Roasted Beet Salad, Vegetable Peppers Escabeche
Tabbouleh, Wild Berry & Kale Salad, Sliced Fresh Fruits
Pickled Cauliflower Salad,
Smoked Salmon and Condiments
Anti-Pasto Salad, Tomato and Fresh Mozzarella
Domestic and Imported Cheese & Cold Cuts

FUEGO TACO STATION

Grilled Skirt Steak, Cilantro Jalapeño Chicken
Braised Short Rib, Fresh Home Made Salsas
Queso Fresco, Cabbage Escabeche

FUEGO CEVICHERS

Mexican Shrimp Cocktail
Mahi-Mahi, Ginger Cilantro Orange
Scallops and Calamari, Serrano Citrus Mojo

SWEETS

Assortment Mini Pastries, Mexican Wedding Cookies
Crème Brule Tarts, Flourless Chocolate Cake
Assorted Cheese Cakes, Chocolate Pecan and Lemon Tarts
Chocolate Macaroons

\$45 per Adult

Children (under 12) \$18.50 *(does not include entrée)*

Executive Chef Victor Juarez
menu subject to change without notice