



At the heart of our culinary philosophy is an unwavering commitment to make every meal an extraordinary experience. That's precisely what's on the menu at Fuego. Manned by award-winning Executive Chef Victor Juarez, Fuego-which is Spanish for fire-is a spirited celebration of the coastal cuisines of Mexico, Latin America and South America.

The bar serves premium tequilas-the largest selection in the region-that may be sampled at the bar along with handcrafted margaritas and other signature cocktails.

Join Us on Sunday for our Latin Jazz Brunch!

Follow us on Facebook [@Fuegolongbeach](#)

HAPPY HOUR MON – FRI 3PM-6PM

TEQUILAS

Popular Plata/Silver 9

1800	Avion	Campeon
Cazadores	Chinaco	Corazon
Corralejo	Corrido	Cuervo
Don Eduardo	Gran Centenario	
Herradura	Hornitos	Karma
Milagro	Muerto	Oro Azul
Suerte		

Premium Plata / Silver 11

123(organic)	1921	4 Copas (organic)
Azunia	Casamigos	Cabo Wabo
Casa Noble	Chamucos	Corzo
Don Julio	El Tesoro	
Frida kahlo	Herradura	
Grand Leyenda (organic)		Ocho
Oro Azul	Partida	Patron
Peligroso	Siete Legunas	
Tres Generations (organic)		

Aged, Reserves, Super Premium

123 Diablo	36	Herradura Suprema	85	Roca Patron Reposado	18
Azunia Anejo Black 2yrs	24	Don Julio Anejo 1942	34	Roca Patron Anejo	20
Milagro Platino Reserve	15	Don Julio Real	95	Patron 7 Year aged	70
Milagro Anejo Reserve	22	Don Julio 70th	15	Cuervo La Reserva de la familia	39
Milagro Reposado Reserve	18	Deleon Platinum	15	Clase Azul Reposado	20
Ocho extra anejo	44	Deleon Reposado	18	Clase Azul Anejo	105
Partida Elegante	50	Don Julio Real	90	Chinaco negro	42
Penca Azul Reposado	18	Patron Piedra	90	Corralejo Grand Reserve	21
Tapatio Excelencia Extra Anejo	44	Patron Gran Burdeos	125	Corralejo 99,000 Horas Anejo	19
Casta Gusano Anejo (worm bottle)	18	Patron XS Platinum	40	Avion Extra Anejo	33
Herradura Ultra Anejo	15	Tapatio Excellence 1996	45	Casa Dragones Blanco	20
Roca Patron Silver	16	Maestro Humito	12	Casa Dragones Joven	76
Fuenteseca Reserva Anejo 2001	74				

Popular Reposado 12

1800	1921	ArteNOM
Avion	Cabo Wabo	Campeon
Cazadores	Chinaco	Chamucos
Corazon	Corralejo	Corrido
Cuervo	Don Eduardo	El Tesoro
Gran Centenario	Hornitos	Karma
Los Anrango	Milagro	Muerto
Siete Legunas	Suerte	Tezon

Premium Reposado 13

ArteNOM	123(organic)	Casa Noble
4 Copas (organic)	Azunia	Casamigos
Corzo	Don Julio	Frida Kahlo
Ocho	Ocho Cientos Sotol	
Partida	Patron	Peligroso
Tres Generations (organic)		

Popular Anejo 14

1800	1921	Avion
Cabo Wabo	Campeon	Casa Noble
Cazadores	Chaya	Chamucos
Corazon	Chinaco	Corralejo
Corrido	Corzo	Don Eduardo
Don Julio	El Tesoro	
Gran Centenario	Herradura	Hornitos
Karma	Milagro	Oro Azul
Partida	Patron	Peligroso
Sauza Commemerativo		Siete Leguas
Suerte	Tres Generations	

Premium Anejo 16

ArteNOM	123(organic)	Casamigos
	a	Ocho
	Kahlo	

Mezcals

La Nina del Mezcal Primario (joven)	10
Alipus San Andreas (joven)	13
Los Amantes (anejo)	16
Clase Azul	55
Mezcalero #14	25
Mezcalero Special Bottling #2	32
Mezcalero #15	25

Blue Agave Spirits (tequila not made in Mexico, cannot be called tequila)

El Ladron Blanco, Santa Cruz	10
El Ladron Reposado, Santa Cruz	12

SIPS 13/48 (fishbowl serves 4-6pp)

Fuego's Organic

Tres Generations Organic Reposado, muddled limes, Cointreau, lime juice, agave nectar (less than 180 calories)

Make it spicy – add muddled cucumber and jalapeños – 2

Spicy Watermelon & Cucumber

Avion Silver, muddled watermelon, muddled cucumber, muddled jalapeños, lime juice, agave nectar

Make it a Morgan – add Captain Morgan Cannon Blast Rum on top - 3

Paloma

Crystal Noble, muddled jalapenos, grapefruit juice, fresh lime

Don't like tequila – make it with Svedka Jalapeño Grapefruit vodka (\$10)

Mandarin Mezcal

La Nina Primario Joven, Mandarine Napoleon liquor, lime juice

Cucumber Basil Martini

Hanson Organic Cucumber Vodka, muddled basil, muddled cucumber, Cointreau lemon juice, house simple

Try it with The Botanist Gin!-2

Strawberry Spicy Basil

Fugu Habanero Vodka, Cointreau, strawberries, muddled basil, lemon juice, agave nectar

Ketel Fizz

Ketel One Oranje, orange juice, soda

Cranberry Apple Martini

Smirnoff Sourced Apple Cranberry Vodka, cranberry juice, lime juice, Cointreau

A crimson holiday favorite!

Royal Sazerac

Remy Martin 1738 Accord Cognac, Angostura bitters, sugar, absinthe rinse

America's first cocktail!

Apple Cinnamon Mule

Crown Royal Apple Whiskey, Jack Daniel's Fire, lime juice, ginger beer

Seasonal

Pumpkin Spice Martini

Captain Morgan Jack-O-Blast, RumChata, graham cracker rim and caramel drizzle

Give it a jolt! Add a shot of espresso-3

Ruby on Rye

Bulleit Bourbon, house simple, lemon juice, pomegranate juice

Rum Old-Fashioned

Mount Gay Black Barrel, Angostura bitters, sugar, and orange peel

Orange Jalapeno Mule

Ketel One Vodka, orange liqueur, lime juice, muddled orange, muddled jalapeño, ginger beer

SANGRIAS – 10/35

Red or White

Red wine or white wine, fresh fruit

Pineapple

White wine, Cruzan Coconut Rum, crushed pineapple

Raspberry, Peach and Lime

White wine, muddled raspberries, raspberry and peach grand mariner, squeezed lime

BREWS

On Tap 7 / 25 pitcher

IPA, California (Rotating)

Stella, Belgium

Modelo Especial, Mexico

Domestic Bottles 5.5 / 7 / 10

Budweiser / Bud Light / Coors Light

Anchor Steam Go West IPA, San Francisco

Ballast Point Calico Amber Ale, San Diego

Shock Top Belgian White, Los Angeles

Angel City Pilsner, Los Angeles, CA

Karl Strauss Red Trolley, San Diego

Karl Strauss IPA, San Diego

Lagunitas, Imperial Stout, Petaluma, CA 22oz – 10

Imported Bottles 6.5

Negra Modelo, Mexico

Corona, Mexico

Dos XX, Mexico

Palma Louca, Brazil

Guladon, Mexico

Modelo Especial, Mexico

Estrella Daura, Spain^{GF}

Cidre by Stella, Belgium

Pacifico, Mexico

Bohemia, Mexico

Victoria, Mexico

Heineken, Holland

Cabotella, Baja

Indio, Mexico



BUBBLES

Moet (350mL)	11
Moscato, Mia by Freixenet, Spain,	8/30
Sparkling Rose, Antucura, Argentina	9/32
Sparkling Cava, Poema, Spain <i>Flavors of orange rind and spice that persists through an elegant finish</i>	10/35 92pts
Champagne, Tattinger, Reims, France <i>Poached apple, blackberry, beeswax and lemon confit</i>	18/70 90pts

WHITES

Rose, (<i>Sweet</i>), Tapiz, Mendoza Argentina, 2013	8/28
Pinot Grigio, Callia, Argentina, 2015	8/28
Pinot Gris, Archery Summit, Willamette Valley, OR, 2013	14/48
Vermentino, San Felice, Tuscany, 2015	9/32
Sauvignon Blanc, Anderra by Lafite Rothchild, Casablanca, Chile, 2013	10/35
Sauvignon Blanc, Cakebread, Napa, CA 2013	14/48
Chardonnay, Haras de Pirque, Maipo Valley, Chile, 2014	8/28
Chardonnay, Sequoia Grove, Napa, CA, 2011	13/45 90pts

REDS

Garnacha, de Fuego, Spain 2013	8/28
Grenache – Syrah, Ventana “Rubystone” Monterey, 2013 (sustainable)	9/30
Merlot, Tierra del Fuego, D.O. Central Valley, Chile, 2013	8/28
Bonarda, Viamonte, Maipu Valley, Arg	8/28
Cotes du Rhone, Gunlach Bundschu, Sonoma, 2012	11/36 91pts
GSM, Hearst Winery, Paso Robles, 2012 (grenache, syrah, mouvedre)	11/36
Blend, Saved, Carneros, CA, 2012 (zinfandel, merlot, malbec, syrah)	11/36
Petite Sirah, L.A. Cetto, Valle de Guadalupe, Baja, California, 2013	8/28
Pinot Noir, Veramonte,” Central Valley, Chile, 2011	8/28
Pinot Noir, A to Z, Willamette Valley, OR, 2013	12/44 90pts
Pinot Noir, Decoy by Duckhorn, Sonoma, 2014	14/48 90pts
Cabernet Sauvignon, The Seeker, Chile, 2014	8/28
Cabernet Sauvignon, Gunsight, Paso Robles, 2013	10/32
Cabernet Sauvignon, St. Francis, Sonoma, 2013	12/44
Cabernet Franc, La Madrid “Reserva,” Argelo, Argentina, 2013	14/48 90pts
Zinfandel, Maddalena, Paso Robles, CA 2014	11/36
Malbec, Alta Vista, Argentina, 2012	10/32
Malbec - Cabernet, Amancaya by Lafite Rothchild, Argentina, 2012	13/45
Tempranillo, Mureda, Spain, 2013 *organic*	8/28

FANCY A FLIGHT? (3oz taster pours)

Sparkling <i>Mia, Antucura, Poema, Tattinger</i>	15	Cabernets <i>Seeker, Gunsight, St. Francis, La Madrid</i>	13
Sauvignon Blanc vs. Chardonnay <i>Anderra, Cakebread, Haras, Sequoia Grove</i>	14	Cabernet vs. Pinot <i>Seeker, Gunsight, Veramonte A to Z</i>	14
South American Whites <i>Anderra, Haras, Pinot Grigio, Tapiz Rose</i>	12	South America Reds <i>Seeker, Malbec, Merlot, Petite Sirah</i>	13

Or Choose a Bottle...

Join us for Wine Wednesdays; all bottles below 50% off

BUBBLES

Laurent Perrier, Brut, Reims	80	90pts
Veuve Clicquot, Brut, Reims	100	90pts
H. Blin Brut "Millesime" Reims, 2006	110	94pts
Veuve Clicquot, Rose, Reims, 2004	180	92pts
Moet & Chandon, Brut, Reims, 2006	150	94pts
Taittinger, Comtes Blanc de Blanc, Reims, 2005	220	96pts

INTERNATIONAL WHITES

Chenin Blanc, Badenhorst Secatuers, Swartland, South Africa	35	92pts
---	----	-------

CALIFORNIAN CHARDONNAY

Foley, Santa Rita Hills, 2012	58	90pts
Alpha Omega "unoaked", Napa, 2011	98	92pts

CALIFORNIAN REDS

Merlot, Benziger, Sonoma, CA 2013 *sustainable*	33	
Pinot Noir, Smoke Tree, Sonoma, CA 2014	40	
Cabernet, Franciscan, Napa, CA, 2013	50	
Bordeaux, Francis Ford Coppola "Claret" CA, 2013	36	91pts
Blend, Eruption, CA 2013 (38% Malbec 36% Syrah 16% Mourvèdre 10% Petite Sirah)	30	92pts
Blend, Gamble, Napa, 2012 (Zinfandel, Syrah, Petite Sirah and Charbono)	62	
Blend, Prisoner, Napa, 2014 (Zinfandel, Cabernet Sauvignon, Syrah, Petite Sirah and Charbono)	90	91pts
Cabernet, BV Georges de Latour, Napa, 2011	210	94pts

OREGON PINOTS

Resonance, Willamette Valley, 2013 <i>a core of mineral-accented cherry and red berry flavors, hinting at cinnamon as the finish lingers gently</i>	120	93pts
--	-----	-------

WASHINGTON CABERNETS

Double Canyon, Horse Heaven Hills, 2013	47	91pts
---	----	-------

REDS FROM DOWN UNDER

Shiraz, Barossa Valley Estate, Barossa, 2013	40	90pts
Cabernet, Katnook, Coonawarra, 2013 <i>aromas of red berries, violets and hints of mint</i>	52	

VIVA LA FRANCE!

Burgundy, Louis Jadot, "Pommard", Central Coast, 2012 <i>with a soft, fruity depth of character and a bouquet suggestive of raspberries</i>	86	90pts
--	----	-------

SPANISH REDS

5 Fincas, Castillo Perelada, 2011	55	
Tempranillo, Numanthia Termes, 2011	50	92pts

SOUTH AMERICAN REDS

Malbec, Amalaya, Salta, Argentina, 2014 (5,900 above sea level)	27	
Malbec, Altamana, Grand Reserve, Maule, Chile, 2013	33	91pts
Cabernet, Altocedro, Mendoza, Argentina 2012	38	
Bonarda-Malbec, Tikal, Patriota, Mendoza, Argentina 2012	58	91pts
Carmenere-Cabernet Sauvignon, Neyen, Colchagua, Chile, 2010	70	92pts

ANTOJOS

(APPETIZERS)

Fuego Guacamole 12

Onion, Chile Serrano, Cilantro, Cotija Cheese
Tortilla Chips

Spicy Lobster Guacamole 16

Lobster, Chili de Árbol Salsa, Mango Relish

Calamari Frito 16

Crispy Calamari, Tangy Spicy Chili Sauce, Organic Greens

Lobster Mac & Cheese 20

Lobster, Aged Cheddar Guajillo Cheese Sauce
Chili Spiced Crushed Tortilla

Spicy Chicken Tortilla Soup 10

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

Grilled Lamb Chops 23

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

Beef Birria 18

Pickled Red Onion, Cotija, Escabeche, Corn Tortillas

Crab Cakes 18

Jumbo Lump Crab Meat, Lemon Aioli, Sweet Cucumber Relish

Queso Fundido 14

Smoked Chicken Tinga, Oaxacan Style Cheese Fondue, Totopos

Totopo Ahi Tuna 20

Baby Wild Arugula, Avocado, Scallions, Edemame
Mango, Soja Ginger Vinaigrette

Chef's Cold Cuts 22

Prosciutto, Pamplona Chorizo, Smoked Sausage, Olives
Pickled Cauliflower, Rainy Mustard, Rustic Bread

Tabla de Quesos 20

Chef's Selection of Three Artisanal Cheeses

Argentine Beef Churrasco 16

Grilled Skewered Skirt Steak, Pepper Escabeche, Parsley Lemon

Maya Beef Quesadilla 19

Four Mexican Cheeses, Shredded Beef, Cilantro, Green Onions
Mango-Chipotle Honey Salsa

CEVICHE

Ceviche Mercado 17

Steamed Shrimp, Chipotle Sauce, Pico de Gallo
Jicama, Avocado, Corn Tortilla Chips

Hojas de Seabass 18

Citrus habanero Broth, Pineapple, Mango
Serrano Pepper, Grapefruit, Cilantro

Ceviche De Atún 19

Ahi Tuna, Pineapple Mojo, Ginger, Serrano, Mango,
Jicama, Coriander, Ademame, Fried Plantains

Sampler 23

sampling of all Three

ENSALADA

Power Salad 14

Kale, Spinach, Hearts of Palm, Heirloom Tomatoes, Crispy Quinoa
Roasted Beet, Panela Cheese, Honey Mustard Vinaigrette

Fuego Salad 13

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

TIERRA

(From The Land)

Filet Mignon 43

Grilled Filet Mignon, Chile Pasilla Glaze, Hen of the Wood Mushrooms
Fingerling Potato Succotash, Corn, Lima Beans, Roasted Tomato

Birria “Style” Lamb Shank 36

Yuma Chili Braised lamb, Chili Fondue, Fingerling Potatoes
Smoked Turnips, Baby Corn, Pickled Onion, Pepitas

Ropa Vieja 32

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

Short Rib 34

Brazilian Style Braised Short Rib, Brown Beech Mushrooms
Pan-Fried Cauliflower and Brussels sprouts

Pollo Parilla with Risotto 30

Fuego Chili Rubbed Chicken Breast, Black bean, Garlic Spinach
Wild Mushrooms, Chorizo, Rajas, Cotija Crema

Ember Charred Beets 13

Hearts of Romaine, Heirloom Beets, Herbed Goat Cheese
Roasted Corn, Candied Walnuts, Cilantro Guajillo Vinaigrette

MAR

(From The Sea)

Lubina 40

Seared Chilean Seabass, Boniato Purée, Broken Chipotle Dijon Aioli
Pan-Roasted Vegetables, Organic Greens

Anticusho Shrimp 34

Skewer Jumbo Tiger Shrimp, Chile de Árbol Salsa, Poblano Rajas
Cotija Cream Rice, Warm Pico de Gallo

Ginger Granola Crusted Salmon 32

Pineapple Aji Amarillo Mojo, Sautéed Garlic Spinach, Steamed Rice
Fried Cauliflower, Chili Oil

Main Lobster Risotto 38

Prawn, Calamari, Jumbo Lump Crab, Chorizo,
Tomatoes, Wilted Greens, Lemon Saffron Crema

Seafood Crepas 34

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

VERDURAS

Sofrito Quinotto 26

Sautéed Garlic Spinach, Hen of the Wood Mushrooms, Fall Squash
Corn Relish, Broiled Panela Cheese

Gallo Pinto Risotto 28

Black Beans, Garlic, Spinach, Wild Mushrooms, Cotija, Rajas,
Crema

DESSERTS

Coconut Caramel Flan 9

Mexican Custard, Caramel, Pineapple Strawberry Pico
Cinnamon Crisp

Cookie Crumb Bread Pudding 9

Grand Marnier Vanilla Custard, Cinnamon Whipped Cream

Chocolate Pyramid 11

Bavarian Banana Cream, Chocolate Ganache, Salted Caramel

Crème Brulée Cheese Cake 10

Grand Marnier Soaked Berries, Tahitian Vanilla Sauce

Caramel Cheese Flauta 10

Flaky Pastry Tortilla, Banana, Creamy Cheese, Cajeta Sauce
Vanilla Ice Cream

SIDES

Crispy Fried Brussels Sprouts 7

Citrus Zataar Oil

Fried Cauliflower 7

Garlic, Jalapeno, Tangy Sauce

Sautéed Garlic Spinach 7

Butter, Garlic, Lemon

Caramelized Plantains 7

Chipotle Caramel Sauce

Shaved Street Corn 8

Roasted White Corn, Garlic Aioli, Queso Fresco, Tajin

ICE CREAM

Tahitian Vanilla, Chocolate, Coffee
Coconut Gelato

SORBET

Raspberry, Mango

6 per scoop

FLIGHTS

Roca Patron 100% Agave Artisanal Small batch tequila Silver, Reposado, Anejo	35
Casamigos Tequila Blanco, Reposado, Anejo	38
Don Julio Tequila Blanco, Reposado, Anejo, 70th anniversary or 1942	42 / 50
Herradura Tequila Silver, Reposado, Anejo, Cask	30
Corralejo Tequila Blanco, Reposado, Anejo, 99,000 Horas, Grand Reserve	42
Suerte Tequila Blanco, Reposado, Anejo	25
Mount Gay Rum Black Barrel, XO (aged 8-15yrs), 1703 (aged 15-30yrs)	27
Uno, Dos, Tres Organic Tequila Uno (blanco), Dos (reposado), Tres (anejo)	27
Azunia Tequila Blanco, Reposado, Anejo	25
Pisco by Viejo Tonel Quebranta, Italia, acholado, mosto verde	33

SPIRITS

VODKA

3 Olives Raspberry
Absolut
Belvedere Intense
Belvedere Bloody Mary
Titos
DSP 162 Cranberry
Fugu Habanero
Fugu Pineapple
Grey Goose
Grey Goose Orange
Grey Goose Citron
Grey Goose Pear
Stoli Elite
Hanson Cucumber
Smirnoff Vanilla
Svedka Jalapeno Grapefruit

GIN

Beefeater
Bombay Sapphire
Hendricks
Tanqueray
Tanqueray Ten

RUM

Captain Morgan
Captain Morgan CannonBall
Don Q Coconut
Kraken
Mt. Gay 1703
Mt. Gay Black Barrel
Mt. Gay XO
El Dorado 15yr
Zacapa 23

SCOTCH

Bruichl Charlotte
Bruichl Classic
Bruichl Rockside
Chivas Regal 12yr
Dewars White Label
Glenfiddich 21yr
Haig
Johnnie Walker Black
Johnnie Walker Black 10yr Rye
Johnnie Walker Platinum
Johnnie Walker Blue
Macallan 10yr
Macallan 12yr
Macallan 18yr
Oban 14yr
Talisker 10yr

WHISKEY

Crown Royal
Jameson
Jack Daniels
Jack Daniels Fire

BOURBON

Basil Haydens
Blanton Single Barrel
Bulliet
Bulliet Rye
Bulliet 10yr
Bookers
Knob Creek
Makers Mark
Woodford Reserve

COGNAC

Remy 1738
Remy VSOP
Remy XO
Hennessey XO
Delamain Pale and Dry