

ON BREAD

Avocado Toast 18

Grilled Rustic Bread, Olive Oil, Smashed Avocado
Red Onion Honey Jam, Tomato, Arugula
ADD: Smoked Salmon +6 | Eggs +4

House-Cured Salmon 22

Serrano Cream Cheese, Heirloom Tomato,
Arugula, Egg, Capers, Bagel Toast

Mayan Burger 20

Half-Pounder Angus Patty with Cheddar or Swiss Cheese
Lettuce, Tomato, Red Onion, Pickle, French Fries
ADD: Applewood Smoked Bacon +2 | Avocado +2

SALAD

Fuego Salad 16 **VEG**

Baby Greens, Chile Dusted Pecans, Goat Cheese
Heirloom Tomatoes, Cilantro, Fuji Apples
Creamy Chipotle Dressing
ADD: Chicken +6 | Steak +8 | Salmon +8

Caesar 18

Romaine Leaves, Endive, Parmesan Reggiano
Chili-Dusted Breadcrumbs, Caesar Dressing

SHARABLES

Fuego Guacamole & Fire Roasted Salsa 16

Fresh Avocado, Onion, Chile Serrano, Lime
Cilantro, Fired Roasted Salsa, Tortilla Chips

Spicy Tuna Totopo 24 **GF**

Avocado Crema, Ginger Soya, Sesame, Cucumber
Scallions, Crispy Shallots, Shishito Peppers, Chili Oil

Barbacoa Quesadilla 18

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

Crab Cakes 22

Jumbo Lump Crab Meat, Roasted Jalapeño Remoulade
Cucumber Relish, Chili Oil

Choriqueso 16

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

Shrimp Mercado 18

Chipotle Tomato Broth, Pickled Red Onions Cucumber,
Avocado, Jicama, Scallions, Totopos

SPECIALTIES

Eggs Benedict 20

Two Poached Eggs, Sweet Potato Cakes
Artichoke Heart, Onion, Spinach, Asparagus
Tomato, Hollandaise

Dulce de Leche French Toast 18

Stacked Brioche Toast, Fresh Berries, Candied
Pecans, Crema Lechera Whipped Cream

Machaca & Eggs 20

Scrambled Eggs, Braised Shredded Beef, Mozzarella Cheese,
Ranchero Sauce, Avocado Breakfast Roasted Potatoes

Shrimp & Cheese Enchiladas 32

Queso Chihuahua, Rock Shrimp, Salsa Roja Cilantro Rice,
Jalapeño Crema, Black Bean Relish

Ropa Vieja 34

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

Grilled New York Steak 34

Red Chimichurri, Gorgonzola Cheese Tomatoes, Steak
Potatoes, Arugula Salad, Fresh Avocado

Mole Negro 28

Grilled Chicken Thighs, White Rice, Dried Chiles
Sesame Seeds, Nuts, Oaxaca Mole, Tortillas

Pan-Seared Filet of Salmon 32

Forbidden Black Rice, Roasted Beets, Fennel
Arugula, Radish, Citrus Guajillo Vinaigrette

TACOS

Fuego Spiced Grilled Chicken 16

Cilantro, Onion, Fresh Lime, Salsa Verde

Cilantro Lime Skirt Steak 17

Onion, Cilantro, Fresh Lime, Salsa Roja

Grilled White Fish 16

Pickled Cabbage, Pico de Gallo, Chipotle Aioli

Vegetarian 15

Portobello Mushroom Salpicon

BEBIDA

Fuego Michi 10

Choice of Beer, Michi Mix, Chamoy, Tajin

Bloody Tito 14

Vodka, Bloody Mary Mix, Tajin



Executive Chef Victor Juarez

20% 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



SIGNATURE COCKTAILS

Fuego Margarita 16

Reposado Tequila, Cointreau, Lime, Agave
Spicy / Mango / Strawberry

Spicy Paloma 16

Tanteo Jalapeño Tequila, Grapefruit, Lime

Playa del Sol 16

Mezcal, Rum, Lime, Pineapple, Maple

Gin Cruiser 16

Botanist Gin, Aperol, Lemon, Agave, Orange Bitters

Cucumber Basil Martini 16

Hanson Organic Cucumber Vodka, Muddled Basil,
Cointreau, Lemon, Simple Syrup

Tiki Torch 16

Don Q White Rum, Mt. Gay Aged Rum, Cointreau,
Maple, Lemon, Angostura Bitters

Tuscan Summer 16

Maker's Mark, Passion Fruit Liqueur, Italicus, Orgeat,
Lemon Juice, Angostura Bitters

BEER

On Tap 8

Spacedust IPA, Elysian, Seattle WA
Mango Cart, Golden Road, Los Angeles, CA
Modelo Especial, Mexico

Bottles 8

Budweiser, Bud Light, Coors Light, Stella
Michelob Ultra, Shock Top Belgian Wheat
Sculpin IPA, Ballast Point, San Diego CA
Lagunitas IPA, Petaluma CA
Negra Modelo, Pacifico, Corona, Dos Equis XX
Lager, Dos Equis XX Amber, Heineken
Buckler Non-Alcoholic Lager

WINE

Sparkling & Rose

Moscato, Mia, Spain	13/52
Still Rosé, The Beach, France	12/40
Sparkling Rosé, Poema, Spain	14/56
Sparkling Cava, Poema, Spain	14/56
Prosecco, Torresella, Italy	15/60
Sparkling Brut, Le Grand Courtage, France	16/64

White

Pinot Grigio, Graffigna, Argentina	13/52
Riesling, Firestone, Santa Barbara, CA	13/52
Sauvignon Blanc, Montes, Chile	14/56
Sauvignon Blanc, Ferrari-Carano, CA	14/56
Chardonnay, Altos, Argentina	15/60
Chardonnay, Qupé, Santa Maria, CA	15/60

Red

Pinot Noir, Skyside, Sonoma Coast, CA	13/52
Pinot Noir, Inception, Santa Barbara, CA	14/56
Pinot Noir, Bella Glos, Santa Maria, CA	20/80
Malbec, Tamari, Argentina	14/56
Malbec, Amalaya, Argentina	14/56
Tempranillo, Numanthia Termes	15/60
Red Blend, Skyside, Sonoma Coast, CA	15/60
Cabernet Sauvignon, Altos, Argentina	14/56
Cabernet Sauvignon, Hess, Napa, CA	14/56
Cabernet Sauvignon, Justin, Paso, CA	20/80

Keep up with the fuego 🔥

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