

Sunday Brunch

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

One complimentary beverage from selection below

Sparkling Wine or Mimosa
Wine or White or Red Sangria
Pint of Modelo Especial
Bloody Mary
Additional Mimosas \$5 each

GO BOLD*

Bottle of Cava, Sparkling Rose or Moscato – 30
(includes orange juice)

2

CHOOSE YOUR ENTRÉE

Fuego Eggs Benedict

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

Achiote Mojo Salmon

Quinotto, Arugula, Citrus Zest, Roasted Almonds,
Dried Cherries, Parsley, Zathar Brussel Sprouts,
Lemon Aioli

Pandulce French Toast

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

Citrus Braised Pork Carnitas

Braised Pork Shoulder, Pico de Gallo,
Black Bean Puree, Plantain Tostones

Steak Tampiqueno

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

Ropa Vieja

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

Chilaquiles

Folded Scrambled Egg, Fried Corn Tortillas,
Oaxaca Cheese, Red and Green Sauce,
Black Beans, Crema Fresca

Plantain Crusted Sea Bass

Mexican White Bass, Aji Mole Amarillo
Lemon Potato Purée, Sautéed Garlic Spinach

ENDLESS INDULGENCES

CHEF'S SELECTION OF SALADS

Roasted Beet with Jalapeno Pepper Escabeche, Dried Fruit and Quinoa Salad, Pickled Cauliflower Salad
Wild Berry & Kale Salad, Orzo Crab Salad, Anti-Pasto, Mozzarella Cheese & Heirloom Tomato,
Sliced Fresh Fruit, Chef's Selections of Domestic & Imported Cheeses
Smoked Salmon-Serrano Cream Cheese-Artisian Bread

3

FUEGO CEVICHEs

Mercado Shrimp Ceviche
Scallops & Calamari Maya Ceviche
Hojas de Seabass, Serrano Citrus Mojo

FUEGO TACO STATION

Cilantro Jalapeno Skirt Steak, Tequila Lime Chicken
Fired Roasted Salsas, Pickled Cabbage,
Pico de Gallo, Jalapeno Escabeche,
Tequila Lime Cream, Cotija Cheese

DESSERTS

Assortment of Mini Pastries Includes: Chocolate Pecan Tarts, Fruit Berry Tarts, Assorted Mini Cheese
Cakes, Red Velvet cakes, Carrot cakes, Coconut Caramel Flans, Mexican Wedding Cookies
Chocolate Flourless Cake

\$45 per Adult

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

Executive Chef Victor Juarez
menu subject to change without notice