

## APPETIZERS

### Fuego Guacamole 13

Onion, Chile Serrano, Cilantro, Cotija Cheese, Tortilla Chips

### Calamari Frito 18

Crispy Calamari, Salsa Brava, Crema Fresca

### Veggies Empanadas 16

Spinach, Broccoli, Zucchini, Onions, Parmesan Cheese, Pickled Cabbage, Crema Fresca

### Spicy Chicken Tortilla Soup 11

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

### Grilled Lamb Chops 25

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

### Crab Cakes 20

Jumbo Lump Crab Meat, Roasted Jalapeño Remoulade, Watercress & Watermelon Radish, Fresh Lime

### Chicharron Fries 16

Fried Egg, Fresno Chili, Cilantro Aioli, Salsa Roja

### Choriqueso 15

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

### Maya Quesadilla

Blend of Mexican Cheeses, Pico de Gallo, Sour Cream and Tomatillo Avocado Sauce

**Cheese 15 / Chicken 17 / Steak 19**

### Tuna Tacos 18

Three Hard Shell Tacos served on a bed of Guacamole, topped with Roasted Corn, Cilantro, Jicama, Aioli

## CEVICHE

### Shrimp 18

Citrus Habanero Broth, Pickled Red Onion, Cucumber, Avocado, Fried Corn Tortillas

### Mahi-Mahi Agua Chile 16

Spicy-Lime Cilantro Broth, Avocado, Onion, Fried Corn Tortillas

### Atún 19

Ahi Tuna, Chipotle Ponzu, Ginger, Fresno Chili Mango, Jicama, Edamame, Fried Plantains

### Ceviche Sampler 25

Sampling of all Three

## COCKTAILS 13

### Fuego Margarita

El Jimador Reposado, Lime Juice, Agave Nectar

### Spicy Paloma

Tanteo Jalapeño Tequila, Grapefruit Juice, Fresh Lime

### Playita Larga

Captain Morgan Spiced Rum, Pineapple, Fresh Lime

### Cucumber Basil Martini

Hanson Organic Cucumber Vodka, Cucumber, Basil Cointreau, Fresh Lemon

### Canción de Noche

Don Q White Rum, Green Chartreuse, Citrus, Grapefruit

### Mojito

Don Q White Rum, Fresh Mint from our Garden, Muddled Limes, Simple Syrup, Soda Water

### Peruvian Sunset

Captain Morgan Spiced Rum, Campari, Pineapple

### Strawberry Spicy Basil

Fugu Habanero Vodka, Cointreau, Strawberries, Muddled Basil, Lemon Juice, Agave Nectar

### Ruby on Rye

Bulleit Rye, Simple Syrup, Lemon Juice, Pomegranate Juice

### Rum Piña Mule

Don Q Piña Rum, Pineapple Juice, Fresh Pineapple, Ginger Beer

## OTOÑO DULCE

### Nuts & Berries

Frangelico, Chambord, Crème, Raspberry

### Caramel Appletini

Vanilla Vodka, Caramel, Apple, Graham Cracker Crust

## SALADS

### Fuego Chopped 15

Butter Lettuce, Cucumber, Red Onion, Cannellini Bean, Piquillo Pepper, Chihuahua Cheese, Chile Tortilla Strips, Cilantro Vinaigrette

### Fuego Salad 14

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

### Arugula & Beets 14

Heirloom Beets, Herbed Goat Cheese, Blistered Corn, Candied Walnuts, Guajillo Vinaigrette

### Mayan Wedge 14

Grilled Romaine Lettuce, Bacon Lardon, Heirloom Tomato, Chili Dusted Croutons, Blue Cheese Dressing

### Totopo Ahi Tuna 22

Baby Wild Arugula, Avocado, Scallions, Edamame, Mango, Soy Ginger Vinaigrette

## VEGETARIAN

### Sofrito Quinotto 28

Arugula, Citrus Zest, Roasted Almonds, Wild Mushrooms, Fried Cauliflower & Brussel Sprouts

### Gordo Bean Stew 28

Brussel Sprouts, Caramelized Onions, Blistered Heirloom Tomatoes, Charred Corn

## FROM THE LAND

### Filet Mignon 44

Whiskey Peppercorn Brussel Sprouts, Blue Cheese, Purple Potato Puree

### Fuego's New York Steak 44

Aztec Chili Rubbed New York Steak, Chorizo, Fingerling Potato Hash, Cactus Salpicon

### Adobo Duck 38

Slow Roasted then Fried Half Duck, Adobo Orange Sauce, Steamed Jasmine Rice, Pickled Red Cabbage & Radish

### Short Rib "Chili Rojo" 36

Spicy Roasted Guajillo Sauce, Jalapeño Potato Puree, Fried Malanga Root, Parsley Oil

### Cilantro Lime Chicken 33

Pan Roasted Cilantro Lime Chicken, White Rice, Creamy Charred Roasted Corn & Rajas

### Ropa Vieja 32

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

## FROM THE SEA

### Seafood Crepas 37

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

### Tuna Filet 34

Sweet & Spicy Ponzu, Blistered Shishito Peppers, Tomatillo Salsa, Steamed Rice

### Seabass 38

Pan-Roasted Chilean Seabass, Purple Potato Purée, Corn Broth, Parsley Chili Oil

### Baja Lobster 42

Tajin-Garlic Butter, Rancho Gordo Bean Stew, Lardon, Calabacitas, Lime

### Achiote Mojo Salmon 30

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

### Serrano Scallops 40

Avocado Corn Salsa, Crispy Ramen Noodles, Creamy Tomato Serrano Sauce

## SIDES

### Crispy Brussels Sprouts 8

Whiskey Peppercorn Sauce

### Fried Cauliflower 8

Garlic, Jalapeño, Tangy Sauce

### Sautéed Garlic Spinach 8

Butter, Garlic, Lemon

### Caramelized Plantains 8

Chipotle Caramel Sauce

### Shaved Street Corn 9

Roasted White Corn, Garlic Aioli, Queso Fresco, Tajin

## DESSERTS

### Caramel Flan 10

Mexican Custard, Caramel, Pineapple Strawberry Pico

### Mayan Legend 10

Iron Skillet Baked Chocolate Chip Walnut Cookie, Vanilla Ice Cream, Caramel Sauce

### Chocolate Trio 10

Bitter Sweet, Milk, White Chocolate, Granache Icing & Raspberry Sauce

### Bavarian Cheese Cake 12

Orange Liqueur Soaked Berries

### Crème Brulée 10

Fresh Berries, Caramelized Sugar

### Ice Cream & Sorbet 6 (Per Scoop)

Assorted flavors

## WINE

### Bubbles

Moscato, Mia, Spain	9/36
Sparkling Rosé, Poema, Spain	10/40
Sparkling Cava, Poema, Spain	10/40
Prosecco, Torresella, Italy	11/44
Sparkling Brut, Le Grand Courtage, France	12/48
Veuve Clicquot, Brut	100
Veuve Clicquot, Rosé	180
Dom Perignon 2009	350

### Whites

Sauvignon Blanc, Santa Ema, Chile	10/40
Sauvignon Blanc, Ferrari-Carano, California	12/48
Sauvignon Blanc, Duckhorn, Napa Valley	20/80
Albariño, Paco & Lola, Rias Baixas, Spain	12/48
Pinot Grigio, Callia, Argentina	10/40
Riesling, Blufeld, Germany	10/40
Rosé, Natura, Chile	10/40
Chardonnay, Grove Ridge, California	9/36
Chardonnay, Haras de Pirque, Chile	10/40
Chardonnay, Chalk Hill, Sonoma Coast	15/60
Chardonnay, Cakebread, Napa Valley	25/100
Chardonnay, Joseph Phelps, Sonoma Coast	95
Chardonnay, Pahlmeyer, Napa Valley	160

### Reds

Pinot Noir, Dos Almas, Chile	10/40
Pinot Noir, Smoke Tree, California	11/44
Pinot Noir, Bella Glos, Santa Maria Valley	25/100
Pinot Noir, Foley, Santa Rita Hills	110
Garnacha, Fuego, Spain	10/40
Garnacha, Castillo de Monséran, Spain	11/44
Malbec, Amalaya, Argentina	10/40
Malbec, Tamari, Argentina	11/44
Merlot, Alfasi, Chile	11/44
Merlot, Twomey by Silver Oak, Napa Valley	120
Cabernet Sauvignon, Grove Ridge, California	9/36
Cabernet Sauvignon, Septima, Argentina	10/40
Cabernet Sauvignon, Hess Shiretail Ranch, CA	12/48
Cabernet Sauvignon, Justin, Paso Robles	16/64
Cabernet Sauvignon, Groth, Oakville	110
Cabernet Sauvignon, Frank Family, Napa Valley	115

### Dessert

Ruby Port, Sandeman, Portugal	12
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## BREWS

### On Tap 7

IPA (Local Rotating Tap)
Stella Artois, Belgium
Modelo Especial, Mexico

### Domestic Bottles 5.5 / 7

Budweiser / Bud Light
Coors Light
Lagunitas IPA, Lagunitas, CA
Angel City Pilsner, Los Angeles, CA
Rotating California Ciders
Shock Top, Belgian White, St Louis, MO

### Imported Bottles 6.5

Negra Modelo, Mexico
Pacifico, Mexico
Corona, Mexico
XX, Lager, Mexico
XX, Amber, Mexico
Heineken, Netherlands
Buckler Non-Alcoholic Lager, Netherlands

## SANGRIAS

### Red or White

With Fresh Fruit	12/48
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**JOIN US FOR WINE WEDNESDAYS**  
**50% OFF SELECT BOTTLES OF**  
**WINE - DINE IN ONLY**

## TEQUILA

	Blanco	Reposado	Anejo
Casamigos.....	10.....	11.....	12
Don Julio .....	12.....	13.....	14
Patron.....	12.....	13.....	14
Cazadores.....	10.....	11.....	12
Corralejo . .....	12.....	13 .....	14
Herradura .....	11.....	12 .....	13
Milagro.....	10.....	11.....	12
Tres Generaciones Organic.....	11.....	12.....	13
Partida.....	10.....	11.....	12
Fortaleza.....	13.....	14.....	15
Tequila Ocho.....	12.....	13.....	14

### Aged, Reserves

Herradura Ultra Anejo .....	20
Don Julio 1942 .....	40
Clase Azul . .....	35..... 45 ..... 55

## TEQUILA FLIGHTS

*1 oz each of Blanco, Reposado and Anejo*

Cazadores.....	20
Milagro.....	20
Patron. ....	30
Herradura.....	30
Don Julio.....	30
Corralejo.....	30
Fortaleza.....	35

## WHISKEY

Crown Royal  
Jameson  
Jack Daniel's Tennessee Whiskey  
Jack Daniel's Tennessee Fire  
Jack Daniel's Tennessee Honey

## BOURBON

Blanton's Single Barrel  
Bulleit  
Bulleit Rye  
Knob Creek  
Maker's Mark  
Woodford Reserve  
Jim Beam  
FEW 93 Proof

## GIN

Bombay Sapphire  
Hendricks  
Tanqueray

## VODKA

Smirnoff  
Absolut  
Tito's Handmade  
Fugu Habanero  
Hanson Cucumber  
Ketel One  
Ketel Orange  
Ketel Citron  
Belvedere  
Grey Goose

## RUM

Don Q Silver  
Don Q Piña  
Don Q Coconut  
Captain Morgan  
Kappa Pisco  
Kraken Dark Rum  
Mt. Gay Black Barrel  
Ron Zacapa 23 Year

## COGNAC

Remy VSOP  
Hennessey VS

## SCOTCH

Johnnie Walker Black  
Johnnie Walker Blue  
Macallan 10 Year  
Macallan 12 Year  
Dewars White Label  
Glenlivet 12 Year  
Glenfiddich 12 Year  
Glenmorangie 12 Year

## MEZCAL

Clase Azul  
Union Mezcal

## LIQUEURS

Fernet-Branca  
Baileys  
Campari  
Frangelico  
Grand Marnier  
Kahlua  
Licor 43