

## APPETIZERS

### Traditional Guacamole 13

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

### Crab Cakes 20

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

### Corn Sopos 14

Masa Boats filled with Black Beans, Squash, Guacamole, Cabbage, Queso Fresco, Lime Vinaigrette, Crema Fresca

### Chicharron Fries 16

Fried Egg, Fresno Chili, Cilantro Aioli, Salsa Roja

### Calamari Frito 18

Crispy Calamari, Salsa Brava, Crema Fresca

### Maya Quesadilla

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

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

### Spicy Chicken Tortilla Soup 11

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

### Choriqueso 15

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

### 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

## SALADS

### Mayan Wedge 14

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

### BBQ Ranch Salad 16

Romaine, Cilantro, Black Beans, Corn, Tomato, Scallions, Avocado, BBQ Ranch & Tortilla Strips

**Chicken 6 / Asada Steak 8 / Shrimp 8**

### Fuego Chopped 15

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

### Totopo Ahi Tuna 22

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

## FLAT BREADS

### Chicken Flat Bread 18

Cilantro Pesto, Mozzarella Cheese, Mushrooms and Arugula

### Mushroom 18

Mushrooms, Goat Cheese, Pickled Onions, Cilantro, Truffle Oil, Balsamic Reduction

## TACO TRIOS

*Three Soft Tortilla Tacos Served with Garlic Rice and Black Beans, topped with Cabbage Jalapeño Cilantro Slaw, Tomatillo Avocado Sauce, Crema Fresca*

### Tequila Lime Chicken 16

### Cilantro Jalapeño Skirt Steak 17

### Grilled Mahi-Mahi 19

## SANDWICHES

*Served with French Fries or Fresh Fruit*

### Cubano 16

Mojo Citrus Braised Pork, Black Forest Ham, Melted Swiss Cheese, Sliced Dill Pickles, Mustard & Mayo

### Grilled Chicken 16

Cilantro Lime Chicken Breast, Provolone Cheese, Dijon Mustard, Mayo, Avocado, Lettuce, Tomato, on a French Roll

### Mayan Half-Pounder Angus Burger 16

Cheddar or Swiss Cheese, Lettuce, Tomato, Red Onion & Pickles

**\$2 per additional item: Applewood Smoked Bacon, Avocado, Sautéed Mushrooms**

## ENCHILADAS

*Corn Tortillas rolled with Mexican Cheeses, Tomatillo Cream Sauce, with your choice of Meat served with Garlic Rice, Chipotle Black Beans*

### Cheese 18

### Chicken 19

### Asada Steak 20

### Seafood Crepas 32

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

## 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

Bittersweet, Milk, White Chocolate, Granache Icing & Raspberry Sauce

## 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, Tamarí, Argentina	11/44
Merlot, Alfasí, 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 Shirttail Ranch, CA	12/48
Cabernet Sauvignon, Justin, Paso Robles	16/64
Cabernet Sauvignon, Groth, Oakville	110
Cabernet Sauvignon, Frank Family, Napa Valley	115

### Dessert Wine

Ruby Port, Sandeman, Portugal	12
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## 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 REPO ANEJO

Casamigos.....	10.....	11.....	12
Don Julio.....	12.....	13.....	14
Patron.....	12.....	13.....	14
Avion.....	10.....	11.....	12
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
Ocho.....	12.....	13.....	14

ClaseAzul.....35.....45.....55

## 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 Agave Nectar

### Ruby on Rye

Bulleit Rye, Lemon, Pomegranate Juice

### Rum Piña Mule

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

## 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

JOIN US FOR HAPPY HOUR  
MON – FRI 3PM-6PM

## 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

Please note due to the California drought restrictions we no longer automatically offer tap water, it is by request only.

[www.hotelmayalongbeach.com/fuego](http://www.hotelmayalongbeach.com/fuego) [www.facebook.com/fuegolongbeach](https://www.facebook.com/fuegolongbeach)

Split plate charge of \$5 is applied to all split items. 18% gratuity will be added to parties of six or more. \$30 Corkage Fee Warning: consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness.