

*Please start by ordering a cocktail and an entrée from your server, then help yourself to our tantalizing and endless brunch!*

**1**

**BRUNCH INCLUDES ONE  
COMPLIMENTARY GLASS OF HOUSE  
CHAMPAGNE OR MIMOSA**

**Additional Glass \$5 each**

**GO BOLD\***

**Bottle of Cava, Sparkling Rose or Moscato -- 40  
Bottle of Toressella Prosecco -- 44**

**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-Artisan 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*