

APPETIZERS

Fuego Guacamole 13

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

Calamari Frito 18

Crispy Calamari, Salsa Brava, Crema Fresca

Braised Short Rib Tamales 18

Stone Ground Masa, Chile Guajillo, Sofrito, Oyster Mushrooms, Cashew Crema

Macaroni & Cheese 14

Truffle White Fontina Cheese Sauce, Smoked Bacon, Green Peas, Shiitake Mushrooms, Spicy Tortilla Chips

Spicy Chicken Tortilla Soup 11

Shredded Chicken, Fired 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

Choriqueso 15

Oaxaca & Asadero Cheese Fondue, Chorizo, Spinach Fried Tortilla

Barbacoa Quesadilla 18

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

CEVICHE

Ceviche Mercado 16

Steamed Shrimp, Chipotle Marinade, Avocado Jicama, Scallions, Tortilla Chips

Hojas de Seabass 18

Citrus Broth, Cilantro, Pineapple, Mango Grapefruit, Serrano Chile

Atún 19

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

Ceviche Sampler 25

Try all Three!

COCKTAILS 13

Fuego Margarita

El Jimador Reposado, Lime Juice, Agave Nectar

Alma Antigua

Añejo Tequila, Lemon, Pomegranite, Honey

Spicy Paloma

House-Infused Jalapeño Reposado, Grapefruit Juice, Fresh Lime

Cucumber Basil Martini

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

Strawberry Spicy Basil

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

Ladybird

Sauvignon Blanc, Grand Marnier, Vermouth

Mojito

Don Q White Rum, Fresh Mint, Muddled Lime

Rum Piña Mule

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

Alderwood

Rye, Grand Marnier, Lemon, Cinzano Rosso

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

Little Gems 14

Grilled Gem 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

Spinach Mushroom Risotto 28

Black Bean, Spinach, Shiitake Mushrooms, Corn Pico de Gallo, Parmigiano Reggiano

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, Grilled Broccolini

Borrego 38

Braised Lamb Shank, Chile Negro, Caramelized Onions Pomegranate Gastrique

Pollo a la Plancha 33

Chili Rubbed Chicken Breast, Risotto, Black Bean Spinach, Shiitakes, Chorizo, Pico de Gallo

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

Seared Ahi Tuna 34

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

Chilean Seabass 38

Pan-Roasted Chilean Seabass, Blistered Tomatoes Fingerling Potatoes, Spinach, Sage Butter Sauce

Ancho Glazed Salmon 30

Honey, Chili, Spicy Black Bean Sauce, Garlic Spinach Mexican Cream

Shrimp Adobo 32

Pan-Roasted Jumbo Gulf Shrimp, Achiote Butter Sauce, Crispy Cauliflower, Brussel Sprouts

SIDES

Crispy Brussels Sprouts 8

Za'atar, Balsamic

Buffalo Cauliflower 8

Creamy Buffalo 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, Tajín

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

Crème Brulée Cheesecake 12

Orange Liqueur Soaked Berries

Chocolate Trio 10

Bittersweet, Milk, White Chocolate, Ganache Raspberry Sauce

Vanilla Crème Brulée 10

Fresh Berries, Caramelized Sugar

Ice Cream & Sorbet 6 (Per Scoop)

Assorted Flavors

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

www.hotelmayalongbeach.com/fuego 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.

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

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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 Shirtail 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

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TEQUILA

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

Aged, Reserves

Don Julio 1942	50
Clase Azul	35..... 45

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
Bacardi 8
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 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

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