

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 Sopes 14

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

Calamari Frito 18

Crispy Calamari, Salsa Brava, Crema Fresca

Macaroni & Cheese 14

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

Barbacoa Quesadilla 18

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

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

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

Sampling of all Three

SALADS

Little Gems 14

Grilled Gem 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, Trinity Oaks, 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, Santa Rita 120, Chile	11/44
Merlot, Twomey by Silver Oak, Napa Valley	120
Cabernet Sauvignon, Trinity Oaks, 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 Wine

Ruby Port, Sandeman, Portugal	12
-------------------------------	----

SANGRIAS

Red or White

With Fresh Fruit	12/48
------------------	-------

**JOIN US FOR WINE WEDNESDAYS 50% OFF
SELECT BOTTLES OF WINE DINE IN ONLY**

TEQUILA

	BLANCO	REPO	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

ClaseAzul.....	35	45	65
----------------	----	----	----

COCKTAILS 13

Fuego Margarita

El Jimador Reposado, Lime Juice, Agave Nectar

Alma Antigua

Añejo Tequila, Lemon, Pomegranite, Honey

Spicy Paloma

Tanteo Jalapeño Tequila, 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

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
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

di(2-ethylhexyl)phthalate which is known to the State of California to cause cancer and birth defects or other reproductive harm. For additional information go to

www.P65Warnings.ca.gov/hotels.