



• BEFORE & AFTER •

SUNDAY-THURSDAY
4-6 PM, 9-10 PM

FRIDAY-SATURDAY
4-6PM, 10 -11 PM

• STARTERS •

SALSA TRIO 5 VE VG GF

Roasted Serrano Verde, Salsa Mexicana, Seasonal Fruit Salsa

QUESO 6 VG GF

Roasted Chile, Salsa Mexicana Garnish

GUACAMOLE 14 GF

Ripe Avocado, Salsa Mexicana, Fresh Lime, Spiced Plantain Chip Garnish

Your Choice of:

Pepita & Pomegranate, Pork Belly & Cotija or Seasonal Fruit Salsa 2

QUESO FUNDIDO SKILLET 12 VG

Melted Chihuahua Cheese, Fresno, Onion, Mezcal, Flour Tortilla or Puffed Rice

Your Choice of:

Soyrizo or Chorizo 4

BIRRIA EMPANADAS 13

Chihuahua Cheese, Braised Short Rib, Avocado-Lime Crema, Au Jus

YUCA TRUFFLE FRIES 12 VG

Crispy Yuca, Truffle, Manchego, Fresh Herbs, Aji Amarillo Aioli

PORK BELLY CHICHARRON 15 GF

Crispy Pork Belly, Sesame-Salsa Macha Caramel, Guacamole

CEVICHE 15

Aguachile, Cucumber, Avocado Mousse, Radish, Pickled Shallots, Coconut-Cilantro Tigre, Lime Caviar, Puffed Rice

Your Choice of:

Octopus, Ahi Tuna, Hearts Of Palm VG GF

• ENTREES •

TAQUERIA

Two Artisanal Corn Tortillas, Served with Cilantro Rice or Heirloom Ayocote Beans

Your Choice of:

Mushroom & Soyrizo 15 VE

Adobo Mushrooms, Soyrizo, Radish Slaw, Potato Hay

Barbacoa 15

Slow Braised Beef, Radish Slaw, Pickled Onion

Chicken Tinga 12

Braised Adobo Chicken, Salsa Mexicana, Cotija, Avocado-Lime Crema

QUESADILLA BOARD 16

Two Ten Inch Artisanal Flour Tortillas, Melted Mexican Cheese, Lime-Crema, Salsa Mexicana, Guacamole

ADD:

Chicken Tinga 6 Barbacoa 6

Soyrizo 6 Chorizo 6

FUEGO BURGER 21

Seared Wagyu, Fried Mexican Cheese, Pickled Peppers & Onions, Queso, Brioche, Truffle Aioli, Yuca Fries

TIJUANA CAESAR 10 VG GF

Baby Romaine Hearts, Manchego, Heirloom Tomato, Hearts of Palm, Creamy Miso Caesar Dressing, Totopos Strips

Your Choice of:

Tenderloin Tips 15 Chicken Skewer 8 Grilled Prawns 12

• SIGNATURE MARGARITAS 12 •

WATERMELON AGUA FRESCA

Camarena Blanco, Fresh Watermelon Juice, Basil Syrup, Basil Tajin, Watermelon Garnish

DAY OF THE DEAD

Camarena Reposado, Blood Orange Liqueur, Lime, Hibiscus Syrup Float, Activated Charcoal Agave, Smoke Bubble

TAMARIND

Camarena Blanco, Tamarind Syrup, Cointreau, Dried Lime, Pomegranate Seeds, Tamarind Soda, Tamarind Straw, Tajin Lip

MEXICO CITY SOUR

Camarena Blanco, Lime, Agave, Cabernet Float, Black Salt Lip, Dried Lime Garnish

EL FUEGO

Camarena Reposado, Ancho Reyes Verde, Muddled Cucumber, Lime, Agave, Fresno, Black Salt lip

HOUSE

Camarena Reposado, Lime, Agave, Fresno Black Salt Lip

• CRAFT COCKTAILS 14 •

BLOOD ORANGE PALOMA

Camarena Reposado, Blood Orange Juice, Lime, Jarritos Grapefruit Soda Float, Dried Blood Orange, Black Salt Lip

BUTTERFLY-EFFECT

Butterfly Blue Tequila, Desert Pear Syrup, Lemon Juice, Club Soda, Butterfly Pea Flower Garnish, Edible Glitter

TIJUANA TAXI

Camarena Reposado, Mint Agua Chile, Fresh Pineapple Juice, Agave, Tajin Rim, Pineapple Garnish

FUEGO OLD FASHION

Camarena Anejo, Ancho Reyes, Chocolate Bitters, Filthy Cherry, Torched Orange Garnish

MEXICAN MULES

Camarena Blanco, Ginger Beer, Fresh Lime

Your Choice of:

Raspberry Hibiscus, Chile Mango, or Blackberry Mint

• CLASSIC COCKTAILS 10 •

OLD FASHIONED

Redemption Rye, Vanilla Bean Agave, Orange, Black Cherry Bordeaux, Agastora Bitters

MOSCOW MULE

New Amsterdam Vodka, Lime, Ginger Beer, Mint Garnish

CLASSIC MARTINI

New Amsterdam Vodka or Bombay Gin, Dry Vermouth (Optional)

Make it Dirty 2

MANHATTAN

Makers Mark, Sweet Vermouth, Angostura Bitters,

MOJITO

Bacardi, Muddled Mint, Lime, Agave, Soda

COSMOPOLITAN

New Amsterdam Vodka, Cointreau, Lime

ESPRESSO MARTINI

New Amsterdam Vodka, Espresso, Liqueur 43, Khalua

COCKTAIL TOWERS 120

Your Choice of:

Blood Orange Paloma, El Fuego, House Margarita