



Starters

SALSA TRIO 8 VE VG GF

Roasted Serrano Verde, Salsa Mexicana, Seasonal Fruit Salsa

QUESO 10 VG GF

Roasted Chilies, Salsa Mexicana Garnish

GUACAMOLE 14 VE VG GF

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

ADD: Pepita & Pomegranate 3, Pork Belly & Cotija 3,
Seasonal Fruit Salsa 3

QUESO FUNDIDO SKILLET 12

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

ADD: Seared Tenderloin Pinchos 12, Mushroom Soyrito 8,
Chorizo 4, Maine Lobster 20, Lump Crab 18, Barbacoa 8,
Chicken Tinga 6

GRILLED OCTOPUS 20 GF

Char-Grilled Marinated Octopus, Pepita Hummus,
Escabeche, Baby Potato Tostones, Heirloom Tomato

BIRRIA EMPANADAS 16

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

FUEGO TRUFFLE FRIES 12 VG GF

Crispy Potatoes, Fresh Herbs, White Truffle Oil, Shaved
Manchego Cheese, Queso

LOBSTER CIGARS 30

Lobster, Cheese Filled Corn Taquitos, Lime-Crema, Truffle
Queso, Mesquite Smoke

CRAB STUFFED BONE MARROW 30

Lump Crab, Black Garlic Butter, Queso Fresco, Avocado,
Salsa Verde, Crisp Tortilla

PORK BELLY CHICHARRON 20 GF

Crispy Pork Belly, Sesame Salsa Macha Caramel, Guacamole

THE MEXICO CITY QUESADILLA BOARD 20

Two Artisanal Flour Tortillas, Melted Mexican Cheese, Lime
Crema, Salsa Mexicana

ADD: Seared Tenderloin Pinchos 12, Mushroom Soyrito 8,
Chorizo 4, Maine Lobster 20, Lump Crab 18, Barbacoa 8,
Chicken Tinga 6

FUEGO CRAB CAKES 28

Pan Seared Lump Crab, Poblano Foam, Garlic Panko, Pickled
Sweet Peppers, Citrus Smoke

TUNA NACHOS 20

Ahi Tuna Poke, Citrus Ponzu, Seaweed Salad, Avocado, Salsa
Macha Aioli, Crisp Wontons

LOBSTER TOAST 32

Maine Lobster Meat, Fresh Tarragon, Truffle Aioli, Toasted
Brioche, Salmon Caviar

Ceviche

Aguachile, Cucumber, Avocado Mousse, Radish, Pickled Shallots, Coconut-Cilantro Tigre, Puffed Rice
OCTOPUS 20, AHI TUNA 20, HEARTS OF PALM 18 VG GF, COLOSSAL LUMP CRAB 24

Soups & Salads

CHICKEN TORTILLA SOUP 15

Tomato-Chili Broth, Roasted Corn & Black Beans, Pulled
Adobo Chicken, Crisp Tortillas, Lime, Cilantro, Mexican
Cheese

Substitute Barbacoa 3

LOBSTER BISQUE 18

Butter Pouched Maine Lobster, Sherry-Lobster Cream, Garlic
Crumble, Truffle Foam

TIJUANA CAESAR 14 VG GF

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

THE WEDGE 13 GF

Baby Iceberg, Heirloom Tomato, Crispy Pork Belly, Cotija,
Cilantro-Lime Dressing

BEET & WATERMELON 14 VG GF

Baby Arugula, Mezcal-Cointreau Roasted Baby Beets, Tajin
Dusted, Watermelon, Pepita, Cotija, Aji Amarillo Aioli

YUCATÁN SALAD 16

Romaine Hearts, Fruit Salsa, Avocado, Escabeche, Corn
Relish, Aji Amarillo Aioli, Crisp Tortilla Strips

PINCHOS ADD ONS:

Tenderloin Tips 12, Chicken 10, Grilled Prawns 14, Seared Scallops 24, Crab Cakes 25

CONSUMER ADVISORY

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE
ILLNESS, ESPECIALLY IF YOU HAVE MEDICAL CONDITIONS.

Fuego Steak

All Steaks are Espresso Chili Dry Rubbed, Artisan Black Salt Garnished, Rested in a Bath of Tallow Herb Butter, Served with One Side and Choice of Sauce or Fuego Butter. **MAKE YOUR STEAK A FAJITA 5.**

SNAKE RIVER FARMS AMERICAN WAGYU STEAKS
10 oz. HANGER STEAK 55
10 oz. KOBE SKIRT 60

BRAVEHEART RANCH PRIME STEAKS
14 oz. NY STRIP 52
8 oz. FILET MIGNON 50

35 oz. FUEGO TOMAHAWK 150
Tequila Flambéed and Served Tableside
Your Choice of: Two Family Sides & Two Sauces or Butters

FUEGO OSCAR 65
8oz Braveheart Ranch Prime Filet Mignon, Lump Crab
Crust, Roasted Asparagus, Adobo Béarnaise

ADDITIONS:
Sauces:

Truffle Butter **7 GF**, Fuego Butter **5 GF**, Avocado Chimichurri **4 GF VE**, Chimichurri Roja **4 GF VE**, Adobo Bearnaise **8**

Surfs:

Crab Stuffed Bone Marrow **15**, Maine Lobster Meat **30**, Crab Cakes **25**, Grilled Prawns **14**, Scallops **24**,
Dungeness Crab **52**

À La Carte Sides:

Potato Bravas **8 GF VG**, Roasted Corn Skillet **8 GF**, Ayocote Beans **6 VG GF**, Cilantro-Lime Rice **6 GF**,
Purple Black Garlic Mashed **8 GF VG**, Truffle Fries **8 GF VG**, Seasonal Vegetables **10 GF VE**,
Honey-Lime Glazed Brussel Sprouts **GF VG 10**

Land

CHICKEN ENCHILADA SKILLET 22 GF
Corn Tortilla, Salsa Roja, Melted Chihuahua Cheese, Pulled
Chicken Tinga
Substitute Barbacoa **3**

CHICKEN FAJITA 22
8oz Tequila-Lime Chicken, Roasted Peppers and
Onions, Salsa Mexicana, Guacamole, Chihuahua Cheese,
Lime Crema, Flour or Corn Tortillas
Substitute Tenderloin Tips **5**, Shrimp **12**

SHORT RIB 35
Recado Negro Braised, Baby Potato, Roasted Corn Purée,
Grilled Mexican Onion, Charred Shishito Garnish

FUEGO BURGER 24
8 oz. Seared Wagyu Burger, Fried Mexican Cheese, Pickled
Peppers & Onions, Queso, Brioche, Truffle Aioli, Truffle
Fries.
ADD: Egg **3**, Bacon Slab **3**

LAMB RACK 62
Grilled Domestic Lamb Rack, Pistachio-Herb Crust, Roasted
Potato Tostones, Beet Chimichurri, Adobe Tzatziki

Sea

SALMON 32
Pan Seared Faroe Island Salmon, Roasted Corn Puree,
Umami Mushrooms, Chimichurri Sauce

YUCATAN SHRIMP 32 GF
Cast Seared Gulf Shrimp, Red Chili Adobo, Lime-Honey
Glaze, Cilantro-Lime Rice, Pickled Onion

MEXICO CITY GARLIC NOODLES 20
Garlic Butter, Fresh Lo Mein, Secret Sauce, Cotija, Scallions
ADD ONS:
Surf: Prawns **14**, Scallops **24**, Main Lobster **40**,
Whole Dungeness Crab **52**
Turf: Chicken **10**, Tenderloin Tips **12**,
Kobe Skirt Steak **50**

SEA BASS 50 GF
Brown Butter Poached, Avocado Salsa Verde, Purple Potato
Purée, Roasted Corn, Chorizo-Pepita Crumble,
Tequila-Lime Gastrique

SCALLOPS 42 GF
Cast Seared Day Boat Scallops, Roasted Corn-Chorizo
Succotash, Oyster Mushrooms, Aji Amarillo Purée, Lemon
Truffle Emulsion, Served with Asparagus

LOBSTER ENCHILADAS 40 GF
Lobster, Corn Tortillas, Salsa Verde, Sliced Avocado, Lime
Crema, Cotija, Shaved Red Onion

Taqueria

*Two Handmade Artisanal Corn Tortillas Served with Green Rice or Heirloom Ayocote Beans
Flour Tortillas Available Upon Request*

MUSHROOM & SOYRIZO 16 VG GF

Adobo Mushrooms, Soyrizo, Radish Slaw, Potato Hay

SEA BASS AL PASTOR 23

Spiced Tempura, Grilled Pink Pineapple, Tomatillo Relish,
Pickled Onion

PORK BELLY 16 GF

Crispy Pork Belly, Salsa Macha Caramel, Radish Slaw,
Cilantro, Lime

BARBACOA 17 GF

Slow Braised Short Rib Beef, Radish Slaw, Pickled Fresno

CHICKEN TINGA 15 GF

Braised Adobo Chicken Thighs, Salsa Mexicana, Cotija,
Avocado Crema

CARNE ASADA 21 GF

Chopped Grilled Tenderloin, Mexican Cheese Skirt , Avocado,
Pickled Onions

SHRIMP 21

Grilled Adobo Shrimp, Cabbage Slaw, Fruit Salsa, Cotija,
Topped with Avocado Crema

Dulces

DEATH BY CHOCOLATE 16

Devils Food Cake, Chocolate Mousse, Chocolate Ganache,
Crisp White Chocolate, Vanilla Gelato, Passionfruit Caramel
Garnish

FUEGO RUM CAKE 15

Rum Spiked Layer Cake, Fresh Berries, Whipped Cream

BROWN BUTTER CAKE SKILLET 15

Warm House Made Butter Cake, Vanilla Bean Gelato, Warm
Caramel, Candied Pistachios

ADULT ROOT BEER FLOAT 18

Angels Envy Bourbon, Vanilla Gelato, Root Beer, Whipped
Cream, Crisp White Chocolate Garnish

CHURRO BOARD (FOR THE TABLE) 30

Mexican Chocolate, Nutella, Toasted Coconut, Candied Nuts

NUTELLA COOKIE SKILLET 14 GF

Warm Chocolate Chip Cookie, Vanilla Bean Gelato, Crispy
White Chocolate, Topped With Nutella Sauce

Weekly Specials

MONDAY

Half Off House Margaritas, Signature Margaritas, & House
Martinis

TUESDAY

\$100 35oz Tomahawk Steaks and 20% Off Luxury Line
Tequilas

WEDNESDAY

\$10 Off All Wagyu Steaks and Half Off All Bottles of Wine

THURSDAY

Ladies Night \$8 House Dirty Martinis, Cosmos, & Espresso
Martinis Along with \$8 Small Bites All Night Long

FRIDAY & SATURDAY

Chef Crafted Dinner Specials

SUNDAY

20% Off Entire Bill For First Responders And Those In The
Service Industry. (Excludes Happy Hour Items)

Featured Cocktails

WATERMELON AGUA FRESCA 14

Cazadores Blanco, Cointreau, Fresh Watermelon Juice, Basil
Syrup, Lime, Tajin dipped Watermelon Garnish, Sugar Rim

EL FUEGO 14

Cazadores Reposado, Ancho Reyes Verde, Muddled
Cucumber, Lime, Agave, Fresno Chilis, Black Salt Lip

FUEGO OLD FASHIONED 16

Anejo Tequila, Ancho Reyes, Vanilla Bean Agave, Chocolate
Mole Bitters, Filthy Cherry, Torched Orange Garnish

DAY OF THE DEAD 15

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

CARAJILLO ESPRESSO MARTINI 16

Cazadores Reposado, Espresso, Licor 43, Lemon Peel,
Torched Star Anise

HOT HONEY BEE 18

Patron Silver, Hot Honey Syrup, Lemon Juice, Cointreau,
Orange Bitters, Honey Dipper

CONSUMER ADVISORY

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE
ILLNESS, ESPECIALLY IF YOU HAVE MEDICAL CONDITIONS.