

# FUEGO

COMIDA AND TEQUILA

## DINNER MENU

### SHAREABLES

- QUESO** | Roasted Chilies, Salsa Mexicana 11
- GUACAMOLE** | Ripe Avocado, Salsa Mexicana, Fresh Lime, Tortilla Chips 14
- SHORT RIB EMPANADAS** | Chihuahua Cheese, Braised Short Rib, Avocado-Lime Crema, Au Jus 16
- STREET CORN NACHOS** | House Tortilla Chips, Street Corn Queso, Cotija, Lime Crema, Tajín, Cilantro, Pickled Jalapeños 16
- ADD PROTEINS** | *Chicken Tinga* +6 • *Short Rib* +8 • *Steak* +12 • *Shrimp* +12
- QUESADILLA BOARD** | Two Artisan Flour Tortillas, Melted Mexican Cheese, Salsa Mexicana, Lime Crema 24
- ADD PROTEINS** | *Chicken Tinga* +6 • *Short Rib* +8 • *Steak* +12 • *Shrimp* +12
- TUNA NACHOS** | Ahi Tuna Poke, Citrus Ponzu, Seaweed Salad, Avocado, Salsa Macha Aioli, Crisp Wontons 20
- SPICY SHRIMP CEVICHE** | Gulf Shrimp, Avocado, Pickled Onions, Salsa Mexicana, Cilantro, Lime, Mexican Picante Sauce, Tajín 22
- GRILLED OCTOPUS** | Char-Grilled Marinated Octopus, Pepita Hummus, Escabeche, Baby Potato Tostones, Heirloom Tomato 24

### SOUPS & SALADS

- CHICKEN TORTILLA SOUP** | Tomato-Chili Broth, Roasted Corn, Black Beans, Pulled Adobo Chicken, Crisp Tortillas, Lime, Cilantro, Mexican Cheese 15
- TIJUANA CAESAR** | Baby Romaine Hearts, Manchego, Heirloom Tomato, Hearts of Palm, Creamy Miso Caesar Dressing, Totopos Strips 14
- BEET & WATERMELON SALAD** | Baby Arugula, Roasted Baby Beets, Tajín-Dusted Watermelon, Pepita, Cotija, Aji Amarillo Aioli 16
- CHOPPED SALAD** | Romaine, Tomato, Cucumber, Corn, Avocado, Cotija, Chopped Bacon, Cilantro-Lime Vinaigrette 15

SALAD ADD-ONS | *Chicken* +8   *Steak* +12   *Shrimp* +12   *Salmon* +14

### TACOS

- All Taco Orders Include Three Tacos, Mexican Rice or Black Beans. Upgrade Side: Corn Ribs +2, Truffle Fries +2*
- QUESABIRRIA TACOS** | Slow-Braised Short Rib, Chihuahua Cheese, Crispy Corn Tortillas, Cilantro, White Onion, Birria Consommé 22
- CHICKEN TINGA TACOS** | Braised Adobo Chicken Thighs, Salsa Mexicana, Cotija, Avocado Crema 17
- STEAK TACOS** | Chopped Grilled Tenderloin, Mexican Cheese Skirt, Avocado, Pickled Onions 21
- SHRIMP TACOS** | Grilled Adobo Shrimp, Cabbage Slaw, Fruit Salsa, Cotija, Avocado Crema 21

### FAJITAS

- Served with Mexican Rice, Black Beans, Guacamole, Salsa Mexicana, Lime Crema, Flour & Corn Tortillas*
- CHICKEN FAJITAS** | 25
- STEAK FAJITAS** | 31
- SHRIMP FAJITAS** | 30
- COMBO FAJITAS** | 36

**FAMILY FAJITA BOARD** Designed for Sharing | Serves 3–4 Chicken, Steak & Shrimp, Mexican Rice, Black Beans, Queso, Guacamole, Salsa Mexicana, Roasted Peppers & Onions, Flour & Corn Tortillas 75

### SIGNATURE ENTREES

- All Entrées Served Fully Composed (Not À La Carte)*
- CHICKEN ENCHILADAS** | Three Corn Tortillas, Chicken Tinga, Salsa Roja, Cotija Cheese, Lime Crema. *Served with Mexican Rice & Black Beans* 22
- SHORT RIB ENCHILADAS** | Three Corn Tortillas, Braised Short Rib, Salsa Roja, Chihuahua Cheese, Lime Crema. *Served with Mexican Rice & Black Beans* 26
- SHORT RIB** | Recado Negro Braised Short Rib, Baby Potatoes, Roasted Corn Purée, Grilled Mexican Onion, Charred Shishitos 34
- SALMON** | Pan-Seared Faroe Island Salmon, Roasted Corn Purée, Umami Mushrooms, Chimichurri Sauce 34
- YUCATAN SHRIMP** | Cast-Seared Gulf Shrimp, Red Chili Adobo, Lime-Honey Glaze, Mexican Rice, Pickled Onion 34
- FILET MIGNON** | 8 oz. Prime Filet, Potato Purée, Seasonal Vegetables, Choice of Sauce 55
- KOBE SKIRT STEAK** | 10 oz. American Wagyu Skirt Steak, Crispy Potatoes, Chimichurri 60

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

### HANDHELDS

- All handhelds are served with Fries*
- SPICY CHICKEN SANDWICH**  
Crispy Chicken Tenders, Aji Amarillo Aioli, Cabbage Slaw, Pickled Fresno, Salsa Macha Caramel 18
- THE WAGYU BURGER**  
8 oz. Wagyu Burger, Fried Mexican Cheese, Pickled Peppers & Onions, Queso, Brioche Bun, Truffle Aioli 24
- TIJUANA CAESAR WRAP**  
Grilled Chicken, Romaine Hearts, Heirloom Tomato, Hearts of Palm, Cotija, Miso Caesar Dressing 18
- FUEGO STEAK SANDWICH**  
Seared Wagyu Skirt Steak, Fried Mexican Cheese, Pickled Peppers & Onions, Queso, Brioche Bun, Truffle Aioli 29

### BOWLS & NOODLES

- FUEGO RICE BOWL**  
Mexican Rice, Roasted Corn, Black Beans, Avocado, Pickled Peppers, Mango Salsa, Aji Amarillo Aioli, Crisp Tortillas 15
- MEXICO CITY GARLIC NOODLES**  
Fresh Lo Mein Noodles, Garlic Butter, Cotija, Scallions, Secret House Sauce 16
- ADD PROTEINS**  
*Chicken* +8   *Steak* +12  
*Shrimp* +12   *Salmon* +14

### SHAREABLE SIDES

- SWEET PLANTAINS** | 8
- ELOTE CORN RIBS** | 9
- CRISPY BRUSSELS SPROUTS** | 9
- TRUFFLE FRIES** | 9

### KIDS MENU

- For Guests 12 & Under*  
*All Entrées Include Choice of:*  
*French Fries, Mexican Rice, or Fresh Fruit*
- CHICKEN TENDERS** | 11
- CHEESEBURGER SLIDERS** | 12
- CHICKEN QUESADILLA** | 11
- CHEESE QUESADILLA** | 10
- CHICKEN TACOS** | 11
- BUTTERED NOODLES** | 10

### DESSERTS

- CHURRO BOARD**  
Cinnamon Sugar Churros, Mexican Chocolate, Nutella, Salted Caramel, Toasted Coconut 20
- NUTELLA COOKIE SKILLET**  
Warm Chocolate Chip Cookie, Vanilla Bean Gelato, Nutella Drizzle 15
- RUM CAKE**  
Rum-Spiked Layer Cake, Fresh Berries, Whipped Cream 14
- ADD VANILLA ICE CREAM** | +4

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## COCKTAIL MENU

### SIGNATURE MARGARITAS

**HOUSE MARGARITA** | Cazadores Blanco, Lemon, Lime, Agave, Black Salt Rim 12

**DAY OF THE DEAD** | Cazadores Reposado, Blood Orange Liqueur, Lime, Hibiscus Syrup, Activated Charcoal Agave, Smoke Bubble 15

**EL FUEGO** | Cazadores Reposado, Ancho Reyes Verde, Muddled Cucumber, Lime, Agave, Fresno Chiles, Black Salt Rim 14

**WATERMELON AGUA FRESCA** | Cazadores Blanco, Cointreau, Fresh Watermelon Juice, Basil Syrup, Lime, Tajín-Dusted Watermelon Garnish, Sugar Rim 15

**THE RISING SUN** | Cazadores Blanco, Lime, Agave, Pineapple Juice, Red Wine Float, Smoke Bubble 16

**DESERT PEAR** | Cazadores Blanco, Prickly Pear, Lime, Agave, Cointreau, Black Salt Rim 17

**THE END IS CLEAR** | Cazcanes Blanco, Cointreau, Lime, Agave, Ancho Reyes Verde, Clarified 20

**MARGARITA FLIGHT** Three Signature Margaritas | **Market Price**

### CRAFT COCKTAILS

**PICANTE PINEAPPLE PALOMA** | Corazón Reposado, Grapefruit Soda, Lime, Serrano Peppers, Agave, Pineapple Juice, Tajín Rim 15

**TIJUANA TAXI** | Cazadores Reposado, Mint Agua Chile, Pineapple Juice, Agave, Tajín Rim, Pink Pineapple Garnish 15

**FUEGO OLD FASHIONED** | Camarena Añejo, Ancho Reyes, Vanilla Bean Agave, Chocolate Mole Bitters, Filthy Black Cherry, Torched Orange 16

**SMOKE ON THE WATER** | Illegal Mezcal, Dragonfruit Syrup, Grand Marnier, Fresh Lime, Mesquite Smoke 19

**AVIONCITO** | Cazadores Reposado, Aperol, Amaro, Fresh Lemon 17

**PRETTY IN PINK** | Cazadores Blanco, Pink Pineapple Juice, Fresh Lime, Coconut Cream, Toasted Coconut 17

### ESPRESSO MARTINIS

**FUEGO ESPRESSO MARTINI** | Vodka, Borghetti, Fresh Espresso 16

**CARAJILLO** | Cazadores Reposado, Espresso, Licor 43, Lemon Peel, Torched Star Anise 14

**RUMSPRESSO** | Rum, Vanilla Bean Agave, Fresh Espresso 14

**ESPRESSO MARTINI FLIGHT** | Three Espresso Martini Tasting Pours: Fuego Espresso Martini, Carajillo & Rumspresso 24

### PREMIUM COCKTAILS

**EL MATADOR** | Clase Azul Plata, Pineapple, Lime, Chili Bitters 38

**EL DIABLO** | Clase Azul Reposado, Lime, Crème De Cassis, Ginger Beer 42

**THE 1942 CADILLAC** | Don Julio 1942, Fresh Lime, Agave Nectar, Grand Marnier Float. Includes a Don Julio 1942 Miniature. 42

### TEQUILA FLIGHTS

**FUEGO ADDITIVE-FREE FLIGHT** | G4 Blanco, Cazcanes No. 7 Reposado, Don Fulano Añejo 36

**CELEBRITY FLIGHT** | Cincoro Blanco, Flecha Azul Reposado, Código 1530 Añejo 34

**THE GENTLEMAN FLIGHT** | Grand Mayan Silver, Asombroso Eros Reposado, Don Julio 1942 Añejo 54

**CLASE AZUL FLIGHT** | Plata, Reposado, Añejo 89

**BUILD YOUR OWN FLIGHT** Choose Any Three Tequilas Or Mezcal | **Market Price**

### WINE BY THE GLASS

**MASO CANALI PINOT GRIGIO** | 10

**WHITEHAVEN SAUVIGNON BLANC** | 13

**MEIOMI CHARDONNAY** | 18

**WENTE CABERNET** | 14

**BRANCAIA CHIANTI CLASSICO** | 18

**THE SHOW MALBEC** | 9

**NAPA CELLARS PINOT NOIR** | 16

**ROTATING SELECTION** | MP

### DRAFT BEER

**MODELO ESPECIAL** | 8

**MICHELOB ULTRA** | 7

**PACHANGA LAGER** | 8

**MANGO CART** | 8

**ROTATING SELECTION** | MP

### BOTTLES & CANS

**CORONA** | 7

**STELLA ARTOIS** | 7

**MODELO ORO** | 7

**NEGRO MODELO** | 7

**MICHELOB ULTRA** | 7

**ROTATING SELECTION** | MP

*Ask your server about additional selections.*

### WEEKLY SPECIALS

**MARGARITA TUESDAY**

All Signature Margaritas \$10

**WINE & WAGYU WEDNESDAY**

\$50 Kobe Skirt Steak

50% Off Bottles of Wine

**THIRSTY THURSDAY**

\$10 Espresso Martinis

\$20 Espresso Martini Flights

**KIDS EAT FREE SUNDAY**

One free kids meal with each adult entrée purchased.

*Dine-in only. Age 12 and under*

**ASK ABOUT OUR FULL TEQUILA, BOURBON, MEZCAL, AND WHISKEY COLLECTION.**