



Starters

- SALSA TRIO 6 VE VG GF**
Roasted Serrano Verde, Salsa Mexicana, Seasonal Fruit Salsa
- QUESO 7 VG GF**
Roasted Chile, 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

- GRILLED OCTOPUS 20 GF**
Char-Grilled Marinated Octopus, Pepita Hummus, Escabeche, Chile Verde, Baby Potato Tostones, Heirloom Tomato
- BIRRIA EMPANADAS 14**
Chihuahua Cheese, Braised Short Rib, Avocado Lime-Crema, Au Jus
- FUEGO TRUFFLE FRIES 10 GF**
Crispy Potatoes, Fresh Herbs, White Truffle Oil, Shaved Manchego Cheese, Queso

- CEVICHE**
Aguachile, Cucumber, Avocado Mousse, Radish, Pickled Shallots, Coconut-Cilantro Tigre, Puffed Rice
Your Choice of: Ahi Tuna 20, Lump Crab 24, Hearts of Palm 18 VG GF
- QUESADILLA BOARD 20**
Two Ten-Inch Artisanal Flour Tortillas, Melted Mexican Cheese, Lime-Crema, Salsa Mexicana, Guacamole
ADD: Chicken Tinga 6, Barbacoa 6, Soyrito 6, Chorizo 6

Soups & Salads

- CHICKEN TORTILLA SOUP 15 GF**
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

- YUCATÁN SALAD 16**
Romaine Hearts, Fruit Salsa, Avocado, Escabeche, Pico de Gallo, Aji Amarillo Aioli, Crisp Tortilla Strips
- 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

PINCHOS ADD ONS:
Tenderloin Tips 12, Chicken Skewer 10, Grilled Prawns 14, Seared Scallops 18

Entrees

- ENCHILADA SKILLET 23 GF**
Pulled Chicken Tinga, Corn Tortilla, Salsa Roja, Melted Chihuahua Cheese
Substitute Short Rib Barbacoa 3
- FUEGO BURGER 22**
8 oz. Seared Wagyu, Fried Mexican Cheese, Pickled Peppers & Onions, Queso, Brioche, Truffle Aioli, Truffle Fries
ADD: Egg 3, Bacon Slab 3
- YUCATÁN TORTA 18**
Pulled Chicken Tinga, Pickled Onions & Peppers, Queso, On Toasted Brioche Served With Fries
Substitute Short Rib Barbacoa 3

- FUEGO STEAK SANDWICH 29**
8 oz. Seared Wagyu Skirt Steak, Fried Mexican Cheese, Pickled Peppers & Onions, Queso, Brioche, Truffle Aioli, Truffle Fries
- FUEGO RICE BOWL 12**
Pickled Peppers, Avocado, Green Rice, Mango Salsa, Roasted Corn Salad, Aji Amarillo Aioli, Crisp Tortillas
ADD: Tenderloin Tips 12, Chicken Skewer 10, Grilled Prawns 14, Seared Scallops 18
- TIJUANA CAESAR WRAP 18**
Chopped up Grilled Chicken Skewer, Romaine Hearts, Heirloom Tomato, Hearts Of Palm, Cojita Cheese, Miso Caesar Dressing, Wrapped In A Garlic Herb Wrap Served With Fries

- HOT CHICKEN SANDWICH 18**
Hand Breaded Chicken Tender, Aji Amarillo Aioli, Cabbage Slaw, Pickled Fresno, Salsa Macha Caramel, On A Toasted Brioche Served With Fries
- 8 oz. FILET MIGNON 50**
Espresso Chili Dry Rubbed, Rested in Bath of Tallow Herbed Butters, Artisan Black Salt Garnish, Served With One Side, Side Caesar Salad and Choice of Butter
- 10 oz. KOBE SKIRT STEAK 60**
Espresso Chili Dry Rubbed, Rested in Bath of Tallow Herbed Butters, Artisan Black Salt Garnish, Served With One Side, side Caesar Salad and Choice of Butter

À La Carte Sides:

Potato Bravas 8 GF VE, Roasted Corn Skillet 8 GF, Ayocote Beans 4 VG GF, Cilantro-Lime Rice 4 GF, Potato Fries 6 GF VE

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.

Taqueria

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

MUSHROOM & SOYRIZO 15 VG GF

Adobo Mushrooms, Soyrito, Radish Slaw, Potato Hay

SEA BASS AL PASTOR 22

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

PORK BELLY 16

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

SHRIMP 20

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

BARBACOA 16 GF

Slow Braised Short Rib Beef, Radish Slaw, Pickled Fresno

CHICKEN TINGA 14 GF

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

CARNE ASADA 20 GF

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

Brunch

SATURDAY - SUNDAY ONLY 11:00a - 4:00p

HUEVOS RANCHEROS 18

Chicken Tinga, Corn Tortilla, Ranchero Sauce, Ayocote Beans, Cotija Cheese, Sunny Eggs, Avocado, Salsa Mexicana Cheese Substitute Short Rib Barbacoa 3

BREAKFAST WET BURRITO 16

Scrambled Eggs, Chorizo, Poblano, Onions, Flour Tortilla, Chihuahua Cheese, Ranchero Sauce, Lime-Crema Substitute Green-Soyrizo 2, Barbacoa 3

AVOCADO TOAST 16

Multigrain Toast, Heirloom Tomatoes, Avocado, Shaved Radishes, Pickled Shallots, Poached Eggs

TRÉS LECHES FRENCH TOAST 16 VG

Nutella Filled-Fried Brioché, Cinnamon Crunch Crumble, Brûléed Banana, Whipped Cream, Caramel, Side of Bacon

CHICKEN & CHURROS 20

Crisp Fried Chicken, Salsa Macha-Chili Caramel, Cinnamon Sugar Churro, Powdered Sugar

BELGIAN LIEGE WAFFLES 14 VG

Warm Sugar Pearl Waffle, Seasonal Berries, Vanilla Agave, Syrup, Whipped Cream
ADD: Vanilla Bean Ice Cream 4

THE BOUGIE BODEGA (B.E.C.) 14

Two Folded Farm Eggs, Thick Cut Bacon, Truffle Aioli, Queso, On A Brioche Bun Served With Fries

Dulces

FUEGO RUM CAKE 15

Rum Spiked Layer Cake, Fresh Berries, Whipped Cream

THE NUTELLA COOKIE SKILLET 14 GF

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

CHURRO BITES 10

Mini, Fried Dough Pastries, Coated In Cinnamon Sugar And Served With Caramel Dipping Sauce

Juice Bar/Cafe 5

OJ
COFFEE
CAPPUCCINO
LATTE
ESPRESSO
HOT HERBAL TEA
COCONUT MACCHIATO DF

Cocktails

MICHELADA 12

Your Choice of Draft Beer with House Bloody Mary Mix or House Verde Mix

MIMOSA 14

Prickly Pear, Passion Fruit, Blood Orange or Dragon Fruit

THE CLASSIC BLOODY 12

Cazadores Tequila or House Vodka, Rojo Mix, Black Salt, Pickle, Olive, Celery, Lemon, Lime, Fresno Chiles

THE VERDE MARY 12

Vodka or Tequila, Pickle Juice, Green Tomatillo, Cilantro, Jalapeño, Olive Juice

CARIJILLO ESPRESSO MARTINI 16

Cazadores, Espresso, Liquor 43, Lemon Peel, Torched Star Anise

THE RUMSPRESSO MARTINI 16

Bacardi, Kahlua, Vanilla Bean Agave, Espresso, Torched Star Anise

THE FUEGO ESPRESSO MARTINI 18

Grey Goose Vodka, Coffee Liquor, Espresso, Simple Syrup, Bitters

THE FUEGO VANILLA LATTE 15

Grey Goose Vodka, Vanilla Bean Agave, Espresso, Orange & Chili

BLOOD ORANGE PALOMA 16

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

DESERT PEAR 18

Patron Silver, Prickly Pear, Fresh Lime, Agave, Cointreau, Garnished with Black Salt

WATERMELON AGUA FRESCA 14

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

KENTUCKY BUCK 18

Angels Envy Bourbon, Fresh Muddled Strawberries, Topped with Ginger Beer, Garnished with a Strawberry Half

FUEGO COCKTAIL TOWERS

96 oz Self Dispensing Beverage Tower
Served Tableside

HOUSE MARGARITA 130

EL FUEGO 140

BLOOD ORANGE PALOMA 150

Children’s Menu Available Upon Request

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