

APPETIZERS

FUEGO WINGS: Wings tossed with Choice of: Buffalo Jalapeño, Spicy Habanero, Mango Habanero, or Garlic-Lemon Pepper. Celery, Ranch or Bleu Cheese. Boneless Wings upon request 16

ROASTED LIME MUSSELS: Roasted Mussels tossed with Rosemary-Lime and Chili Flakes sauce. Served with Sourdough bread for dipping 16

FRESH GUACAMOLE: Ripe Avocado, Tomato, Cilantro, Onions, Serrano Peppers, Fresh Lime Juice, served with Chips and Salsa. 12

SPICY CALAMARI: Tubes, Tentacles and Jalapeños. Quick fried, tossed with Lemon, served with a Citrus Aioli & Cocktail Sauce. 14

NACHOS: Corn Tortilla Chips, topped with Monterey Cheddar Cheese, Black Olives, Refried Beans, Pico, Jalapeños, drizzled with Sour Cream 14 Add Chicken, Steak or Carnitas 6

CEVICHE TOSTADAS: Tilapia cured with fresh Lime Juice, with Jalapeños, Tomato, Onions, Cilantro. Served with Chips. 12

JALAPEÑO BITES: Breaded, stuffed with Cream Cheese. Served with Spicy Cayenne Ranch 12

TAJIN SHRIMP: Butterflied Shrimp dusted with Panko & Tajin, quick fried, served with Pinapple-Habanero sauce 14

BRUSCHETTA: Crostini topped with a blend of Tomato, Garlic & Olive Oil, drizzled with Reduced Balsamic, topped with Basil and Parmesan 12

POTATO SKINS: Topped with Cheddar, Crispy Bacon, Chives, Sour Cream, Spicy Cayenne Ranch 12

POBLANO HUMMUS: A Blend of Chickpeas, Chili Flakes, Roasted Poblano Pepper, Cumin, Lime Juice. Served with Pita Bread 13

SMALL BITES

TOSTADA DE TINGA: (2) Mini Tostadas topped with: Shredded Chicken, Chipotle and Onions, finished with Shredded Lettuce, Cotija Cheese 12

FLAUTAS DE POLLO: (4) Crispy Chicken Taquitos, topped with Pico de Gallo, Lettuce, Guacamole Aioli and Sour Cream 12

QUESADILLA: Flour Tortilla stuffed with Monterey and Cheddar Cheese, served with Sour Cream, Pico De Gallo 10 Add Chicken, Steak or Carnitas 6

SLIDERS: (2) Angus Beef, Cheddar Cheese, Grilled Onions, Mayo or (2) BBQ Pork with Frizzled Onions. Served with a bit of Fries. 13

STREET TACOS: (3) Mini Corn Tacos with choice of: Steak, Carnitas or Chicken, topped with house made Salsa, Cilantro, Onions, Radish with Chips and Salsa 12

SALADS

CILANTRO SHRIMP BOWL: Spinach, Carrots, Cabbage, Spanish Rice, Avocado, Cilantro, Pickled Onions. Served with a Tangy Citrus Vinaigrette 18

SANTA FE CHICKEN: Romaine Lettuce, Diced Avocado, Red Kidney Beans, Roasted Corn, topped with Tortilla Chips, Pico, Sour Cream, Cayenne Ranch 17

BEET AND SPINACH SALAD: Baby Spinach, Golden Beets, Feta Cheese, Candied Pecans tossed in a Balsamic-Shallot Dressing 17

CAESAR SALAD: Diced Romaine Hearts, topped with Parmesan Cheese and Garlic Croutons. 12

GRILLED APPLE & CRAN SALAD: Baby Greens, Grilled Apples, Sun Dried Cranberries & Candied Walnuts with House made Citrus Vinaigrette. Topped with Bleu Cheese Crumbles 14

BUFFALO CHICKEN SALAD: Chicken Tenders Tossed in Buffalo Sauce, served on a bed of Romaine with Cayenne Ranch, Grape Tomatoes 16

Add Chicken 6 Add Steak, Salmon or Shrimp 11

DESSERTS

Served with Vanilla Ice Cream

CHURROS Dusted with Sugar & Caramel 9

MEXICAN LAVA CAKE Baked to order! Takes 15 minutes 12

BURGERS & MORE

Our Burgers are made with Fresh Angus Beef, topped with Frizzled Onions, Lettuce, Pickles and Mayo, with Choice of: Fries, Coleslaw or Caesar Salad. Sub Sweet Potato Fries 2 Sub Garlic Fries 1

THE CLASSIC: Grilled to your liking with Cheddar Cheese 17

THE BLUE: Crispy Bacon Strips', Bleu Cheese Crumbles 19

THE TEXAN: Tangy BBQ Sauce, Bacon, Double Cheddar 19

THE SPICY JALAPEÑO: Fried Jalapeño, Pepper Jack Cheese 18

THE BEYOND: 100% Plant based Patty, Cheddar Cheese 17

BUFFALO CHICKEN WRAP: Flour Tortilla Stuffed with Lettuce, Pepper Jack, Buffalo Chicken Tenders, Drizzled with Ranch 18

PHILLY CHEESE: Prime Rib piled high with Grilled Bell Peppers, Grilled Onions, topped with Swiss Cheese 18

CHIPOTLE CHICKEN CLUB: Layered with Pepper Jack, Avocado, Bacon, Lettuce & Tomato 18

BAJA FISH TACOS: (2) Beer Battered Cod Fish quick fried topped with Shredded Cabbage and Cayenne Ranch 18

FRENCH DIP: Sliced Prime Rib on a French roll served with Au Jus 18

BLACKENED SHRIMP TACOS: (2) Stuffed in Flour Tortillas topped with Spicy Cilantro Slaw, Pico de Gallo and Cayenne Ranch 18

ENTREES

QUESABIRRIA: Corn Tortilla stuffed with Cheese & Birria with Cilantro, Onions, Lime and side of Consume. 19

BURRITO: Choice of Beef, Carnitas or Chicken with Spanish Rice, Beans, Pico De Gallo, Chips & Salsa. 18

POZOLE: Tender Pork with Hominy, red sauce and spices, topped with Cabbage, Radishes, Cilantro, Onions, Corn Tostadas 19

SIETE MARES: A Medley of Shrimp, Calamari, Clams, Scallops, Mussels, Fish, Salmon, simmered with Wine, Tomato and Spices 22

BARBACOA: Oven Roasted Tender Seasoned Beef, full of Flavor! Served with Limes, Chili, and Corn Tortillas 21

FUEGO FAJITAS: Chicken 21/ Steak 23/ Shrimp 24/ Combo 30 with Grilled Onions & Bell Peppers. Served with Rice, Bean, Sour Cream, Salsa & Tortillas.

POLLO ALA PARILLA: Roasted Chicken, seasoned with Spices, Garlic and Lemon. Served with Roasted Potatoes and Sautéed Seasonal Veggies. Shared dish whole Chicken 32 half Chicken 19

PRIME NEW YORK: 14 oz. Prime New York Strip, Grilled to order.
Drizzled with Herb Butter. Served with Mashed Potatoes and
Sautéed Seasonal Veggies 42

CILANTRO VEGGIE PASTA: Sautéed Veggies with Cilantro, Red Peppers tossed in a Creamy Cilantro Sauce topped with Cheese, served with Garlic Bread 17 Add Chicken 6

ROASTED BLACKENED SALMON: 8oz filet dry rubbed with spices, served with Roasted Potatoes, Carrots, Veggies & Avocado Salsa 24

SEAFOOD FETTUCCINNE: Shrimp, Scallops, Mussels tossed in a Wine, Garlic and Virgin Olive Oil, Garlic Bread 22

CAMARONES ALA DIABLA: Extra Spicy with Spanish Rice and Beans 21

CARNE ASADA: A little bit of Guadalajara. Flank Steak marinaded with Citrus, Cilantro, Onions. Served with Beans. Rice and Tortillas 21

SIDES

SWEET POTATO FRIES SPANISH RICE SHREDDED CHEESE HABANERO SAUCE GUACAMOLE 9 GARLIC FRIES
4 REFRIED BEANS
1.5 JALAPENO
1 RANCH OR BLEU CHZ
3 AVOCADO

Non-Alcoholic: Coke, Sprite, Diet Coke, Root Beer 4