

APPETIZERS

NACHOS: Crispy Corn Tortilla Chips, topped with Cheddar & Monterey Cheese, Olives, Jalapeños, Pico De Gallo, Sour Cream and Refried Beans. **13**
Add Chicken, Beef or Carnitas **5**

CEVICHE: Fresh White Fish cured with fresh Lime Juice, Onions, Cilantro, Jalapeños and Tomato. Served with Corn Tortilla Chips. **11**

FRESH GUACAMOLE: Avocado, Tomato, Cilantro, Lime, and Onions, served with Corn Tortilla Chips. **10**

LOADED POTATOES: Your Choice of Potato Skins with Cheddar or Crispy French Fries with Cheese Sauce, Bacon Bits, Chives, and Sour Cream. **11**

CHIPOTLE GARLIC FRIES: Topped with Cotija Cheese. **8**

AGUACHILE: Mexican Style Shrimp, dipped in seasoned Lime Juice, with Chili Peppers, Cilantro, Cucumber and Red Onions, served with Crispy Corn Tostadas **12**

JALAPEÑO CALAMARI: Tangy Calamari Rings tossed with Lime Juice, served with Lemon Aioli **12**

QUESADILLA: Flour Tortilla Stuffed with Oaxaca Cheese, served with Crema, Pico De Gallo **9**
Add Veggie **3** Chicken, Beef or Carnitas **5**

TOSTADAS de TINGA: (3) Mini Tostadas topped with Shredded Chicken Sautéed with Chipotle and Onions, Lettuce, Pico de Gallo, Salsa Quemada and Cotija Cheese. **10**

POBLANO HUMMUS: A rich blend of Chick Peas, Poblano Peppers, Lime Juice, Garlic and Cumin, served with Pita Bread **10**

JALAPENO BITES: Jalapenos Stuffed with Cream Cheese, quick fried, served with Spicy Ranch **9**

FUEGO WINGS: Order **14** / Double **27**
Crispy Wings tossed with choice of Extra Spicy Habanero, Buffalo Jalapeño, Tangy Mango-Habanero or Sriracha BBQ Sauce, Served with Ranch or Blue Cheese Dressing.

FLAUTAS DE POLLO: (4) Crispy Chicken Taquitos topped with Lettuce, Pico de Gallo, and Guacamole Aioli. **11**

LIME - CHILE MUSSELS: Oven Roasted In A Spicy Chile-Rosemary Lime Sauce **15**



SALADS & SOUPS

SOUP OF THE DAY: Cup **5** / Bowl **7**

HOUSE SALAD: Baby Greens, Apples, Sun Dried Cranberries, Candied Walnuts, tossed with Citrus Vinaigrette. Small **8** / Large **10**

CAESAR SALAD: Romaine Hearts, Parmesan, Garlic Croutons. Small **7** / Large **9**

WEDGE SALAD: Romaine Lettuce, topped with Bleu Cheese Dressing, Bleu Cheese Crumbles, Crispy Bacon, Red Onions, Grape Tomatoes. **10**



SANTA FE CHICKEN SALAD: Grilled Chicken rubbed with Chile Ancho and Spices, served on a bed of Romaine Lettuce, with Avocado, Black Beans, Corn, Pico de Gallo, Tortilla Chips and Sour Cream, served with Spicy Ranch. **14**

JALAPENO BUFFALO SALAD: Boneless Chicken Tenders Dipped in Jalapeno Buffalo Sauce, served on a bed of Romaine Lettuce tossed with Cayenne Ranch. **13**

Dressings: Bleu Cheese, Ranch, Cayenne Ranch, Caesar, Citrus Vinaigrette

Add Grilled Chicken **5** Steak, Shrimp or Salmon **10**

SIDES

MAC & CHEESE 7

CHEESE 1.50

SAUTEED VEGETABLES 5

SIDE OF SAUCE .75

GUACAMOLE 3

HABANERO 1

JALAPENOS 1

BACON 3

SWEET POTATO FRIES 7



STREET TACOS

Ala Carte, 4 Mini Tortillas Tacos with Cilantro & Onions, drizzled with house made Salsa. **12**

STEAK
Seasoned Grilled Flank Steak.

OR
CARNITAS
House made Pulled Pork.

OR
CHICKEN
Shredded Chicken Breast.

BURGERS AND MORE

Served with Choice of Fries, Soup or Coleslaw.

Sub Turkey Patty on Burgers No Charge. • Sub Sweet Potato Fries **2** / Sub Garlic Fries **1**

THE ORTEGA: 8 oz Angus Beef, with Avocado, Ortega Chiles, Lettuce, Tomato, Pepper Jack Cheese, Chipotle Mayo. **14**

THE BLEU: 8 oz. Angus Beef, Crispy Bacon, Bleu Cheese Crumbles, Crispy Onions, Chipotle Mayo. **14**

THE CLASSIC!: 8 oz. Angus Beef Grilled to your liking, with Cheddar Cheese, Lettuce, Tomato, Chipotle Mayo, Pickle **13**

THE BEYOND BURGER: 4 Oz. 100% Plant Based Protein. Served with our Secret Sauce, Lettuce, Tomato, Pickle **13**

CHIPOTLE CHICKEN CLUB: Grilled Chicken, Swiss Cheese, Crispy Bacon, layered on a Light Roll with Chipotle Mayo. **14**

FRENCH DIP: Oven Roasted Prime Rib Sliced and Stacked, served with Au Jus. **15**

SRIRACHA CARNITAS SLIDERS: (3) Shredded Carnitas Dipped in Sriracha BBQ Sauce, topped with Crispy Onions **14**

GRILLED FISH TACOS: Grilled Cod, on Flour Tortillas topped with Shredded Cabbage, Pico de Gallo and Spicy Ranch. **14**

VEGGIE TACOS: Corn Tortilla Tacos, stuffed with Grilled Seasonal Zucchini, Bell Peppers, Onions, topped with Guacamole and Pico de Gallo **13**

PHILLY CHEESE: Oven Roasted Sliced Prime Rib piled high with Grilled Peppers, Grilled Onions, Swiss Cheese. **15**

SPICY BUFFALO CHICKEN WRAP: Flour Tortilla stuffed with Spicy Buffalo Chicken Tenders, layered with Pepper Jack Cheese, Romaine Lettuce and Ranch Dressing **14**

ENTREES

SIETE MARES: A Medley of Shrimp, Calamari, Scallops, Mussels, Clams, White Fish and Salmon simmered with Wine, Tomato, Spices and Garlic. **20**

POLLO ALA PARRILLA: Half a Grilled Chicken, seasoned with Spices, Garlic and Lemon, served with Chipotle Mashed Potatoes, Vegetables. **17**

TEQUILA SHRIMP: Sautéed Shrimp with Cilantro, Broccoli, Red Peppers on a bed of Fettuccine with Tequila Cream Sauce and Cotija Cheese **14**

FUEGO FAJITAS: Sautéed Bell Peppers and Onions, served with Beans and Rice. Sour Cream and Pico de Gallo. Choice of Tortillas, Simply Delicious!
Veggie **16** Chicken **17** Steak **19** Shrimp **20**

CAMARONES ALA DIABLA: Extra Spicy Sauteed Shrimp, with Garlic, Chipotle and Butter Served over Spanish Rice. **20**

SALMON: Grilled Wild Salmon, topped with Chimichurri sauce, served with Chipotle Mashed Potatoes and Vegetables. **24**

SRIRACHA BBQ RIBS: Tender Slow Roasted Baby Backs, with a Rich Spicy Sriracha BBQ sauce, Coleslaw and French Fries. **19**

PRIME NEW YORK: A full flavored seasoned 14 oz. Cut USDA Prime, Grilled to order. Served with Vegetables and Chipotle Mashed Potatoes. **35**

FUEGO DESSERTS

MEXICAN LAVA CHOCOLATE CAKE:
Yummy! Baked to order and served with Vanilla Bean Ice Cream **9**

BUNUELOS:
Crispy and flaky topped with Cinnamon Sugar and Honey **7**

CHURROS:
Dusted with Sugar, Cinnamon and Drizzled with Caramel **7**



Fuego is the perfect venue for your next event! We can host groups of 30 to 400, Corporate Events, Mixers or Bdays! Visit Fuegosportbarandclub.com or call 408-786-0434 for information. Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illnesses. *Ceviche & Aguachile is Raw Fish* Automatic 20% service charge groups of 6 or more. Please advise server when splitting check

BEER

DRAFT BEERS [ABV]*

Ballast Point Sculpin IPA [7%]
 Knee Deep Breaking Bud IPA [6.5%]
 Deschutes Fresh Squeezed IPA [6.4%]
 Firestone Czech Pilsner [4.5%]
 Blue Moon [5.4%]
 Ballast Point Fathom IPA [6%]
 Firestone 805 Blonde Ale [4.7%]
 Guinness [4.2%]
 Stella Artois [4.8%]
 Golden Road Hefewizen [5%]
 Sierra Nevada Hazy Lil Thang [6.7%]
 Lagunitas IPA [6.2%]
 Modelo Especial [4.4%]
 Bear Republic Racer 5 [7.5%]
 Black Butte Porter [5.2%]
 Firestone Mind Haze [6.2%]
 Pint **6.50-10** Pitcher **26-36**

BOTTLE BEER

Corona
 Modelo Especial
 Corona Light
 Pacifico
 Heineken
 Hop Valley IPA
 Anchor Liberty Ale
 Coors Light
 Angry Orchard Cider
 Michelob Ultra
 Bud Light
 Sierra Nevada Pale Ale
 Omission (Gluten Free)
 Heineken 0.0
 Bottle **4.50-7**

WINE

CHARDONNAY

	BTL	GL
Hayes Ranch "California"	29	9
Simi "Sonoma"	35	10
La Crema "Sonoma"	41	12

SAUVIGNON BLANC

Nobilo "New Zealand"	29	9
Black Stallion "Napa"	39	11

PINOT GRIGIO

Coppola Pinot Grigio "California"	29	8
La Boatina Pinot Grigio "Italy"	39	12

SPARKLING

Korbel Splits	12	
Jaume Serra Cristalino Brut	29	
Bele Casel, Prosecco "Italy"	49	

MERLOT

Hayes Ranch "California"	29	9
Paso Creek "Paso Robles"	37	10
Textbook "Napa"	59	

CABERNET SAUVIGNON

Hayes Ranch "California"	29	9
Tom Gore "California"	39	11
Simi "Sonoma"	49	14
Mt Veeder "Napa"	79	

PINOT NOIR

Robert Mondavi Private Sel. "California"	39	10
Meoimi "Coastal"	44	12

MERITAGE/BLEND/ZINFANDEL

Edmeades Zin. "Mendocino"	39	
Marques de Caceres Red "Spain"	65	
Ridge Geyserville Blend "Sonoma"	89	
B.V. Tapestry Blend Reserve "Napa"	99	

LIBRARY WINES & CHAMPAGNE

Frogs Leap Cab "Napa"	99	
Ridge Estate Cab "Santa Cruz"	109	
Veuve Clicquot Rose "France"	129	
Silver Oak Cab "Alexander Valley"	139	
Möet & Chandon Nectar	139	
Laurent Perrier La Cuvee "France"	199	

SPECIALS

DRINK SPECIALS 11:30AM - 3:00PM
TUESDAY THRU FRIDAY - ANY BOTTLE BEER \$ 3

\$ 10 LUNCH SPECIALS 11:30AM - 2:00PM

TUESDAY - STREET TACOS

WEDNESDAY - REG. ORDER OF WINGS w/Any Sauce

THURSDAY - CHICKEN FAJITA SALAD

FRIDAY - FISH TACOS w/ Fries or Coleslaw

SATURDAY 11:30 - 4:00PM

Happy Hour Drinks

SUNDAY - BRUNCH 10:00AM-2:00PM
& HAPPY HOUR DRINKS ALL DAY!

COCKTAILS

SANGRIA - White or Red

Refreshing blend of Rioja Wines,
 Brandy & Fruit **12**

JALISCO MARGARITA

Partida Blanco, Fresh Lime
 Juice, Agave Nectar **12**

STRANGE RUSH

Ketel, Lime Juice, Raspberry
 Puree, Champagne **11**

FUEGO OLD FASHIONED

Bookers, Dry Orange Curacao,
 Bitters **14**

TAJIN SUPREME

Casamigos Anejo, Fresh Lime &
 St. Germain **12**

MOSCOW MULE

Grey Goose, Fresh Lime Juice,
 Ginger Beer **11**

SPICY MARGARITA

Casamigos Silver, Habanero Nectar,
 Fresh Lime Juice **12**

SPIRITS

PREMIUM TEQUILAS

Don Julio Real 69	Casa Noble Crystal or Anejo 12
Don Julio 1942 32	Clase Azul Extra Anejo 69
Don Julio Silver 12	Clase Azul Reposado 21
Don Julio Anejo, Reposado 13	Clase Azul Plata 14
Patron Silver-Reposado-Anejo 12	Clase Azul Anniversary 18
Casamigos Silver or Anejo 12	Clase Azul Mezcal 25
Casamigos Mezcal 14	Clase Azul Ultra 150

SINGLE MALT SCOTCH

Balvenie 12 Years 14	Lagavulin 16 Years 19
Balvenie 14 Years 16	Laphroaig 10 Years 12
Glenlivet 12 Years 13	Macallan 12 Years 16
Glenlivet 18 Years 24	Mccallan 18 Years 32
Glenfiddich 12 Years 14	Oban 14 Years 16
Glenfiddich 18 Years 21	Talisker Distillers Edition 18
Glenmorangie 12 Years 14	Buchanan's 12 Years 14
Glenmorange Rare 18 Years 24	Buchanan's 18 Years 21

BOURBONS & WHISKEYS

Basil Hayden's 11	Jameson 18 years 21
Blanton's 13	Woodford Reserve Rye 12
Bookers Current Batch 13	Mitcher's Small Batch 13
Four Roses Single Barrel 13	Yamazaki 12 years 18
Hibiki Harmony 16	Col E.H. Small Batch 13

Specials are not available for Takeout or during festivals - a 18% gratuity will be added to groups of 6 or more

HAPPY HOUR APPETIZERS

TUE-FRI 4:00PM-7:00PM

(3) Street Tacos: Carnitas, Chicken, Carne Asada. 7

Poblano Hummus: served with Pita Bread 7

Loaded Fries: topped with Cheese Sauce, Bacon, Jalapeños, Sour Cream and Chives 7

Mexican Style Ceviche: with Chips 7

Chicken Flautas: topped with Guacamole Sauce 7

Wings: tossed with Buffalo Jalapeño, served with Ranch Dressing 9
Habanero, Mango Habanero, Sriracha BBQ 10

Jalapeño Calamari: tossed with Lime Juice 9

Chipotle Garlic Fries: topped with Cotija Cheese. 6

Potato Skins: with Cheddar, Bacon, Sour Cream 7

Jalapeño Bites: stuffed with Cream Cheese. 6

Tostadas De Tinga: topped with Cotija Cheese 7

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HAPPY HOUR DRINKS

TUE-FRI 3:00PM-7:00PM
SAT. 11:30-4:00PM - SUN ALL DAY!

COCKTAILS 6

Lemon Drop, Appletini, Cosmo, House Margarita

RED OR WHITE SANGRIA 9

HOUSE WINES 6

Chardonnay, Merlot, Cabernet

DRAFT BEERS

Pint 5 / Pitcher 19

Stella - Fathom IPA - 805 - Blue Moon
Fresh Squeezed IPA - Lagunitas IPA
Modelo Special - SC Valley Hefeweizen
Czech Pilsner - Black Butte Porter

Pint 6 / Pitcher 23

Sculpin IPA - Guinness
Breaking Bud IPA - Racer 5
Firestone Mind Haze - SN Hazy Lil Thang

ALL BOTTLE BEER 4

SPIRITS

Well Tequila, Rum, Vodka, Gin, Whiskey 5

Jameson, Bacardi Silver or Jack 6

Ketel One, Tito's, Grey Goose or Sapphire 7

*Single serving, Martinis Additional Charge

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SUNDAY BRUNCH

Served from 9:45AM to 2:00PM

BEEF BARBACOA 15

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

MENUDO 14

Pancita in a Tasty broth made with Red Chili Pepper base, topped with Oregano and Onions, served with Corn Tortillas

CHORIZO BURRITO 13

A delicious mix of Scrambled Eggs, Cheddar-Jack Cheese, and Pico de Gallo, Served with Choice of Potatoes, Pancakes or Orange Cinnamon French Toast

FUEGO BREAKFAST 13

2 Eggs with Choice of Chorizo, Bacon or Sausage. Served with Potatoes, Pancakes or Orange Cinnamon French Toast

EGG BREAKFAST 10

2 Eggs with your Choice of Potatoes, Pancakes or Orange Cinnamon French Toast

CHILAQUILES 12

Traditional style Chilaquiles topped with Onions, Sour Cream and a sprinkle of Parmesan Cheese, served with 2 scrambled Eggs.

ORANGE CINNAMON FRENCH TOAST 10

Served with Hot Maple Syrup

PANCAKES 9

Served with Hot Maple Syrup



FEATURED DRINK SPECIALS

Pitcher of: Mimosa 25 House Margarita 32
Stein of Michelada or any Beer Draft Beer 15
Bloody Mary 7 Stein 21 Reg. Mimosa 7

SIDES

2 Eggs	3	Side Roasted Potatoes	5
Bacon or Chorizo	6	Cup of Fruit	5
Toast	3	Plate Seasonal Fruit	12

KIDS BRUNCH SELECTION 6.95

Served with Milk, Soft Drink or Juice

Scrambled Egg with choice of Potatoes,
Orange Cinnamon French Toast or Dollar Pancakes
Orange Cinnamon French Toast
Dollar Pancakes