

Nosh

Queso Blanco	\$5 sm \$10 lg
Guacamole	\$5 sm \$10 lg
Queso Frio	\$5 sm \$10 lg
Blend of cheese, jalapeños, chipotle peppers, green onions and roasted garlic.	

Bob Marley Dip \$12

Refried beans, taco meat, queso blanco, crema and avocado cilantro crema, served with chips.

Coctel de Camarones	\$10
Mexican-style shrimp cocktail. Cucumber, tomato, jalapeño, and red onion in a tangy tomato sauce.	

Carne Asada Fries	\$19
Fries topped with carne asada, queso blanco, chihuahua cheese, sour cream, pico, and guacamole.	

Elote Dip	\$6
Sweet corn topped with cotija, cilantro, Tajin, and a dash of Tapatio Hot Sauce.	

Elote Wings	\$12
6 chicken wings tossed in our signature elote sauce.	

Tuna Poke Nachos	\$20
Wonton chips, ahi tuna, spicy sauce, truffle crema, eel sauce, jalapeños, sesame seeds, and masago.	

Street Nachos	\$8
Chips, chihuahua cheese, cilantro and onion, crema, and guacamole.	+Taco Meat, Carnitas or Chorizo \$12 +Chicken or Shrimp \$14 +Carne Asada \$16

Salads

Baja Chopped	\$10
Romaine, pico, cucumber, avocado, pickled onion, chihuahua and cotija cheese, hard-boiled egg, corn, cilantro, and choice of protein and dressing (fuego ranch, truffle queso fresco, or balsamic vinaigrette).	+Taco Meat, Carnitas or Chorizo \$14 +Chicken or Shrimp \$16 +Carne Asada \$18

Inverted Taco Salad	
Refried Beans, chihuahua cheese, lettuce, pico, crema, avocado, and choice of protein in an inverted taco salad bowl, topped with queso.	+Taco Meat, Carnitas or Chorizo \$14 +Chicken or Shrimp \$16 +Carne Asada \$18

Quesadillas

Fuego Quesadilla	\$10
Chihuahua cheese, sauteed peppers and onions, crema, and guacamole	+Taco Meat, Carnitas or Chorizo \$12 +Chicken or Shrimp \$14 +Carne Asada \$16

Cabo Quesadilla	\$14
Chihuahua cheese, chicken, corn, black beans, pico, and fuego ranch, served with sour cream and guacamole.	

Classic Quesadilla	\$10
Chihuahua cheese.	+Taco Meat, Carnitas or Chorizo \$12 +Chicken or Shrimp \$14 +Carne Asada \$16

Tacos

Choice of 1 Salsa:
Salsa Verde, House Salsa, Hot Salsa, Pineapple Salsa or Cilantro Chimichurri

Breakfast Tacos	\$5
Egg, chorizo, hashbrown crowns, chihuahua cheese, and cilantro.	

Fried Avocado	\$5
Panko-breaded avocado, refried beans, slaw, cotija, cilantro, and malt vinegar crema in a flour tortilla.	

Veggie Taco	\$5
Sauteed peppers, onions, and mushrooms, with avocado, slaw, cilantro, and pico in a flour tortilla.	

Carnitas Fresco	\$5
Carnitas, avocado, lettuce, pico, queso fresco, and Tapatio crema in a flour tortilla.	

Elote Chicken	\$6
Masa tempura-fried chicken, elote, cotija, and cilantro in a flour tortilla.	

Diablo Shrimp Taco	\$6
Shrimp, flash-fried and tossed in our tangy diablo sauce, topped with guacamole, lettuce, pico, and cotija in a flour tortilla.	

Masa Tempura Fish	\$6
Masa tempura-battered fish, slaw, pickled onions, avocado, cilantro, onion, and a malt vinegar crema in a corn tortilla.	

Grilled Fish Taco	\$6
Grilled fish, slaw, cilantro, onion, avocado, and truffle crema in a corn tortilla.	

Street Tacos	
Corn tortillas, cilantro, onion, choice of protein and salsa.	+Taco Meat, Carnitas or Chorizo \$5 +Chicken or Shrimp \$6 +Carne Asada \$7

Classico	
Choice of protein, lettuce, pico, and chihuahua cheese in a flour tortilla.	+Taco Meat, Carnitas or Chorizo \$5 +Chicken or Shrimp \$6 +Carne Asada \$7

Chimichurri	
Choice of protein, avocado, pickled onions queso fresco, chimichurri sauce, and crema served in a corn tortilla.	+Taco Meat, Carnitas or Chorizo \$5 +Chicken or Shrimp \$6 +Carne Asada \$7

Fajita	
Choice of protein, sauteed peppers, and onions, Tapatio crema, cilantro, and queso fresco in a flour tortilla.	+Taco Meat, Carnitas or Chorizo \$5 +Chicken or Shrimp \$6 +Carne Asada \$7

Burritos

Big Fuego Burrito	\$8
Refried beans, rice, sauteed peppers and onions, served with guacamole and sour cream.	+Taco Meat, Carnitas or Chorizo \$10 +Chicken or Shrimp \$12 +Carne Asada \$14
+Make it Wet with Salsa Verde, House Salsa, Hot Salsa, or Queso \$2	

Burger

Baja Burger	\$15
Blend of chorizo and ground beef, queso frio, slaw, tomato, and onion, served with fries, malt vinegar crema, and ketchup.	

Dessert

Tres Leches Bread Pudding	\$12
Bread pudding soaked in tres leches, caramel drizzle, powdered sugar, served with a paradise coconut gelato.	

Margaritas+

“Simple” Skinnyrita **\$9**
If it isn’t broke..... Tequila, fresh lime juice, and a little agave nectar for a light and lovely margarita.

En Fuego Daiquirita **\$12**
Is it a margarita or a daiquiri? Tequila AND rum, lime juice, and demerara simple syrup, with a splash of blue curacao so you remember what you’re drinking....because you’ll forget everything else after just one of these. (Limit one per customer.)

Coconut Limelight **\$12**
A certified organic and first of it’s kind infusion, Anteel Coconut and Lime tequila, Kalani Coconut liqueur, lime juice and coconut water. Ridiculously refreshing.

Kickass & Take Names **\$12**
Not for the faint of heart, this Habanero infused tequila is definitely En Fuego. Drinker beware! Of course, the lime juice, splash of agave nectar, and Guava puree cool it to perfection. Served with a Tajin rim.

Rosemary Paloma **\$10**
Espanita Grapefruit infused tequila is great by itself, but a little lime juice, sparkling water, and our house made Rosemary simple syrup. Baby, it’s a one of a kind Paloma.

Basil Watermelon Margarita **\$11**
Tequila, Cointreau, muddled basil, watermelon agua fresca, agave nectar, lime juice, w/a splash of melon liqueur. With or without seeds. Uniquely refreshing.

Sotol Sage Mojito **\$9**
El Hecha Sotol, muddled lime and sage, agave nectar, finished with sparkling water. Sotol and sage beats rum and mint in every fight.

Slugarita **\$10**
An En Fuego classic in it’s own right, and a margarita classic in all the rights. Tequila, Gran Marnier, orange juice, lime juice, and strawberry puree. Tough to beat.

St. Germainarita **\$12**
Legend has it that Saint Germaine was an immortal time traveling philanthropist...tequila, St. Germaine elderflower liquor, lime juice and Cava. Cheers to flowers, tequila, and the forever saint.

Mango Mezcal Margarita **\$12**
Mezcal, Cointreau agave nectar, lime juice, and mango puree. Delicious balance of smokey and sweet, like you.

Pineapple Mimosa Margarita **\$10**
Espanita Pineapple infused tequila, splash of an orange, lime, pineapple agua fresca, topped with champagne. You only thought you were doing brunch right.

Frozen Margaritas **\$9**
2 choices. A frozen classic margarita, perfect like you, and a rotating “who knows what you’ll get this week”, also like you.

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La Rusa Agua Fresca **\$8**
Sparkling water, lemon juice, a salted rim and rotating agua fresca flavor

C0sm0-Charlaton **\$8**
Cranberry juice, lime juice, simple syrup

BuzzFree Ch0c0latini **\$8**
Chocolate milk, chocolate syrup, chocolate rim

Blueberry Lemon N0-Jit0 **\$8**
Blueberry, mint, lemon, simple syrup, muddle together, some lemonade and finished with Topo Chico

Wines

White/Rosé
Whitehaven Sauvignon Blanc \$14/21/56
Honig Sauvignon Blanc \$11/14/44
Santa Margharita Pinot Grigio \$16/24/66
Summer Water Rosé \$11/16/44

Red
Crios Malbec- Mendoza, Argentina \$8/12/32
Lola Pinot Noir \$12/17/48

Beers

Draft Beer
Dos Equis \$6
Modelo Especial \$6
Pacifico \$6
Local rotating cerveza \$6

Bottled Beer
Estrella Daura Damm Gluten Free \$4.5
Modelo Negra \$4.5
Tecate \$4.5
Coors Edge Non-Alcoholic \$4

Tequilas

Blanco/Silver (Unaged)
Agaveles \$7.5
Vivarita \$7.5
Espanita Pineapple \$8
Espanita Grapefruit \$8
Patron \$10
Herradura \$10
Maestro Dobel \$10
Cascahuin \$10
Codigo 1530 Blanco Rosa \$12
Flecha Azul \$12
Anteel Coconut Lime \$12
Anteel Blood Orange \$12
Don Julio Silver \$15
123 Tequila Una \$15
Casa Dragones \$25
Mascota \$45

Anejo (Aged 1 year or more)

Teremana \$10
Hussong’s \$15
Gran Agave Ghost \$16
El Trago Extra Anejo \$17
Hussong’s Platinum \$17
1800 Cristalino \$20
123 Tequila Tres \$22
Maestro Dobel 50 Cristalino Extra \$30
Don Julio 1942 \$40
Jose’ Cuervo Reserva De La Familia \$40
Rey Sol \$55
Fuentaseca 7 Year \$55
Fuentaseca 11 Year \$70
Tears of LaLorona Extra Anejo \$50
Herradura Selection Suprema \$80

Reposado (Aged up to 1 year)

Arrete \$8
Vivarita \$8.5
Partida \$10
Corralejo \$10
Una Vida \$10
Casa Mexico \$10
Herradura \$11
Milagro \$11
La Gritona \$12.5
Anteel \$13.5
Flecha Azul \$15
123 Tequila Dos \$15
Clase’ Azul \$40

Experience Tequila

Sangrita (meaning “little blood”) is a savory yet sweet tomato-based sipper served complimentary with high-end tequilas. Intended to sip in an alternating fashion with tequila, sangrita perfectly complements the agave, bringing forward its rich notes of pepper and citrus instead of masking them, like standard salt and lime.