

APPETIZERS

EMPANADAS - OUR SIGNATURE EMPANADAS STUFFED WITH GROUND BEEF, CHEDDAR CHEESE, BLACK BEAN, CORN, PEPPERS, ONION, AND ROASTED ANAHEIM CHILES SERVED WITH A YUCATAN BBQ SAUCE - 12

VEGETARIAN TOSTADAS (4) - TOSTADAS WITH GUACAMOLE, BLACK BEAN CORN SALSA, SUGAR CURED CABBAGE, JACK CHEESE, & CHIPOTLE AIOLI SAUCE - 12 *gf*

SALMON CROQUETTES (3) - SALMON WITH BACON, ONION, & MASHED POTATO, DUSTED WITH ANCHO CHILE, PAN FRIED & TOPPED WITH A LEMON CAPER BEURRE BLANC SAUCE - 14

SAUTEED PRAWNS - SERVED WITH A TOMATILLO AVOCADO SAUCE, & A CHIPOTLE GUAJILLO CHILE SAUCE WITH MANGO FRUIT CHUTNEY - 13 *gf*

BISTRO CORNBREAD - OUR CORNBREAD WITH CUBAN BLACK BEANS, CHICKEN BREAST, PICO DE GALLO AND SUGAR CURED CABBAGE TOPPED WITH QUESO FRESCO & CHIPOTLE AIOLI - 12

TORTILLA SOUP - HOUSE MADE SOUP WITH CHICKEN BREAST, BLACK BEANS, CORN, PEPPERS, CHIPOTLE SOUR CREAM, & TORTILLA STRIPS - 10 *gf*

FUEGO SALAD - MIXED ORGANIC GREENS TOSSED IN A VIDALIA ONION VINAIGRETTE WITH AVOCADO, BLACK BEAN CORN SALSA, OAXACAN CHEESE, TORTILLA STRIPS, & CANDIED WALNUTS - 10 *gf*

SPINACH SALAD - ORGANIC BABY SPINACH TOSSED IN A BALSAMIC VINAIGRETTE WITH GOAT CHEESE, RED ONION, CANDIED WALNUTS & HOUSE CURED BACON - 11 *gf*