

# ENTREES

ENTREES SERVED WITH CHOICE OF 2 SIDES: GREEN CHILE CORNBREAD  
CASSEROLE, MAPLE CHILE GLAZED CARROTS, JALAPENO CREAM CORN,  
SAUTEED ORGANIC GREEN BEANS, OR CHIPOTLE CHEDDAR MASHED POTATOES

PORK MEDALLIONS - PORK LOIN STUFFED WITH CHORIZO,  
& PASILLA PEPPER AND TOPPED WITH A RED PEPPER CHILE CREAM SAUCE - 25 *gf*

NATURAL FARMED CHICKEN BREAST - PANKO BREADED, WITH TOMATILLO  
CREAM SAUCE, TOPPED WITH GOAT CHEESE, TORTILLA STRIPS, & A BACON PICO DE GALLO - 23

PERNIL ASADO - OUR SIGNATURE SLOW ROASTED SUCCULENT PORK,  
SERVED WITH AN ORANGE HABANERO MOJO & LOCAL CORN TORTILLAS - 23 *gf*

SHORT RIB ENCHILADAS - COLA & PINEAPPLE BRAISED SOY SHORT RIB  
& OAXACAN CHEESE STUFFED INTO CORN TORTILLAS  
TOPPED WITH A RICH MOLE SAUCE AND QUESO FRESCO CHEESE - 25

PANKO CRUSTED TILAPIA - SERVED WITH A GUAJILLO  
CHILE SAUCE TOPPED WITH ORGANIC BEAN & CORN SALSA - 23

FUEGO PASTA (NO SIDES) - PENNE PASTA TOSSED IN A CHIPOTLE  
CREAM SAUCE WITH CHICKEN BREAST, BLACK BEAN CORN SALSA, LOCAL  
CHORIZO, PEPPERS, ONIONS, PARMESAN CHEESE AND MUSHROOMS - 22

BISTRO SEAFOOD CHILE RELLENO - OUR SIGNATURE  
DISH OF PASILLA PEPPER STUFFED WITH SHRIMP, SCALLOPS & MAHI MAHI,  
PANKO CRUSTED & TOPPED WITH A LOBSTER CHILE CREAM SAUCE - 27

AHI\* - DUSTED IN ANCHO CHILE, BLACKENED AND SERVED RARE,  
WITH AVOCADO MANGO SALSA AND SPANISH BALSAMIC REDUCTION - 26 *gf*

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS