

ENTREES

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

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

PERNIL ASADO - OUR SIGNATURE SLOW ROASTED SUCCULENT PORK, SERVED WITH AN ORANGE HABANERO MOJO & LOCAL CORN TORTILLAS - 24 *gf*

PANKO CRUSTED TILAPIA - SERVED WITH A GUAJILLO CHILE SAUCE TOPPED WITH ORGANIC BEAN & CORN SALSA - 25

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 - 23

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 - 28

SEAFOOD KABOBS* - SHRIMP & AHI TUNA SKEWERED WITH ONIONS, PEPPERS, AND TOMATO WITH A CITRUS BUTTER REDUCTION, TOPPED WITH PINEAPPLE, PAPAYA & JICAMA - 26 *gf*

ENTREES SERVED WITH CHOICE OF 2 SIDES:

GREEN CHILE CORNBREAD CASSEROLE

MAPLE CHILE GLAZED CARROTS

JALAPEÑO CREAM CORN

SAUTEED ORGANIC GREEN BEANS WITH ALMONDS

CHIPOTLE CHEDDAR MASHED POTATOES

ARROZ CON GANDULES

BLACK BEANS

CUP OF TORTILLA SOUP

SMALL FUEGO SALAD