



☀ Breakfast

Chilaquiles - \$14.00 *

Crispy salsa-drenched tortilla chips topped with cheese and a fried egg. Choice of red, green, or mole sauce.

2 Eggs Breakfast - \$14.50 *

2 eggs any style served with diced potatoes, toast and your choice of meat, sausage or bacon.

Cheddar Jalapeno & Gravy Combo - \$16.00 *

Fluffy cheddar jalapeno biscuit smothered in country style gravy and 2 eggs any style, served with diced potatoes.

Breakfast Burger - \$15.00 *

Egg, lean beef, avocado, american cheese, and peppercorn aioli. Served with diced potatoes.

Jalapeno Biscuits & Gravy - \$13.00 *

Hot luffy cheddar jalapeno biscuits covered in our country style gravy.

Breakfast Chorizo Burrito - \$13.00 *

Made with fresh eggs, chorizo, cheddar cheese, homemade chipotle sauce and avocado.

Huevos Rancheros - \$13.50 *

Corn tortilla topped with egg, refried beans, queso fresco, avocado, and ranchero sauce. Served with rice and beans.

Veggie Omelette - \$14.00 *

Fluffy eggs stuffed with red pepper, onion, mushroom, spinach, monterey jack cheese, and roasted diced potatoes.

Denver Omelette - \$14.00 *

Fluffy eggs stuffed with onion, green peppers, smoked ham, cheddar cheese, and roasted diced potatoes.

Steak & Eggs With Chimichurri Sauce - \$19.00 *

Seared steak in ranchero sauce, topped with chimichurri, 2 eggs any style, served with diced potatoes.

Huevos Con Chorizo - \$14.50 *

Scrambled eggs cooked with Mexican sausage and topped with avocado. Served with rice, beans, and tortillas.

French Toast - \$11.00

House special french toast served with maple syrup.

Buttermilk Pancakes Chocolate Chip - \$12.00

Buttermilk Pancakes Pb&J - \$12.00

Buttermilk Pancakes - \$10.00

Appetizers

Calamari - \$17.00 *

Served with choice of sauce: citrus avocado salsa or marinara.

Nachos - \$12.00 w/meat - \$16.00 *

Tortilla chips topped with refried beans, guacamole, cheese, and sour cream.

Coconut shrimp - \$17.00 *

Crispy coconut shrimp served with asian slaw, sweet chili sauce, and garlic sauce.

Mini burger - \$13.00 *

Bite sized burgers on mini buns served with cheddar cheese and pepper aioli sauce. Served with fries.

Crispy chicken flautas - \$12.00 *

Topped with cheese, sour cream, salsa verde.

Salmon tartare - \$17.00 *

Diced salmon seasoned with serrano, onion, avocado served with tortilla chips.

Jalapeno poppers - \$13.00

Jalapeno stuffed with creamy cheese filling, chipotle aioli wrapped in prosciutto.

Fiesta egg rolls - \$13.00 *

Delicious combo of chicken, cheese, jalapeno, corn, black beans filling, served with coco guajillo sauce.

Corn ribs - \$12.00 *

Fire roasted corn ribs with mayo, queso fresco, lime.

Chicken Wings *

6 pz - \$12.00 | 10 pz - \$20.00

Crispy flavorful chicken wings coated in our batter and sauce. Choice of sauce: Buffalo, BBQ, Mango Habanero, or Jalapeno Thai.

Ceviche - \$12.00 *

Fresh semi-firm lean white fish tossed with thinly sliced onion, tomatoes, fresh cilantro, marinated in our lightly spiced lemon juice.

Guacamole - \$10.00

Fresh avocado mixed with tomato, onion, cilantro, and seasoned to perfection with our house seasoning.



Chefs Favorites Seafood

Serrano Ginger Salmon - \$26.00 *

Seared salmon topped with a tomato serrano ginger sauce, served with cilantro lime rice, choice of asparagus, mix vegetables

Huachinango Al Gusto - \$32.00 *

Deep fried whole red snapper topped with sauce of your liking. Served with rice and beans.

Diabla (chipotle-tomato red sauce)

Al ajo (garlic and butter sauce)

Blackened Salmon - \$26.00 *

Blackened salmon drizzled with sweet chili garlic sauce, served with cilantro lime rice. Choice of asparagus, mixed vegetables, or house salad.

Poke Bowl - \$18.00 *

Hawaiian inspired bowl, packed with flavor, salmon, cilantro lime rice, or mixed greens, seaweed salad, avocado, edamame, radish, cucumber, carrots, and a sriracha aioli.

Cajun Shrimp - \$20.00 *

Shrimp in cajun sauce mixed with andouille sausage, bell peppers, green onion and carrots, served with white rice.

Lake Superior Whitefish - \$27.00 *

Parmesan crusted in a heirloom tomato beurre blanc sauce. Served with mashed potatoes. Choice of asparagus, mixed vegetables, or house salad.



Chefs Favorites Meats & Poultry

Tampiquena - \$27.00 *

Our signature tender marinated skirt steak served with cheese filled enchilada, guacamole, rice, beans, and tortillas.

Lemon Chicken - \$22.00 *

Parmesan crusted chicken drizzled in beurre blanc sauce served with mash potatoes. Choice of asparagus, mixed vegetables, or house salad.

Fuego Smash Burger - \$16.00 *

Double Beef smash patties topped with sauteed onions, american cheese our special sauce served with french fries.

New York Strip - \$42.00 *

New york strip drizzled in balsamic cream butter sauce, served with mashed potato, your choice of mixed vegetables, asparagus.

Arrachera Steak In Tomatillo Pumpkin Seed Sauce - \$30.00 *

Arranchera steak drizzled in a spicy tomatillo pumpkin seed sauce, served with mashed potatoes, your choice of asparagus, mixed vegetables.

Blueberry Lamb Shank Mole - \$30.00 *

Braised lamb shank smothered in our blueberry mole sauce served with mashed potatoes and bok choy.

Pork Chop Milanese - \$26.00 *

Breaded pork chop topped with a matcha sauce dressed with a light arugula salad. *Contains nuts.

Sizzlin Fajitas

W/Chicken \$20 | W/Beef \$20 | W/Shrimp \$24 *

Seasoned with our special tequila fajita seasoning blend, sautéed in bell peppers, onion. Served with rice, beans, and tortillas.

Crispy Chicken Sandwich - \$15.00 *

Crispy chicken sandwich topped with lettuce, tomato, and chipotle aioli. Served with fries.

Pollo En Mole - \$19.00 *

Seared chicken breast smothered in our mild chocolate Mole poblano sauce. Served with rice and beans.



* Reminder CONSUMER ADVISORY

The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information

Taqueria

Tacos - \$4.25 *

Topped with onion and cilantro or lettuce, tomato, and cheese.

Your choice of meat: chicken, pastor, chorizo, or ground beef.

Tacos lengua/ barbacoa - \$6.00 *

Topped with onion and cilantro or lettuce, tomato, and cheese.

Steak tacos - \$4.40 *

Arrachera steak topped with onion and cilantro.

2 taco dinner - \$15.50 *

Your choice of meat, served with rice and beans.

Topped with onion and cilantro or lettuce, tomato, and cheese. Your choice of meat: chicken, pastor, chorizo, ground beef, or barbacoa.

3 taco dinner - \$17.00 *

Your choice of meat, served with rice and beans.

Topped with onion and cilantro or lettuce, tomato, and cheese. Your choice of meat: chicken, pastor, chorizo, ground beef, or barbacoa.

Fish tacos or shrimp tacos - \$18.00 *

3 blackened fish tacos or shrimp tacos, topped with cabbage slaw, pico de gallo, queso fresco, avocado, chipotle aioli. Served with rice and beans.

Fuego Signature Tacos

Adobo pastor taco - \$6.00 *

Pork, pineapple, grilled onions, sriracha aioli.

Chipotle chicken taco - \$6.00 *

Shredded chicken, lettuce, tomato, avocado, chipotle aioli, queso fresco.

Steak elote taco - \$6.00 *

Grilled steak, creamy corn salsa, queso fresco.

Tempura tilapia taco - \$6.00 *

Tempura style tilapia, celery root slaw, sriracha aioli.

Argentino taco - \$6.00 *

Grilled steak, melted cheese, chimichurri sauce.

Blackened fish or shrimp taco - \$6.00 *

Mango pico de gallo, chipotle aioli.

Crispy chicken sesame lime taco - \$6.00 *

Beer battered chicken, queso fresco, kimchi, avocado, sesame lime dressing.

Crispy chipotle chicken taco - \$6.00 *

Crispy blackened chicken, pico de gallo, avocado, chipotle aioli.

Tostadas - \$6.00 *

Fried tortilla topped with lettuce, tomato, refried beans, sour cream and queso fresco.

Your choice of meat: chicken, steak, pastor, chorizo, ground beef, or barbacoa.

Tortas - \$12.00 *

On telera bread topped with lettuce, tomato, refried beans, sour cream and avocado.

Your choice of meat: chicken, steak, pastor, chorizo, ground beef, or barbacoa.

Sopes - \$6.25 *

Fried in our masa corn dough filled with refried beans, lettuce, tomato, sour cream and cheese. Your choice of meat: chicken, steak, pastor, chorizo, ground beef, or barbacoa.

Gorditas - \$6.25 *

Fried in our masa corn dough topped with lettuce, tomato, refried beans, sour cream and cheese. Your choice of meat: chicken, steak, pastor, chorizo, ground beef, or barbacoa.

Pastas & Noodles

Guajillo coco pad thai - \$16.00 *

W/Chicken +4 | W/Steak +4 | W/Shrimp +6

Sti fry rice noodles served with a spicy, sweet guajillo coco sauce combined with bell peppers, egg, peanuts.

Pasta verde - \$16.00 Add Chicken \$4 *

Fettuccine noodles pasta, topped with sautéed mushroom and roasted corn in a creamy poblano sauce.

Chipotle pasta - \$16.00 Add Chicken \$4 *

Rigatoni noodles pasta, with a blend of sparagus, peas, red pepper in a creamy chipotle sauce.

Kids Meal



Mini burger with fries - \$8.00

2 Chicken Tenders with Fries - \$8.00

Pasilla ancho pepper Special Addition Flan - \$10

Chocolate Lava Cake - \$10.00

Warm individual chocolate cake with a gooey liquid chocolate center.

Flan - \$7.00

Silky smooth custard dessert.



Burritos - \$12.50 *

On flour tortilla filled with lettuce, tomato, refried beans, sour cream and avocado.

Your choice of meat: chicken, steak, pastor, chorizo, ground beef, or barbacoa.

Burritos w/ suizo add - \$13.50 *

On flour tortilla filled with lettuce, tomato, refried beans, sour cream and avocado.

Your choice of meat: chicken, steak, pastor, chorizo, ground beef, or barbacoa.

Burritos w/ chimichanga add - \$13.50 *

On flour tortilla filled with lettuce, tomato, refried beans, sour cream and avocado.

Your choice of meat: chicken, steak, pastor, chorizo, ground beef, or barbacoa.

Enchiladas - \$17.00 *

Stuffed corn tortillas with your choice of meat, smothered in verde, rojo, suiza, michocanas or mole sauce. Topped with queso fresco and sour cream. Served with rice and beans.

Vegetarian

Chile relleno - \$17.00 *

Poblano pepper stuffed with cheese battered in egg topped with ranchero sauce. Served with rice and beans.

Sizzlin fajitas - \$17.00 *

Seasoned with our special tequila fajita seasoning blend, sauteed in mixture of bell pepper, poblano pepper, onion and shiitake mushrooms. Served with rice, beans and tortillas.

Tostadas - \$4.00

Fried tortilla topped with lettuce, tomato, refried beans, sour cream and queso.

Torta - \$10.00

On telera bread, topped with lettuce, tomato, refried beans, sour cream, cheese and avocado.

Burrito - \$10.00

Flour tortilla filled with lettuce, tomato, refried beans, rice, sour cream, cheese and avocado.

Taco - \$4.00

Avocado, refried beans, cheese, choice of cilantro and onion, or lettuce and tomato.

Sides

Rice on beans Sm \$4.00 Med \$6.00 Lg \$12.00

Tortillas - \$3.00

Tostadas - \$6.00

Chips - \$3.00

Hot Sauce Sm \$5.00 Med \$8.00 Lg \$15.00

Soups & Salads

Southwest salad - \$12.00 w/chicken - \$16.00 *

Romaine lettuce, black beans, tomato, onion, corn, red pepper, avocado, tortilla chips with creamy south western dressing.

Chicken tortilla soup *

Cup - \$6.00 | Bowl - \$12.00

Comforting soup made with shredded chicken, monterey jack cheese, avocado, and tortilla strips

.Caesar salad - \$11.00 *

W/chicken - \$4 W/Premium Steak \$6

Prepared with romaine, sun dried tomato croutons, parmesan cheese and our caesar dressing.

House salad - \$10.00

Prepared with mix greens, heirloom tomato, red onion, carrots and our dijon balsamic vinaigrette.



Beverages

Sodas - \$2.00

Water - \$2.00

Coffee Med \$2.00 Lg \$2.50

Mexican coke in glass - \$4.00

Jarritos - \$3.75

Topo chico - \$3.75

Natural Jugos

Medium - \$3.50

(Lemonade, horchata, jamaica)

Large - \$5.00

(Lemonade, horchata, jamaica)



In-House Baked Desserts

Dubai Chocolate Cheesecake - \$13.00

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