

TACOS

(3) Served on corn tortillas.

OR

(2) Tacos served with Mexican rice and refried beans. Black beans add \$1

Carne - 10

Grilled marinated skirt steak, grilled red onion, cilantro and negra salsa

Carne Eñ Fuégo - 11

Grilled marinated skirt steak, chorizo, grilled onions Mexican cheese, cilantro and arbol salsa

Chorizo - 10

Mexican sausage, Mexican cheese, grilled red onion, cilantro and morita salsa

Pollo - 10

Grilled marinated chicken breast with grilled onion, cilantro and morita salsa

Pollo Eñ Fuégo - 11

Grilled marinated chicken breast, chorizo, grilled onions, Mexican cheese, cilantro and arbol salsa

Pescado al Coco - 10

Grilled or battered fresh fish with shredded cabbage, coconut shavings and habanero coconut salsa

Camaron al Coco - 10

Sautéed shrimp with shredded red cabbage, coconut shavings and habanero coconut salsa

Camaron al Chipotle - 10

Sautéed shrimp in our smoky chipotle salsa topped with shredded red cabbage

Pastor - 11

Marinated pork, grilled red onion, cilantro topped with a slice of grilled pineapple and negra salsa

Cochinita Pibil - 11

Slow roasted marinated pulled pork topped with pickled red onion and habanero pepper and lime salsa

Picadillo - 10

Ground beef, lettuce, tomato, Mexican cheese and morita salsa

Bean Tacos - 10

(4) Refried beans, lettuce, tomato, Mexican cheese, tomatillo (mild) or patron (very hot) salsa

Grilled Veggie Tacos - 10

(4) Grilled Zucchini, squash, red bell peppers, Mexican cheese and tomatillo salsa (mild) or patron salsa (very hot)

Hongos Tacos - 10

(4) Grilled portabella mushroom, grilled red onion, Mexican cheese, cilantro and tomatillo salsa (mild) or patron salsa (very hot)

TORTAS

Mexican sandwich served hot with your choice of meat, refried beans, mayo, tomato, avocado, Mexican cheese and lettuce

Served with Mexican rice and refried beans

Carne - 10

Pollo - 8

Pastor - 10

Hongos - 8

Carne Milanesa - 10

Cochinita Pibil - 10

Served hot with refried beans, pickled red onion and Mexican cheese

LET US CATER YOUR
NEXT UPCOMING
CORPORATE OR FAMILY
EVENT. WE HANDLE IT ALL
ASK TO SEE A MANAGER

BOTANAS

Queso Eñ Fuégo

Grilled marinated pork, tomato, onion, smoked chipotle salsa topped with melted Mexican cheese.

Choice of tortillas.

- 10

Quesadillas

(2) Flour tortillas filled with Mexican cheese and side of crema.

Cheese - 6 | Mushroom - 7
Spinach - 7 | Grilled Chicken - 8
Grilled Steak - 9

Taquitos

(2) Crispy corn rolled tortillas with your choice of filling and topped with crema and queso fresco.

Shredded Chicken - 5
Ground Beef - 6
Combo - 6
(1 chicken, 1 beef)

Guacamole

Tradicional - 10

Fresh avocado, tomato, onion, cilantro, jalapeño and lime

Guacamole Del Dia - 11

Seasonal fruit, fresh avocado, tomato, onion, cilantro, jalapeño and lime

Ceviche

Pescado - 10

Fresh fish, lime, tomato, onion, avocado, cilantro and jalapeño

Camaron - 11

Fresh shrimp, lime, tomato, onion, avocado, cilantro and jalapeño

Chilaquiles

- 7

Tortilla chips sautéed in red or green sauce with crema, onion, cilantro and queso fresco.

Add Grilled Chicken - 3
Add Grilled Skirt Steak - 5

ENSALADAS

Mexican Chopped Salad - 9

Chopped romaine lettuce, tomato, red onion, black olive, avocado, shredded Mexican cheese, chorizo, tortilla strips, house made cilantro lime dressing

Add Grilled Chicken - 4 | Add Grilled Skirt Steak - 8
Add Grilled Salmon - 6 | Add Grilled Shrimp - 6
Add Bacon - 4

Fresca Ensalada - 9

Chopped romaine lettuce, cucumber, green bell peppers, red onion, tomato, carrot, mango, house made vinaigrette

Add Grilled Chicken - 4 | Add Grilled Skirt Steak - 8
Add Grilled Salmon - 6 | Add Grilled Shrimp - 6
Add Bacon - 4

SOPA

Tortilla Soup - 6

Tomato based chicken broth, shredded chicken, topped with queso fresco, avocado and tortilla strips

ENCHILADAS

Rojas or Verdes - 10

(2) Corn tortillas rolled with your choice of filling, topped with red or green sauce, crema and queso fresco. Served with Mexican rice, choice of refried or black beans

Cheese | Shredded Chicken | Ground Beef

Shrimp and Cheese - 13

(2) Corn tortillas rolled and filled with shrimp and melted Mexican cheese, topped off with a jalapeño cream sauce. Served with Mexican rice, choice of refried or black bean

Black Bean Enchiladas - 13

(3) Corn tortillas filled with black beans, topped with creamy jalapeño sauce, crema, served with Mexican rice, choice of refried or black beans

Spinach Enchiladas - 13

(3) Corn tortillas filled with spinach, topped with red or green sauce, crema and queso fresco served with Mexican rice choice of refried or black beans

FLAUTAS

(2) Crispy jumbo rolled corn tortillas lightly fried, filled with your choice of ground beef or shredded chicken, topped with green sauce, crema, queso fresco, served with Mexican rice and choice of refried or black beans - 13

ON THE SIDE

Frijoles Refritos - 3

Refried pinto beans topped with queso fresco

Frijoles Negros - 4

Black beans

Arroz Eñ Fuégo - 3

Mexican rice with carrots and corn

Chori Papas - 4

Fried potatoes with chorizo topped with a chipotle aioli

FAJITAS

Grilled red onion, green and red bell peppers. Served with crema, guacamole, Mexican rice, choice of refried or black beans and tortillas

Zucchini and Squash - 15

Grilled Chicken - 15

Combo Grilled Steak & Chicken - 17

Grilled Skirt Steak - 18

Grilled Shrimp - 18

Combo Grilled Steak, Chicken and Bacon - 18

PLATOS PRINCIPALES

Eñ Fuégo Asada - 24

Marinated skirt steak in our red adobe sauce stuffed with bacon. Presented on a bed of grilled red onions, served with Mexican rice, choice of refried or black beans and tortillas

Carne Asada - 22

Grilled skirt steak presented on a bed of grilled red onions and jalapeños served with Mexican rice, choice of refried or black beans and tortillas

Chipotle Salmon - 18

Fresh filet of salmon marinated in our original smoked chipotle sauce served with Mexican rice, choice of refried or black beans and tortillas

Chipollo - 16

Grilled chicken breast stuffed with bacon and spinach. Topped with a jalapeño cream sauce served with Mexican rice and choice of refried or black beans and tortillas

Chile Relleno - 14

Poblano pepper stuffed with Mexican cheese topped with a ranchero sauce served with Mexican rice, choice of refried or black beans and tortillas

MARGARITAS

Margarita De La Casa - 9

El Nacimiento Blanco Tequila, Solerno Blood Orange, agave nectar and fresh lime juice

Mango Habanero Margarita - 10

Habanero infused El Chihuahua Tequila, Cointreau, fresh lime juice and mango puree

Cucumber Margarita - 10

El Nacimiento Blanco Tequila, Cointreau, Ancho Reyes Verde, fresh sour mix, agave nectar with muddled cucumber and cilantro

Watermelon Margarita - 10

El Nacimiento Blanco Tequila, fresh lime juice, agave nectar and muddled watermelon

Strawberries and Cream Margarita - 11

El Nacimiento Reposado Tequila, Cointreau, Giffard Vanille, fresh lime juice, agave nectar, cream and muddled strawberries

Baja Sunshine - 11

El Nacimiento Reposado Tequila, Cointreau, Giffard Banane, fresh lime juice, passion fruit juice and muddled pineapple

Mai Pinapple Passion - 11

El Nacimiento Reposado Tequila, Cointreau, passion fruit, fresh lime juice, Giffard Orgeat and muddled pineapple

MEZCAL DRINKS

Joya De Oaxaca - 11

Montelobos Mezcal, Sweet Vermouth, lemon juice, hibiscus syrup and muddled strawberries

SPECIALTY DRINKS

Mojito - 10

Flor de Cana 4 year rum, fresh lime, fresh mint, simple syrup and soda water

Vacation - 11

El Nacimiento Blanco Tequila, Coconut Rum, Coconut Cream, Giffard Curacao Bleu, fresh lime juice and muddled pineapple

All Summer Long - 9

Tito's Handmade Vodka, fresh watermelon syrup and fresh lemon juice

Pineapple Smash - 10

Tito's Handmade Vodka, Ancho Reyes, house made sweet & sour, house made simple syrup, fresh cucumber and fresh pineapple

Grapefruit Basil Martini - 10

Tito's handmade vodka, Acho Reyes, fresh grapefruit juice, simple syrup and fresh basil

Daquiri - 10

Don Q Rum, Cherry Liqueur, fresh lime juice, simple syrup and fresh grapefruit juice

MULES

En Fuego Ginger Mule - 10

Choice of Bulleit Bourbon or Tito's Handmade Vodka, lime juice, fresh blended real ginger puree and topped with soda

Mula Mexicano - 9

El Nacimiento Blanco Tequila, ginger beer and fresh lime juice

Austin Mule - 9

Tito's Handmade Vodka, lime juice, ginger beer and bitters

SANGRIA

Sangria De La Casa - 9

Traditional (white or red) topped with fresh fruit, Cointreau and house made sweet & sour

South of the Border Sangarita - 11

El Nacimiento Blanco Tequila, Cointreau, fresh lime juice, house made sweet & sour and topped with red wine

MICHELADA - 8

A spicy Mexican beer drink with Clamato and fresh lime juice, Cholula and spices served in a chili lime salted glass

TEQUILA

En Fuego proudly features the owners very own El Nacimiento Tequila. Produced in the highlands of Arandes Mexico, a double distillation process delivers a well balanced character with spice tones and a clean finish.

BRAND	BLANCO	REPOSADO	ANEJO
Bracero	7	8	9
Cazadores	7	8	9
Corazon	7	8	9
Corralejo	7	8	9
Deleon	12	13	n/a
Don Eduardo	8	9	10
Don Julio	10	11	12
Don Julio 1942	-	-	25
Dulce Vida	7	8	9
El Jimador	7	8	9
El Mayor	7	8	9
El Nacimiento	7	8	9
Exotico	7	8	n/a
Herradura	8	9	10
Hussongs	n/a	8	9
Milagro	7	8	9
Milagro Select Barrel Reserve	12	13	16
Partida	12	13	14
Patron	8	9	10
Siete Leguas	10	11	12
Suerte	7	8	10
Tavi	12	13	14

EXTRA AGED TEQUILA

Herradura Ultra Anejo -12 | Siete Leguas Extra Anejo - 45

MEZCAL

El Jolgorio Espadin 9	Union Espadin & Cirial 8	Delirio Blanco 10
El Jolgorio Tobala 15	Montelobos Espadin 8	Delirio Reposado 11
Nuestra Soledad Espadin 8	Santo Mezquila 10	Delirio Anejo 12
		Siempre (Sotol) 8

MEXICAN MICROBREWS

ALL NEW DIA DE LOS MUERTOS

Amber Ale | Blonde Ale | IPA | Pale Ale - 6

DRAFT BEER

Dos Equis Lager - 6 Dos Equis Amber - 6 Tecate Light - 6
Tocayo White Ale - 7

BEER - 5

Modelo	Modelo Negra	Corona / Corona Light
Tecate	Tecate Light	Bohemia
Sol	Dos Equis Lager	Dos Equis Amber
Carta Blanca	Indio	Estrella Jalisco
Victoria	Pacifico	Miller Lite
		Coors Light

WINE

WINERY	WINE	REGION	GLS/BTL
Alamos	Chardonnay	Argentina	8/30
Emiliana Natura	Rose	Chile	6/22
Casillero del Diablo	Pinot Grigio	Chile	7/26
Pavo Real	Blanco	Mexico	8/30
Finca El Origen	Malbec	Argentina	7/26
Petirrojo	Merlot	Chile	6/22
Pavo Real	Rojo	Mexico	8/30
Montes	Cabernet Sauvignon	Chile	8/30