



# FUEGO social

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TACOS & TEQUILA



Born from the sun-scorched hills of Jalisco, where the agave fields stretch endlessly under a golden sky, our story begins long before the first taco was ever served on Jacksonville Beach. It starts in a kitchen — a real kitchen — where generations of family passed down recipes not through written words, but through hands. Hands that knew exactly how much cilantro to fold in, how long to let the meat simmer until it fell apart with purpose, and how to toast the perfect tortilla until it blistered just right. These weren't just recipes. They were rituals — sacred moments shared over candlelight, laughter, and the deep warmth of a family that understood one thing above all: food is how you say I love you.

When our family brought those traditions to the shores of Jacksonville Beach, we carried more than flavors — we carried a promise. A promise to honor every cut of meat, from our slow-roasted taqueria classics to our bold, fire-kissed steaks, each one seasoned with the same care and passion that once filled a kitchen in Jalisco. And the tequila? It's not just a drink on our menu — it's a celebration. Poured from the very heart of Jalisco, where the blue agave plants grow wild and free, every sip tells the story of the land, the people, and the tradition that raised us. We don't just serve tequila here. We honor it.

So when you walk through the doors of Fuego Social, you're not just sitting down for a meal. You're stepping into something real — something rooted, something bold, and something warm. From the rustic charm of our space to the fire that burns behind every plate we send out, this is more than a restaurant. This is where Jalisco meets Jacksonville, where family meets friends, and where every bite is a reminder that the best things in life are made with love, shared with passion, and savored without rush. Welcome to Fuego Social. The fire is on. Pull up a chair.

*Valencia Family*

# Pa LA MESA

## APPETIZERS

<b>GUACAMOLE FRESCO</b> FRESH AVOCADOS, TOMATO, ONION, JALAPEÑO.	<b>\$13</b>
<b>QUESO DIP</b>	<b>\$11</b>
<b>STREET CORN</b> CHARRED CORN, HOUSE MADE MAYO, QUESO COTIJA, CHILE EN POLVO.	<b>\$11</b>
<b>QUESO FUNDIDO</b> OAXACA CHEESE, CHORIZO, CILANTRO.	<b>\$13</b>
<b>EMPANADAS</b> DEEP-FRIED PASTRY WITH CHEESE AND GROUND BEEF, CHICKEN TINGA OR SHRIMP.	<b>\$15</b>
<b>CHICHARRONES MEXICANO</b> DICED MEXICAN CHICHARRONES WITH A SIDE OF FRESH GUACAMOLE AND PICO DE GALLO.	<b>\$16</b>
<b>FUEGO NACHOS</b> REFRIED BEANS, LETTUCE, SHREDDED CHEESE, QUESO DIP, PICO DE GALLO, GUACAMOLE, SOUR CREAM, CILANTRO, AND FRESH JALAPEÑOS.	<b>\$14</b>
SHREDDED CHICKEN OR GROUND BEEF GRILLED CHICKEN OR CARNE ASADA	<b>\$17</b>
<b>TINGA TAQUITOS</b>	<b>\$5</b>



TUNA CRUDO

## BOTANAS DEL MAR

*TUNA CRUDO	\$20
SHRIMPS COCKTAIL	\$19
CAMARONES CORA	\$20
*CEVICHE CLASSICO	\$18
*CEVICHE PICHU	\$19
SHRIMP, LECHE DE TIGRE, CHERRY TOMATO, AGUACATE, TOSTONES.	

# Fuego MEXICO

## TOUR TACOS

<b>PULPO EN SU TINTA</b> AL PASTOR OCTOPUS ON TOP OF BLACK BEAN SOFRITO TOPPED WITH CHERRY TOMATO AND CILANTRO.	<b>\$8.50</b>
<b>BAJA FISH TACO</b> GRILLED OR BATTERED TILAPIA TOPPED WITH CABBAGE, PICO DE GALLO, AND OUR SPECIAL SEAFOOD SAUCE.	<b>\$7.50</b>
<b>SHRIMP CHIPOTLE TACO</b> GRILLED OR BATTERED SHRIMP TOPPED WITH AVOCADO, PICO DE GALLO, AND CHIPOTLE SAUCE.	<b>\$7.50</b>
<b>RIBEYE CHIMICHURRI</b> RIBEYE TOPPED WITH OUR HOMEMADE CHIMICHURRI, GUACAMOLE, AND QUESO FRESCO.	<b>\$7.50</b>
<b>HONEY PORK BELLY TACO</b> PORK BELLY TOPPED WITH HONEY, CUCUMBER SALAD, CILANTRO, QUESO FRESCO, AND JALAPEÑO.	<b>\$7.50</b>
<b>MAR Y TIERRA</b> STEAK AND SHRIMP, TOPPED WITH AVOCADO, PICO DE GALLO SPECIAL SEAFOOD SAUCE AND CABBAGE.	<b>\$7.50</b>
<b>QUESABIRRIA TACO</b> BIRRIA TOPPED WITH MELTED CHEESE, ONIONS, AND CILANTRO.	<b>\$7.50</b>
<b>POLLO EN MOLE TACO</b> SHREDDED CHICKEN TOPPED WITH OUR HOUSE MADE MOLE, RED ONION, CILANTRO, AND QUESO FRESCO.	<b>\$7.50</b>
<b>VEGGIE TACO</b> GRILLED SQUASH, ZUCCHINI, AND CORN, TOPPED WITH QUESO FRESCO AND SOUR CREAM.	<b>\$6</b>
<b>VEGGIE TACO</b> GRILLED SQUASH, ZUCCHINI, AND CORN, TOPPED WITH QUESO FRESCO AND SOUR CREAM.	<b>\$6</b>
<b>CLASSIC TACO</b> CHOICE OF CARNE ASADA, GRILLED CHICKEN, AL PASTOR, CARNITAS TOPPED WITH CHOICE OF MEXICAN OR AMERICAN STYLE.	<b>\$7.50</b>
<b>TEX-MEX TACO</b> CHOICE OF GROUND BEEF OR SHREDDED TINGA CHICKEN TOPPED WITH MEXICAN OR AMERICAN STYLE.	<b>\$6</b>
<b>SKINNY TACO</b> (2) - CHOICE OF TACOS CHOICE OF CHEESE OR LETTUCE SHELL, STEAK, GRILLED CHICKEN, OR BEEF. TOPPED WITH PICO DE GALLO, SHREDDED CHEESE, AND GUACAMOLE.	<b>\$14.50</b>

## SALADS

<b>COBB SALAD</b>	<b>19.5</b>
GRILLED CHICKEN, ROMAINE LETTUCE, BACON, EGGS, AVOCADO, CUCUMBER, TOMATOES, BLACK BEAN SALSA, CHEDDAR, BALSAMIC DRESSING.	
<b>TACO SALAD</b>	
A SHELL, ROMAINE LETTUCE, BLACK BEANS, SOUR CREAM, JACK CHEESE, ROASTED CORN SALSA AND GUACAMOLE.	
SEASONED GROUND BEEF	<b>16.5</b>
SHREDDED CHICKEN	<b>16.5</b>
STEAK, GRILLED OR CHICKEN	<b>19.5</b>
GRILLED SALMON OR SHRIMP	<b>22.5</b>
<b>RICE BOWL</b>	
CILANTRO RICE, BLACK BEANS, LETTUCE, PICO DE GALLO, CHIHUAHUA CHEESE, CILANTRO GARLIC SALSA AND CRISPY CHEESE QUESADILLA.	
CHICKEN	<b>\$19</b>
STEAK	<b>\$21</b>
SHRIMP	<b>\$23</b>



TIJUANA TACO



PULPO EN SU TINTA



RIBEYE CHIMICHURRI



\* Health Advisory: Some items are cooked to order. Consuming raw or undercooked meats, fish, poultry, eggs, or shellfish increases your risk of foodborne illness, especially if you have certain medical conditions.

# BURRITOS

AND *Chimichangas*

## FUEGO CHIMICHANGA

FLOUR TORTILLA, FLASH FRIED, QUESO, MEXICAN RICE, LETTUCE, SOUR CREAM, GUACAMOLE AND PICO DE GALLO.

GROUND BEEF OR SHREDDED CHICKEN	17.50
GRILLED STEAK OR GRILLED CHICKEN	18.50
GRILLED SHRIMP	20.50

## BIRRIA CHIMICHANGA \$21

FRIED CHIMICHANGA FILLED WITH OUR HOMEMADE BIRRIA AND TOPPED WITH QUESO DIP AND A SIDE OF RICE, PICO DE GALLO, GUACAMOLE, SOUR CREAM, AND LETTUCE.

**FUEGO BURRITO LOCO** - OUR BIGGEST BURRITO FILLED CHOICE OF PROTEIN, MEXICAN RICE, BLACK BEANS, SOUR CREAM, GUACAMOLE, PICO DE GALLO, JACK CHEESE, AND LETTUCE. AND TOPPED WITH QUESO DIP AND SALSA ROJA.

GROUND BEEF OR SHREDDED CHICKEN	\$16
STEAK, CARNITAS, OR GRILLED CHICKEN	\$17
SHRIMP	\$19

## CALIFORNIA BURRITO \$17

FILLED WITH YOUR CHOICE OF CARNE ASADA, GRILLED CHICKEN, CARNITAS, OR AL PASTOR, CHOICE OF BLACK BEANS OR REFRIED BEANS, MEXICAN RICE, PICO DE GALLO, SOUR CREAM, CHEESE, AND GUACAMOLE.

## BURRITO RELLENO \$17



**BIRRIA  
CHIMICHANGA**

# ENCHILADAS & QUESADILLAS



**ENCHILADAS  
VERDES**

## FUEGO MEXICAN QUESADILLA

CRISPY QUESADILLA FILLED WITH CHEESE AND CHOICE OF PROTEIN WITH A SIDE OF MEXICAN RICE, LETTUCE, SOUR CREAM, GUACAMOLE AND PICO DE GALLO.

GROUND BEEF OR SHREDDED CHICKEN	\$14.5
GRILLED CHICKEN OR STEAK	\$16

## BIRRIA QUESADILLA \$16

TORTILLA DIPPED IN CONSUME FILLED WITH OUR FAMILY RECIPE BIRRIA AND MOZZARELLA CHEESE AND A SIDE OF MEXICAN RICE.

## BLACKENED SHRIMP QUESADILLA \$18

CRISPY TORTILLA FILLED WITH BLACKENED SHRIMP, BELL PEPPERS, ONIONS, AND SHREDDED CHEESE WITH A SIDE OF MEXICAN RICE, GUACAMOLE, PICO DE GALLO, AND SOUR CREAM.

## VEGGIE QUESADILLA \$15

CRISPY TORTILLA FILLED WITH SHREDDED CHEESE, MUSHROOMS, BELL PEPPERS, ONIONS, ZUCHINNI, AND BLACK BEANS WITH A SIDE OF MEXICAN RICE.

## ENCHILADAS SUIZAS \$17

ENCHILADA FILLED WITH OUR JUICY CHICKEN TINGA AND TOPPED WITH A CREAMY SALSA VERDE SUIZA SAUCE AND SHREDDED CHEESE. A SIDE OF MEXICAN RICE, PICO DE GALLO, AND SOUR CREAM.

## ENCHILADAS RANCHERAS \$17

ENCHILADA FILLED WITH GROUND BEEF OR SHREDDED CHICKEN TOPPED WITH OUR HOMEMADE RANCHERA SAUCE AND SHREDDED CHICKEN. AND A SIDE OF MEXICAN RICE, PICO DE GALLO, AND SOUR CREAM.

## ENCHILADAS DE MOLE \$17

ENCHILADAS FILLED WITH OUR SHREDDED CHICKEN, AND TOPPED WITH OUR ABUELITAS MOLE MADE FROM SCRATCH, SOUR CREAM, RED ONIONS, AND QUESO FRESCO WITH A SIDE OF MEXICAN RICE AND REFRIED BEANS.

## ENCHILADAS SUPREME (4) \$19.50

ENCHILADAS FILLED WITH OUR SHREDDED CHICKEN, AND TOPPED WITH OUR ABUELITAS MOLE MADE FROM SCRATCH

# MAIN *Dishes*

## CARNE ASADA \$28

CHAR-GRILLED ANGUS RIBEYE, MEXICAN RICE, REFRIED BEANS, LETTUCE, KNOB ONIONS, CORN, SOUR CREAM, AND GUACAMOLE.

## ARRACHERA FUEGO \$28

ANGUS CHURRASCO TOPPED WITH CHIMICHURRI AND A SIDE OF SWEET PLANTAINS, CILANTRO RICE, BLACK BEANS, OR FRIED YUCA.

## SHORT RIB BARBACOA \$25

SLOW COOKED IN OUR HOMEMADE FAMILY RECIPE SALSA, TOPPED WITH CILANTRO AND ONIONS AND A SIDE OF CILANTRO RICE AND CORN TORTILLAS.

## TROMPO DE AL PASTOR \$35

TRADITIONAL MEXICAN AL PASTOR TOPPED WITH MELTED CHEESE AND A SIDE OF FLOUR TORTILLAS, ONIONS, CILANTRO, AND SALSA.

## PARRILADA FUEGO \$45

CARNE ASADA, GRILLED CHICKEN, PORK BELLY, CHORIZO, QUESO FRESCO, STREET CORN, KNOB ONIONS, CHILE TOREADO, AND A SIDE OF MEXICAN RICE AND REFRIED BEANS.

## PLATO JALISCO \$34

CARNE ASADA, CHEESE ENCHILADA, CHEESE CHILE RELLENO, TAQUITO RANCHERO, MEXICAN RICE, AND REFRIED BEANS.

## CHORIPOLLO \$21

GRILLED CHICKEN TOPPED WITH CHORIZO AND QUESO DIP WITH A SIDE OF REFRIED BEANS AND MEXICAN RICE.

## MOLE POBLANO \$21

GRILLED CHICKEN TOPPED WITH OUR HOMEMADE MOLE, AND QUESO FRESCO, WITH A SIDE OF MEXICAN RICE, REFRIED BEANS, AND SWEET PLANTAINS.

## POLLO JALISCO \$21

GRILLED CHICKEN TOPPED WITH GRILLED MUSHROOMS, ONIONS, AND OUR CHIPOTLE SAUCE, WITH A SIDE OF CILANTRO RICE, AND GRILLED VEGGIES.

## MAR Y TIERRA \$21

CHARGRILLED ANGUS BEEF, MOJO OR DIABLA SHRIMP, MEXICAN RICE, REFRIED BEANS, AND A SIDE SALAD.

## PLATO JALISCO

## CARNITAS \$22

PORK SLOWLY COOKED FOR 24HR WITH DARK BEER, ONIONS, GUACAMOLE SALAD, QUESO FRESCO, REFRIED BEANS AND MEXICAN RICE.

## ARROZ CON POLLO \$20

CHICKEN BREAST TOPPED WITH PICO DE GALLO, AVOCADO, AND QUESO DIP.

## POLLO SANTA FE \$20

GRILLED, MARINATED, BONELESS CHICKEN BREAST COVERED WITH FRESH SLICED MUSHROOMS, SPINACH, BELL PEPPERS, ONIONS, AND SMOTHERED WITH OUR CHEESE SAUCE. SERVED WITH RICE, AND BEANS.

## CHILE RELLENOS

BATTERED ROASTED POBLANO PEPPERS, OAXACA CHEESE, SALSA RANCHERA, SOUR CREAM, GREEN ONIONS, MEXICAN RICE AND REFRIED BEANS.

CHICKEN 16 GROUND BEEF 17.50 SHRIMP 20

## ARRACHERA FUEGO



## PARRILLADA FUEGO





# Fuego

# FAJITAS

OUR FAJITAS ARE MARINATED IN OUR SIGNATURE BLEND OF SPICES.  
SERVED WITH MEXICAN RICE, REFRIED BEANS, LETTUCE, PICO DE GALLO, S  
OUR CREAM, GUACAMOLE AND FLOUR TORTILLAS.

<b>CHICKEN</b>	<b>23.50</b>
<b>STEAK</b>	<b>23.50</b>
<b>SHRIMP</b>	<b>29.50</b>
<b>CHICKEN &amp; STEAK</b>	<b>28.50</b>
<b>CHICKEN &amp; SHRIMP</b>	<b>29.50</b>
<b>STEAK &amp; SHRIMP</b>	<b>30.50</b>

<b>VEGETABLES</b>	<b>20</b>
<b>PORK FAJITAS</b>	<b>24.50</b>
<b>TRIO FAJITAS</b>	<b>33.50</b>

STEAK, CHICKEN, SHRIMP

ADD SHREDDED CHEESE +1.99  
ADD PINEAPPLE +1.50

## MOLCAJETE \$38.50

STEAK, CHICKEN, SHRIMP, CHORIZO, QUESO FRESCO,  
GRILLED CATUS, ONIONS, AND TOMATILLO SALSA.  
SERVED ON A HOT MOLCAJETE WITH A SIDE OF RICE,  
AND REFRIED BEANS.



**MOLCAJETE**



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# Seafood

**MOJO SHRIMP** **\$23**  
SHRIMP COOKED IN OUR GARLIC WINE SAUCE AND SCALLIONS WITH A SIDE OF CILANTRO LIME RICE, AVOCADO SLICES, AND OUR HOUSE SALAD.

**CHIPOTLE SHRIMP** **\$23**  
BLACKENED SHRIMP, CHIPOTLE CREAM SAUCE, CILANTRO LIME RICE, SOUR CREAM, AVOCADO SLICES, PICO DE GALLO.

**DIABLA SHRIMP** **\$23**  
SHRIMP COOKED IN OUR SPICY DIABLA SAUCE WITH A SIDE OF CILANTRO LIME RICE, AVOCADO SLICES, AND OUR HOUSE SALAD.

**FUEGO SALMON** **\$25.50**  
SALMON COOKED IN HONEY GARLIC SAUCE WITH A SIDE OF CILANTRO RICE, AVOCADO, AND CUCUMBER SALAD.

**SNAPPER** **MARKET PRICE**  
FRIED WHOLE FISH, CILANTRO RICE, SALAD, AND SWEET OR TOASTED PLANTAINS.

**SNAPPER & SHRIMP** **MARKET PRICE**  
FRIED WHOLE FISH TOPPED WITH HEAD ON SHRIMP IN EITHER MOJO AJO OR DIABLA SAUCE WITH A SIDE OF CILANTRO RICE AND BLACK BEANS AND SALAD.

**TILAPIA AL GUSTO** **\$22**  
GRILLED TILAPIA FILLET WITH A SIDE OF CILANTRO RICE, HOUSE SALAD, AND BLACK BEANS. CHOICE OF - AL MOJO OR AL LA DIABLA - OR REGULAR.

**GRILLED OCTOPUS** **\$32**  
OCTOPUS GRILLED IN OUR HOMEMADE SEASONING WITH A SIDE OF WHITE RICE, BLACK BEANS AND SALAD.

**CAMARONES CORA** **\$32**  
HEAD ON SHRIMP SAUTÉED IN OUR SPICY BUTTERY SAUCE WITH A SIDE OF CUCUMBER.

**CAMARONES ZARANDEADOS** **\$32**

**HUACHINANGO ZARANDEADOS** **\$32**



**MOJO SHRIMP**



**RED SNAPPER**



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# SIDES

<b>MEXICAN RICE</b>	<b>\$6</b>	<b>FRENCH FRIES</b>	<b>\$6</b>
<b>CILANTRO RICE</b>	<b>\$6</b>	<b>YUCA FRIES</b>	<b>\$7</b>
<b>REFRIED BEANS</b>	<b>\$6</b>	<b>SWEET PLANTAINS</b>	<b>\$7</b>
<b>BLACK BEANS</b>	<b>\$6</b>	<b>TOSTONES</b>	<b>\$7</b>
<b>GRILLED VEGGIES</b>	<b>\$6</b>	(GREEN PLANTAINS)	

# Desserts

<b>FRIED ICE CREAM</b>	<b>10</b>
<b>CHURROS</b> <i>CINNAMON SUGAR STICK.</i>	<b>11.5</b>
<b>FLAN CUSTARD</b>	<b>9.25</b>
<b>TRES LECHES</b>	<b>10</b>
<b>CHOCO FLAN</b>	<b>11.5</b>



CHOCO FLAN



CHURROS

# DRINKS

<b>COCA-COLA PRODUCTS</b>	<b>\$3.50</b>
<b>SWEET TEA AND UNSWEETENED TEA</b>	<b>\$3.50</b>
<b>JARRITOS</b>	<b>\$4.25</b>

<b>BOTTLE OF WATER</b>	<b>\$3.50</b>
<b>TOPCHICO WATER (MINERAL WATER)</b>	<b>\$4.25</b>

<b>AGUAS FRESCAS</b>	<b>\$4.50</b>
<b>HORCHATA, JAMAICA, PINEAPPLE, TAMARINDO (NO REFILL)</b>	

**\*\*NO REFUND ON ANY FOOD/DRINKS\*\***



# Wine

**HOUSE WINE 8.5**  
*Pinot Grigio, Sauvignon Blanc*  
*Chardonnay, Moscato*  
*White Zinfandel*  
*Merlot, Cabernet Sauvignon*

## RED

	Glass	Bottle
<b>Diora, Pinot Noir - California</b>	12.25	40
<b>Hess Select, Cabernet Sauvignon</b>	12.25	40
<b>Belle Glos Pinot Noir. CA</b>	16.5	68
<b>la Posta Pizzella Malbec</b>	11.25	38

## WHITE

	Glass	Bottle
<b>Stoneligh Sauvignon Blanc - New Zealand</b>	10.5	35
<b>Sonoma Cutrer, Chardonnay - California</b>	11	37
<b>Santa Margherita, Pinot Grigio - Italy</b>	12.25	40

# Sangrias

	REG	LG	PITCHER
<b>SANGRIA ROJA</b>	10	14	38
<b>SANGRIA BLANCA</b>	10	14	38



# Beer

**ON TAP IMPORTS**  
**REGULAR \$5.25 LARGE \$9.25**

PACIFICO, XX EQUIS AMBER, XX EQUIS LAGER, MODELO ESPECIAL, STEALLA, AND BLUE MOON

**ON TAP DOMESTIC**  
**REGULAR \$4.25 LARGE \$8.25**

MILLER LITE, I-10 INTUITION COORS LITE, AND MICHELOB ULTRA

**IMPORTED BOTTLE \$6.25**

CORONA, CORONA PREMIER, CORONA LIGHT, XX EQUIS AMBER, XX EQUIS LAGER, NEGRA MODELO, MODELO ESPECIAL, PACIFICO, BLUE MOON, STELLA, HEINEKEN AND HEINEKEN 0.0 (NON ALCOHOLIC)

**DOMESTIC BOTTLE \$5.25**

BUD LIGHT, MICHELOB ULTRA, COORS LIGHT, AND MILLER LIGHT



# FUEGO

## **CLASSIC SKINNY \$14**

CASAMIGOS BLANCO, COINTREAU, AGAVE NECTAR, AND LIME JUICE.

## **FUEGO HOUSE MARGARITA \$10**

GOLD TEQUILA, TRIPLE SEC, ORANGE CURA-CAO, LIME JUICE, OJ, AND HOUSE MIX.

## **LA PICA RIKA \$14**

CUCUMBER JALAPENO TEQUILA, JALAPENO SLICES, CUCUMBER CHUNKS, TRIPLE SEC, AGAVE NECTAR, AND FRESH LIME JUICE.

## **BERRY BLISS \$14**

BLANCO TEQUILA, TRIPLE SEC, LIME JUICE, AGAVE NECTAR, CRUSHED BLUEBERRY, AND PINEAPPLE JUICE.

## **SABOR FRESA**



# Margaritas

## **SABOR FRESA \$14**

BLANCO TEQUILA, TRIPLE SEC, LIME JUICE, AGAVE NECTAR, CRUSHED STRAWBERRY, AND MINT.

## **UN POCO COCO \$14**

COCONUT TEQUILA, TRIPLE SEC, LIME JUICE, AGAVE NECTAR, PINEAPPLE JUICE, AND COCONUT MIX.

## **THE BOSS \$15**

PATRON SILVER OR DON JULIO BLANCO, COINTREAU. LIME JUICE, AND AGAVE NECTAR.

## **PINK CADILLAC \$17**

CODIGO ROSA REPOSADO, COINTREAU. LIME JUICE, AGAVE NECTAR, AND A SPLASH OF GRAND MARNIER.

## **LUMBRE AMARILLA \$14**

BLANCO TEQUILA, TEQUILA. LIME JUICE, AGAVE NECTAR, MANGO, TAJIN, AND CHILE CHAMOY.

## **WATERLMELON HEAT \$14**

BLANCO TEQUILA, TEQUILA. LIME JUICE, AGAVE NECTAR, WATERMELON, TAJIN, AND MUDDLED JALAPENOS.

# FUEGO *Cocktails*

## **SMOKEY OLD FASHIONED \$15**

MEZCAL, ANEJO TEQUILA, AGAVE NECTAR, ANGOSTURA BITTERS, AND ORANGE BITTERS.

## **SWEET SEDUCTION \$14**

VODKA, LIME JUICE, PINEAPPLE JUICE, TAJIN, HIBISCUS SYRUP.

## **LA DIABLA \$14**

TAMARIND SMIRKNOFF, WATERMELON, TAJIN, LIME JUICE.

## **LA FLOR \$14**

TEQUILA REPOSADO, MINT, LIME JUICE, HIBISCUS SYRUP, AND TOPPED OFF WITH GINGER BEER.

## **CARAJILLO FUEGO <sup>Loxom</sup> \$16**

LIQUOR 43, SHOT OF ESPRESSO LIQUEUR, AND BAILYS.

## **CARAJILLO JALISCO \$13**

LIQUOR 43, AND SHOT OF ESPRESSO LIQUEUR.

## **DULCE OAXACA \$14**

MEZCAL, GRAND MARNIER, PASSION FRUIT, LIME JUICE, AND TAJIN.

## **LA PLAYA \$14**

RUM, MALIBU, COCONUT PUREE, PINEAPPLE JUICE, LIME JUICE.



**CARAJILLO FUEGO**

# COCKTAIL *Classics*

**PALOMA** \$11  
BLANCO TEQUILA, LIME JUICE, TAJIN,  
AND GRAPEFRUIT SODA.

**CANTARITO** \$15  
BLANCO TEQUILA, LIME JUICE, OJ,  
GRAPEFRUIT JUICE, TAJIN, AND GRAPEFRUIT SODA.

**MULE** \$11  
CHOICE OF, TEQUILA, VODKA, OR GIN, MINT,  
LIME JUICE, AND A SPLASH OF GINGER BEER.

**MICHELADA** \$13  
CHOICE OF BEER, LIME JUICE, TAJIN,  
AND OUR MICHELADA MIX.

**MOJITO** \$13  
WHITE RUM, MINT, LIME JUICE, AND AGAVE NECTAR.

**SANGRIA** \$10



**PALOMA**

# FUEGO

## *Mocktails*

### **HIBISCUS LOVER**



**HIBISCUS LOVER** \$8  
JAMAICA JUICE, MINT, LIME JUICE, AGAVE  
NECTAR, AND SPARKLING SODA.

**PINA TROPICAL** \$8  
PINEAPPLE JUICE, COCONUT MIX, AGAVE  
NECTAR, LIME JUICE.

**VIRGIN RITA** \$5  
LIME JUICE, SPARKLING WATER. TAJIN.

**MANGO SUNRISE** \$8  
MANGO PUREE, LIME JUICE, SPARKLING  
WATER, TAJIN, GRENADINE.

**MOJITO** \$13  
WHITE RUM, MINT, LIME JUICE, AND AGAVE  
NECTAR.

**STRAWBERRY BLUSH** \$8  
CRUSHED STRAWBERRY. LEMON JUICE,  
AGAVE NECTAR, SPARKLING WATER.