

— SERVED 11AM - 4PM —

LUNCH & BRUNCH

- 1 **HUARACHE** ☺ » 9
WITH BEEF BARBACOA, STEAK, TILAPIA OR SHRIMP » 11
- 2 **TACOS AL GUSTO (TACOS ANY STYLE)** ☺ » 9.5
Choose any two signature tacos
- 3 **TWO ENCHILADAS** ☺ » 8.5
WITH BEEF BARBACOA, STEAK, TILAPIA OR SHRIMP » 10.5
- 4 **CHICKEN FAJITA SALAD** » 9
(No rice and beans)
- 5 **TWO PORK CHOPS** ☺ » 9
With your choice of tortillas
- 6 **TWO HANDMADE TAMALES** ☺ » 8.5
Ask for our tamale of the day
- 7 **JUMBO GULF COCONUT SHRIMP** (4) » 11
- 8 **CARNE PLATO** ☺ » 9
WITH BEEF BARBACOA, STEAK, TILAPIA OR SHRIMP » 11
- 9 **CHICKEN MEXICANA** ☺ » 9
With your choice of tortillas
WITH STEAK OR SHRIMP » 11
- 10 **TACO & ENCHILADA COMBO** ☺ » 9
WITH BEEF BARBACOA, STEAK, TILAPIA OR SHRIMP » 11
- 11 **CHICKEN CON RAJAS Y QUESO** ☺ » 9
With your choice of tortillas
WITH STEAK OR SHRIMP » 11
- 12 **MINI BURRITO -OR- CHIMICHANGA** » 9
WITH BEEF BARBACOA, STEAK, TILAPIA OR SHRIMP » 11
- 13 **CHICKEN FAJITA PLATE** ☺ » 10
With your choice of tortillas
WITH STEAK, SHRIMP OR TILAPIA » 12
- 14 **CHICKEN LA PLAYA SALAD** ☺ » 9
(No rice and beans)

— add —
A CUP OF OUR
HOMEMADE
SOUP
FOR \$1

- MIMOSA** » 5.5
Made with OJ or cranberry juice
- BLOODY MARY** » 7
WITH MINI CORONA CHASER » add 2
- CHORIZO AVOCADO OMELETTE** ☺ » 11
Zesty chorizo and fresh avocados, topped with Chihuahua cheese and cilantro to make up this classic omelette. Served with rice, black beans and choice of tortillas
- HUEVOS CON CHORIZO** ☺ » 10
Scrambled eggs made with chorizo. Served with rice, beans and choice of tortillas.
- HUEVOS RANCHEROS** ☺ » 9
Made with our zesty ranchera salsa. Served with rice and beans.
- TACOS DE HUEVOS** (3) ☺ » 11
Scrambled eggs mixed with tomatoes, poblano peppers, onions and chorizo topped with a slice of avocado. Served with rice, beans and choice of tortillas.
- CHILAQUILES** ☺ » 11
Zesty salsa sautéed with corn tortilla chips, topped with chopped onions, cilantro, Chihuahua cheese and two cage free eggs, any style. Served with rice and beans.
WITH CARNE ASADA » 20
WITH CHICKEN BREAST OR (2) PORK CHOPS » 14
SIDE OF EGGS » 1.5 each

— We Serve —
CAGE FREE EGGS

CATERING MENU

STARTERS

CHIMICHANGAS
Flour tortilla stuffed with cheese and your choice of: GROUND BEEF, CHORIZO, CHICKEN, OR PASTOR (PORK) WITH BARBACOA, STEAK, SHRIMP OR TILAPIA 3.00/PC 4.00/PC

ENCHILADAS
WITH GROUND BEEF, CHICKEN, CHORIZO, VEGETABLE, OR PASTOR (PORK) WITH BARBACOA, STEAK, SHRIMP OR TILAPIA 3.00/PC 3.50/PC

TAMALES 24.00/DOZEN
Homemade and steamed. Ask for our tamale of the day!

FUEGOPEÑOS 21.00/DOZEN
Roasted jalapeños stuffed with Chihuahua cheese

CALAMARI HALF PAN 49.00 FULL PAN 89.00
Lightly breaded calamari with sautéed onions and peppers

FLAUTAS (CHICKEN ONLY) 1.75/PC

CEVICHE CAMARON OR CEVICHE TILAPIA 26.00/32 OZ

EL FUEGO WINGS 12.00/2 DOZEN
With buffalo sauce

ENTREES

	HALF PAN	FULL PAN
MEATS		
GROUND BEEF, CHICKEN, CHORIZO OR PASTOR (PORK)	29.00	54.00
BARBACOA, STEAK, SHRIMP OR TILAPIA	49.00	93.00
FAJITAS		
Sautéed onions, peppers and tomatoes.		
CHICKEN	55.00	105.00
STEAK OR SHRIMP OR BOTH	65.00	125.00
THREE MEAT FAJITAS	75.00	145.00
CHICKEN A LA MEXICANA	65.00	125.00
Sautéed chicken strips with onions, peppers and tomatoes.		
BISTEC (STEAK) OR SHRIMP A LA MEXICANA	75.00	145.00
TEQUILA SHRIMP	75.00	145.00
Shrimp sautéed with Patrón Anejo tequila, onion, sweet corn, tomatoes and bell peppers.		
BONE-IN EL FUEGO CHICKEN -OR- BONE-IN CHICKEN MOLE POBLANO	55.00	105.00

SIDES

MEXICAN RICE	SALSA 4.00/32 OZ Red or green
-OR- REFRIED BEANS	PICO DE GALLO 8.00/32 OZ
HALF PAN 15.00 FULL PAN 28.00	LETTUCE, TOMATOES, ONIONS, BLACK OLIVES -OR- CILANTRO 9.00/32 OZ • 6.00/16 OZ
BLACK BEANS	TORTILLAS 15¢ EACH
HALF PAN 18.00 FULL PAN 34.00	
BAG OF CHIPS 2.00/BAG	
CHIHUAHUA CHEESE 9.00/32 OZ	
GUACAMOLE 20.00/32 OZ	

FAMILY & FRIENDS PACKAGE » 129.00

Serves 8-14 people

FLAUTAS (25pc) • CEVICHE CAMARON (32oz)
EL FUEGO WINGS (36pc) • FUEGOPEÑOS (20pc)
CHIPS (4 bags) • SALSA (32oz) • GUACAMOLE (32oz)

Add a full pan of any entrée to your family & friends package and get 10.00 off the listed price

PLANNING A PARTY?



LET US HOST YOUR NEXT EVENT!

WE HAVE PRIVATE AND SEMI PRIVATE DINING SPACES PERFECT FOR QUINCEANERAS, REHEARSAL DINNERS, SHOWERS, CORPORATE EVENTS, BIRTHDAYS, ANNIVERSARIES, HOLIDAY GATHERINGS, OR EVEN WEDDINGS. ASK TO SPEAK TO OUR SPECIAL EVENTS MANAGER.

BUFFET PACKAGES

PLATINUM	GOLD	SILVER
\$25 per person	\$22 per person	\$19 per person
2 APPETIZERS	2 APPETIZERS	1 APPETIZER
1 SALAD	1 SALAD	1 SALAD
3 ENTREES	2 ENTREES	1 ENTREE
4 SIDES	3 SIDES	2 SIDES
1 DESSERT	1 DESSERT	1 DESSERT
COFFEE & SODA	COFFEE & SODA	COFFEE & SODA

CREATE YOUR OWN CUSTOMIZED MENU FOR YOUR PARTY

For additional packages and specials, visit us at:
elfuegomke.com



Mexican Restaurante

BANQUET HALL
OUTDOOR WATERFALL
PATIO & BAR

COCINA (KITCHEN)
11AM-10:30PM DAILY

CANTINA (BAR)
11AM- LAST CALL DAILY

414.455.3534

WWW.ELFUEGOMKE.COM



DRINK SPECIALS

HAPPY HOUR EVERY DAY 2:30-6:00

HOUSE MARGARITA (GLASS) \$3

1/2 OFF ALL 16 OZ. TAP AND BOTTLE BEERS
22 OZ. TAPPERS, ADD 1

ALL RAIL DRINKS \$3.5

WINE (GLASS) \$1 OFF

SKINNY COCKTAILS \$6

SKINNY SANGRIA • SKINNY COSMO • SKINNY MARGARITA

KILLER RITA
CORONA RITA
\$5

SUNDAY & MONDAY

BUCKET OF BEER
CHOOSE ANY 5 BOTTLED BEERS
\$15

TUESDAY & WEDNESDAY

\$5 HOUSE MARGARITAS
ADD A FLAVOR FOR 50¢

THURSDAY & FRIDAY

JOSE CUERVO GOLD MARGARITA
16 oz. \$7

SATURDAY

BLACK & BLUE MARGARITA
16 oz. \$6

APPETIZER COMBO
Sundays & Mondays - \$5 OFF

