



FUEGO MENU

Mexican Restaurant | Adair, Iowa



301 Audubon St, Adair, IA 50002
(641) 742-2025

fuegoadair.com | Online ordering available for pickup

Restaurant-ready print edition | Food, cocktails, beer and agave guide

Quick-scan menu markers highlight Fuego Favorites, Seafood, Vegetarian, Spicy, Steak, Beef, Pork, Chicken, Tacos, Birria, Breakfast and Kids selections.

FUEGO FAVORITES

Fuego Especial

\$25

A generous Fuego signature platter of savory steak, tender grilled chicken and bacon-wrapped shrimp layered over bell peppers, onions, tomatoes and mushrooms, then finished with shredded cheese. Served with rice and beans.

Fuego Favorite

Seafood

Steak

Chicken

Molcajete

\$26

A hearty mixed-grill favorite loaded with shrimp, chorizo, chicken and steak with cactus, onions and mushrooms in Fuego's special sauce, then finished with avocado and cheese. Served with rice, beans, lettuce, pico de gallo and sour cream.

Fuego Favorite

Seafood

Steak

Pork

Birria Tacos

\$16

Three savory birria tacos filled with tender shredded beef and served with your choice of rice or charro beans.

Fuego Favorite

Beef

Tacos

Birria

Quesabirria

\$15

Three warm flour tortillas filled with savory shredded beef, melted cheese, cilantro and onion, served with rice and rich birria consommé for dipping.

Fuego Favorite

Beef

Birria

Pizza Birria

\$15

A shareable birria-style favorite layered with savory shredded beef, onion and cilantro, served with rich consommé for dipping.

Fuego Favorite

Beef

Birria

Steak Fuego

\$25

A hearty T-bone steak paired with bacon-wrapped shrimp, golden French fries and a fresh side salad.

Fuego Favorite

Seafood

Steak

Fuego Dip

\$12.75

A rich, shareable combination of grilled shrimp, steak and chicken blanketed in creamy cheese sauce.

Fuego Favorite

Seafood

Steak

Chicken

Ceviche

\$16

Bright, refreshing shrimp ceviche tossed with tomatoes, onion, cilantro, jalapeño, cucumber, avocado and lime, served with three crisp tostadas.

Fuego Favorite

Seafood

Spicy

APPETIZERS

Mexican Street Corn

\$6

Mexican-style street corn with bold, savory flavor, served as a warm and shareable starter.

Cheese Dip - Regular

\$4.50

Warm, velvety cheese dip with a rich, creamy finish.

Vegetarian

Cheese Dip - Large

\$9.50

A generous bowl of warm, velvety cheese dip - perfect for sharing around the table.

Vegetarian

Guacamole Dip - Regular

\$4.50

Cool, creamy guacamole with a bright, fresh avocado flavor.

Vegetarian

Guacamole Dip - Large

\$9.50

A generous serving of cool, creamy guacamole with bright, fresh avocado flavor.

Vegetarian

Choriqueso

\$11.75

Savory Mexican chorizo folded into warm, melted cheese for a rich and satisfying shareable dip.

Pork

Chicken Bacon Dip

\$12.75

Tender chicken and smoky bacon combined with rich, creamy cheese sauce.

Chicken

Fuego Dip

\$12.75

A rich, shareable combination of grilled shrimp, steak and chicken finished with creamy cheese sauce.

Fuego Favorite

Seafood

Steak

Chicken

Steak Fries

\$15

Golden French fries piled with savory steak, creamy cheese sauce, shredded cheese, guacamole, sour cream and tomato.

Steak

CHICKEN WINGS

6 Wings

\$9

Traditional bone-in or boneless wings with crisp lettuce, celery, carrots and fries. Choose BBQ, Buffalo or Mango Habanero.

Spicy

Chicken

12 Wings

\$17

Traditional bone-in or boneless wings with crisp lettuce, celery, carrots and fries. Choose BBQ, Buffalo or Mango Habanero.

Spicy

Chicken

COMBINATIONS

Combination #1

\$12

A hearty combination plate with one taco, two enchiladas and rice. Choose savory ground beef or tender shredded chicken.

Beef

Chicken

Tacos

Combination #2

\$12

A hearty combination plate with one quesadilla, rice and beans. Choose savory ground beef or tender shredded chicken.

Beef

Chicken

Combination #3

\$12

A hearty combination plate with one enchilada, one taco and one chile relleno. Choose savory ground beef or tender shredded chicken.

Beef

Chicken

Tacos

Combination #4

\$12

A hearty combination plate with two tacos and one enchilada. Choose savory ground beef or tender shredded chicken.

Beef

Chicken

Tacos

Combination #5

\$12

A hearty combination plate with two enchiladas, rice and beans. Choose savory ground beef or tender shredded chicken.

Beef

Chicken

Combination #6

\$12

A hearty combination plate with one enchilada, one taco, rice and beans. Choose savory ground beef or tender shredded chicken.

Beef

Chicken

Tacos

Combination #7

\$12

A hearty combination plate with one enchilada, one chile relleno, rice and beans. Choose savory ground beef or tender shredded chicken.

Beef

Chicken

Combination #8

\$12

A hearty combination plate with one enchilada, one tamale, rice and beans. Choose savory ground beef or tender shredded chicken.

Beef

Chicken

Combination #9

\$12

A hearty combination plate with one chile relleno, one taco and guacamole salad. Choose savory ground beef or tender shredded chicken.

Beef

Chicken

Tacos

Combination #10

\$12

A hearty combination plate with three tacos, rice and beans. Choose savory ground beef or tender shredded chicken.

Beef

Chicken

Tacos

Combination #11

\$12

A hearty combination plate with one enchilada, one burrito and one chile relleno. Choose savory ground beef or tender shredded chicken.

Beef

Chicken

Combination #12

\$12

A hearty combination plate with one enchilada, one burrito, rice and beans. Choose savory ground beef or tender shredded chicken.

Beef

Chicken

Combination #13

\$12

A hearty combination plate with one tostada, one taco and one chile relleno. Choose savory ground beef or tender shredded chicken.

Beef

Chicken

Tacos

Combination #14

\$12

A hearty combination plate with one taco, one burrito, rice and beans. Choose savory ground beef or tender shredded chicken.

Beef

Chicken

Tacos

Combination #15

\$12

A hearty combination plate with two tostadas and one taco. Choose savory ground beef or tender shredded chicken.

Beef

Chicken

Tacos

Combination #16

\$12

A hearty combination plate with two burritos, rice and beans. Choose savory ground beef or tender shredded chicken.

Beef

Chicken

NACHOS

Bean & Cheese Nachos

\$7.75

Crisp tortilla chips layered with hearty beans and warm, creamy cheese.

Ground Beef or Shredded Chicken Nachos

\$9.50

Crisp tortilla chips piled with your choice of savory ground beef or tender shredded chicken and finished with creamy cheese sauce.

Beef

Chicken

Grilled Steak or Chicken Nachos

\$11.50

Crisp tortilla chips loaded with savory grilled steak or tender grilled chicken and finished with creamy cheese sauce.

Steak

Chicken

Nachos Supreme

\$14

A loaded plate of nachos with your choice of savory ground beef or tender shredded chicken, creamy cheese sauce, crisp lettuce, tomato and cool sour cream.

Beef

Chicken

Nachos Fajita

\$16

Steak or tender grilled chicken, creamy cheese sauce, sautéed onion, tomato and bell peppers, finished with guacamole and sour cream.

Steak

Chicken

Texas Nachos

\$16

Steak, chicken and shrimp with creamy cheese sauce, sautéed peppers, onions and tomatoes, plus guacamole, zesty pico de gallo and sour cream.

Seafood

Steak

Chicken

Nachos Fuego

\$16

Chicken, steak, chorizo and shrimp with creamy cheese sauce and sautéed vegetables, topped with guacamole, zesty pico de gallo and sour cream.

Fuego Favorite

Seafood

Vegetarian

Steak

Nachos Hawaiian

\$16

Chicken, shrimp, ham and pineapple with creamy cheese sauce, zesty pico de gallo, sour cream and guacamole.

Seafood

Chicken

Shrimp Nachos

\$16

Grilled shrimp, creamy cheese sauce, sautéed onions, bell peppers and tomatoes with guacamole, sour cream and zesty pico de gallo.

Seafood

TACOS

Order of 3 Tacos

\$14.50

Three flour or corn tortillas with one choice of steak, chicken, pastor, carnitas or chorizo; cilantro and onion. Served with rice or charro beans, sautéed onion and lime.

Steak

Pork

Chicken

Tacos

Street Tacos

\$14.50

Four small flour or corn tortillas with one or two choices of steak, chicken, pastor, carnitas or chorizo; cilantro and onion. Served with rice or charro beans, hot sauce, sautéed onion and lime.

Fuego Favorite

Spicy

Steak

Pork

Tacos Supreme

\$14.50

Three tender shredded chicken or savory ground beef tacos with crisp lettuce, tomato, sour cream and cheese. Served with rice and beans.

Beef

Chicken

Tacos

Birria Tacos

\$16

Three savory birria tacos filled with tender shredded beef and served with your choice of rice or charro beans.

Fuego Favorite

Beef

Tacos

Birria

Chori Tacos

\$16

Three flour tacos with chorizo and tender grilled chicken, creamy cheese sauce, crisp lettuce and shredded cheese. Served with rice and beans.

Pork

Chicken

Tacos

Tulum Fish Tacos

\$16

Three fish tacos with crisp lettuce, zesty pico de gallo, avocado, cheese and chipotle sauce. Served with rice.

Seafood

Spicy

Tacos

Acapulco Tacos

\$16

Three shrimp-and-crab tacos with crisp lettuce, zesty pico de gallo, avocado, cheese and chipotle sauce. Served with rice.

Seafood

Spicy

Tacos

Fish Taco

\$4

A savory fish taco served individually for an easy à la carte addition to any meal.

Seafood

Tacos

Shrimp Taco

\$4

A flavorful shrimp taco served individually for an easy à la carte addition to any meal.

Seafood

Tacos

BURRITOS

Burrito Supreme

\$13

savory ground beef or chicken in a flour tortilla with burrito sauce, crisp lettuce, sour cream and tomato. Served with rice and beans.

Beef

Chicken

Burrito de Carne Asada

\$15

Rice, beans and savory grilled steak or chicken in a flour tortilla, served with crisp lettuce, tomato and sour cream.

Steak

Chicken

Burrito Pastor

\$15

A hearty burrito filled with rice, beans and savory pastor meat, then finished with lettuce, sour cream and tomato.

Pork

Fajita Burrito

\$15

Steak or tender grilled chicken fajitas with sautéed onions, tomatoes and bell peppers, rice and beans; crisp lettuce, sour cream and tomato.

Steak

Chicken

Fajita Burrito Shrimp

\$15

Grilled shrimp with onions, tomato, bell peppers and rice; served with crisp lettuce, tomato and sour cream.

Seafood

Steak & Cheese Burrito

\$15

Savory steak and rice wrapped into a satisfying burrito, topped with creamy cheese sauce and served with lettuce, sour cream and tomato.

Steak

Breakfast Burrito

\$15

A hearty flour tortilla packed with scrambled eggs and fries, then covered with creamy cheese sauce and finished with bacon.

Breakfast

Burrito Mexicano

\$15

Super-sized burrito with steak, chicken, chorizo, rice and beans, crisp lettuce and sour cream; finished with creamy cheese sauce plus green and red sauce.

Steak

Pork

Chicken

Burritos Suizos

\$15

Two 8-inch burritos - one savory ground beef and one tender shredded chicken - topped with tomatillo sauce, creamy cheese sauce, cilantro and onion. Served with rice and beans.

Beef

Chicken

Happy Burrito

\$15

Two 6-inch burritos with steak or chicken, crisp lettuce and cheese, finished with creamy cheese sauce and served with rice and beans.

Steak

Chicken

Carnitas Burrito

\$15

Rice, beans and braised pork carnitas topped with tomatillo sauce; served with crisp lettuce, tomato and sour cream.

Pork

Burrito Grande

\$15

tender grilled chicken, steak, shrimp and golden French fries with crisp lettuce and sour cream, finished with creamy cheese sauce.

Seafood

Steak

Chicken

CHIMICHANGAS

Chimichanga - Beef or Shredded Chicken

\$14

Deep-fried flour tortilla with creamy cheese sauce, crisp lettuce, sour cream, tomato and guacamole. Served with rice and refried beans.

Chicken

Chimichanga - Steak, Grilled Chicken, Shrimp or Pastor

\$16

Deep-fried flour tortilla with your choice of filling, creamy cheese sauce, crisp lettuce, sour cream, tomato and guacamole. Served with rice and refried beans.

Seafood

Steak

Pork

Chicken

Seafood Chimichanga

\$16

Shrimp and crab with creamy cheese sauce. Served with rice, beans, crisp lettuce, sour cream, guacamole and tomato.

Seafood

ENCHILADAS

Enchiladas Bandera

\$15

One beef, one chicken and one cheese enchilada topped with green sauce, red sauce and creamy cheese sauce. Served with rice, beans, crisp lettuce, sour cream and tomatoes.

Fuego Favorite

Chicken

Enchiladas Suizas

\$15

One beef, one cheese and two chicken enchiladas topped with tomatillo sauce and creamy cheese sauce, finished with cilantro and onion. Served with crisp lettuce, tomatoes and sour cream.

Chicken

Enchiladas Verdes

\$15

Three shredded-chicken enchiladas topped with green sauce. Served with rice and salad.

Chicken

Enchiladas Supreme

\$15

Four enchiladas with your choice of beef or chicken, topped with crisp lettuce, sour cream, tomato and cheese.

Chicken

Enchiladas Oaxaca

\$15

Four flour-tortilla enchiladas filled with spinach, zesty pico de gallo and mushrooms, finished with creamy cheese sauce. Served with rice and salad.

Vegetarian

Enchiladas Chipotle

\$15

Four flour-tortilla enchiladas with your choice of cheese, savory ground beef or chicken, covered with chipotle sauce and served with crisp lettuce, zesty pico de gallo and sour cream.

Spicy

Beef

Chicken

Enchiladas Cancun

\$15

Four flour-tortilla enchiladas stuffed with shrimp and crab. Served with crisp lettuce, zesty pico de gallo and sour cream.

Seafood

QUESADILLAS

Cheese Quesadilla

\$6

A warm flour tortilla folded around plenty of melted cheese.

Vegetarian

Mushroom Quesadilla

\$8

A warm flour tortilla filled with savory mushrooms and melted cheese.

Vegetarian

Chorizo Quesadilla

\$8

A warm flour tortilla filled with smoky Mexican chorizo and melted cheese.

Pork

Ground Beef Quesadilla

\$9

A warm flour tortilla filled with savory ground beef and melted cheese.

Beef

Pastor Quesadilla

\$12

A warm flour tortilla filled with savory pastor meat and melted cheese.

Pork

Steak Quesadilla

\$12

A warm flour tortilla filled with savory steak and melted cheese.

Steak

Grilled Chicken Quesadilla

\$12

A warm flour tortilla filled with tender grilled chicken and melted cheese.

Chicken

Fajita Shrimp Quesadilla

\$15

A warm quesadilla filled with flavorful fajita-style shrimp and melted cheese.

Seafood

Quesadilla Fajita

\$14.75

Steak or tender grilled chicken with sautéed bell peppers, onions and tomatoes. Served with crisp lettuce, guacamole, sour cream and zesty pico de gallo.

Steak

Chicken

Quesadilla Vallarta

\$15.75

A seafood-filled quesadilla with crab and shrimp, served with lettuce, avocado, sour cream and tomato.

Seafood

Sincronizada

\$15

Two flour-tortilla sandwiches with ham, tomato and pineapple; served with crisp lettuce and avocado.

Quesabirria

\$15

Three warm flour tortillas filled with savory shredded beef, melted cheese, cilantro and onion, served with rice and rich birria consommé for dipping.

Fuego FavoriteBeefBirria

Pizza Birria

\$15

A rich birria-style quesadilla creation with savory shredded beef, onion and cilantro, served with consommé for dipping.

Fuego FavoriteBeefBirria

STEAKS

Carne Asada

\$16

Tender, savory steak served with rice, beans, crisp lettuce, onion, tomato and creamy avocado.

Steak

Steak Ranchero

\$22

A hearty T-bone steak topped with savory ranchero sauce and served with rice and beans.

Steak

Steak Mexicano

\$25

T-bone steak over onions, bell peppers, tomatoes and mushrooms. Served with rice and beans.

Steak

Steak Fuego

\$25

A hearty T-bone steak paired with bacon-wrapped shrimp, golden French fries and a fresh side salad.

Fuego FavoriteSeafoodSteak

CHICKEN

Pollo A La Crema

\$15

tender grilled chicken cooked with sour cream, mushrooms, onion and bell peppers. Served with rice, salad and tortillas.

Chicken

Chori Pollo

\$16

Strips of tender grilled chicken with chorizo, finished with creamy cheese sauce. Served with rice, beans and tortillas.

PorkChicken

Pollo Asado

\$16

tender grilled chicken breast served with rice, beans, crisp lettuce, onion, zesty pico de gallo and avocado.

Chicken

Chipotle Chicken

\$16

Strips of tender grilled chicken with bell peppers, onions and mushrooms, covered with chipotle sauce. Served with rice and salad.

SpicyChicken

Pollo a la Diabla

\$16

tender grilled chicken with Fuego's hot sauce, mushrooms, bell peppers and onion. Served with rice and salad.

SpicyChicken

Pollo Ranchero

\$16

tender grilled chicken, steak and chorizo finished with creamy cheese sauce. Served with rice and beans.

SteakPorkChicken

Pollo Hawaiian

\$16

tender grilled chicken breast with pineapple, spinach, mushrooms and creamy cheese sauce. Served with rice and salad.

VegetarianChicken

Pollo Azteca

\$22

Chicken breast with bacon-wrapped shrimp, bell peppers, onions, tomatoes and mushrooms, finished with mozzarella cheese. Served with rice and beans.

SeafoodChicken

FAJITAS

Fajitas - Single

\$18.50

Steak, chicken or both with peppers, onions and tomatoes. Served with rice, beans, crisp lettuce, sour cream, tomato and guacamole.

SteakChicken

Fajitas - Double

\$35

Double portion of steak, chicken or both with peppers, onions and tomatoes. Served with rice, beans, crisp lettuce, sour cream, tomato and guacamole.

SteakChicken

Texas Fajitas - Single

\$22

Chicken, steak and shrimp with peppers, onions and tomatoes. Served with rice, beans and fajita sides.

SeafoodSteakChicken

Texas Fajitas - Double

\$42

Double chicken, steak and shrimp with peppers, onions and tomatoes. Served with rice, beans and fajita sides.

SeafoodSteakChicken

Camaron Fajitas - Single

\$23

Grilled shrimp fajitas with peppers, onions and tomatoes. Served with rice, beans and fajita sides.

Seafood

Camaron Fajitas - Double

\$44

Double grilled shrimp fajitas with peppers, onions and tomatoes. Served with rice, beans and fajita sides.

Seafood

Parrillada - Single

\$24

Shrimp, chicken, steak, chorizo and carnitas with one cheese quesadilla. Served with fajita sides.

SeafoodSteakPorkChicken

Parrillada - Double

\$46

A generous double parrillada loaded with shrimp, chicken, steak, chorizo and carnitas, plus a cheesy quesadilla.

SeafoodSteakPorkChicken

Fajitas Mexican

\$22

A sizzling-style combination of steak, chicken and shrimp with crisp bacon and shredded cheese.

Fuego FavoriteSeafoodSteakChicken

Fajitas Hawaiian

\$22

A sweet-and-savory combination of chicken, ham, steak and pineapple finished with shredded cheese and creamy cheese sauce.

SteakChicken

Veggie Fajita

\$18

A colorful fajita-style mix of broccoli, carrots, cauliflower, mushrooms and spinach.

VegetarianBreakfast

SEAFOOD

Ceviche

\$16

Bright, refreshing shrimp ceviche tossed with tomatoes, onion, cilantro, jalapeño, cucumber, avocado and lime, served with three crisp tostadas.

Fuego FavoriteSeafoodSpicy

Camarones a la Diabla

\$17

Grilled shrimp with Fuego's hot sauce, bell peppers, onion and mushrooms. Served with rice and salad.

Seafood

Spicy

Camarones Chipotle

\$17

Grilled shrimp with pineapple-chipotle sauce and mozzarella cheese. Served with Mexican rice and salad.

Seafood

Spicy

Camarones a la Mexicana

\$17

Flavorful shrimp cooked with onions, tomatoes, cactus and jalapeño, served with rice and a fresh side salad.

Seafood

Spicy

Camarones a la Crema

\$17

Grilled shrimp cooked with sour cream, mushrooms and onion. Served with rice, salad and tortillas.

Seafood

Shrimp Cocktail

\$17

A cool, refreshing shrimp cocktail with avocado, tomatoes, onion, cilantro, jalapeño and Fuego's cocktail sauce.

Seafood

Spicy

Caribbean Dish

\$17

Two grilled tilapia fillets served over a bed of rice and vegetables, then finished with creamy cheese sauce.

Seafood

Vegetarian

Camarones al Mojo de Ajo

\$17

Shrimp sautéed with garlic, mushrooms, onion and bell peppers. Served with rice and beans.

Seafood

Playa del Carmen Dish

\$17

Grilled tilapia and shrimp paired with spinach and zesty pico de gallo, served with rice and a fresh side salad.

Seafood

Vegetarian

Camarones Momia / Mummy Shrimp

\$22

Bacon-wrapped shrimp over a skillet of onions, bell peppers, tomatoes and mushrooms, topped with mozzarella cheese. Served with rice and salad.

Fuego Favorite

Seafood

RICE DISHES

Arroz Con Pollo

\$13

Tender grilled chicken served over a warm bed of rice and generously finished with creamy cheese sauce.

Chicken

Steak with Rice

\$13.75

Savory grilled steak served over warm rice, covered with creamy cheese sauce and accompanied by tortillas.

Steak

Especial Rice

\$15

A comforting bed of rice topped with tender grilled chicken and bell peppers, finished with creamy cheese sauce.

Chicken

Shrimp with Rice

\$15

Flavorful grilled shrimp served over warm rice and finished with creamy cheese sauce.

Seafood

Oaxaca Especial

\$17

Grilled shrimp, chicken and steak with bell peppers and onion over rice, finished with creamy cheese sauce.

Seafood

Steak

Chicken

EGGS & CHILAQUILES

Huevos a la Mexicana

\$13.50

Three scrambled eggs with onions, tomatoes and jalapeño peppers. Served with rice, beans and corn or flour tortillas.

Spicy

Breakfast

Huevos Con Chorizo

\$13.50

Three fluffy scrambled eggs cooked with savory Mexican chorizo and served with rice and beans.

Pork

Breakfast

Huevos Rancheros

\$13.50

Three sunny-side-up eggs topped with savory ranchero sauce and served with rice and beans.

Breakfast

Huevos Con Jamón

\$13.50

Three fluffy scrambled eggs with ham and cheese, served with rice and beans.

Breakfast

Chilaquiles

\$12

Crispy fried tortilla pieces tossed with your choice of green or red sauce. Served with rice, crisp lettuce, sour cream, tomatoes and avocado.

Vegetarian

Breakfast

OMELETTES

Omelette Mexicano

\$15

Three eggs with tomatoes, green peppers, mushrooms, onions and cheese. Served with rice and beans.

Vegetarian

Breakfast

Ham & Cheese Omelette

\$15

A three-egg omelette filled with savory ham and melted cheese, served with rice and beans.

Breakfast

Veggie Omelette

\$15

A hearty omelette filled with spinach, mushrooms, tomatoes, onion and melted cheese.

Vegetarian

Breakfast

Fajita Omelette

\$18

A hearty omelette filled with your choice of steak or chicken, sautéed onion, bell peppers, tomatoes and melted cheese.

Steak

Chicken

Breakfast

SALADS

Avocado Salad

\$12

Mixed greens and crisp lettuce with tomatoes, avocado, spinach, green peppers, cheese and dressing.

Vegetarian

Chicken Salad

\$15

crisp lettuce topped with your choice of grilled or breaded chicken, tomatoes, onion, avocado and cheese.

Chicken

Shrimp Salad

\$15

Seasoned shrimp served over crisp lettuce with onion, avocado, corn, cucumbers, carrots and cheese.

Seafood

Taco Salad Supreme

\$12

Crispy flour tortilla shell with savory ground beef or tender shredded chicken, creamy cheese sauce, crisp lettuce, guacamole and tomato.

Beef

Chicken

Tacos

Taco Salad Fajita\$16

Crispy tortilla shell with steak or tender grilled chicken, sautéed peppers, onions and tomatoes, plus creamy cheese sauce, crisp lettuce, guacamole and sour cream.

SteakChickenTacos

Texas Taco Salad\$17

Crispy tortilla shell with tender grilled chicken, steak and shrimp, sautéed peppers, onions and tomatoes, plus creamy cheese sauce, crisp lettuce and guacamole.

SeafoodSteakChickenTacos

Taco Salad Fuego\$17

savory grilled steak, chicken, chorizo and shrimp cooked with bell peppers, onion and tomatoes, topped with crisp lettuce, guacamole, sour cream and zesty pico de gallo.

Fuego FavoriteSeafoodSteakPork

VEGETARIAN

3 Small Corn Quesadillas\$12

Three warm corn quesadillas filled with melted cheese and served with rice and beans.

Vegetarian

Rice & Steamed Vegetables Bowl\$12

Warm rice and tender steamed vegetables finished with creamy cheese sauce.

Vegetarian

2 Bean Burritos & Rice\$12

Two hearty bean burritos served with a comforting side of rice.

Vegetarian

Veggie Quesadilla\$12

Flour tortilla filled with shredded cheese, mushrooms, sautéed bell peppers, onions and tomato. Served with crisp lettuce, sour cream and zesty pico de gallo.

VegetarianBreakfast

BURGERS

Single Burger\$10

Beef patty and cheese on a bun with fries. Add bacon +\$2; crisp lettuce, tomato, onion and pickles +\$2.

Beef

Double Burger\$13

Double beef patty and cheese on a bun with fries. Add bacon +\$2; crisp lettuce, tomato, onion and pickles +\$2.

Beef

Triple Burger\$16

Triple beef patty and cheese on a bun with fries. Add bacon +\$2; crisp lettuce, tomato, onion and pickles +\$2.

Beef

Classic Burger\$12

A juicy beef patty with melted cheese, mayonnaise, crisp lettuce, tomato and onion, served with golden fries.

Beef

Texas Burger\$15

Double patty with cheese, bacon, shrimp, mayonnaise, crisp lettuce, tomato and onion with fries.

SeafoodBeef

Mexican Burger\$15

Beef patty with chorizo, cheese, crisp lettuce, guacamole, tomato, jalapeño, onion and mayonnaise with fries.

SpicyBeefPork

Hawaiian Burger\$15

Beef patty with pineapple, cheese, ham, creamy cheese sauce, mayonnaise, crisp lettuce, tomato and onion with fries.

Beef

KIDS MENU

Kids Quesadilla\$7.75

A kid-friendly cheesy quesadilla served with rice and beans.

Kids

Kids Enchilada\$7.75

A kid-sized enchilada served with rice and beans.

Kids

Kids Burrito\$7.75

A kid-sized burrito served with rice and beans.

Kids

Kids Taco\$7.75

A kid-sized taco served with rice and beans.

TacosKids

Kids Corn Dog\$7.75

A classic corn dog served with golden fries.

Kids

Kids Macaroni & Cheese\$7.75

Creamy macaroni and cheese served with golden fries.

Kids

Kids Nachos\$7.75

Kid-friendly nachos with your choice of beef or chicken.

ChickenKids

Kids Chicken Fingers\$7.75

Crispy chicken fingers served with golden fries.

ChickenKids

À LA CARTE

Enchilada\$3

One classic enchilada, perfect for adding to your meal.

Taco\$3

One classic taco with your choice of shredded chicken or savory ground beef.

BeefChickenTacos

Flauta\$3.75

One crisp, rolled flauta served à la carte.

Specialty Taco\$3.75

One specialty taco with your choice of birria, pastor, grilled steak, grilled chicken, carnitas or chorizo.

SteakBeefPorkChicken

Tamale\$3.75

One savory tamale served à la carte.

Tostada\$4

One crisp tostada served à la carte.

Chile Relleno\$4

One classic chile relleno served à la carte.

Burrito\$4.50

One hearty burrito served à la carte.

Chimichanga\$6

One golden chimichanga filled with your choice of shredded chicken or savory ground beef.

BeefChicken

SIDE ORDERS

Tortillas - 4 pc\$1.50

Four warm corn or flour tortillas.

Jalapeños A side of sliced jalapeños for an extra kick. Spicy	\$1.50
Tomato A fresh side of tomato.	\$1.50
Sour Cream A cool, creamy side of sour cream.	\$1.50
Spicy Sauce A side of spicy sauce for an extra burst of heat. Spicy	\$1.50
Shredded Cheese A side of shredded cheese.	\$2.50
Lettuce A crisp side of lettuce.	\$3
Rice A warm side of seasoned rice.	\$3.75
Refried Beans A warm side of creamy refried beans.	\$3.75
Charro Beans A warm, hearty side of charro beans.	\$3.75
Fried Jalapeños Tostitos - 4 pc Four fried jalapeños. Spicy	\$4
French Fries A flavorful side of golden french fries.	\$4
Steamed Vegetables A warm side of tender steamed vegetables. Vegetarian	\$4.50

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DESSERTS

Fried Ice Cream A sweet finish to your meal: a classic sweet finish with crispy, creamy contrast.	\$6.99
Mexican Churros A sweet finish to your meal: warm churros for sharing - or keeping to yourself.	\$6.99
New York Cheesecake with Ice Cream A sweet finish to your meal: cheesecake served with ice cream.	\$6.99
Sopapillas A sweet finish to your meal: warm sopapillas for dessert.	\$6.99

MARGARITAS

House Margarita - 20 oz Classic lime margarita.	\$8
Corona Rita - 20 oz House margarita finished with Corona.	\$11
Margarona - 60 oz Large-format margarita.	\$27
Pitcher House Margarita House margarita pitcher.	\$20
Tower Margarita - Lime Margarita tower, lime.	\$33
Tower Margarita - Flavor Margarita tower, flavored.	\$35
Fresh Margarita Fresh-style margarita.	\$12
Cadillac Margarita Top-shelf Cadillac-style margarita.	\$14
Skinny Margarita A lighter-style margarita.	\$12
Monster Margarita - Lime Oversized lime margarita.	\$20
Monster Margarita - Flavor Oversized flavored margarita.	\$22
Virgin Margarita / Daiquiri Non-alcoholic option.	\$5.75

MIXED DRINKS

Daiquiri Rocks or frozen.	\$8
Long Island Iced Tea Classic Long Island.	\$8
Tequila Sunrise Tequila, citrus and grenadine-style presentation.	\$8
Bloody Mary Savory classic.	\$8
Piña Colada Creamy tropical favorite.	\$8
Michelada Mexican beer cocktail.	\$9
Paloma Bright tequila and grapefruit-style cocktail.	\$8
Cantarito Citrus-forward tequila cocktail.	\$12.99
Miami Vice Frozen tropical combination.	\$8
Long Beach Long Beach-style mixed drink.	\$8
Mangonada Mango-forward drink with sweet, tangy and spicy character.	\$9
Blue Hawaiian Tropical blue cocktail.	\$7
Bahama Mama Tropical mixed drink.	\$8
Mojito Mint and lime classic.	\$7

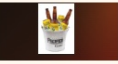
SOFT DRINKS

Sprite
Coca-Cola
Diet Coke
Mello Yello
Fuze Iced Tea Raspberry
Minute Maid Lemonade
Barq's Root Beer
Pibb Xtra

Beer and tequila/mezcal are featured in the visual bottle guides on the following pages. Ask your server for current bottle availability and pricing.

BEER GUIDE

A quick visual guide to Fuego's domestic and imported beer lineup. ABV, style, flavor and suggested Fuego pairings are shown for easy table-side browsing.

	AMERICAN LIGHT LAGER 4.2% ABV Bud Light St. Louis, Missouri Taste: Clean, light-bodied and gently malty, with low bitterness and high drinkability. Pairs: Wings, Nachos Fuego or a burger.		AMERICAN LIGHT LAGER 4.1% ABV Busch Light United States Taste: Cold, smooth and lightly grainy with a pleasant, balanced character. Pairs: Street Tacos, Classic Burger or Chicken Wings.
	AMERICAN PILSNER-STYLE LIGHT LAGER 4.2% ABV Miller Lite Milwaukee heritage Taste: More hop-forward than many light lagers, backed by a noticeable malt character. Pairs: Quesadillas, Mexican Burger or Flautas.		AMERICAN LIGHT LAGER 4.2% ABV Michelob ULTRA United States Taste: Light, clean and dry with subtle cereal sweetness. Pairs: Ceviche, Pollo Asado or an Avocado Salad.
	AMERICAN LIGHT LAGER 4.2% ABV Coors Light Golden, Colorado Taste: Light-bodied, bright and crisp with gentle grain character. Pairs: Birria Tacos, Chimichanga or Steak Fries.		MEXICAN PALE LAGER 4.6% ABV Corona Extra Mexico Taste: Crisp and clean, balanced between hops and malt. Pairs: Fish Tacos, Fajitas Mexican or Ceviche.
	LIGHT MEXICAN LAGER 4.0% ABV Corona Light Mexico Taste: Clean, light and crisp with subdued bitterness. Pairs: Spicy dishes, Camarones a la Diabla or Tulum Tacos.		MEXICAN PILSNER-STYLE LAGER 4.4% ABV Modelo Especial Mexico Taste: Rich for a pale lager, with gentle hop bitterness and rounded malt. Pairs: Carne Asada, Carnitas or Street Tacos.
	MUNICH DUNKEL-STYLE DARK LAGER 5.4% ABV Modelo Negra Mexico Taste: Richer and smoother, with caramelized malt sweetness and restrained hop bitterness. Pairs: Molcajete, Steak Fuego or Enchiladas Bandera.		MEXICAN PILSNER-STYLE LAGER 4.4% ABV Pacífico Clara Mazatlán, Mexico Taste: Crisp, refreshing and lightly bready, with enough hop character to stay lively. Pairs: Ceviche, Fish Tacos or Playa Del Carmen Dish.
	VIENNA-STYLE MEXICAN LAGER 4.0% ABV Victoria Mexico Taste: Amber-toned, softly malty and gently sweet with restrained bitterness. Pairs: Carnitas, Chori Tacos or Fajitas.		GOLDEN PILSNER-STYLE LAGER 4.2% ABV 10 IBU Dos Equis Lager Especial Mexico Taste: Flavorful but light-tasting, with balanced malt and low bitterness. Pairs: Street Tacos, Burrito Pastor or Nachos Fuego.
	VIENNA-STYLE AMBER LAGER 4.7% ABV 22 IBU Dos Equis Ambar Especial Mexico Taste: Fuller-bodied with caramel/burnt-sugar malt notes and a firmer bitterness than Lager Especial. Pairs: Steak Mexicano, Enchiladas or Molcajete.		

Beer packaging can change. The visual shown is representative of the brand or current bottle/package style.

TEQUILA & MEZCAL GUIDE

Bottle imagery and tasting notes help compare Fuego's agave selections. Where the printed menu lists only a brand, a representative current expression is identified.

	JOVEN TEQUILA Especial Gold (representative) Taste: Sweet, subtle agave with oak and vanilla. Pairs: House margarita, Cadillac-style margarita or alongside Nachos Fuego. 40% ABV 80 proof		BLANCO TEQUILA 1800 Blanco Taste: Sweet agave, fruit and roasted pepper. Pairs: Fresh Margarita, Paloma or Ceviche. 40% ABV 80 proof
	REPOSADO TEQUILA 1800 Reposado Taste: Buttery caramel, mild spice and a touch of smoke. Pairs: Cadillac Margarita, Steak Fuego or Chori Pollo. 40% ABV 80 proof		COCONUT-INFUSED TEQUILA 1800 Coconut Taste: Medium-bodied coconut over clean tequila. Pairs: Piña Colada-inspired drinks, pineapple flavors or spicy shrimp. 35% ABV 70 proof
	BLANCO TEQUILA Don Julio Blanco / Silver Taste: Light, sweet, pure agave with bright citrus. Pairs: Fresh Margarita, Paloma, Shrimp Tacos or Ceviche. 40% ABV 80 proof		REPOSADO TEQUILA Don Julio Reposado Taste: Soft dark chocolate, vanilla and light cinnamon. Pairs: On the rocks, premium Margarita, Pollo Azteca or Molcajete. 40% ABV 80 proof
	AÑEJO TEQUILA Don Julio Añejo Taste: Cooked agave, wild honey, oak and butterscotch. Pairs: Neat or on the rocks with Steak Fuego or a rich chocolate dessert. 40% ABV 80 proof		BLANCO TEQUILA Patrón Silver Taste: Smooth, slightly sweet and clean. Pairs: Patrón Margarita, Paloma, Tulum Tacos or Ceviche. 40% ABV 80 proof

TEQUILA & MEZCAL GUIDE - CONTINUED

Continue comparing style, proof, flavor and food pairings. Ask your server which expressions and pours are currently available.

 AÑEJO TEQUILA 40% ABV 80 proof Patrón Añejo Taste: Oak, sweet agave, chocolate and baking spice. Pairs: Neat, on the rocks, or with Steak Mexicano and chocolate-forward dessert.	 EXTRA-RESTED BLANCO TEQUILA 40% ABV 80 proof Herradura Silver Taste: Roasted agave and oak with mild sweetness. Pairs: Premium Margarita, Carne Asada or Enchiladas Verdes.
 BLANCO TEQUILA 40% ABV 80 proof Teremana Blanco (menu says Silver) Taste: Clean, citrus-led and softly agave-sweet. Pairs: Ranch Water-style highball, Margarita, Pollo Asado or shrimp dishes.	 SILVER TEQUILA 40% ABV 80 proof Hornitos Plata (representative) Taste: Agave-forward with citrus. Pairs: Margarita, Paloma or Camarones a la Mexicana.
 SILVER TEQUILA 40% ABV 80 proof Corralejo Silver (representative) Taste: Agave and sweet spearmint. Pairs: Paloma, Margarita, Ceviche or Tacos Supreme.	 REPOSADO TEQUILA 40% ABV 80 proof* Clase Azul Reposado (representative) Taste: Agave nectar, orange peel, toasted hazelnut, bittersweet chocolate, cinnamon and clove. Pairs: Neat, on the rocks, or with a rich dessert or Steak Fuego.
 MEZCAL 40% ABV 80 proof Monte Albán Mezcal Taste: Savory agave, earth and smoke with a drier profile than most tequilas. Pairs: Sip neat beside Carne Asada, Molcajete or spicy dishes.	

Representative bottle styles may change. Tequila and mezcal are for guests 21+; please enjoy responsibly.



SEE YOU AT FUEGO

HOURS

Monday Closed
Tuesday-Thursday 11 AM-9 PM
Friday-Saturday 11 AM-10 PM
Sunday 11 AM-8 PM

VISIT

301 Audubon St
Adair, IA 50002
(641) 742-2025
About half a mile from I-80 Exit 76

VIEW THE WEBSITE



fuegoadair.com

ORDER ONLINE



Pickup ordering through Toast

THANK YOU FOR SUPPORTING LOCAL

Please enjoy alcoholic beverages responsibly. Guests must be 21+ to purchase alcohol.

Prices and availability may change. Ask your server about current specials and availability.