



STARTERS

CHIPS & SALSA \$4

Classic corn chips served with a Fire roasted tomato salsa

FRESH GUACAMOLE \$8

Made to order & served with our classic corn chip

FIREHOUSE WINGS

7 Count \$12

Charred spicy wings

COZUMEL CEVICHE \$10

Shrimp & rock fish. Seasoned with leche de tigre, mango, red onion & cilantro

NACHITOS \$16

Black beans, cheese, lettuce, Pico De Gallo, guacamole, crema and your choice of chicken, steak or vegetarian

QUESO FUNDIDO \$9

A blend of Mexican cheeses, grilled onion, & poblano peppers

TAPAS

Taco \$5

Flour or corn tortilla with fried onion, cilantro, & your choice of filling

Quesadilla \$11

Cheese quesadilla topped with your choice of filling

Burrito \$12

Grilled burrito filled with rice & beans, cheese & your choice of filling

Tostada \$8

Crunchy, flat tortilla topped with beans, lettuce, cheese, crema and your choice of filling

Gordita \$8

Thick, fried corn tortilla filled with beans, cheese, lettuce, cheese, & crema & your choice of filling

FILLINGS

Pollo Ala Crema

Creamy grilled chicken with corn and hatch chili

Steak & Poblano

Grilled Steak, poblano pepper, & cheese

Pork Belly Carnitas

Golden, fried Topped with cilantro & pickled red onion

Pescado

Battered & fried bass

Pato Adobado

Shredded duck in a smokey tomato chipotle

Albóndiga De Chipotle

Beef meatballs in chipotle

Chorizo Vegano

Vegan Cauliflower Chorizo

Hongo Frito

Battered & fried local oyster mushroom

Picante Marisco

Spicy grilled Shrimp & octopus

Chili Colorado

Steak in a guajillo chili sauce

Food cooked to order may increase your risk of foodborne illness



DINNER



Arrachera \$21

Tender, smoky ancho chili marinated skirt steak.

Pollo Adobado \$17

Classic adobo marinated, free-range chicken breast.

Tulum Camarones \$18

Shrimp in a thick coconut sauce.

Chuleta al Pastor \$16

Bone-in porkchops with pineapple.

Durango Burger \$17

House ground sirloin served on a Mexican cemitita bun with chorizo, grilled jalapeno, lettuce, tomato, and spicy mayo

Pulpo \$25

Two marinated, spicy octopus, broccolini, & corn.

*All dinners served with tortillas & two sides.



FAJITAS



Cooked with bell peppers, red onion, & cherry tomatoes. Served with tortillas and two sides.

De La Casa \$17

Sirloin steak & chicken

California \$20

Sirloin steak, chicken, & shrimp

Vegetarian \$18

Zucchini, broccoli, cauliflower, carrots, bell-peppers, red onion, grape tomatoes & mushrooms.

De La Playa \$22

Mix & match with your choice of marinade.

Choose from Brazino, Salmon or Sea Bass

Chose your marinade.

Mexican garlic butter, Mexican chili crisp or creamy chipotle

Fuego Chimi \$9

Grilled chicken, steak, & pork chorizo, Topped with puréed spicy black beans, cheese & avocado Salsa.

Flautas Nortñas ~~\$14~~ \$14

Shredded marinated chicken, fire-roasted tomato sauce, cheese, lettuce & cream.

Mexicali Enchiladas ~~\$14~~ \$14

Pork & cheese enchiladas. topped with creamy bell pepper sauce.



SIDES



COCONUT LIME RICE
REFRIED BLACK BEANS
WHOLE PINTO BEANS
MEXICAN CORN
HAND-CUT FRIES

House Salad

Chayote squash, cranberries, tomatoes, & pumpkin seeds on top of a bed of kale & spring mix. Served with balsamic vinaigrette.

Steak \$15 Chicken \$14 Shrimp \$16

Del Campo Salad

Chayote squash, cranberries, tomatoes, & pumpkin seeds on top of a bed of kale & spring mix. Served with balsamic vinaigrette.

Steak \$15 Chicken \$14 Shrimp \$16

