

SMALL PLATES

PICK ANY 3 AS A
POT OF GOLD FOR \$19

DON JULIO RAVIOLI

Queso fresco stuffed in large tri colored ravioli. Served with a garlic-white wine Cream Sauce and finished with green onions and basil leaves.

\$10

GAMBAS AL FUEGO

Tiger prawns seared and tossed with Habanero butter and our secret stash of spicy Southwest herbs. Served with marinated jicama slaw and fresh limes.

\$11

F+S PAN SEARED CHEESE

Our signature mix of Southwest cheeses, breaded and pan seared. Dressed with a balsamic glaze and served over crispy chipotle tortilla chips.

\$8

NATIVE NACHOS

The perfect nachos! Homemade tortilla chips dripping with cheese and topped with beans, tomato, lettuce, jalapeños, salsa, guacamole and sour cream. Served with your choice of shredded chicken or beef.

\$9

ANCHO SEARED TUNA

Seared fresh sushi grade tuna rubber in Ancho Chile spice. Served over Poblano aioli and cilantro with a side of our shredded jicama slaw and roasted corn - black bean salsa.

\$13

DIABLO'S WINGS

Jumbo golden crisp wings sauced with our spicy glaze and served with a green chile ranch dipping sauce. Mild or extra hot available.

\$9

CHIPS AND SALSA SAMPLER

Fresh made blue corn tortilla chips accompanied by our 3 signature salsas: authentic Mexican Salsa, Green Tomatillo Salsa, and Pico de Gallo.

\$7

F+S THE INFERNO QUESO

Our signature sizzling table-side experience. Home made hot and gooey Queso served in an iron-hot skillet. Topped with green onions, Pico de Gallo, fresh Guacamole and then fired with a splash of Don Julio tequila. Accompanied by Blue Corn tortilla Chips.

\$9

SOUP & GREENS

F+S TORTILLA SOUP

Our very own authentic New Mexican style Tortilla Soup that sets the bar above the rest! Chef's secret broth served over fresh chunks of avocado and Asadero cheese. Topped with thin tortilla strips.

\$6
CUP - \$5

SOUP OF THE MOMENT

We're not sure what the soup is from one moment to the next... how's that for fresh?

\$6
CUP - \$4

SMOKE ROASTED CAESAR SALAD

Heart of romaine leaves flashed over an open flame, served with garlic croutons, anchovies and our lime Caesar dressing.

\$8
ADD CHICKEN - \$3 ADD SHRIMP - \$5

SANTA RITA STEAK SALAD

Fresh seasonal mixed greens topped with sautéed asparagus, black bean corn relish, grape tomatoes, Cotija cheese, tortilla strips and a 5 oz. seared New York steak. Tossed together with an ancho balsamic vinaigrette.

\$12

SAN PEDRO TACO SALAD

Fried crisp chipotle tortilla shell, crisp greens mix, topped with hatch green chili, Cotija cheese, roasted corn-black bean salsa, and tomatoes. Served with green chile ranch dressing and your choice of chicken or beef machaca.

\$9

SANDWICHES & SPECIALTIES

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF FRESH FRUIT, ARIZONA FRIES, SWEET POTATO FRIES OR ONION RINGS.

ADD A CUP OF SOUP OR HOUSE SALAD FOR \$2.00

SANTA CRUZ TORTILLA CLUB WRAP

Smoked turkey, honey ham, crisp bacon, pepper jack cheese, lettuce, roma tomato, and poblano aioli all rolled up in a chipotle tortilla.

\$9

F+S AZ SPICY CHICKEN SANDWICH

A 6oz. chicken breast pan seared and then smothered with spicy red chili sauce and sautéed celery. Served over a grilled butter bun with lettuce, tomato, onion and green chili ranch sauce on the side.

\$10

F+S AZ PRIME RIB MELT

Perfectly seared prime rib slices served over a grilled butter bun topped with melted Asadero cheese, Negro Modelo onions and chopped green chili. Served with our signature poblano Espanol dipping sauce.

\$10

THE BARON'S BURGER GROUND BEEF

8 oz. burger with your choice of pepper jack, American or cheddar cheese. Topped with lettuce, tomato, onion and pickle on a grilled butter bun.

\$11

CHEF'S MARKET QUESADILLA

Ask your server about today's choice of fresh and delicious ingredients all stuffed into a buttery grilled corn tortilla shell. Served with chipotle sour cream, guacamole, Southwest black beans, and yellow posole.

\$11

FROM THE CATTLE BARON

FOR A DIFFERENT STYLE OF STEAK WE OFFER GRILLED, BLACKENED IRON SKILLET, CEDAR PLANK SLOW ROASTED, OR SEAR-ROASTED PREPARATIONS

F+S FILET AND GAMBAS

Our signature Gambas Tiger Prawns served with A Center cut Black Angus filet. Topped with our special chipotle butter, Negro Modelo onions and dressed with balsamic glaze. Served with fresh vegetables and an Arizona croquette.

\$30

SOUTHWEST GRILLED NEW YORK STEAK

Choice Center Cut Black Angus strip steak seasoned with our mild ancho rub and topped with chipotle compound butter.

Presented with a side of balsamic glaze for a unique bold experience. Served with asparagus and an Arizona croquette.

PETITE CUT 7 oz. - \$16
12 oz. - \$26

VALLEY OF THE SUN RIBS

Slow roasted ancho rubbed ribs finished on the grill and smothered in a Southwest Hickory BBQ sauce. Served with asparagus and an Arizona croquette.

\$24

HALF RACK - \$14

WILD WEST FILET

Center Cut Black Angus filet topped with our special chipotle butter, Negro Modelo onions and dressed with balsamic glaze. Served with asparagus and an Arizona croquette.

5 oz. PETITE - \$16
9 oz. - \$27

ALL STEAKS AND FEATURES ARE SERVED WITH FRESH CIABATTA ROLLS AND TWO SIGNATURE DIPPING SAUCES. ADD A CUP OF SOUP OR HOUSE SALAD FOR \$2

F+S FISH TACOS

Searched Atlantic cod filets layered in white, soft grilled corn tortillas with creamy Southwest cabbage, Pico de Gallo, Cotija cheese, diced roma tomatoes and fresh limes. Served with black beans and posole.

\$15

V CAN BE ORDERED VEGETARIAN STYLE FOR \$2 LESS

VALLEY OF THE SUN ENCHILADAS

Fresh shredded chicken or beef machaca, your choice of red or green anaheim chili sauce, all rolled into blue corn tortillas and topped with Asadero cheese, lettuce, tomatoes and sour cream. Served with black beans and posole.

\$14

V CAN BE ORDERED VEGETARIAN STYLE FOR \$2 LESS

F+S CHORIZO CHICKEN

Tender chicken breast stuffed with Mexican chorizo, Pico de Gallo, and Asadero cheese, wrapped breaded and seared, and then deep fried. Served with a chipotle pepper cream sauce, Southwest black beans and a yellow posole.

\$16



FEATURES

CARNITAS

Slow roasted and succulent seasoned pork accompanied by fresh Pico de Gallo, Asadero cheese, guacamole, and fresh limes. Served with grilled corn tortillas, south west black beans and yellow posole.

\$16

CEDAR PLANK TEQUILLA LIME SALMON

7 oz. Atlantic salmon roasted on a cedar plank with tequila lime butter. Served with a jicama rustique, black bean corn relish, sautéed asparagus and plenty of lemons.

\$19

F+S PORTABELLA ENCHILADA

Zucchini, yellow squash, portabella mushrooms, green onion and Poblano peppers layered with Ancho red sauce and smothered with melted Asadero cheese. Served with shredded lettuce and fresh lime.

\$17

F+S SONORAN HALIBUT

Fresh 7 oz Atlantic Halibut crusted with our own cilantro pesto and pan seared to perfection. Topped with fresh pineapple-mango salsa and served with fresh vegetable atop a grilled jicama rustique.

\$25

GUACAMOLE CHICKEN PASTA

Angel hair pasta tossed in a white wine garlic cream sauce; finished with guacamole and Pico de Gallo. Topped with a marinated and seared chicken breast, spiced Asadero cheese and fresh limes. Squeeze the Ancho chili rubbed limes on the pasta for a fresh twist!

\$15

V CAN BE ORDERED VEGETARIAN STYLE FOR \$2 LESS

F+S CHILI RELLENOS

A breaded fresh Poblano pepper stuffed with Chevre and melted Asadero cheeses and baby shrimp layered over a bed of shredded cabbage. Served with chipotle cream sauce, south west black beans and yellow posole.

\$17



DESSERT

CHOCOLATE TOFFEE MOUSSE WITH KAHLUA

Pieces of golden toffee crunches float among clouds of creamy, rich Kahlua'd chocolate mousse.

\$5

XANGO FRIED CHEESECAKE

Rich, smooth cheesecake with a slightly tangy finish, rolled in a melt-in-your-mouth, flaky pastry tortilla. Deep fried to a crisp and drizzled with caramel sauce.

\$5

CRÈME BRULÉ

Elegant, smooth and creamy, hand-fired crème Brule... a stylish finish to your evening.

\$5

FRIED ICE CREAM

Vanilla Bean ice cream coated with meringue, rolled in crispy sugar flakes and fried to golden perfection. Topped with white and dark chocolate then drizzled with caramel sauce.

\$5

F+S HOMEMADE WHITE CHOCOLATE BREAD PUDDING

A unique Native American bread pudding served warm with surprisingly delicate custard, strewn with gooey white chocolate, caramel, vanilla and bits of fruit.

\$5

COOKIES AND MILK

Two chocolate chip and two white chocolate macadamia nut cookies served warm with a tall glass of milk.

\$5

CHOCOLATE GECKO

\$3



LEGEND

F+S Fire + Spice Signature Dishes

 A Little Bit of Zest  Spicy Pleasure

 Sizzling  Vegetarian

Fire + Spice authentic logo steak knives and spice grinders are available for purchase. Please ask your server.



We Proudly Brew
STARBUCKS COFFEE



Steeped in history and rich in culture – Arizona cuisine is a unique blend of traditional Native American artisan recipes, the refined tastes of Old Spain and the spices, peppers and cheeses of Old and New Mexico.

Explorers of old were drawn to Arizona by the promise of untold wealth and riches. Flavored by the culinary influences of each group, the cuisine at Fire + Spice delivers a dining experience that engages and inspires the senses.

From presentations where the plate is the canvas and the food is the paint; to the captivating aromas; to the mingling of textures; to authentic tastes and robust flavors... Fire + Spice is an experience unlike any other.

Standing at the vanguard of nouveau Arizona cuisine, Fire + Spice presents a new genre of Southwestern style dishes – influenced by centuries-old preparations and refined for today's discerning palates.

Welcome to Fire + Spice.

Enjoy.