



Executive Chef
Miguel Heredia

LUNCH

STARTERS

PROSCIUTTO CHIPS & MANGO SALSA 10

Mango, Serrano Pepper, Cilantro, Scallions

CHORIZO & GOAT CHEESE TAQUITOS 9

Cabbage, Salsa Verde, Cotija Cheese

LODGE GUACAMOLE 9

House Pico de Gallo, Cotija Cheese, Lime, Warm Corn Tortilla Chips

SALADS

HOUSE SALAD 9

Artisanal Field Greens, Heirloom Tomatoes, Shaved Red Onion, Cucumber
Roasted Pepper Vinaigrette

Add Grilled Chicken Breast 4 | Add Grilled Sea of Cortez Shrimp 7

SPINACH & GOAT CHEESE SALAD 13

Baby Spinach, Candied Pecans, Goat Cheese, Tangy Honey Mustard Vinaigrette

Add Grilled Chicken Breast 4 | Add Grilled Sea of Cortez Shrimp 7

OLD PUEBLO CAESAR 11

Romaine Hearts, Grilled Corn, Crispy Corn Tortilla Rajas, Roasted Garlic Cloves, Chipotle Caesar Dressing

Add Grilled Chicken Breast 4 | Add Grilled Sea of Cortez Shrimp 7

SOUTHWEST COBB SALAD 18

Adobo Chicken, Black Beans, Roasted Corn, Tomato, Queso Fresco, Avocado Ranch



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ENTRÉES

ROASTED POBLANO PENNE PASTA 13

Charred Poblano Cream Sauce, Toasted Pepitas, Blistered Heirloom Tomatoes, Sweet Corn, Baby Spinach

Add Grilled Chicken Breast 4 | Add Grilled Sea of Cortez Shrimp 7

CIELOS CLUB 13

Applewood Smoked Bacon, Turkey, Honey Baked Ham, Monterey Jack, Artisanal Greens

Shaved Red Onion, Avocado, Poblano Aioli, Toasted Barrio Bread, House Steak Fries

LODGE BURGER 14

Signature Chuck Brisket Blend, Sharp Cheddar, Red Onion, Tomato, Field Greens, Bacon Jam

Poblano Aioli, Toasted Barrio Brioche Bun, House Pickle, House Steak Fries

JACKKNIFE TACOS 13

Pork Carnitas | Carne Asada | Grilled Mahi Mahi

Cabbage, Pico de Gallo, Cotija Cheese, Lime, Salsa Tatemada, Flour Tortillas

BBQ PULLED PORK SANDWICH 14

House Sweet Ancho BBQ Sauce, Spicy House Coleslaw, Toasted Brioche Bun, House Steak Fries

CHARRED GREEN CHILE ENCHILADAS 13

Slow Braised Chicken, House Charred Salsa Verde, Mexican Crema, Cotija Cheese, Corn Tortillas

Charro Beans, Spanish Rice

CHIPOTLE HONEY GLAZED CHICKEN 16

Chicken Breast, Sweet Potato Purée, Sautéed Spinach, Roasted Root Vegetables

HALF DOZEN CHICKEN WINGS 13

House Steak Fries, House Blue Cheese Dressing

Choice of Arizona Gunslinger Hot Sauce or House Sweet Ancho BBQ Sauce

Menu subject to change. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. A 20% service charge will be added to parties of 6 or more. 100% of the service charge will be distributed to service personnel.