

# Cielas

## DINNER

### STARTERS

#### **TOAST TRIO** Single 4 | Three 11

**Avocado Toast** Barrio Bread, Smoked Salmon, Shaved Red Onion, Crème Fraîche, Lemon Zest

**Arizona Fig** Barrio Bread, Blue Cheese Cream Spread, Candied Pecans, Dried Cranberry, Maldon Sea Salt

**Desert Honey Butter** Barrio Bread, Granny Smith Apples, Sweet Bee Pollen

#### **CHEF'S BOARD** 18

Artisanal Cheeses, Cured Meats, House Pickled Vegetables, Dried Fruits, Nuts  
House Jam, Grilled Barrio Bread

#### **QUESO FUNDIDO** 9

Asadero, Oaxaca, Monterey Jack, Warm Corn Tortillas

**Add House Chorizo** 3

#### **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** 8

Artisanal Field Greens, Heirloom Tomatoes, Shaved Red Onion, Cucumber  
Creamy Cucumber Vinaigrette

#### **SUMMER VEGETABLE SALAD** 11

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

#### **OLD PUEBLO CAESAR** 10

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

#### **THREE SISTERS SALAD** 12

Baby Spinach, White Bean Purée, Roasted Sweet Corn, Crispy Shallots  
Butternut Squash, Pepita Pesto Vinaigrette

# Cielas

## DINNER

### ENTRÉES

#### **ROASTED POBLANO PENNE PASTA 18**

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**

#### **MOLE POBLANO 16**

Bone-In Chicken Breast, Charro Beans, Spanish Rice, Warm Corn Tortillas

#### **CHICKEN MOLE MANCHAMANTELES 22**

Summer Vegetable Succotash, Green Apple, Rehydrated Apricots, Pickled Onion  
Pineapple, Toasted Sesame Seed, Warm Corn Tortillas

#### **SQUASH BLOSSOM & HUITLACOCHÉ TAMALES 22**

Green Corn, Cheddar, Black Beans, Salsa Tatemada

#### **PILONCILLO & ANCHO GLAZED SALMON 25**

Baby Spinach, Sweet Potato Gratin, Ancho Beurre Blanc

#### **PRINCE EDWARD ISLAND MUSSELS 19**

Red Pepper-Ancho Broth, Grilled Nopal, House Chorizo, Sweet Corn  
Tri-Color Quinoa, Barrio Bread Points

#### **BONE-IN PORK CHOP 22**

Spiced Apple Chutney, Brussels Sprouts, Mustard Cream Sauce, Blue Corn Muffin

#### **MAR Y TIERRA 38**

6 oz. Filet Mignon, Three Sea of Cortez Shrimp, Chile Guajillo Butter, Micro Salad

#### **13OZ. TWICE-COOKED RIBEYE 32**

Fingerling Potatoes, Charred Asparagus, Chile Poblano Demi-Glace

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