

Cielas

Executive Chef
Miguel Heredia

LUNCH

STARTERS

ANCHO PORK BELLY SLIDERS 13

Barrio Rojo Ale Braised Onion Marmalade, Roasted Garlic Chipotle Aioli, Roasted Pepper Slaw, Pickled Fresno Chile, Desert Spiced Fries

CARNE SECA 10

Crispy Beef Machaca, House Pico de Gallo, Lime, Warm Flour or Corn Tortillas

LODGE GUACAMOLE 9

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

GRILLED LAMB CHOPS 11

Pepita Salsa, Tamarindo Reduction, Fresno Chile, Shaved Fennel, Wild Arugula Salad **GF**

ENTRÉE SALADS

HOUSE SALAD 11

Artisanal Greens, Cherry Tomatoes, Shaved Red Onion, Cucumbers, Roasted Pepper Vinaigrette **GF**

Add Marinated Grilled Chicken Breast 4 | Add Desert Spiced Grilled Shrimp 7

WARM SPINACH SALAD 14

Lightly Sautéed Spinach, Panela Cheese, Applewood Smoked Candied Bacon, Walnuts, Cranberries, Golden Raisins, Crispy Shallots, Pumpkin Chipotle Vinaigrette **GF**

Add Marinated Grilled Chicken Breast 4 | Add Desert Spiced Grilled Shrimp 7

ARUGULA SALAD 14

Arugula, Golden Beets, Roasted Carrots, Pomegranates, Goat Cheese, Ancho Agave Vinaigrette **GF**

Add Marinated Grilled Chicken Breast 4 | Add Desert Spiced Grilled Shrimp 7

SOUTHWEST SALAD 16

Romaine, Corn, Fava Beans, Red Peppers, Panela Cheese, Tomatoes, Avocado Cilantro Vinaigrette **GF**

Add Marinated Grilled Chicken Breast 4 | Add Desert Spiced Grilled Shrimp 7

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ENTRÉES

SAVORY EMPANADAS 13

Baked Savory Turnover Crust, Traditionally Braised Beef, Crema, House Pico de Gallo, Spanish Rice, Charro Beans

CIELOS' CAPRESE 13

Rustic Focaccia Bread, Fresh Mozzarella, Tomato, Fire Roasted Poblano Pesto, Avocado, Desert Spiced Fries **vg**

Add Marinated Grilled Chicken Breast 4

GREEN CHILE TAMALES 15

Calabacitas, Zucchini, Squash, Roasted Red Peppers, Green Corn Rajas **vg**

LODGE BURGER 14

House Pressed Angus Beef, Pepper Jack Cheese, Haystack Onions, Tomato, Lettuce, Lodge Pickles, Applewood Smoked Candied Bacon, Chipotle Aioli, Desert Spiced Fries

JACKKNIFE TACOS 15

Pick Three: **Pork Belly Chicharrones | Carne Asada | Shrimp**

Cabbage, House Pico de Gallo, Cotija Cheese, Lime, Salsa de Árbol, Rice, Charro Beans, Flour or Corn Tortillas

HATCH GREEN CHILE PASTA 15

Grajeda Farms Hatch Green Chile, Fettuccine, Parmesan, Corn, Squash, Cherry Tomatoes, Tortilla Strips

Add Marinated Grilled Chicken Breast 4 | Add Desert Spiced Grilled Shrimp 7

HERB BAKED CHICKEN 16

Free Range Half Roast Chicken, Poblano, Corn, Wild Rice Walnut Pilaf, Baby Carrots, Pan Jus

GF: Gluten Free | **VEG:** Vegan | **VG:** Vegetarian

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.