

Cielos

Executive Chef
Adrian Castillo

BAR MENU

CRAFT COCKTAILS

SPICY SONORAN MARTINI 11

Hendrick's Gin, Ancho Reyes Poblano Liqueur
Muddled Jalapeño & Cucumber, Cilantro, Lime

LODGE MARGARITA 10

Three Wells Tequila, Piloncillo, Cointreau, Lime

GRAPEFRUIT COSMO 11

Mission Vodka, Ruby Red Grapefruit Juice
Chambord, Cointreau, Cranberry, Lime

GIN N' FEVER TREE TONIC 10

Commerce Gin, Fever Tree Classic Indian Tonic, Lime

CIELOS FASHIONED 11

Del Bac Whiskey, Turbinado, Angostura Bitters
Luxardo Maraschino Cherry, Orange Peel

DARK N' STORMY 10

Thumb Butte Dark Rum, Angostura Bitters
Golden Falernum, Ginger Beer, Lime

LOCAL BEER FLIGHTS

Select 4 local beers on tap 8

HAPPY HOUR

3PM TO 6PM DAILY

Select Draft Beer 4

Select Wine by the Glass 5

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

Cielos

BAR MENU

BAR FOOD

TOAST TRIO 11

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

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

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

CHEF'S BOARD 18

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

LODGE GUACAMOLE 9

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

CHORIZO & GOAT CHEESE

TAQUITOS 9

Cabbage, Salsa Verde, Cotija Cheese

HALF DOZEN CHICKEN WINGS 13

House Blue Cheese Dressing

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

LODGE BURGER 13

Signature Chuck Brisket Blend, Tomato, Pepper Jack
Beer Battered Onion Ring, Field Greens, Lodge Sauce
House Pickle, Toasted Brioche Bun, House Steak Fries

STREET TACOS 9

Pork Carnitas | Carne Asada | Beer Battered Fish

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