

Cielas

Executive Chef
Adrian Castillo

LUNCH

STARTERS

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 9

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

Creamy Cucumber Vinaigrette

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

SUMMER VEGETABLE 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

THREE SISTERS SALMON SALAD 18

Piloncillo-Chilli Glaze, Baby Spinach, White Bean Purée, Roasted Sweet Corn, Crispy Shallots

Butternut Squash, Pepita Pesto Vinaigrette

Cielos

LUNCH

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, Dijonnaise, Toasted Barrio Bread, House Steak Fries

LODGE BURGER 13

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

STREET TACOS 13

Pork Carnitas | Carne Asada | Beer Battered Fish

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

SWEET ANCHO BABY BACK RIBS 15

House Sweet Ancho BBQ Sauce, Spicy House Coleslaw, House Steak Fries

HALF DOZEN CHICKEN WINGS 13

House Steak Fries, House Blue Cheese Dressing

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

MOLE POBLANO 16

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

PRINCE EDWARD ISLAND MUSSELS 17

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

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.