

# Cielas

## 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**

#### **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. A 20% service charge will be added to parties of 6 or more. 100% of the service charge will be distributed to service personnel.