

Cielos

Executive Chef
Miguel Angel Heredia

BAR MENU

BAR FOOD

TOAST TRIO Single 4 | Trio 12

Avocado Toast: Barrio Bread, Smoked Salmon, Lemon Jalapeño Preserve, Watermelon Radish

Apple Toast: Barrio Bread, Caramelized Apple Compote, Brie Cheese, Candied Bacon

Cactus Toast: Barrio Bread, Serrano Cactus Marmalade, Peanut Clusters, Maldon Sea Salt

GRILLED LAMB CHOPS 11

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

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, Corn Tortilla Chips **GF**

CHEF'S BOARD 18

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

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 10

Pick Two:

Pork Belly Chicharrones | Carne Asada | Shrimp

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

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