

# Cielos

**Executive Chef**  
**Miguel Angel Heredia**

## 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 14**

Signature Chuck Brisket Blend, Sharp Cheddar  
Tomato, Field Greens, Bacon Jam, Poblano Aioli  
Toasted Barrio Brioche Bun, Pickle, House Steak Fries

#### **JACKKNIFE TACOS 9**

**Pork Carnitas | Carne Asada | Grilled Mahi Mahi**

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

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## CRAFT COCKTAILS

### CHILI MANGO MARGARITA 11

Sauza Premium Tequila, Muddled Serrano, Mango, Orange, Lime

### LODGE MARGARITA 10

Three Wells Tequila, Piloncillo, Cointreau, Lime

### GRAPEFRUIT COSMO 12

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

### AGAVE BASIL GIMLET 12

Hendricks Gin, Fresh Basil, Organic Agave, Lime

### CIELOS FASHIONED 14

Del Bac Whiskey, Honey Syrup, Bitters,  
Luxardo Cherry, Candied Pork Belly

### “JACKKNIFES” COUPE 13

Infused Broken Barrell Bourbon, St Germain Elderflower,  
Muddled Luxardo Cherry, Simple Sryup, Citrus

### CIELOS SPRITZ 11

Prosecco, Aperol, Organic Simple, Cranberry,  
Soda, Orange

## LOCAL BEER FLIGHTS

Select 4 local beers on tap 8

## ESPUMOSO

### SWEET HABANERO LIME, CHAMPAGNE, CILANTRO 9

### ORGANIC PRICKLY PEAR, CHAMPAGNE, ORANGE 9

### CLASSIC KIR ROYALE- CRÈME DE CASSIS, CHAMPAGNE, LEMON 11

## 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.

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## DESSERT

### **HAZELNUT COFFEE 10**

Frangelico, Irish Cream, Coffee, Whipped Cream, Chocolate

### **MEXICANA COFFEE 10**

Patron XO, Coffee, Whipped Cream, Chocolate

Menu subject to change. A 20% service charge will be added to parties of 6 or more. 100% of the service charge will be distributed to service personnel.

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