

Cielas

Executive Chef
Miguel Heredia

DINNER

STARTERS

TOAST TRIO Single 4 | Trio 11

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

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

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

CHEF'S BOARD 18

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

PROSCUITTO CHIPS & MANGO SALSA 10

Mango, Serrano Pepper, Cilantro, Scallions

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 6

Artisanal Field Greens, Heirloom Tomatoes, Shaved Red Onion, Cucumber
Roasted Pepper Vinaigrette

SPINACH & GOAT CHEESE SALAD 9

Baby Spinach, Candied Pecans, Goat Cheese, Tangy Honey Mustard Vinaigrette

OLD PUEBLO CAESAR 7

Romaine Hearts, Grilled Corn, Crispy Corn Tortilla Rajas, Roasted Garlic Cloves, Chipotle Caesar Dressing

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ENTRÉES

ROASTED POBLANO PENNE PASTA 18

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

CHIPOTLE HONEY-GLAZED CHICKEN 19

Chicken Breast, Sweet Potato Purée, Sautéed Spinach, Roasted Root Vegetables

SQUASH BLOSSOM & HUITLACOCHÉ TAMALES 22

Green Corn, Cheddar, Black Beans, Salsa Tatemada

PILONCILLO & ANCHO GLAZED SALMON 25

Baby Spinach, Sweet Potato Gratin, Ancho Beurre Blanc

BRAISED SHORT RIB 32

Corn Purée, Fried Brussels Sprouts, Haystack Onions

BONE-IN PORK CHOP 22

Spiced Apple Chutney, Brussels Sprouts, Mustard Cream Sauce

MAR Y TIERRA 38

6 oz. Filet Mignon, Three Sea of Cortez Shrimp, Chile Guajillo Butter, Micro Salad

13OZ. TWICE-COOKED RIBEYE 34

Fingerling Potatoes, Charred Asparagus, Chile Poblano Demi-Glace

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