



BAR MENU

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 13

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
Syrup, Citrus

CIELOS SPRITZ 11

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

LOCAL BEER FLIGHTS

Select 4 local beers on tap 8

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.



BAR MENU

ESPUMOSO

**SWEET HABANERO LIME,
CHAMPAGNE, CILANTRO 9**

**ORGANIC PRICKLY PEAR,
CHAMPAGNE, ORANGE 9**

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

DESSERT

HAZELNUT COFFEE 10
Frangelico, Irish Cream, Coffee, Whipped
Cream, Chocolate

MEXICANA COFFEE 10
Patron XO, Coffee, Whipped Cream, Chocolate

Cielas

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 13

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

STREET TACOS 9

Pork Carnitas | Carne Asada | Beer Battered Fish

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

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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