

Cielas

Executive Chef
Adrian Castillo

DINNER

STARTERS

TOAST TRIO Single 4 | Three 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

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 8

Artisanal Field Greens, Heirloom Tomatoes, Shaved Red Onion, Cucumber
Creamy Cucumber Vinaigrette

SUMMER VEGETABLE SALAD 11

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

OLD PUEBLO CAESAR 10

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

THREE SISTERS SALAD 12

Baby Spinach, White Bean Purée, Roasted Sweet Corn, Crispy Shallots
Butternut Squash, Pepita Pesto Vinaigrette

Cielas

DINNER

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

CHICKEN MOLE MANCHAMANTELES 22

Summer Vegetable Succotash, Green Apple, Rehydrated Apricots, Pickled Onion
Pineapple, Toasted Sesame Seed, Warm Corn Tortillas

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

PRINCE EDWARD ISLAND MUSSELS 19

Red Pepper-Ancho Broth, Grilled Nopal, House Chorizo, Sweet Corn
Tri-Color Quinoa, Barrio Bread Points

BONE-IN PORK CHOP 22

Spiced Apple Chutney, Brussels Sprouts, Mustard Cream Sauce, Blue Corn Muffin

MAR Y TIERRA 38

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

13OZ. TWICE-COOKED RIBEYE 32

Fingerling Potatoes, Charred Asparagus, Chile Poblano Demi-Glace

Menu subject to change. Parties of six or more will have an automatic 20% gratuity added to their bill.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.