

Cielas

Executive Chef
Miguel Heredia

DINNER

STARTERS

CRAB CHILE RELLENO FUNDIDO 12

Grajeda Farm's Stuffed Hatch Chile, Menonita Cheese, Pico de Gallo, Warm Corn Tortillas

LODGE GUACAMOLE 9

House Pico de Gallo, Cotija Cheese, Lime, Corn Tortilla Chips **GF**

CARNE SECA 10

Crispy Beef Machaca, House Pico de Gallo, Lime, Warm Flour or Corn Tortillas

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, Pickled Fresno Chile Slaw, Desert Spiced Fries

CHEF'S BOARD 18

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

ENTRÉE SALADS

HOUSE SALAD 9

Artisanal Greens, Cherry Tomatoes, Shaved Red Onions, Cucumbers, Roasted Pepper Vinaigrette **GF**

Add Marinated Grilled Chicken Breast 4 | Add Desert Spiced Grilled Shrimp 7

WARM SPINACH SALAD 10

Lightly Sautéed Spinach, Panela Cheese, Applewood Smoked Candied Bacon, Walnuts, Cranberries, Golden Raisins, Crispy Shallots, Pumpkin Chipotle Vinaigrette **GF**

Add Marinated Grilled Chicken Breast 4 | Add Desert Spiced Grilled Shrimp 7

ARUGULA SALAD 10

Arugula, Golden Beets, Roasted Carrots, Pomegranates, Goat Cheese, Ancho Agave Vinaigrette **GF**

Add Marinated Grilled Chicken Breast 4 | Add Desert Spiced Grilled Shrimp 7

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LODGE PASTA 20

Fresh Spinach Pasta, Sautéed Mussels, Spanish Chorizo, Fennel, Lemon Saffron Broth

HERB BAKED CHICKEN 21

Free Range Half Roast Chicken, Poblano, Corn, Wild Rice Walnut Pilaf, Baby Carrots, Pan Jus **GF**

GREEN CHILE TAMALES 22

Calabacitas, Zucchini, Squash, Roasted Red Peppers, Green Corn Rajas **VG**

PORK CHOP 25

Bone-in Adobo Agave Glazed Pork Chop, Fava Beans, Corn, Pico de Gallo, Broccolini

HERB CRUSTED SALMON 26

Lemon Preserve, White Beans, Rainbow Chard, Morita Date Sauce

SEARED SCALLOPS 28

Sweet Potato Purée, Sautéed Pancetta Lardons, Haricot Vert, Guajillo Drizzle **GF**

SONORAN STEAK 29

7oz Tender Bistro Steak, Grilled Street Corn Cocktail, Fire Roasted Slaw, Cornbread, Smashed Potatoes, Grilled Green Onions **GF**

13OZ NY STRIP 35

Roasted Medley Root Vegetables, Carrots, Fingerling Potatoes, Red Onions, Parsnips, Grilled Asparagus, Chimichurri **GF**

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

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.