



# DINNER STARTERS

Executive Chef Wesley Watson

## CHIPS AND SALSA 9

Arizona Chile Dusted Corn Tortilla Chips, Lodge Roasted Salsa [GF, VG, VEG](#)

## LODGE GUACAMOLE 11

Avocado, Tomato, Green Chiles, Red Onion, Lime, Cilantro, Cotija Cheese [GF, VG](#),

## GRILLED LAMB CHOP 19

New Zealand Grilled Lamb Chops, Arugula, Red Bell Pepper, and Jicama Micro Salad, Cilantro Vinaigrette, Apple Chutney [GF](#)

## ALBONDIGAS 16

Spanish Style Meatballs, Seasoned Broth, Melted Chihuahua and Oaxaca Cheese , Cilantro , Mint , and Toast Points

## FUNDIDO 15

Cielos Cheese Sauce, Green Chilies, Roasted Corn Salsa, Chihuahua and Oaxaca Cheese, topped with Pickled Onions, Cotija, and served with Seasoned Corn Chips [GF, VG](#)

## CHARRED OCTOPUS 19

Octopus , Apple Chutney, Arugula, Red Bell Pepper, and Jicama Micro Salad, Cilantro Vinaigrette, and Balsamic Glaze

## CHEF'S BOARD 25

Artisanal Cheeses, Cured Meats, Dried Fruits, Nuts, House Pickled Vegetables, Seasonal House Jam, Toasted Crostini

## STARTER SALAD

### DESERT GREEN SALAD 12

Mixed Greens, Cherry Tomatoes, Julienne Jicama, Cucumber, Roasted Corn, Burnt Honey Morita Vinaigrette [GF, VG](#),

### SPINACH AND ARUGULA SALAD 13

Fresh Spinach, Arugula, Butternut Squash, Candied Walnuts, Queso Fresco, Cranberries, Golden Raisins, Red Bell Pepper Vinaigrette [GF, VG](#)

### SOUTHWEST CAESAR SALAD 12

Romaine, Marinated Tomato Concasse , Cilantro, Cotija Cheese, Crostinis, and Caesar Dressing

### TACO SALAD 15

Fried Tortilla Shell, Mixed Greens, Black Beans, Roasted Corn, House Pico, Avocado Crema, Cheese B

[GF](#): Gluten Free | [VEG](#): Vegan | [VG](#): Vegetarian

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

# Cielos

## DINNER ENTRÉES

### ROASTED GREEN CHILE TAMALES 25

Hatch Green Chile Tamale, Zucchini, Summer Squash, Chayote, Corn and Pepper Calabacitas, Poblano Crema, and Cotija Cheese. Topped with Corn Rajas [VG](#)

### LODGE PASTA 25

Fettuccine, Red Bell Pepper Cream Sauce, Spinach, Blistered Cherry Tomatoes, Goat Cheese, and Grilled Toast Points [VG](#)

**Add Chicken 6 | Add Shrimp 8**

### SONORAN SALMON 29

Pan Seared Salmon, Risotto Elote, Roasted Corn, Manchego and Cotija Cheese, Cilantro, Fried Haricot Vert, Red Bell Pepper Coulis

### BARRAMUNDI 32

Sea Bass, Roasted Corn & Fava Bean Succotash, Blistered Cherry Tomatoes, Micro Greens, Poblano Cream Sauce

### SCALLOPS 38

Seared Scallops, Risotto Elote, Roasted Corn, Manchego Cheese, Cilantro, Cotija, Cherry Tomatoes, Spinach, Citrus Verde Cream Sauce

**Add Shrimp 8**

### POLLO SANTA CRUZ 28

Roasted Airline Half Chicken, Baby Heirloom Carrots, Broccolini, Charred Onion Mashed Potatoes, Santa Cruz Gravy

### AL PASTOR GRILLED PORK CHOP 36

Grilled Pork Chop, Roasted Corn, Blistered Cherry Tomatoes, Butternut Squash, Black Beans, Achiote, and Adobo Sauce [GF](#)

### D.M. HANGER STEAK 32

Marinated Grilled Hanger Steak, Charro Beans, Green Adobo, Grilled Spring Onions, Chile Dusted Tortilla Strips,

### MAR Y TIERRA 49

Grilled Ribeye, Roasted Fingerling Potatoes, Grilled Diver Scallops, Green Adobo Compound Butter, Grilled Asparagus

**Add Shrimp 8**

### SHORT RIB 40

Slow Braised Beef Short Rib, Charred Onion Mashed Potatoes, Roasted Baby Carrots, and Cielos Mole

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