



# LUNCH

Executive Chef Wesley Watson

## INTRODUCTIONS

### 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](#),

### MINI TOSTADA TRIO 9

Three Mini Bean Tostadas, Cabbage, Cheese Blend, House Salsa Trio (1) Roasted Red (1) Southwest Green, and (1) Pico

### 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](#)

### GRILLED LAMB CHOP 19

New Zealand Grilled Lamb Chops, Arugula, Red Bell Pepper, and Jicama Micro Salad, Cilantro Vinaigrette, Apple Chutney

## STARTER SALADS

### DESERT GREEN SALAD 12

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

**Add Chicken 6 | Add Shrimp 8**

### SPINACH AND ARUGULA SALAD 15

Fresh Spinach, Arugula, Butternut Squash, Candied Walnuts, Queso Fresco, Cranberries, Golden Raisins, Red Bell Pepper

Vinaigrette [GF, VG](#)

**Add Chicken 6 | Add Shrimp 8**

### SOUTHWEST CAESAR SALAD 14

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

**Add Chicken 6 | Add Shrimp 8**

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

Menu subject to change.

\*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

## LUNCH

### ENTRÉES

#### TACO SALAD 15

Fried Tortilla Shell, Mixed Greens, Black Beans, Roasted Corn, House Pico, Avocado Crema, Cheese Blend  
**Add Chicken 6 | Add Shrimp 8**

#### CIELOS CLUB 16

Sliced Turkey, Jalapeno Bacon, Green Chilli, Lettuce, Tomato, Grilled Onions, Jalapeno Mayonnaise, Melted Cheese, and House Fries

#### ROASTED GREEN CHILE TAMALE 25

Green Chile Tamale, Calabacitas, Yellow Squash, Zucchini, Chayote, Poblano Crema, Corn Rajas **VG**

#### THE LODGE BURGER\* 18

Hand Pressed Grass Fed Ground Beef, Jalapeno Tomato Bacon Jam, Mixed Greens, House Pickles, Sharp Cheddar, and Lodge Fries

#### 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**

#### TORTA CARNITAS 16

Seasoned Carnitas, Lettuce, Tomato, Grilled Onions, Avocado, Jalapeno Mayonnaise, Chihuahua, and Oaxaca Cheese  
**Add Picante Sauce 2**

#### JACKKNIFE TACOS 15

Pick Two: Pork Carnitas | Shrimp | Steak  
Charro Beans, Sonoran Rice, Red Onions, Cabbage, Salsa, Cilantro  
Warm Flour or Corn Tortillas

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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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