

# Cielos

## BAR MENU



### BAR FOOD

#### CHIPS AND SALSA 9

Arizona Chile Dusted Corn Tortilla Chips, Lodge Roasted Salsa

#### LODGE GUACAMOLE 11

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

#### JACKKNIFE TACOS 12

Pick Two: Pork Carnitas | Shrimp | Steak, Red Onions, Cabbage, Salsa, Cilantro

Warm Flour or Corn Tortillas

#### CHARRED OCTOPUS 19

Jalapeno Bacon, Red Peppers, Jicama Micro Salad with Ancho Chile Gastrique

#### THE LODGE BURGER\* 18

Hand Pressed Grass Fed Ground Beef, Jalapeno Bacon, Tomato, Onion, Mixed Greens, White Cheddar, Stone Ground Mustard and House Fries

#### FUNDIDO 15

Mixed Cheese, Green Chilies, House Chorizo, topped with Pickled Red Onions, and Micro Cilantro. Served with Seasoned Corn Chips [GF](#), [VG](#)

#### CIELOS FRIES 12

Mexican Cheese Blend, Red Onions, Charro Beans, Chipotle Crema, Cotija, Corn, Pickled Jalapenos, and House Pico **Add Chicken 6 | Add Steak 6** [GF](#),

[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.

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## CRAFT COCKTAILS

LOCAL FAVORITE



### LODGE MARGARITA 10

Sauza Silver Premium Tequila, Piloncillo, Triple Sec, Lime  
Add Prickly Pear or Strawberry 12

### MANGONADA MARGARITA 11

Sauza Premium Tequila, Chamoy, Mango, Orange, Lime Tajin

AWARD WINNING



### MONSOON MARGARITA 14

Casadores Premium Reposado Tequila, Tamarindo, Guajillo Chile, Piloncillo, Blue Agave Foam

### GRAPEFRUIT COSMO 12

Smirnoff Premium Vodka, Ruby Red Grapefruit Juice, Chambord, Cranberry, Lime

### SONORAN MARTINI 12

Blue Clover Local Gin, Muddled Serrano, Agave, Chili Lime, Cucumber

### AGAVE BASIL GIMLET 12

Blue Clover Gin, Fresh Basil, Organic Agave, Lime

### CIELOS FASHIONED 14

Buffalo Trace Bourbon, Honey Syrup, Bitters, Luxardo Cherry

### DESERT MULE 14

Choice of Buffalo Trace Bourbon, Wheatly Vodka, or Sauza Tequila, Premium Ginger Beer, Rosemary Arbol Syrup, Lime

### JACKKNIFES SUNSET 12

Chateau Montaud Rose, Blended Strawberries, Simple Syrup, Lemon

### OLD PUEBLO MANHATTAN 15

Buffalo Trace Bourbon, Sweet Vermouth, Averna, Aztec Chocolate Bitters, Orange

### MEZCAL SOUR 15

Premium Mezcal, Squeezed Lemon, Egg Whites, Organic Agave

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## CRAFT COCKTAILS

### CIELOS SPRITZ 12

Champagne, Aperol, Organic Simple, Cranberry, Soda, Orange

### POE STREET DAIQUIRI 15

Meyers Dark Rum, Amaro, Fresh Lime, Amaretto Float, Organic Simple Syrup

## LOCAL BEER FLIGHTS

Select 4 local beers on tap 10

## ESPUMOSO

Sweet Chili lime, Champagne, Serrano 9

Organic Prickly Pear, Champagne, Orange 9



## HAPPY HOUR SPECIALS



HAPPY HOUR 3PM TO 6PM DAILY

### SELECT DRAFT BEER 4

Dos XX Lager, Shock Top, Tucson Blonde

### SELECT WINE BY THE GLASS 5

### LODGE MARGARITA 7

Sauza Silver Premium Tequila, Piloncillo, Triple Sec, Lime

### GRAPEFRUIT COSMO 7

Smirnoff Premium Vodka, Ruby Red Grapefruit Juice, Chambord, Soda Water

### HOT SHADE LEMONADE 7

Smirnoff Premium Vodka, Pressed Lemon, Simple Syrup, Grenadine, Soda Water

### TUCSON RANCH WATER 7

Premium Tequila, Squeezed Lime, Soda Water, Salt Rim

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## DESSERT

### HAZELNUT COFFEE 10

Frangelico, Irish Cream, Coffee, Whipped Cream, Chocolate

### MEXICANA COFFEE 10

Patron XO, Coffee, Whipped Cream, Chocolate

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