

Cielas

DINNER

Executive Chef Edwin Cole

Chef de Cuisine Andrew Curran

INTRODUCTIONS

CHIPS AND SALSAS 9

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

LODGE GUACAMOLE 11

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

GRILLED LAMB CHOPS 21

Cherry Ancho Demi Glace, Micro Salad [GF](#)

CEVICHE AND CHIPS* 14

Shrimp, Tomato, Jalapenos, Cilantro, Avocado, Red Onion and Fresh Lime Juice [GF](#)

CHORIZO FUNDIDO 15

Mixed Cheese, Green Chile, House Chorizo, Pickled Red Onions, Micro Cilantro and served with Warm Tortillas [GF](#),

RED CHILE COCONUT CURRY MUSSELS 22

Mussels, Spanish Chorizo, Lemon, Focaccia and Micro Cilantro

CHEF'S BOARD 25

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

SHRIMP FLAUTAS WITH TOMATILLO BROTH 16

Shrimp Filled Flour Tortillas with a Tomatillo Broth

SALADS

Add Chicken 5 | Add Shrimp or Salmon 8

DESERT GREEN SALAD 12

Mixed Greens & Romaine, Heirloom Cherry Tomatoes, Julienne Jicama, Cucumber, Red Onion and Pepitas
Prickly Pear Dressing [GF, VG, VEG](#)

SPINACH SALAD 15

Fresh Spinach, Gorgonzola, Apple, Quinoa, Grapes and Spiced Pecans
Blood Orange Vinaigrette [GF, VEG](#)

SOUTHWEST ARUGULA SALAD 15

Fresh Arugula, Watermelon, Candied Almonds, Queso Fresco, and Crispy Onions
Meyer Lemon Agave Vinaigrette [GF, VEG](#)

Cielos

DINNER

CAESAR SALAD 15

Romaine, Crispy Prosciutto, Shaved Parmesan, Cherry Tomatoes and Brioche Croutons
Caesar Dressing [GF, VEG](#)

ENTRÉES

ROASTED GREEN CHILE TAMALES WITH POBLANO CREMA 24

Green Chile Tamales, Calabacitas, Poblano Cream Sauce, and Tortilla Strips [VG](#)

VERA CRUZ SALMON 29

Fresh Salmon, Spanish Rice, Buttered Asparagus, Southwest Vera Cruz Sauce [VG](#)

LODGE PESTO PASTA 26

Green Chile and Basil Angel Hair Pasta with Cherry Tomatoes, Spinach, Cheese and Toast Points [VG](#)

Add Chicken 5 | Add Scallop 8 | Add Shrimp 8

DIVER SCALLOPS 42

Bacon Wrapped Scallops in a Mushroom and Spinach Cream Sauce, Sauteed Asparagus, Corn and Tomatoes with a Chamoy Chile Glaze

ROASTED AIRLINE CHICKEN 28

Roasted Airline Chicken, Green Chile Mashed Potatoes, Green Beans, Pearl Onions and Chicken Jus

GRILLED PORK CHOP 36

Twenty Four Hour Brined Pork Chop, Mango Pineapple Serrano Chutney, Smashed Potatoes, Broccolini and Serrano Apple GASTRIQUE [GF](#)

SHORT RIBS 42

Chile Colorado Slow Braised Short Rib, Green Chile Mashed Potatoes, Roasted Baby Carrots and Micro Cilantro [GF](#)

MAR Y TIERRA* 42

Hangar Steak, Bacon Wrapped Scallop, Blended Cheese, Mashed Potatoes and Grilled Seasonal Vegetables with Cherry [GF](#)

Ancho Demi Glace

[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.

Cielos

BAR MENU

BAR FOOD

CHIPS & SALSAS 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 [GF](#), [VG](#)

JACKKNIFE TACOS 12

Pick Two: Pork Carnitas | Shrimp | Steak
Cabbage, Salsa, Cilantro
Warm Flour or Corn Tortillas

CEVICHE WITH CHIPS* 12

Shrimp, Tomato, Jalapeno, Red Onion, Avocado,
Cilantro and Fresh Lime Juice [GF](#)

THE LODGE BURGER* 18

Grass Fed Ground Beef, Jalapeno Bacon, Tomato,
Onion Jam, Mixed Greens, American Cheese and
House Fries with Chipotle Mayo

CHORIZO FUNDIDO WITH WARM TORTILLAS 15

House Chorizo, Mixed Cheese, Green Chiles, Pickled
Red Onions and Micro Cilantro, served with Warm
Tortillas.

GRILLED LAMB CHOPS 19

Lamb Chops, Cherry Ancho Demi Glace and Micro
Salad

[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.](#)