

Cielos

LUNCH

Executive Chef Edwin Cole

STARTERS

CHIPS AND SALSA 9 GF, VG, VEG

Arizona Chile Dusted Corn Tortilla Chips, Lodge House Roasted Salsa

LODGE GUACAMOLE 11

Avocado, Tomato, Jalapeno, Red Onion, Lime, Cilantro, Cotija Cheese GF, VG,

SHRIMP FLAUTAS WITH TOMATILLO BROTH 16

Shrimp filled Flour Tortillas with a Tomatillo Broth

CEVICHE WITH CHIPS 14 GF

Shrimp, Tomato, Jalapeno, Red Onion, Avocado, Cilantro and Fresh Lime Juice

CHORIZO FUNDIDO WITH WARM TORTILLAS 15

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

STARTER SALADS (Cheese Bread Included)

Add Chicken 5 | Add Shrimp or Salmon 8

DESERT GREENS SALAD 12

Mixed Greens and Romaine, Heirloom Cherry Tomatoes, Julienne Jicama, Red Onion, Cucumbers and Pepitas Prickly Pear Dressing GF, VG, VEG

SPINACH SALAD 15

Fresh Spinach, Gorgonzola, Grapes, Apple, Quinoa and Spiced Pecans
Blood Orange Vinaigrette GF, VEG

SOUTHWEST ARUGULA 14 GF, VEG

Fresh Arugula, Watermelon, Candied Almonds, Queso Fresco and Crispy Onions
Meyer Lemon Agave Vinaigrette

CIELOS CAESAR SALAD 14 GF, VEG

Fresh Romaine, Crispy Proscuitto, Shaved Parmesan, Cherry Tomatoes and Brioche Croutons
Caesar Dressing

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ENTRÉES

TAMALE STUFFED CHILE 22

Green Chile Tamales, Cilantro Lime Rice

CHIPOTLE CREAM PASTA 20

Penne Pasta, Chipotle Cream Sauce, Tomato, Corn and Spinach

Add Chicken 5 | Add Shrimp or Salmon 8

PINEAPPLE GLAZED SALMON 20

Fresh Salmon with a Pineapple Chile Glaze, Cilantro Rice, Sauteed Spinach

THE LODGE BURGER* 18

Grass Fed Ground Beef, American Cheese, House Fries, Mixed Greens, House Pickles, Tomato Bacon Jam and House Aioli

THE LODGE TURKEY BURGER 18

Fresh Ground Turkey, House Fries, Mixed Greens, Tomato, Red Onion, Avocado and Provolone Cheese

GRILLED LAMB CHOPS 19

Lamb Chops, Cherry Ancho Demi Glace and Micro Salad

JACKKNIFE TACOS 15

Pick Two: Chicken | Pork Carnitas | Shrimp | Steak

Charro Beans, Sonoran Rice, Pico de Gallo, Cabbage, Lettuce, Salsa and Cilantro

Warm Flour or Corn Tortillas

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.