

Cielos

BAR MENU



BAR FOOD

LODGE GUACAMOLE 11

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

JACKKNIFE TACOS 12

Pick Two:

Carnitas | Carne Asada | Shrimp

Cabbage, House Pico de Gallo, Cotija Cheese, Lime, Salsa de Casa, Warm Flour or Corn Tortillas

CHIPS & SALSAS 9

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

CHARRED BRUSSELS 12

Roasted Bell Peppers, Lemon Garlic Butter, Manchego Cheese, Elote Seca [GF, VG](#)

THE LODGE BURGER* 18

House Pressed Grass Fed Ground Beef, Negra Modelo Mustard, Chihuahua Cheese, Jalapeno Bacon, Grilled Tomato, Arugula, Rosemary Red Chile Mayo, Tumbleweed Onions, Spicy Ketchup

WARM SAUTEED SHRIMP AND

AVOCADO SALSA 16

Shrimp, Avocado, Tomato, Green Chile, Onion, Cilantro, Lime [GF](#)

CHEF'S BOARD 25

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

[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.

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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, 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, Avena, 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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