



# CIELO ROJO

AUTHENTIC MEXICAN CUISINE



## CRAFT COCKTAILS – 17



**El Picante**  
Tequila cristalino, jalapeño, cilantro, pineapple, fresh squeezed lime, agave, tajin

**Clásico**  
Tequila reposado, Sour mix, fresh squeezed lime, agave, sea salt

**Mexican Mule**  
Jose Cuervo cristalino tequila, ginger beer, fresh squeezed lime, fresh mint

**Pideme La Luna**  
Lavender, fresh squeezed lemon, tito's vodka

**Sangria Blanca**  
White wine, St. Germain, simple syrup, fresh berries

**Oaxacan Old Fashioned**  
Mezcal, angostura bitters, agave, large ice cube, orange

**Callejon Del Beso**  
Hendricks Gin, Strawberry, agave, tonic water

**Carajillo**  
Mayan Winds Espresso, Licor 43, Jose Cuervo tequila cristalino, smoked rosemary

**Diego Rivera**  
Tequila Cristalino, Prosecco, Fresh squeezed lime, fresh fruit

**Martini Negra**  
Tito's vodka, simple syrup, lemon juice, dehydrated lemon

**A la Madre!**  
400 Conejos Mezcal, agave, passionfruit, fresh lemon and lemon zest

**La Nacional**  
Tequila reposado, fresh grapefruit, fresh squeezed lime, simple syrup, sparkling water, tajin

**Ruby's Espresso Martini**  
Fresh brewed espresso, chilled, Kahlua coffee liqueur, Jose Cuervo Cristalino tequila, chocolate shavings

**El Encanto**  
Tequila reposado, orange liqueur, coconut, fresh squeezed lime

**Sabor A Playa Michelada**  
Cerveza, hand-made michelada mix, tajin, serrano, cecina de carne

## CERVEZA

BARRIL — 12

Modelo Especial  
Pacifico  
Voodoo Juicy Haze IPA  
Corona Premier

BOTELLA — 7

Modelo Especial  
Modelo Negra  
Corona Extra  
Carta Blanca  
Victoria  
Tecate Light  
Corona Non-Alcoholic

## TEQUILA

100 Mares Blanco — Guanajuato, MX - 12  
Clase Azul Reposado - 35 | Blanco - 35  
Don Julio 1942 - 35 | 70 - 25 | Blanco - 15  
MIJENTA Añejo - 25 | Reposado - 15 | Blanco - 15  
Patron Reposado - 15 | Blanco - 15 | Cristalino - 25  
Casamigos Reposado - 15 | Blanco - 15  
Herradura Ultra Añejo - 20 | Blanco - 12  
Jose Cuervo Tradicional Cristalino - 12 | Reposado - 12  
Corazon Blanco - 12  
Corralejo Añejo - 12 | Reposado - 12 | Blanco - 12

## MEZCAI, BACANORA

400 Conejos — Oaxaca, MX - 20  
IZO Bacanora — Sonora, MX - 25

## WHISKEY, BOURBON

Jack Daniels Tennessee Whiskey — 12  
Crown Royal Canadian Whiskey — 15  
Johnnie Walker Black Label — 12  
Johnnie Walker Blue Label — 50  
Buchanans 12 Year — 15  
Buchanans Red Seal — 40  
Bulleit 95 Rye — 15  
Bulleit Bourbon — 15

## VODKA

Tito's — 12  
Grey Goose — 17

## VINO

TINTO

Guaname Pajaro Azul 16 / 60  
Guanajuato, México  
Bonanza Cabernet 11 / 40  
California

Bread & Butter Cabernet 11 / 40  
California

BLANCO

Symmetria Lola 12 / 40  
Valle de Guadalupe, MX

Terra Madi Trivarietal 12 / 40  
Querétaro, México

## SODA

FOUNTAIN — 4

Coca-Cola | Coke Zero | Sprite  
Orange Soda | Lemonade  
Unsweetened Iced Tea

BOTELLA — 6

Mexican Coke | Fanta Orange  
Topo Chico Sparkling  
Bottled Water — 2

## CAFÉ

Mayan Winds — Chiapas, MX  
Cafe de Olla - 5  
Drip - 4 | Espresso - 2



# CIELO ROJO

AUTHENTIC MEXICAN CUISINE

## APERITIVOS

**Chips & Salsa — GRATIS**  
Crispy tortilla chips, weekly selection of handmade salsa

**Elote Entero — 12**  
Grilled whole corn, tapatio salsa, tajin, cotija cheese, mayonnaise, cilantro

**Macha Fundido — 15**  
Oaxacan cheese, melted and crisped, chorizo, salsa macha, cherry tomato, sea salt, tortilla quemadita

**Guacamole con Chicharron — 15**  
Mashed avocado, fried pork rib, lime, onion, cilantro, tomato, serrano, roasted corn, queso fresco

**Carne Apache \* — 16**  
My dad's family recipe, a mexican dish of raw ground beef cured in citrus juice, seasoned with cilantro, onion and serrano; similar to ceviche or steak tartare

**Ostiones (6 or 12) \* — 15 / 30**  
East Coast oysters, lime, oyster dressing, serrano, cilantro, salsa

**Tiradito de Camarón y Pulpo \* — 25**  
Lime-cooked shrimp & octopus, Aguachile verde, cherry tomato, cucumber, radish, fresh herbs

**Camarones Cucaracha — 27**  
Large, head-on shrimp, charcoal grilled, salsa zaran-deada, salsa de cebolla, fresh herbs, lime

---

LARGAS DE SALVATIERRA, GTO (XL TACO)

**Mar y Tierra — 15**  
Hand-made tortilla, ranchero steak in a tomato salsa, grilled shrimp, whole beans, queso fresco, chiltepin, lime

**Nopal con Cebolla — 13**  
Hand-made tortilla, sauteed nopal and onion, whole beans, queso fresco

**Chicharron en Salsa — 13**  
Hand-made tortilla, fried pork crackling simmered in

**Enchiladas Mineras — 15**  
Shredded chicken, salsa roja, crema mexicana, queso fresco, potato, carrot

**Sopes de Chorizo y Papa — 15**  
Pork chorizo, potato, whole beans, crema mexicana, shredded lettuce, queso fresco

**Flautas — 15**  
Corn tortilla, shredded beef, salsa verde, crema mexicana, queso fresco, diced serrano

**Quesadilla — 13**  
Hand-made nixtamal corn tortilla, fresh squash blossom, beans, Oaxacan cheese and salsa macha

---

**Rajas con Crema — 13**  
Hand-made tortilla, sliced poblano, crema blanca, corn, whole beans, queso fresco

**Betabel — 13**  
Hand-made tortilla, whole beans, spinach, onion, tomato, grilled beet, queso fresco

## EN TORTILLA

**Tacos de Asada — 15**  
Hand-made nixtamal corn tortilla, grilled skirt steak, nopales, pickled onions, radish, fresh lime, salsa molcajete

**Tacos de Pastor — 15**  
Hand-made nixtamal corn tortilla, al pastor, onion, cilantro, grilled pineapple

**Tacos de Cabeza — 15**  
Hand-made nixtamal corn tortilla, Beef cheek, cilantro, cebolla, salsa roja

**Burrito Alambre — 16**  
Sonoran flour tortilla, Oaxacan cheese, Bell pepper, Cebolla Morada, Asada, Pastor, Tocino

**Burrito de Chile Poblano — 16**  
Sonoran flour tortilla, chile poblano, Oaxacan cheese, rice and beans, pico de gallo, crema fresca



## PLATOS FUERTES



**Mole Negro \* — 27**  
21 ingredient, traditional mole, chicken, roasted sesame seed, pickled onion, orange rice

**Mole Trio \* — 35**  
Mole Negro, Mole Verde, Mole Blanco, chicken, orange rice

**Camarones Rancheros — 25**  
Sauteed shrimp, tomato, serrano, cilantro, calabaza, rice, arugula

**Chile en Nogada — 25**  
Roasted poblano pepper, picadillo de carne, fruit, spices; walnut-based cream sauce, pomegranate, cilantro

**Fajitas — 27**  
Steak or Chicken fajitas, vegetables, serrano, hand-made tortilla, orange rice, beans, guacamole, crema mexicana

**El Chamorro — 27**  
Slow-roasted pork shank, rice, nopal, salsa roja, fresh herbs

**Carne Asada Tampiquena — 38**  
Arrachera steak, Enchilada Minera, sauteed nopal and onion, whole beans, mexican rice, guacamole, tortillas

**Las Pinches Carnitas Light — 25**  
24 hour marinated pork shoulder, cueritos, whole beans, orange rice, encurtido blend de Guanajuato, fresh herbs, tortillas

**Pescado en Salsa Verde — 25**  
Butterflied branzino, rice, salsa verde, grilled garlic, rosemary

**Filete Veracruzano — 25**  
Fish filet, tomato, diced serrano, olives, capers, vegetables

**Aguachile Ribeye — 35**  
12oz grilled ribeye, Aguachile salsa verde, cherry tomato, Serrano, fresh herbs, sea salt

**Molcajete Mexicano — 75**  
Must Try! Hot rock molcajete, grilled ribeye, grilled chicken breast, whole head-on shrimp, langoniza, grilled nopal, white onion, panela cheese, jalapeño, chiltepin, rice, beans, hand-made tortillas, salsa a la diablo

**El Jefe Steak (shareable) — 100**  
36 oz porterhouse steak, salsa chimichurri, salsa molcajete, orange rice, whole beans, hand-made tortillas

**Ribeye con Tuetano — 45**  
12oz ribeye, grilled bone marrow, asparagus, grilled nopal, orange rice, whole beans, tortillas

**Una Discada — 50**  
Steak, chicken, pastor, chorizo, bacon, sausage, serrano, cilantro, diced pineapple, onion and tomato; whole beans, orange rice, encurtido de chiles, tortillas



## ENSALADAS

Lechuga Asada — 12  
½ head of romaine, grilled,  
hand-made caesar dressing, queso  
fresco, cherry tomato, lemon

Ensalada de Nopal — 12  
Nopales frescos, cilantro, red onion,  
tomato, diced serrano, queso fresco

## ALMUERZO

BRUNCH MENU — AVAILABLE DAILY

Menudo Rojo Estilo María La Brava — 17  
Deep red soup, Beef tripe, hominy, crushed  
Chile pepper, cilantro, onion, and oregano

Chilaquiles Verde — 17  
Salsa verde, strips of corn tortilla, queso fresco,  
crema mexicana, cilantro, shredded chicken

Panque de Elote — 15 (weekends only)  
In house pancake mix, hand cut corn, chocolate  
sauce, lechera, cinnamon, mint, strawberry

Larga de Huevo con Salsa — 13  
Handmade tortilla, whole beans, queso fresco,  
scrambled eggs, salsa roja

### DRINKS

Mimosa Mexicana — 13 | Café de Olla — 5

Huevos Rancheros — 15  
How dad used to make them!  
Fried corn tortilla, egg, salsa ranchera, cilantro, side of  
sautéed potatoes & vegetables

Huevos Revueltos — 15  
Scrambled eggs, chorizo, pepper, Serrano,  
onion

Steak & Eggs — 35  
12oz ribeye steak, 2 eggs, sautéed potatoes &  
vegetables

### SIDES

Frijoles Charros — 5 | Chiltepin Bacon — 7

## CALDOS

Sopa de Fideo Tatemada — 13  
Crispy angel hair pasta, chorizo, queso  
fresco, cilantro, crispy tortilla

Magic Meatballs — 17  
Caldo de Albóndigas, beef meatballs,  
zucchini, carrot, warm broth, potato,  
Mexican rice, cilantro

## NINOS — 7

Pollitos con Papas

Sopa de Fideo

Quesadilla con Papas

## A UN LADO

Frijoles de la Olla — 5

Arroz Naranjado — 5

Tortillas “Quemaditas” — GRATIS

Encurtido de Chile y Vegetales — 5

Papas Fritas — 5

Weekly Salsa — GRATIS

## POSTRES — 9

HOME-MADE

Pastel de Tres Leches

Arroz con Leche

Chocoflan

Seasonal ice cream