

CRAFT COCKTAILS – 17



El Picante

Jose Cuervo tequila cristalino, jalapeño, cilantro, pineapple, fresh lime, agave, tajin

El Clásico

Tequila reposado, Sour mix, fresh lime, agave, sea salt

Mexican Mule

Jose Cuervo tequila cristalino, ginger beer, fresh lime, fresh mint

Pideme La Luna

Lavender, fresh lemon, tito's vodka, served chilled

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

Jose Cuervo tequila cristalino, prosecco, fresh 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 lime, simple syrup, sparkling water, tajin

Ruby's Espresso Martini

Fresh brewed espresso, chilled, Kahlua coffee liqueur, Jose Cuervo tequila cristalino, chocolate shavings

El Encanto

Tequila reposado, orange liqueur, coconut, fresh lime

Sabor A Playa Michelada

Cerveza, hand-made michelada mix, tajin, serrano, cecina de carne

CERVEZA

BARRIL — 12

Modelo Especial
Pacífico
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

MEZCAL, 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

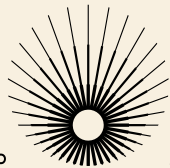
Coca-Cola | Coke Zero | Sprite
Orange Soda | Lemonade
Unsweetened Iced Tea

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



ESTD

2023

CIELO ROJO

AUTHENTIC MEXICAN CUISINE

APERITIVOS

Chips & Salsa — GRATIS

Crispy tortilla chips made daily, 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

avocado, fried pork rib, lime, onion, cilantro, tomato, serrano, roasted corn, queso fresco

El Madrazo Fries — 18

Paprika french fries, carne asada, al pastor, salsa chipotle, salsa verde, crema mexicana, pickled onion, cilantro

Carne Apache * — 16

Dad's recipe, a mexican dish of citrus-cured ground beef, seasoned with cilantro, onion and serrano; similar to ceviche or steak tartare

Ostiones (6 or 12) * — 15 / 30

Large oysters, lime, 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 red salsa, whole beans, queso fresco

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

Tacos de Carnitas — 15

Hand-made nixtamal corn tortilla, pork shoulder, cuerito, cilantro, onion

Burrito Alambre — 16

Flour tortilla, Oaxacan cheese, Bell pepper, red onion, Carne Asada, Al Pastor, Bacon

Burrito de Chile Poblano — 16

Flour tortilla, chile poblano, Oaxacan cheese, rice, 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, orange rice

Pescado en Salsa Verde — 25

Butterflied branzino, orange rice, salsa verde, salsa cebolla, garlic, rosemary

Filete Veracruzano — 25

Fish filet, tomato, diced serrano, olives, capers, sauteed vegetables

Chile en Nogada — 25

Roasted poblano pepper, picadillo de carne, fruit, spices; walnut-based cream sauce, pomegranate, cilantro

Carne Asada Tampiqueña — 38

Carne Asada, Enchilada Minera, sauteed nopal and onion, whole beans, orange rice, guacamole, tortillas

Las Pinches Carnitas Light (Mexican Pork Confit) — 25

Citrus and Coca-Cola marinated pork shoulder, cuerito, whole beans, orange rice, chile encurtido, fresh herbs, tortillas

Cochinita Pibil — 25

Marinated pork shoulder, citrus juice, allspice, cinnamon, achiote seed, orange rice, whole beans, encurtido de chile, fresh herbs, tortillas

El Chamorro — 27

Slow-roasted pork shank, orange rice, nopal, salsa roja, fresh herbs

Fajitas — 27 (add shrimp + 5)

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

Aguachile Ribeye — 35

12 oz grilled ribeye, salsa aguachile, tomato, serrano, fresh herbs, sea salt

Molcajete Mexicano — 65

Hot rock molcajete, 12 oz grilled ribeye, grilled chicken, whole shrimp, longaniza, grilled nopal, onion, panela cheese, jalapeño, chiltepin, orange rice, whole beans, hand-made tortillas, salsa diablo

El Jefe Steak (shareable) — 100

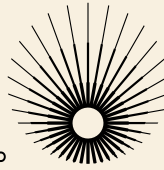
36 oz porterhouse steak, salsa chimichurri, salsa molcajete, orange rice, whole beans, hand-made tortillas

Ribeye con Tuetano — 45

12 oz grilled ribeye, grilled bone marrow, grilled nopal, grilled onion and jalapeno, orange rice, whole beans, hand-made tortillas

Una Discada — 50

Carne Asada, chicken, al pastor, chorizo, bacon, sausage, serrano, cilantro, diced pineapple, onion, tomato; whole beans, orange rice, encurtido de chiles, tortillas



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AUTHENTIC MEXICAN CUISINE

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 o Rojo — 17
Choice of red or green salsa, strips of corn tortilla,
queso fresco, crema mexicana, cilantro, egg and
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

Breakfast Burrito — 16
Flour tortilla, eggs, chorizo, sauteed potatoes, carne
asada, chipote mayo, salsa roja

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

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

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

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,
orange 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