

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, 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, tequila cristalino
- Whiskero**
Whiskey, fresh squeezed lime, simple syrup, egg white float, angostura bitters
- 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
- Playa Hermosa**
Tequila reposado, blue curaçao, fresh lime, agave, egg white float
- 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
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**
- Casamigos Reposado - 15 |** Blanco - **15**
- Herradura Ultra Añejo - 20 |** Blanco - **12**
- Jose Cuervo Tradicional Cristalino - 12 |** Reposado - **12**
- Corazon Añejo - 12 |** Reposado - **12 |** 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**

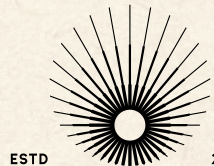
VINO

- 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
Drip Coffee - **4**
Espresso Shot - **2**

* Consumer Advisory: Mole dishes contain peanuts. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.



CIELO ROJO

AUTHENTIC MEXICAN CUISINE

ENTRADAS

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 — 12

Oaxacan cheese, melted and crisped, salsa macha, cherry tomato, sea salt, tortilla quemadita

Herb Guacamole — 12

Avocado, fresh herbs, radish, lime, onion, cilantro, tomato, olive oil, garlic, serrano

Guacamole con Chicharron — 15

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

Carne Apache * — 16

Family recipe, beef tartare, cooked in lime, cilantro, onion, serrano

Tiradito de Jurel * — 20

Lime-cooked mackerel, aguachile verde, red onion, cucumber, fresh herbs

Camarones Chimichurri — 25

Large, head-on shrimp, charcoal grilled, salsa chimichurri, salsa de cebolla, lime

Botana de Pulpo * — 20

Mexican octopus, cooked in lime, sea salt and fresh chiltepin, fresh herbs

Ostiones (6 or 12) * — 15 / 30

East coast oyster, serrano, cilantro, salsa

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, romaine, diced serrano

Quesadilla — 13

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

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

LARGAS DE SALVATIERRA, GUANAJUATO, MX

Chile Negro — 13

Hand-made nixtamal corn tortilla, spread open, pork rib, whole beans, queso fresco

Chicharron en Salsa — 13

Hand-made nixtamal corn tortilla, fried pork rind in a red salsa, whole beans, queso fresco

Rajas con Crema — 13

Hand-made nixtamal corn tortilla, sliced poblano, crema blanca, corn, whole beans, queso fresco

Betabel — 13

Hand-made nixtamal corn tortilla, whole beans, spinach, onion, tomato, grilled beet, queso fresco

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 al Coco en Mole — 25

Coconut flake shrimp, mole negro, Mexican rice, lime

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

Chile Negro — 25

Pork rib, salsa chile negro, arugula with lemon, orange rice, tortillas

La Costilla de Thalia — 30

Sweet and spicy marinade, rack of pork ribs, pickled jalapeño

El Chamorro — 27

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

Las Pinches Carnitas Light — 25

24 hour marinated pork shoulder, cueritos, whole beans, orange rice, encurtido blend de Guanajuato, fresh herbs, tortillas

Cochinita Pibil — 25

Pork shoulder, achiote, orange citrus, onion, whole beans, orange rice

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

Carne Asada — 35

Arrachera steak, Oaxacan cheese, chorizo, grilled nopal, grilled onion, whole beans, orange rice, tortillas

Molcajete Mexicano — 75

Hot rock, 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

Quiero Carne (shareable) — 90

48oz porterhouse, salsa chimichurri, salsa molcajete, orange rice, whole beans, tortillas

Ribeye con Tuetano — 40

12oz ribeye, grilled bone marrow, asparagus, grilled nopal, orange rice, whole beans, tortillas

Una Discada — 45

Steak, chicken, al pastor, chorizo, bacon, sausage, serrano, cilantro, pineapple, onion and tomato; whole beans, orange rice, encurtido

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 — SATURDAY & SUNDAY ONLY

- 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**
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

- 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

DRINKS

- Mimosa Mexicana — 13 | Café de Olla — 5

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

NIÑOS — 7

- Pollitos con Papas
- Sopa de Fideo
- Quesadilla con Papas

SIDES

- 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

- Pastel de Tres Leches
- Arroz con Leche
- Chocoflan
- Seasonal ice cream