



CIELO ROJO

ESTD

2023

AUTHENTIC MEXICAN CUISINE

CRAFT COCKTAILS — PARA REFRESCARTE



The Billionaire — 40

Don Julio 1942 mini bottle, Cointreau, Fresh Lime, Bar Syrup, Agave, black lava salt rim

El Picante — 17

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

La Nacional — 17

Jose Cuervo tradicional reposado, fresh grapefruit, fresh lime, simple syrup, sparkling water, tajin

Callejon Del Beso — 17

Hendricks Gin, Strawberry, agave, tonic water

Carajillo — 17

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

El Clásico — 17

Jose Cuervo tradicional reposado, Sour mix, fresh lime, agave, sea salt along the rim

El Mega Chingadazo! — 30 🍷🔥

Michelada, cerveza, grilled shrimp chingadazo, peanuts, dehydrated beef, cucumber, tajin, chamoy, salsa negra

Sabor A Playa Michelada — 17

Cerveza, hand-made michelada mix, tajin, lime

A la Madre! — 17

400 Conejos Mezcal, agave, passionfruit, fresh lemon

Pideme La Luna — 17

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

Oaxacan Old Fashioned — 17

Mezcal, angostura bitters, agave, large ice cube, orange

Mango Diablo — 17

Frozen, mango mix, Jose Cuervo tradicional reposado, fresh lime, sour mix, dehydrated mango

BUILD YOUR OWN MICHELADA

☆☆☆ CREA TU PROPIA MICHELADA ☆☆☆

1. Choose Your Cold Beer 🍺 → (Elige Tu Cerveza Fría)

- Michelob Ultra
- Heineken 0.0
- XX Lager
- Pacifico
- Corona
- Modelo Especial / Negra
- Tecate Light / Roja

2. Pick Your Rim 🌶️ → (Escoge Tu Borde)

- MPH Style (Tajin & Chamoy)
- Tajin
- Chamoy
- Limon & sal

3. Choose Your Style 🍹 → (Selecciona Tu Estilo)

- Classic Michelada
- Chelada (salt, lime, pepper, salsa negra, salsa worchesthire)
- Chavela (salt, lime and pepper)

4. Add Ons 🍷🔥 (Extras)

- Chingadazo Style Shrimp +13
- Carne Seca +4
- Cucumber & Tajin +2
- Chamoy Candy Straw +2
- Spicy Serrano & Ghost Pepper +2

TEQUILA | MEZCAL | BACANORA

Clase Azul Reposado - 35, Blanco - 35
Don Julio 1942 - 35, 70 - 25, Blanco - 18
Patron El Cielo - 35, Cristalino - 25, Reposado - 15, Blanco - 15
Casamigos Reposado - 15, Blanco - 15
Herradura Ultra Añejo - 20, Blanco - 15
Jose Cuervo Tradicional Cristalino - 14, Reposado - 14
Corazon Blanco - 14
Corralejo Añejo - 14, Reposado - 14, Blanco - 14
400 Conejos Oaxaca, MX - 20

WHISKEY, BOURBON

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

VODKA

Tito's — 14 | Grey Goose — 20

VINO BLANCO | TINTO

Sangria Blanca — 17
 White wine, St. Germain, simple syrup, fresh berries
Bread & Butter Chardonnay California — 11 / 40

TINTO

Bonanza Cabernet California — 11 / 40
Bread & Butter Cabernet California — 11 / 40

SODA

BOTELLA — 6
Mexican Coke | **Fanta Orange**
Topo Chico Sparkling

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

AGUAS FRESCAS — 5
Nopal Verde | **Pink Horchata**
Azul Limonada

CAFÉ

Cafe de Olla - 5

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APERITIVOS — DESDE EL MAR A TU MESA™



Aguachile Trio de Camarón * — 30 (Add Pulpo +5)
Lime-cooked shrimp, steamed octopus, Aguachile verde, rojo y negro; cucumber, avocado

Mango Habanero Aguachile * — 28
Lime-cooked shrimp, Salsa Mango Habanero, cucumber, pickled onion and avocado, chiltepin

Orden de Ceviche * — 20 (Add Pulpo +5)
24 hour marinated **fish or shrimp** ceviche, cucumber, tomato, red onion, diced serrano, avocado, salsa negra

Guacamole con Chicharron — 16
Avocado, fried chicharron, lime, onion, cilantro, tomato, serrano, pomegranate, queso fresco

Cóctel de Camarón * — 18 (add pulpo +5)
Shrimp cocktail, clamato, tomato, onion, serrano, cucumber, cilantro and avocado

Coctel Campechana * — 23
Shrimp, abalone, octopus, calamari, oyster, clamato, tomato, onion, cilantro, serrano, cilantro; avocado

La Patrona * (Mariscos Tower) — 60
Aguachile shrimp, steamed shrimp, calamari, scallop, crab claws, fresh oyster, octopus, shrimp ceviche, fish ceviche, abalone, cucumber, chiltepin, avocado, salsa negra, tapatio

Ostiones Preparados * (raw oysters) — Doz 40 / Half 20
Oysters on the half-shell, topped with aguachile shrimp, salsa chiltepin, onion and avocado

Tosta-Tuna * — 15
Yellowfin Tuna cooked in lime juice, soy sauce, salsa naranja, avocado, salsa negra, fried onion

Tostada Embarazada * — 20
Shrimp aguachile, fish ceviche, shrimp ceviche, diced octopus, steamed shrimp, chiltepin, avocado, salsa negra

Choriqueso Fundido — 16
Melted and crisped mozzarella, chorizo, serrano

Toritos Fantasía — 25
Bacon wrapped Chile guero, stuffed with shrimp, served in soy and pepper sauce! Includes rice, beans and salad

Filete Poblano — 28
Fried fish fillet, topped with poblano chile strips, onion and tomato and queso fresco; Served with sides

Camarones Fantasía — 25
Bacon wrapped shrimp topped with melted mozzarella; served with rice, beans and salad

El Orgasmo — 32
Bacon-wrapped shrimp medallion layered in a chipotle salsa. Smokey, balanced heat and bold flavor. Served with sides

HUACHINANGO ZARANDEADO (BIG MAMA)

4-5 lb whole red snapper, butterflied and fried zarandeado-style, topped with salsa zarandeada and grilled shrimp, served with pickled onion, salad, cucumber, avocado, rice, beans and warm quesadillas — MKT

Camarones Locos (Cucaracha) — 40
Large, head-on shrimp, charcoal grilled, salsa zarandeada, orange rice, fresh lime

Camarones Divorciados — 27
Sauteed Mexican Shrimp, Salsa Culichi, Salsa Diabla, orange rice, whole beans, queso fresco

Camarones Empanizados — 27
Fried shrimp, orange rice, whole beans and salad

Camarones, Calamari, Pulpo Al Mojo de Ajo — 27
Mexican Shrimp, Octopus, Calamari, Minced garlic, red onion and bell pepper; served with orange rice, whole beans and salad

Camarones a la Crema de Brócoli — 25
Shrimp simmered in a creamy mushroom and broccoli sauce, finished with a touch of chipotle heat. Served with rice, beans and salad

La Grandiosa * (Seafood Tower) — 150 🦞
A striking seafood presentation designed to be shared. Lobster tail, crab legs, whole shrimp, mussels, and fresh oysters — served both raw and prepared — alongside shrimp and fish ceviche. Finished with cucumber, fresh lime, and our house-made salsas. Bold. Fresh. Abundant.

El Pulpazo * — 50
Grilled, whole octopus! Bathed in Salsa Zarandeada and served over a sizzling skillet; pickled onion, charred lemon and cilantro; served with orange rice, whole beans and salad

Filete Al Ajillo — 28
Fried fish fillet, chile colorado strips, garlic & butter salsa; served with orange rice and whole beans

Crab-Stuffed Fish Fillet — 32
Golden-fried fish fillet filled with sweet crab and melted mozzarella. Rich, balanced, and satisfying. Served with rice, beans and salad



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PLATOS FUERTES — LO MEJOR PARA TI

Enchiladas de Mole * — 25

21 ingredient, house-made traditional mole, shredded chicken, roasted sesame seed, pickled onion, cilantro, crema mexicana, queso fresco, orange rice

Lobster & Crab Enchiladas (Green, Red, or Divorciadas) — 30

Tender lobster and sweet crab folded into four enchiladas, topped with your choice of green or red salsa (or both) — finished with crema Mexicana, queso fresco, fresh lettuce, carrot and potato; Served with rice, beans, and salad.

Fajitas — 35 (add grilled shrimp + 10)

Steak or Chicken fajitas served over a sizzling platter, onion, bell pepper, serrano, avocado, orange rice and whole beans

Mojarra Frita — 30 (add salsa +5)

Whole fish lightly seasoned and fried to a perfect crisp; Served with avocado, orange rice, whole beans and fresh lime



Carne Asada Tampiqueña — 38

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

Ranchero Steak — 30

Sauteed carne asada strips, onion, chile serrano, tomato, radish, orange rice, whole beans

Chile en Nogada * — 30

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

Chile Relleno Mar y Tierra * — 30

Steam cooked poblano pepper, arrachera steak, mexican shrimp, mozzarella cheese, crema mexicana, queso fresco, salsa verde poblano



Molcajete Mexicano * — 85 (Add Lobster tail 🦞 +25, add Octopus tail +12)

Our signature hot-rock molcajete loaded with 14 oz Ribeye, 3 grilled shrimp, 3 grilled whole head-on shrimp, grilled chicken, fried fish, grilled octopus, and grilled nopal. Served with charred onion, jalapeño, orange rice, whole beans, warm tortillas and your choice of salsa diablo or salsa suiza verde. A true feast built to share!

Mega Molcajete * — 100 🦞

Our signature hot-rock molcajete loaded with carne arrachera, lobster tail, grilled octopus tail, 6 grilled shrimp, grilled chicken, fried fish, diced shrimp; served with sides of orange rice, whole beans and warm tortillas and your choice of salsa diablo or salsa culichi verde!

Mar y Fuego * — 75 🦞 (Add Octopus tail +12)

14 oz mesquite-grilled ribeye, Lobster tail, 3 grilled shrimp and 3 whole head-on shrimp, served with grilled nopal, charred onion and jalapeño, pickled onions, orange rice, whole beans and warm tortillas. A bold surf and turf built on fire!

Aguachile Ribeye — 45 (Add Shrimp +10, Lobster tail 🦞 +25)

14 oz grilled ribeye, salsa aguachile (green, red or black), serrano, pickled onion, sea salt; served with rice, beans and salad



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EN TORTILLA — CON SABORES AUTENTICOS

Enchiladas Mineras (red or green or mix) — 18

Shredded chicken, salsa roja, crema mexicana, queso fresco, shredded lettuce, potato, carrot (Substitute Fresh Crab Meat + 7)

El Burrazo — 20

Large, enchilada style, chimi-burrito; shredded beef, rice, beans, crema mexicana, queso fresco, red or green salsa

Burrito de Carne Asada (or Chicken) — 16

Diced beef, whole beans, cilantro and onion

Molcataco — 25

3 chicken flautas, 3 beef flautas, salsa diablo or suiza, guacamole, crema, queso fresco

El Madrazo Fries — 20

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

Flautas — 16

Corn tortilla, shredded beef, salsa verde, crema mexicana, queso fresco, diced serrano

El cielo es rojo, y nos faltas tú.

Tacos de Asada / Pollo — 17

3 Corn tortilla, grilled carne asada, cilantro, pickled onion, radish, fresh lime, orange rice, whole beans

Tacos Dorados del Mar — 20

3 Crispy, fried tacos; diced shrimp, onion and tomato; mozzarella, salsa roja, crema mexicana, queso fresco, cilantro

Tacos Mar y Tierra — 18

2 large tacos of grilled steak, shrimp and mozzarella; orange rice, beans

Tacos de Pastor — 17

3 Juicy, grilled al pastor, pickled onion, cilantro, grilled pineapple, orange rice, whole beans

Tacos de Pulpo Zarandeado — 20

2 Corn tortilla, grilled octopus, salsa zarandeado, grilled onion, mozzarella, whole beans, orange rice

Tacos Mixtos — 20

4 Corn tortilla, carne asada, grilled chicken, grilled shrimp and fried fish; orange rice and whole beans

A UN LADO

Frijoles de la Olla — 5

Arroz Naranjado — 5

Papas Fritas — 5

Fried Calamari — 16

Fried calamari served with chiles and sauces

CALDOS

Caldo 7 MARES * — 25

Revive your spirit with this bold blend of crab legs, shrimp, steamed octopus, abulone, calamari, baby clams and tender fish in a rich, warm broth; carrot, celery, cilantro, onion and avocado

Caldo de Camaron o de Pescado (o Mixto) — 22

Broth, made with either shrimp or fish; onion, cilantro and avocado

Caldo Imperial — 48

Lobster tail, scallops, octopus, and shrimp in a bold seafood broth; carrot, celery, cilantro, onion, avocado, chiltepin

Caldo Chimpanchole — 24

Steamed crab legs and shrimp served over a warm fish broth; onions and cilantro and avocado

Caldo Bichy (Consome) — 8

Warm fish broth, served with lime and 1 shrimp; perfect to start!

NIÑOS — 7

Pollitos con Papas

Bean and Cheese Burrito con Papas

Quesadilla con Papas

Fried Shrimp con Papas — 10

POSTRES — 9

HOMEMADE DESSERTS

Pastel de Tres Leches

Chocoflan

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