

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
- La Batanga**
Tequila reposado, Mexican coke, fresh squeezed lime, sea salt
- 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
- Aperol Spritz**
Aperol Italiano, Prosecco, Sparkling water, orange

- 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 — 10**
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**

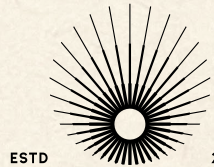
VINO

- 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: Oysters, Carne Apache, and Tiradito are served raw in citrus juice. Mole Negro contains 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 — 10**
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 — 10**
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 Gigantes — 20**
Extra colossal shrimp, charcoal grilled, salsa macha, cilantro lime aioli, 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

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

- Sopes de Chorizo y Papa — 13**
Pork chorizo, potato, whole beans, crema mexicana, shredded lettuce, queso fresco
- Quesadilla — 13**
Hand-made nixtamal corn tortilla, fresh squash blossom, Oaxacan cheese and salsa macha
- Flautas — 13**
Corn tortilla, shredded beef, salsa verde, crema mexicana, queso fresco, romaine, diced serrano

- 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

- 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
- Enchiladas Mineras — 15**
Shredded chicken, salsa roja, crema mexicana, queso fresco, potato, carrot
- Burrito Alambre — 16**
Sonoran flour tortilla, Oaxacan cheese, Bell pepper, Cebolla Morada, Asada, Pastor, Tocino

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
- Chile en Nogada — 25**
Roasted poblano pepper, picadillo de carne, fruit, spices; walnut-based cream sauce, pomegranate, cilantro
- La Costilla de Thalia — 30**
Sweet and spicy marinade, rack of pork ribs, pickled jalapeño
- Carne Asada — 35**
Arrachera steak, Oaxacan cheese, chorizo, grilled nopal, grilled onion, whole beans, orange rice, tortillas

- Las Pinches Carnitas Light — 25**
24 hour marinated pork shoulder, cueritos, whole beans, orange rice, encurtido blend de Guanajuato, fresh herbs, tortillas
- Chile Negro — 25**
Pork rib, salsa chile negro, arugula with lemon, orange rice, tortillas
- Cochinita Pibil — 25**
Pork shoulder, achiote, orange citrus, onion, whole beans, orange rice
- El Chamorro — 27**
Slow-roasted pork shank, salsa roja, fresh herbs
- Fajitas — 25**
Steak or Chicken fajitas, vegetables, serrano, hand-made tortilla
- Pescado en Salsa Verde — 23**
Butterflied branzino, salsa verde, grilled garlic, rosemary

- Molcajete Mexicano — 80**
Hot rock, (2) grilled ribeye, prickly pear, pork sausage, white onion, panela cheese, jalapeño
- Quiero Carne (shareable) — 90**
48oz porterhouse, salsa chimichurri, salsa molcajete, orange rice, whole beans, tortillas
- Ribeye con Tuetano — 40**
14oz 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**
14 oz 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

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