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CRAFT COCKTAILS — PARA REFRESCARTE

- Margarita “Cielo Rojo” — 33

Crafted with ultra premium Patron El Cielo, Prickly Pear Syrup, Fresh squeezed lime, Agave nectar and balanced with orange liqueur for a smooth, citrus-kissed finish
- The Billionaire — 30

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
- La Calaca — 17

This spooky margarita is perfect for the season! Tequila Cristalino, Muddled Blackberry, Fresh lime, Agave, Tajin



- La Chupa Chela! — 25

Michelada, cerveza, grilled shrimp chingadazo, peanuts, dehydrated beef, cucumber, tajin, chamoy, salsa negra
- El Torito — 25

Mega-Corona Margarita! Fresh lime, cointreau, sour mix and Jose Cuervo Tradicional with either a salt or tajin rim
- Sabor A Playa Michelada — 17

Cerveza, hand-made michelada mix, tajin, serrano; fresh, dried beef cecina
- 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
- La Sandía Playera — 17

Ride the waves with Malibu, pineapple juice, cream of coconut, watermelon, lemon juice
- Mexican Mule — 17

Tequila Cristalino, ginger beer, fresh lime, fresh mint

CERVEZA — TEQUILA — WHISKEY, BOURBON — VINO TINTO — SODA

- BARRIL — 12

Modelo Especial

Pacifico

Michelob Ultra

Milchelob Amber Bock
- BOTELLA — 7

Michelob Ultra

Modelo Especial | Negra

Corona Extra

Heineken Non-Alcoholic

Carta Blanca

Pacifico

Victoria

Tecate Light | Rojo

XX Lager

- SHOT OF THE DAY (ask your server) - 10

Clase Azul Reposado - 35, Blanco - 35

Don Julio 1942 - 35, 70 - 25, Blanco - 18

MIJENTA Añejo - 25, Reposado - 15, Blanco - 15

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

- MEZCAL, BACANORA —

400 Conejos—Oaxaca, MX - 20

IZO Bacanora—Sonora, MX - 25

- 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

Bulleit 95 Rye — 15

Bulleit Bourbon — 15

- VODKA —

Tito’s — 14

Grey Goose — 20

- Sangria Blanca — 17

White wine, St. Germain, simple syrup, fresh berries

Guaname Pajaro Azul 16 / 60

Guanajuato, México

Bonanza Cabernet 11 / 40

California

Bread & Butter Cabernet 11 / 40

California

- VINO BLANCO —

Symmetria Lola 12 / 40

Valle de Guadalupe, MX

Terra Madi Trivarietal 12 / 40

Querétaro, México

- AGUAS FRESCAS — 5

Nopal Verde | Pink Horchata

Azul Limonada

Coca-Cola | Coke Zero | Sprite

Orange Soda | Lemonade

Unsweetened Iced Tea

BOTELLA — 6

Mexican Coke | Fanta Orange

Topo Chico Sparkling
- CAFÉ

Mayan Winds — Chiapas, MX

Cafe de Olla - 5

Drip - 4 | Espresso - 2
- Cielo Rojo — Carnes y Mariscos™ | IG @cielorojophx | © 2025 Cielo Rojo V6

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APERITIVOS — RICOS PARA EMPEZAR

- Levanta Muertos** — 40
The ultimate botana with marinated tuna, tender octopus, steamed shrimp, aguachile and finished with house made salsa negra and salsa roja; served with two oyster shots at the center to bring you back to life!
- Ostiones Preparados *** — 40
1/2 or 1 dozen east coast oyster, Aguachile shrimp, salsa chiltepin, onion and avocado, salsa de limon
- Aguachile Trio de Camarón y Pulpo *** — 30
Lime-cooked shrimp, steamed octopus, Aguachile verde, rojo y negro; cucumber, avocado
- Mango Habanero Aguachile *** — 25
Lime-cooked shrimp, Salsa Mango Habanero, cucumber, pickled onion and avocado, chiltepin
- Orden de Ceviche con Pulpo *** — 20
24 hour marinated fish ceviche, cucumber, tomato, red onion, diced Serrano, avocado, salsa macha, mayonnaise, fried tostadas

“ONE OF PHOENIX’S BEST MEXICAN RESTAURANTS
ON THE FABLED CALLE 16.”
— PHOENIX NEW TIMES



- Guacamole con Chicharron** — 16
Avocado, fried chicharron, lime, onion, cilantro, tomato, serrano, roasted corn, pomegranate, queso fresco
- Macha Fundido** — 16
Queso mozzarella, melted and crisped, chorizo, salsa macha, Serrano, cherry tomato, tortilla quemadita
- 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
- Esquite de Elote** — 10
Grilled elote, queso fresco, tajin, chiltepin, cilantro, serrano, limes; perfect to share!
- Cóctel de Camarón *** — 18 (add pulpo +5)
Shrimp cocktail, clamato mix, tomato, onion, serrano, cucumber and cilantro, avocado, mayonnaise, saladitas crackers and tapatio
- Tostada Cielo Rojo *** — 20
24 hr marinated fish ceviche, aguachile, octopus, steamed shrimp, chiltepin, mayonnaise, chiltepin, serrano and salsa negra

ESPECIALIDADES — DESDE EL MAR A TU MESA™

- Camarones Locos (Cucaracha)** — 35
Large, head-on shrimp, charcoal grilled, salsa zarandeada, orange rice, fresh lime
- Mojarra Frita con papas** — 27 (add salsa +5)
Whole, fried fish; french fries, orange rice, whole beans, pickled onion and avocado
- Camarones Divorciados** — 27
Sauteed Mexican Shrimp, Salsa Suiza, Salsa Diabla, orange rice, whole beans, queso fresco
- Camarones Empanizados** — 27
Fried shrimp, salsa roja, orange rice, whole beans, guacamole
- EL MONSTRUO (whole octopus)** — 50
A whole octopus grilled in salsa zarandeada, fajita-style, served sizzling hot on an iron platter - bold, fiery and unforgettable! With rice, beans and hand-made tortillas
- Filete Relleno** — 28
Fried fish filet stuffed wih shrimp, octopus, melted mozzarella cheese; orange rice, whole beans
- Camarones y Pulpo Al Mojo de Ajo** — 27
Mexican Shrimp, Octopus, Minced garlic, Red onion, Crushed chile, fresh lemon, cilantro; whole beans, orange rice



- Mole Trio * — 35

Mole Negro, Mole Verde, Mole Blanco, chicken, orange rice

Mole Negro * — 27

21 ingredient, traditional mole, chicken, roasted sesame seed, pickled onion, orange rice

Ranchero Steak — 27

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

Fajitas — 30 (add grilled shrimp + 10)

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



- Aguachile Ribeye — 40 (Add Shrimp +6)

14 oz grilled ribeye, salsa aguachile (green, red or black) tomato, serrano, fresh herbs, sea salt

Carne Asada Tampiqueña — 38

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

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 * — 75 (House Specialty)

Hot rock molcajete, 14 oz grilled ribeye, grilled chicken, fried fish, grilled shrimp, grilled octopus, grilled nopal, onion, jalapeño, orange rice, whole beans, tortillas, salsa diablo or salsa suiza verde

Ribeye con Camarones — 45 (Add Lobster tail 🦞 +25)

14 oz grilled ribeye, four grilled shrimp, grilled nopal, grilled onion and jalapeno, orange rice, whole beans, tortillas

El Jefe Steak (shareable) * — 100 (Add Lobster tail 🦞 +25)

36 oz porterhouse steak, salsa suiza, salsa molcajete, orange rice, whole beans, tortillas

Una Discada — 50

Carne Asada, Chicken, Pastor, chorizo, bacon, sausage, serrano, cilantro, diced pineapple, onion, tomato; whole beans, orange rice, pickled chiles, tortillas



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- Tostada “El Volcán” — 20**
Two fried tostadas, whole beans, grilled steak strips, crispy cheese layer, grilled onions, avocado, salsa
- Sopes TRIO — 17**
Tinga de Pollo, Chile Verde, Chile Rojo, whole beans, crema mexicana, shredded lettuce, queso fresco
- Crab Enchiladas Mineras (red or green or mix) — 20**
Shredded crab, salsa roja, crema mexicana, queso fresco, potato, carrot
- Enchiladas Mineras (red or green or mix) — 16**
Shredded chicken, salsa roja, crema mexicana, queso fresco, potato, carrot
- El Burrazo — 20**
Large, enchilada style, chimi-burrito; shredded beef, rice, beans, crema mexicana, queso fresco, red or green salsa
- Quesadilla Mar y Tierra — 25**
Flour tortilla, Carne Asada fajita strips, Grilled Shrimp, pico de gallo; served with orange rice, whole beans and salsa chipotle
- 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

CALDOS

- Caldo Viagra * — 20**
Revive your spirit with this bold blend of shrimp, tender fish and smoky chipotle in a rich, spicy broth; carrot, celery, cilantro, onion and orange rice, avocado
- Sopa Azteca * — 17**
Chipotle-based broth, crispy tortilla strips, tender chicken, avocado, queso fresco, Chile pepper, cilantro, onion, and oregano
- Pozole Verde — 17**
Bright tomatillo and Serrano broth with hominy and tender shredded chicken

A UN LADO

- Ensalada de Nopal — 10**
Encurtido de Chile y Vegetales — 3
Frijoles de la Olla — 5
Arroz Naranjado — 5 | Papas Fritas — 5

EN TORTILLA — CON SABORES AUTENTICOS



LA TORRE DEL CIELO

Three layers: Tacos de Asada, Pollo, Pastor, Nopales with Fried Cauliflower, Grilled Shrimp, Fried Fish; Sopes Trio with French Fries; Flautas with all of our house-made salsas and sides! — 100

ALMUERZO — TU BRUNCH FAVORITO

- Menudo Rojo Estilo María La Brava — 20 (Fri-Sun)**
A comforting Mexican classic made with tender beef tripe and hominy, simmered for hours in a rich, red chile broth. Served steaming hot with onion, oregano, lime and warm bread; perfect to cure hunger or even the worst hangover!
- Chilaquiles Verde o Rojo — 17**
Red or Green, corn tortilla, queso fresco, onion, crema mexicana, cilantro, egg, chicken
- DRINKS**
- Mimosa Mexicana — 17 | Mimosa Flight — 40**
Mimosa De Casa — 14 | Café de Olla — 5

- Steak & Egg Desayuno — 40**
14 oz ribeye steak, 2 eggs, whole beans, grilled nopal with chiletepin, grilled serrano
- Breakfast Burrito — 16**
Flour tortilla, eggs, chorizo, sauteed potatoes, carne asada, chipote mayo, salsa roja
- Huevos Divorciados — 20**
Two fried eggs, separated by red and green salsas, served with whole beans, crispy tortilla strips, queso fresco and bacon!
- Breakfast Molcajete (Shareable) — 60**
Molcajete caliente, Carne Asada, Grilled Chicken, Chorizo, Bacon, Green and Red Chilaquiles, Fried Eggs, Crema Mexicana, Queso Fresco, Avocado, Jalapeño

- Tacos de Asada / Pollo — 17 (add shrimp +6)**
Nixtamal corn tortilla, grilled carne asada, nopales, pickled onion, radish, fresh lime, orange rice, whole beans, queso molcajete
- Tacos de Quesa-Birria — 17**
Nixtamal corn tortilla, grilled birria de res, mozzarella cheese, white onion, cilantro, whole beans, orange rice
- Tacos Dorados del Mar — 20**
Crispy, fried tacos: shrimp, cheese, onion and tomato; potato, carrot, salsa roja, crema mexicana, queso fresco, cilantro
- Tacos de Pastor — 17**
Nixtamal corn tortilla, grilled al pastor, pickled onion, cilantro, grilled pineapple, orange rice, whole beans
- Tacos de Pulpo Zarandeado — 17**
Nixtamal corn tortilla, pulpo zarandeado, grilled onion, costra de queso, guacamole; whole beans, orange rice
- Tacos de Camaron Endiablados — 17**
Nixtamal corn tortilla, grilled shrimp, mild salsa roja, mozzarella, pickled onion, cilantro; whole beans, orange rice
- Tacos de Pescado Empanizado — 17**
Hand-made corn tortilla, beer-battered fish, chipotle sauce, mozzarella, cabbage, french fries
- Tacos Cauli-Cactus — 13**
Nixtamal corn tortilla, fried cauliflower, grilled nopal, pickled onion, queso fresco, whole beans, orange rice

NIÑOS — 7

- Pollitos con Papas**
Bean and Cheese Burrito con Papas
Quesadilla con Papas

POSTRES — 9

- HOMEMADE DESSERTS**
- Pastel de Tres Leches**
Chocoflan
Seasonal ice cream