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CRAFT COCKTAILS — PARA REFRESCARTE

Margarita “Cielo Rojo” — 40
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 — 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

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

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

Santa’s Mojito — 17
Holiday twist on the classic mojito - fresh mint, pomegranate, creamy coconut and house rum shaken over ice; topped with a dried lime and rosemary sprig

Mexican Mule — 17
Tequila Cristalino, ginger beer, fresh lime, fresh mint

CERVEZA

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

TEQUILA

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

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
Bulleit 95 Rye — 15
Bulleit Bourbon — 15

VODKA

Tito’s — 14
Grey Goose — 20

VINO TINTO

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

SODA

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 - 4

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APERITIVOS — RICOS PARA EMPEZAR

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

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

Coctel Campechana * — 23
Shrimp, abalone, octopus, baby clams, clamato mix, tomato, onion, cilantro, serrano, cucumber and cilantro; avocado

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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 — 12
Grilled elote, queso fresco, tajin, chiltepin, cilantro, serrano, limes; perfect to share!

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

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

Camarones y Pulpo Al Mojo de Ajo — 27
Mexican Shrimp, Octopus, Minced garlic, Red onion, Crushed chile, fresh lemon, cilantro; whole beans, orange rice

Mojarra Frita con papas — 30 (add salsa +5)
Whole, fried fish; french fries, orange rice, whole beans, pickled onion and avocado

Lobster Fajitas (Cola de Langosta) 🦞 — 60
Two sizzling lobster tails served over a blazing skillet of peppers, onions and our signature Cielo Rojo seasoning. Finished with melted butter, fresh lemon, tortillas; served with orange rice, whole beans, guacamole and crema mexicana

Filete Zarandeado — 30
Fried fish filet, house specialty salsa zarandeado, parsley and served with orange rice, whole beans

Filete Relleno — 28
Fried fish filet stuffed with shrimp, octopus, melted mozzarella cheese; orange rice, whole beans

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





Mole Trio * — 35

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

Mole Negro * — 30

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

Ranchero Steak — 30

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

Fajitas — 35 (add grilled shrimp + 10)

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



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 * — 80 (House Specialty – Add Lobster tail 🦞 +30)

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

Mar y Fuego * — 50 (Add Lobster tail 🦞 +30)

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

Aguachile Ribeye — 40 (Add Shrimp +10, Lobster tail 🦞 +30)

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

Una Discada — 60

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



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EN TORTILLA — CON SABORES AUTENTICOS



- Sopes TRIO — 19**
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

- Tacos de Asada / Pollo — 17 (add shrimp +6)**
Nixtamal corn tortilla, grilled carne asada, nopales, pickled onion, radish, fresh lime, orange rice, whole beans, salsa molcajete
- Tacos 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 (or pescado) a la plancha — 17**
Nixtamal corn tortilla, grilled shrimp or fish, grilled mozzarella, queso fresco, pickled onion, cilantro & salsa Chipotle; whole beans, orange rice
- Tacos Mixtos — 20**
Asada, pollo, pastor and camaron a la plancha

CALDOS

- Caldo Viagra * — 24**
Revive your spirit with this bold blend of shrimp, steamed octopus, abulone & baby clams, tender fish and smoky chipotle in a rich, spicy broth; carrot, celery, cilantro, onion and 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

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
- Steak & Egg Desayuno — 40**
14 oz ribeye steak, 2 eggs, whole beans, grilled nopal with chiltepin, grilled serrano
- Breakfast Molcajete (Shareable) — 65**
Molcajete caliente, Carne Asada, Grilled Chicken, Chorizo, Bacon, Green and Red Chilaquiles, Fried Eggs, Crema Mexicana, Queso Fresco, Avocado, Jalapeño
- DRINKS**
- Mimosa Mexicana — 17 | Mimosa Flight — 40**
- Mimosa De Casa — 14 | Café de Olla — 5**

A UN LADO

- Ensalada de Nopal — 10**
- Frijoles de la Olla — 5**
- Arroz Naranjaado — 5 | Papas Fritas — 5**
- Encurtido de Chile y Vegetales — 3**
- NIÑOS — 7**
- Pollitos con Papas**
- Bean and Cheese Burrito con Papas**
- Quesadilla con Papas**

POSTRES — 9

HOMEMADE DESSERTS

Pastel de Tres Leches
Chocoflan