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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)

→

2. Pick Your Rim 🌶️
(Escoge Tu Borde)

→

3. Choose Your Style 🍹
(Selecciona Tu Estilo)

→

4. Add Ons 🦐🔥
(Extras)

- Michelob Ultra
- Heineken 0.0
- XX Lager
- Pacifico

- Corona
- Modelo Especial / Negra
- Tecate Light / Roja

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

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

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

TEQUILA | MEZCAL | BACANORA — WHISKEY, BOURBON — VINO BLANCO | TINTO — SODA — CAFÉ

- 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

- 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

- 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

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

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



- Ostiones Preparados * (raw oysters)** — Doz 40 / Half 20
Oysters on the half-shell, topped with aguachile shrimp, salsa chiltepin, onion and avocado
- Guacamole con Chicharron** — 16
Avocado, fried chicharron, lime, onion, cilantro, tomato, serrano, roasted corn, pomegranate, queso fresco
- Choriqueso Fundido** — 16
Queso mozzarella, melted and crisped, chorizo, Serrano, cherry tomato, tortilla quemadita
- Tostada Embarazada *** — 20
Shrimp aguachile, fish ceviche, shrimp ceviche, diced octopus, steamed shrimp, chiltepin, avocado, salsa negra
- Molca-Frio * (Cold Molcajete)** — 35
Crab Legs, oyster, shrimp, abalone, fish ceviche, calamari, baby clam, octopus, avocado, cucumber, onion
- Plato del Capitán** — 40
3 camarones fantasía, 3 toritos fantasía, 3 camarones culichi, 3 camarones endiablados and 3 camarón empanizados - served with rice
- La Patrona * (Mariscos Tower)** — 50
Aguachile shrimp, steamed shrimp, calamari, oyster, octopus, shrimp ceviche, fish ceviche, abalone, fresh cucumber, chiltepin, avocado, salsa negra, tapatio

HUACHINANGO ZARANDEADO (BIG MAMA)

4-6 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

- 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 Poblano** — 28
Fried fish filet, topped with poblano chile strips, onion and tomato; queso fresco crumbled on top! Served with orange rice, whole beans
- Filete Al Ajillo** — 28
Fried fish filet, chile colorado strips, garlic & butter salsa; served with orange rice and whole beans
- Camarones Fantasía** — 25
Bacon wrapped shrimp topped with melted mozzarella; served with rice, beans and salad





ESTD

2023

CIELO ROJO

AUTHENTIC MEXICAN CUISINE



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

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 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

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 (Add Lobster tail 🦞 +25, add Octopus tail +12)

Our signature hot-rock molcajete loaded with your choice of steak: Arrachera or 14 oz Ribeye (+10), 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!

Mar y Fuego * — 55 (Add Lobster tail 🦞 +25, add Octopus tail +12)

14 oz mesquite-grilled ribeye, 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 and flavor!

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



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



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

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

Pozole Verde — 20
Bright tomatillo and Serrano broth with hominy and tender shredded chicken

ALMUERZO — TU BRUNCH FAVORITO

Menudo Rojo Estilo María La Brava — 22 (Fri-Sun)
A comforting classic made with tender beef tripe and hominy, simmered for in a rich, red chile broth. Served steaming hot with onion, oregano and lime; perfect to cure hunger or the worst hangover!

DRINKS

Mimosa Mexicana — 17 | **Mimosa Flight** — 40

Mimosa De Casa — 14 | **Café de Olla** — 5

Chilaquiles Verde o Rojo — 30
Chilaquiles divorciados: red and Green, fried corn tortilla, queso fresco, onion, crema mexicana, cilantro, scrambled egg, carne arrachera or grilled 14 oz ribeye +10

A UN LADO

Frijoles de la Olla — 5
Arroz Naranjado — 5
Papas Fritas — 5
Fried Calamari — 16

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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