

Cielos

Executive Chef
David Solorzano

BAR MENU

CRAFT COCKTAILS

SONORAN MARTINI 10

Commerce Gin, Ancho Reyes Poblano Liquer
Cucumber Jalapeño Juice, Fresh Cilantro

NEW VIEUX CARRE 11

Del Bac Whiskey, Piloncillo,
Remy 1738 Cognac, Peychaud's Bitters
Vieux Carré Absinthe Supérieure, Lemon Twist

PRICKLY DROP 12

Locally Harvested Prickly Pear Syrup, Limoncello
Mission Vodka, St. Germain Elderflower

APIO CON FUEGO 12

Celery Juice, Amaras Mescal, Lime Juice
Deleon Tequila, Agave Nectar, Togarashi Rim

PUMPKIN MARTINI 11

Pumpkin Purée, Absolut Vanilla Vodka
Arbuckles Cold Brew, Amaretto, Chocolate Syrup

SPANISH MULE 10

Calvados, Woody Creek Potato Vodka
Goslings Ginger Beer, Lemon-Lime, Agave Nectar

FALL NEGRONI 9

Malfy Lemon Gin, Aperol, Anise Star
Peychaud's Bitters, Punt e Mes Italian Vermouth

RED & WHITE SANGRIA 8

House Made Blend, Wine, Brandy, Spices
Seasonal Fruits

DRAFT BEER

Ask us about our selection of rotating taps

HAPPY HOUR
4PM TO 7PM DAILY

Select Draft Beer 4

Select Wine by the Glass 5

Select Bar Food Discount Varies, Ask Your Server

BAR FOOD

4 DOLLARS

NUEZES

Assortment of Artisan Nuts

OLIVES

Citrus Mojo, Sambal Matah

ESPELETTE FRIES

Harissa Aioli

LAMB TACO

Borracho Salsa, Cabbage, Radish
Fermented Pineapple

6 DOLLARS

COD FRITTERS

Buttermilk Sauce

SALMON RILLETTE

Toast Points

STREET CORN CAKES

Lime, Cilantro, Cholula, Mexican Crema

9 DOLLARS

SWEET & SOUR PORK BELLY

Duroc Pork, Sherry Pineapple Sweet & Sour

CHIPS AND GUACAMOLE

Salsa Macha, Lime, Cilantro, Pineapple Ginger BBQ

15 DOLLARS

CLASSIC LOCAL BURGER

Local Pasture Raised Beef, White Cheddar
Lettuce, Tomato, Onion, Garlic Aioli
Umami Ketchup, Espelette Fries

16 DOLLARS

MEAT & PICKLE BOARD

Domestic and Imported Selection

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.