

# Cielas

**Executive Chef  
David Solorzano**

## BAR MENU

### CRAFT COCKTAILS

#### SPICY SONORAN MARTINI 12

Ancho Reyes Poblano Liqueur, Hendrix Gin  
Jalapeño, Cucumber, Fresh Cilantro, Lime

#### WHISKEY AGRIO 11

Jameson Caskmates Whiskey, Preserved Kumquat  
Piloncillo Syrup, Mint

#### MEXICAN FLOWER 13

Deleón Platinum Tequila, Strawberries, Tarragon  
St. Germain Elderflower Liqueur  
Candied Pink Peppercorn Dust

#### WATERMELON MARGARITA 12

Hornitos Plata Tequila, Watermelon, Lime  
Chiltepin Pepper & Salt Rim

#### DON JULIO MARGARITA 13

Don Julio Blanco Tequila, Grand Marnier, Lemon  
Lime, Agave Nectar

#### SUMMER NEGRONI 11

Malfy Lemon Gin, Aperol  
Punt e Mes Italian Vermouth, Orange Twist

#### RED & WHITE SANGRIA 10

House Made Blend, Wine, Brandy, Spices  
Seasonal Fruits

### DRAFT BEER

**Ask us about our selection of rotating taps**

HAPPY HOUR  
3PM TO 7PM DAILY

**Craft Cocktails Half Off**

**Select Bar Food Half Off** (items marked with \* below)

BAR FOOD

CAESAR SALAD 8

Romaine Hearts, Garlic Croutons  
Parmigiano Reggiano

GARDEN SALAD\* 10

Bib Lettuce, Pickled Shallots, Sherry Vinaigrette  
Orange Supremes, Watermelon Radish

CHIPS AND GUACAMOLE\* 10

House Made Guacamole  
Freshly Fried Local Corn Tortillas

CHICKEN WINGS\* 12

Honey Chili Glaze, Cilantro, Benne Seeds

CLASSIC LOCAL BURGER 15

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

QUESO FUNDIDO FRIES\* 13

Parmesan Cream Sauce, Fried Egg

**Add Pancetta 3**

PEI MUSSELS & FRITES 16

Chablis Butter, Garlic, Scallions, Madeira  
Espelette Pepper Fries

BANH MI\* 14

Pork Belly, Nuoc Cham, Siracha, Hoisin  
Crispy Baguette, Pickled Cucumber, Jalapeño  
Cilantro, Garlic Aioli

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.