

Cielo

bar & bites

small bites

tuna tartare 16

BIGEYE TUNA – AVOCADO – QUINOA – SESAME PONZU

kimchi chicken bites 10

PICKLED NAPA CABBAGE – SESAME SEEDS – SCALLIONS

mediterranean board 10

MARINATED ARTICHOKES & OLIVES – FAVA BEANS HUMMUS –
ROASTED PEPPERS BABA GANOUSH – GRILLED PITA

fritto mixto 12

DAILY CATCH – ANCHOVIES – ZUCCHINI – ONION RINGS –
CITRUS & HERBS AIOLI

ceviche 14

CATCH OF THE DAY – LECHE DE TIGRE – JALAPEÑO –
CHAR CORN – CILANTRO

salads

bigeye tuna & watermelon 18

PICKLES WATERMELON RIND – CUCUMBER – RED ONIONS –
WHITE SOY SAUCE PONZU

kale & salmon 17

MARCONA ALMONDS – WATERMELON RADISH – DRIED
FIGS – CITRUS VINAIGRETTE

caesar 12

HOMEMADE CROUTONS – PARMESAN – CHIVES
add: chicken \$5 tuna \$8 salmon \$6 steak \$8

flatbread

margarita 10

MOZZARELLA – CAMPARI TOMATOES – BASIL & OREGANO –
POMODORO SAUCE

funghi 10

ROASTED MUSHROOMS – TRUFFLE PEELINGS – ZUCCHINI –
ROASTED PEPPER PESTO

carni 13

PULLED BEEF – FACON – CALABRIAN CHILI PEPPERS –
CARAMELIZED ONION – SUNDRIED TOMATO PESTO

bao bun tacos 15

STEAM BUN – SMOKED CORN SALSA – PICKLED NAPA CABBAGE – CILANTRO AIOLI

grilled chicken

catch of the day, blackened

chili spice rub steak

*All protein, cheese & bread are kosher friendly. Suggested 18% gratuity included for your convenience.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical condition.

Cielo

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grilled burgers & sandwiches 16

the "cielo" burger

CARAMELIZED ONIONS – CANDIED FACON – CHILI
REMOULADE – KAISER ROLL

provoleta burger

TOMATO JAM – CHIMICHURRI – CHALLAH ROLL

chicken schnitzel

HOMEMADE PICKLE – SPICY HONEY MUSTARD – FRISÉE –
PUMPERNICKEL BREAD

catch of the day

PICKLED SLAW – CHILI REMOULADE – AVOCADO –
CHALLAH ROLL

salmon avocado burger

ARUGULA – MARINATED TOMATOES – HERB AIOLI

entrée

steak & fries 32

RIB EYE HOUSE STEAK - FRIES – CHIMICHURRI

free range roasted chicken 28

QUINOA – FINGERLINGS CONFIT – RAINBOW
CARROTS

catch of the day 28

CHEF'S DAILY SPECIAL

side dishes 5

sweet potato waffle fries

CHILI SPICE RUB – TRUFFLE HONEY

truffle potato fries

PARMESAN – HERBS

mixed greens salad

CHERRY TOMATOES – CUCUMBER – RADISH

onion rings

HOUSE ZESTY SAUCE

grilled vegetable medley

LEMON ZEST – GARLIC

alcoholic beverages

signature cocktails (\$11-\$13)

cielo sunset
lavander mule
flyin' hawaiian
sangria
smooth criminal
michelada
hot daniella
bitter intentions
xtra peachy
& more...

domestic beers (\$5-\$7)

budweiser
bud light
michelob ultra
sam adams
coors light
miller lite
bue moon
& more...

imported beers (\$6-\$8)

corona
corona light
heineken
heineken light
sol
presidente
imperial
& more...

craft beers (\$8-\$9)

cigar city
dog fish
budweiser
& more...