



## APPETIZERS

House Smoked Salmon 22  
with grilled sourdough crisps and chefs dressing

Chilled Shrimp Cocktail 18  
served with cocktail sauce and fresh lemon

White Truffle Macaroni & Cheese 17  
topped with toasted breadcrumbs

Pimento Cheese Stuffed Deviled Eggs 11  
with candied jalapeño and bacon

Brick Oven Baked Spinach Dip 16  
served with sourdough crostinis

Farm Raised Elk Tacos 14  
in a crispy corn tortilla with roasted corn pico  
and cilantro crème

Soft Pretzel Charcuterie 18  
with seasonal cheeses, jams, and other offerings

Short Rib Toasts 21  
braised beef served on grilled toast topped  
with fried onions and horseradish crème

## SALADS

Caesar Salad 8  
served with homemade caesar dressing,  
garlic croutons & parmesan cheese on  
chilled romaine

Add Chicken 7   Add Salmon 9

House Salad 8  
romaine & field greens, tomatoes, cucumbers,  
cheddar cheese and croutons

Grilled Italian Chicken Salad 15  
romaine & field greens, olives, feta, pepperoni,  
tomatoes, onion & sundried tomato dressing

## SOUPS

Soup of the Day 10  
Roasted Poblano Corn Chowder 10

## SIDES

Poblano Mashed Potatoes 8  
Shoestring Fries 6  
Broccolini 9  
Roasted Asparagus 8  
Brussel Sprouts 9  
Mushroom Risotto 10  
Coleslaw 5

## HAND CRAFTED PIZZAS

Margherita 16  
tomato sauce, basil, mozzarella & tomato

White Truffle Pepperoni 17  
With ricotta

Balsamic Chicken Pizza 18  
arugula, cherry tomato, feta & basil

Prosciutto & Fig 16  
arugula & hot honey

The Vegan (Californian) 16  
garlic, wild mushroom, artichoke heart,  
roasted red pepper & spinach

## ENTREES

Cielos Burger 16  
house blended burger, sharp cheddar, lettuce,  
tomato,onion, house made pickles & garlic aioli  
with shoestring fries

Crispy Chicken Sandwich 15  
spicy slaw, tomatoes & swiss on a brioche bun  
with shoestring fries

Chicken Salad Sandwich 15  
toasted croissant & seasonal fruit

Club Sandwich 16  
oven roasted turkey, lettuce, tomato, bacon & swiss  
cheese on toasted pumpernickel with shoestring fries

Roasted Salmon 28  
wild mushroom risotto & broccolini

Pecan Crusted Chicken 24  
with parmesan polenta & charred broccolini

Lemon & Garlic Shrimp Pasta 26  
wild mushrooms, fresh tomato & fresh parmesan

Pan Seared Scallops 34  
wild mushroom risotto, charred broccolini  
& white wine lemon butter

Ribeye MARKET PRICE  
16 oz served with sauce bordelaise, poblano  
mashed potatoes & charred broccolini

Filet MARKET PRICE  
8 oz served with sauce bordelaise, poblano mashed  
potatoes & charred broccolini

## DESSERTS

Chocolate Chip Cookie Skillet 10  
with vanilla ice cream

Dulce de Leche Churros 10

## KIDS

Chicken Tenders 9  
with shoestring fries

Pizza 12  
cheese or pepperoni

Grilled Cheese 8  
with shoestring fries