DRAFT BEERS

16oz | 20oz

MILLER LITE
Milwaukee, WI | 4.2% ABV | 10 IBU

MODELO ESPECIAL
Mexico | 4.6% ABV | 18 IBU

BLUE MOON BELGIAN WHITE
Golden, CO | 5.4% ABV | 9 IBU

STONE BUENAVEZA SALT & LIME LAGER
Escondido, CA | 4.7% ABV | 13 IBU

GOOSE ISLAND HAZY BEER HUG IPA
Chicago, IL | 6.8% ABV | 20 IBU

BELL'S TWO HEARTED IPA
Kalamazoo, MI | 7% ABV | 60 IBU

BOTTLED & CANNED BEERS

MICHELOB ULTRA 12oz
St. Louis, MO | 4.1% ABV | 10 IBU

COORS LIGHT 16oz
Golden, CO | 4.2% ABV | 10 IBU

BUDWEISER 16oz
St. Louis, MO | 5% ABV | 12 IBU

HALF ACRE DAISY CUTTER 16oz
Chicago, IL | 5.2% ABV | 60 IBU

CORONA EXTRA 12oz
Mexico | 4.6% ABV | 19 IBU

HEINEKEN 16oz
Netherlands | 5% ABV | 23 IBU

SIERRA NEVADA TRAIL PASS NON-ALCOHOLIC IPA
Chico, CA | <0.5% ABV | 35 IBU

SELTZERS & CIDERS

ANGRY ORCHARD CRISP APPLE HARD CIDER 12oz
Walden, NY | 5% ABV

TRULY WILD BERRY HARD SELTZER 12oz
Boston, MA | 5% ABV

SUN CRUISER ICED TEA 12oz
Boston, MA | 4.5% ABV

WINES

WHITES & SPARKLING

MIONETTO
PROSECCO | ITALY
Intense fruity bouquet with a hint of golden apples.
It is very dry, fresh, light in body and well-balanced

CANYON ROAD
PINOT GRIGIO | CALIFORNIA
Hints of green apple, citrus, white peach and floral blossom

GIESEN
SAUVIGNON BLANC | MARLBOROUGH, NZ
Lemon, grapefruit and passion fruit with hints of grassy,
dried herb aromas

CAMBRIA KATHERINE'S VINEYARD
CHARDONNAY | SANTA MARIA VALLEY, CA
Chardonnay marked by exceptional ripeness and smoky oak

REDS

CLINE SEVEN RANCHLANDS
PINOT NOIR | SONOMA COUNTY, CA
Signature notes of crushed raspberry, cranberry and lilacs
with subtle hints of vanilla and toasted oak

SYCAMORE LANE
MERLOT | CALIFORNIA
Soft and ripe with blackberry, vanilla and baking spices

ALAMOS
MALBEC | MENDOZA, ARGENTINA
Plum, dark cherry and blackberry with hints
of brown spice and vanilla

HAHN
CABERNET SAUVIGNON | CALIFORNIA
Inviting aromas of dark cherry and blackberry are
complemented by hints of vanilla, leather and toasted oak

8.22.25

CIELO CANTINA
MEXICAN CUISINE & TEQUILA BAR

BREAKFAST

SERVED UNTIL 10:30am

PLATOS

Add Ons: Beef Barbacoa, Pollo Asado or Carnitas
Carne Asada | Fajita Vegetables ●

HUEVOS RANCHEROS*
Egg any way, queso fresco, halved avocado, refried black beans, chopped cilantro and salsa roja on house-fried tortillas, served with breakfast potatoes

BREAKFAST TORTA
Scrambled egg, chorizo crumbles, bacon, shredded Monterey Jack, smashed avocado and Tajín seasoning on a toasted telera roll

CHILAQUILES*
Eggs any way, queso fresco, chopped cilantro and warm salsa ranchera over house-made tortilla chips

TACOS

BACON, EGG & CHEESE (3)
Bacon, scrambled egg and cheese, served with salsa fresca on corn tortillas

VEGGIE, EGG & CHEESE (3) ●
Scrambled egg, sautéed peppers & onions, cheese and cilantro, served with salsa fresca on corn tortillas

BURRITOS & BOWLS

BIG BREAKFAST BURRITO
Scrambled egg, bacon, sausage, cheese and potatoes, wrapped in a flour tortilla, served with salsa fresca and breakfast potatoes

CHORIZO & EGG BOWL
Scrambled egg, chorizo, cheese, red & green sweet peppers, breakfast potatoes, sour cream, salsa and fresh cilantro, served with warm flour tortillas

EXTRAS

GUACAMOLE ●	BEEF BARBACOA	SOUR CREAM

*Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness.

Please inform your server if you have a food allergy and speak to a manager. Our dishes are prepared in an area where products containing wheat, eggs, milk, fish, shellfish, tree-nuts, peanuts, soybean, sesame and sulfites are also prepared. We cannot guarantee that menu items are allergen free and we encourage our customers with food allergies to make safe and informed choices.

TAPAS

CHIPS, SALSA & GUACAMOLE ●
CHIPS, SALSA & QUESO BLANCO ●

BURRITOS & BOWLS

served with chips & salsa

BURRITO
Your choice of barbacoa, pollo asado, carne asada or carnitas, warm queso, refried black beans, cilantro-lime rice, mexi salad and queso fresco wrapped in a flour tortilla

BURRITO BOWL
Your choice of barbacoa, pollo asado, carne asada or carnitas, avocado, roasted corn, pico de gallo, salsa verde and queso fresco over cilantro-lime rice

BYO BURRITO OR BOWL
Choose your own aventura

Protein | Choose 1
Pollo Asado, Carne Asada, Barbacoa, Carnitas, Fajita Vegetables ●

Toppings | Choose 4 ●
Refried Black Beans, Cilantro, Pickled Red Onion, Jalapeños, Pico de Gallo, Shredded Lettuce, Queso Fresco, Sour Cream, Salsa Verde, Salsa Roja
additional toppings
Add Ons: Beef Barbacoa, Pollo Asado or Carnitas | Carne Asada Fajita Vegetables ● | Roasted Corn ● | Warm Queso ● Guacamole ● | Chihuahua Cheese ●

ENTRANTES

STREET TACOS (3)
Your choice of pollo asado, carnitas, beef barbacoa or fajita vegetables on corn tortillas, served with rice and beans
Upgrade to carne asada

NACHOS
Your choice of carnitas or cilantro-lime chicken with cheese, pico de gallo, jalapeños, cilantro, sour cream and guacamole on house-fried tortilla chips

QUESADILLA ●
Your choice of carnitas or beef barbacoa, shredded Monterey Jack and peppers & onions in a grilled flour tortilla, served with sour cream, pico de gallo and house-made chips and salsa

Add Ons: Beef Barbacoa, Pollo Asado or Carnitas | Carne Asada Fajita Vegetables ● | Guacamole ●

● Vegetarian ● Can Be Made Vegetarian ● ≤600 Calories

COCKTAILS

TACO TIME BLOODY MARY 26.99
Don Julio Blanco tequila, Demitri's® Classic Mary mix, Tex-Mex spiced agave cone and taco seasoned rim so it always tastes like Tuesday!

SMOKED BLOODY MARIA 23.99
Tres Agaves Blanco tequila and Demitri's Classic Mary mix, garnished with smoked black lava salt, pepper stuffed olive and celery

CACTUS LEMONADE 23.99
Tito's Handmade vodka, prickly pear purée and lemonade

CLASSIC MARGARITA 26.99
Don Julio Blanco tequila, Cointreau and lime juice

PORTS & PIRATES 25.99
Appleton Estate 8yr rum, Captain Morgan Original Spiced rum, triple sec, lime juice and orgeat syrup

JALAPEÑO MULE 23.99
Ketel One vodka, Triple Sec, ginger purée, Angostura bitters, lime and jalapeño topped with soda water

LA PALOMA 23.99
Tres Agaves Organic 100% De Agave Blanco tequila, grapefruit juice, ginger syrup and soda water

MIMOSA 19.49
Orange juice poured over sparkling wine

ZERO PROOF

PINEAPPLE GINGER COOLER 17.49
Seedlip Notas De Agave, ginger purée, pinepple juice and soda water

STRAWBERRY JALAPEÑO MOCKARITA 9.99
Strawberry purée, agave, jalapeño slices and sour mix

CIELO CANTINA FAVORITES