

Once upon a time in Ciel

Potions



YE OLDE AMARGA CALIENTE (1.1) 20
Patron Silver, All Spice Dram, Maple Syrup, Triple Sec, Cinnamon Sugar Rim, Apple Garnish



WHISPERING WOODS 20
St. Germain, Pomegranate Juice, Cinnamon Syrup, Apple Cider Syrup, Cava, Club Soda, Rosemary Sprig, Cinnamon Stick



FABLE OF THE FIG 18
Beefeater Gin, Fig Slice Garnish, Martini Rosso Sweet Vermouth, Campari Infused Fig and Vanilla



ENCHANTED ORCHARD 18
Absolut, Apple Cider Syrup, Cinnamon Syrup, Lime Juice, Ginger Beer, Ginger Candy, Pear Garnish



MIDNIGHT EMBER 20
Illegal Mezcal, Martini Rossi, Punte Mes, Peychaud's, Orange Peel Garnish



FORBIDDEN PASSION 18
Bacardi 4yr Rum, Vanilla Syrup, Chinola Passion Fruit Liqueur, Lime, Cava, Dehydrated Lime



TIMELESS TALE 18
Angels Envy Bourbon, Black Tea Syrup, Cherry, Walnut Bitters



DARK SPELL 20
Vodka, Kahlua, Vanilla Syrup, Espresso



THE LOST FLAME 18
D'usse, Illegal Mezcal, Apricot, Kahlua, Lemon, Peychaud's Bitters, Smoke



MOONLIT GARDEN 20
Código Reposado, Chambord, Pineau des Charentes, Lemon Juice, Almond Orgeat, Fee Foam

Spirit-Free



WICKED QUEEN 12
Apple Cider, Lemon Juice, Thyme Syrup, Ginger Beer



BIBBIDI-BOBBIDI-BOO 12
Apricot, Grapefruit, Soda, Bitters

Beer

MICHELOB ULTRA -8 GOOSE ISLAND IPA -8 BUD LIGHT -8
STELLA ARTOIS -8 KONA BIG WAVE -8 NÜTRL SELTZER -10
ESTRELLA JALISCO -8

Red Bull

RED BULL ENERGY DRINK - 7 RED BULL SUGARFREE - 7
RED BULL YELLOW EDITION (TROPICAL) - 7
RED BULL RED EDITION (WATERMELON) - 7

Wines

Canned

BEZZE WHITE 10
Spain
BEZZE ROSÉ 10
Spain

Sparkling

PERRIER-JOUËT, CHAMPAGNE 35 | BTL 158
Champagne, France
VEUVE CLICQUOT, CHAMPAGNE 28 | BTL 126
Champagne, France
GERARD BERTRAND, CREMANT 16 | BTL 72
Limoux, France
DOM PERIGNON, CHAMPAGNE 90 | BTL 425
Champagne, France

White

SYMPHONIE, ROSÉ 16 | BTL 72
Côtes De Provence, France
INDIAN WELLS, RIESLING 16 | BTL 72
Yakima Valley, Washington
SANTA MARGHERITA, PINOT GRIGIO 18 | BTL 81
Valdadige, Italy
ESCUDO ROJO, CHARDONNAY 16 | BTL 72
Maipo, Chile
FLOWERS, CHARDONNAY 20 | BTL 90
Sonoma Coast, California
KIM CRAWFORD, SAUV BLANC 14 | BTL 63
Marlborough, New Zealand
CLOUDY BAY, SAUV BLANC 18 | BTL 81
Marlborough, New Zealand

Red

MEOMI, PINOT NOIR 14 | BTL 63
Sonoma Coast, California
ESCUDO ROJO, CABERNET 16 | BTL 72
Maipo, Chile
THE PRISONER, UNSHACKLED, RED BLEND 16 | BTL 72
Napa, California
PIATTELLI VINEYARDS, MALBEC 16 | BTL 72
Mendoza, Argentina, 2021
SELLA ANTICA, TOSCANA ROSSO 16 | BTL 72
Tuscany, Italy
MT BRAVE, MERLOT BTL 185
Napa, California, 2018

Please note a 20% auto gratuity and 3% service charge will be added to all guest checks.
This fee is not a tip and will be used to cover our increasing operational costs.

Starters

ASIAGO SPINACH & ARTICHOKE DIP 18

Creamy blend of Spinach, Artichokes, baked Asiago and Parmesan Cheese, served with Crostini
D, VG

GAMBAS AL AJILLO 17.50

Sautéed Shrimp in Olive Oil with Garlic, Chili Flakes, and Parsley, served with Artisan Bread
SF, SH, GF

CHICKEN SKEWERS 18

Grilled Chicken Skewers glazed with Passion Fruit BBQ sauce, topped with Crispy Onions
GF

RICOTTA & PEACHES 18.50

Creamy Ricotta on Artisan Bread, topped with Honey Glazed Peaches and Balsamic Glaze
D, VG

WINGS SAMPLER 19.50

Choice of Buffalo, BBQ, or Garlic Parmesan, served with Ranch or Blue Cheese dressing
D

MEDITERRANEAN TACOS 18

Warm Corn Tortillas filled with Shredded Beef or Chicken, Onions, Fresh Herbs, Tzatziki
D, GF

CIEL TRUFFLE POTATOES SIGNATURE 15.50

Parmesan Cheese, Truffle Aioli, Chives
VG, D, GF

Salads

ASH'S SALAD 18

Ripe Pears, shaved Fennel, Arugula, Walnuts, Feta Cheese, Mint, finished with a Champagne Dijon Vinaigrette
GF

CAESAR SALAD 17.50

Romaine, Parmesan, Garlic Croutons, Classic Caesar Dressing
Add On - Chicken \$6, Shrimp \$8, Salmon \$10
SH, D

Entrées

CIEL TRUFFLE BURGER 24

8 Oz Beef Patty, Caramelized Onions, Muenster Cheese, Tomato, Arugula, Truffle Aioli with Fries
D

CHICKEN CACCIATORE 28

Braised Chicken with Peppers and Tomato-Wine Sauce, served with Rice Pilaf
D, GF

MARKET FISH 35

Chef's Seasonal Fish, served with Creamy Orzo, Spinach, Tomatoes, Lemon-White Wine Sauce
SF, D

NASHVILLE HOT CHICKEN SANDWICH 22

Crispy Spicy Chicken, Butter Pickles, Comeback Sauce, Brioche Bun with Fries
D

SHRIMP GARLIC NOODLES 28

Garlic Noodles with Shrimp, Mushrooms, Parmesan, Chives, Crispy Shallots
SF, N, SOY

BEEF BOURGUIGNON 35

Slow-Braised Beef Short Rib in Red Wine Jus with Mushrooms, Carrots, Pearl Onions, Parmesan Polenta
D, GF

Sides

RICE PILAF 8 **GF, V, VG**

SEASONED FRIES 8 **GF, V, VG**

SAUTÉED MUSHROOMS 8 **GF, V, VG**

SEASONAL VEGETABLES 8 **GF, V, VG**

SMALL CAESAR SALAD 8 **VG**

MAC & CHEESE 8 **VG, D**

Desserts

TOFFEE BUTTER CAKE 13

Warm Butter Cake, Vanilla Ice Cream, Toffee Sauce, finished with a mixed Berry Compote
D

FALL CRÊPES 13

Delicate Crêpes filled with Red Wine-Poached Pears, finished with Maple Whipped Cream
D, VG

GF-GLUTEN FREE V-VEGAN VG-VEGETARIAN N-NUTS SF-SEAFOOD SH-SHELLFISH D-DAIRY

Please inform your server of any allergies or dietary restrictions.

Please note a 20% auto gratuity and 3% service charge will be added to all guests checks.

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness