



Authentic Mexican food reflects a history of many cultures and is rich in heritage from both Indio and Spanish influence, with a touch of Italian and German added. We feature genuine time tested recipes from a variety of Mexican regions to reflect this multi-cultural diversity. Our fare is prepared with care by our award winning Mexican Chefs, whom have been with us for many years. The Black Swan Tequila Bar features one of the largest selections of fine tequilas and mezcals in Tucson in addition to exceptionally prepared specialty cocktails, wines & beers. El Cisne is a choice destination for casual business lunches, upscale evenings out, family celebrations, or just amazing drinks with friends!

TEQUILA COCKTAILS

- Cisne Margarita**
Sauza Blue agave, triple sec, fresh squeezed citrus.
- Fresh Blend Margaritas**
Choice of: MANGO, JALAPEÑO, STRAWBERRY
- The Natural**
Partida Blanco, agave nectar, fresh citrus & a citronage float.
- Cadillac Margarita**
Don Julio Añejo, Grand Marnier, Agave nectar, fresh citrus.
- Patron Fresco**
Patron silver, Patron citronage, fresh citrus & cucumber.

- 8 **Margarita Frambuesa** 13
Don Julio reposado, Chambord, agave nectar, fresh citrus.
- 9 **Chapala Street Car** 10
Espolon Blanco, Domain de Canton, St. Germain, fresh
- 12 **Energia Libre** 9
lemon shaved ginger and agave nectar.
- 15 Jalapeño infused tequila, cointeau, green chartreuse, agave
nectar, fresh citrus.

SIGNATURE COCKTAILS

- Pisco Sour**
Barsol Peruvian white grape brandy, fresh lemon juice
cane sugar & bitters.
- Cisne Colada**
Malibu rum, fresh squeezed juices & coconut milk.
- Sangria**
Red or white wine, brandy, fresh fruit & Gran Marnier.
- Mojito**
Bacardi white rum, fresh mint, fresh lime juice.
- Bloody Maria or Bloody Caesar**
Clamato, fresh lime, tobasco, vodka or tequila respectively.

- MARTINIS** 11
- 9 **Skyline Martini**
Bombay Sapphire gin & St. Germain
elderflower liqueur.
- 8 **Lemon Drop** 9
Grey Goose vodka, fresh lemon, in a sugar rim.
- 9 **Classic Amsterdam**
New Amsterdam vodka, dry vermouth, queen olive.
- 8 **Perfect Manhattan** 12
Woodford RSV bourbon, sweet & dry vermouth
hint of bitters.
- 7.5 **Peach Punch** 9
New Amsterdam peach infused vodka, fresh squeezed
juices & St. Germain Elderflower liqueur.

HAPPY HOUR IN THE BAR EVERYDAY 3pm - 6pm

- Bocaditos "BAR APPS" 6
- Chilean red & white wines starting @ 5
- 100% Blue Agave Margaritas \$1 off
- Draft and Bottled Beers \$2 off

BOTTLED FEATURED BEER

- 5
Anchor Steam - Porter or Blond Ale

BOTTLED IMPORT

- 5
Victoria, XX lager, Bohemia, Corona
Corona Light, Indio, Modelo Especial

BOTTLED DOMESTIC

- 4.5
Budweiser Michelob Ultra
N/A Buckler

BEER ON DRAFT

- Pacifico
Negro Modelo
XX Amber
- Coors Light
Orange Whit Hefeweisen
Citrazona IPA

5

GLUTEN FREE



VEGETARIAN



ENTRADAS STARTERS

APPETIZERS

CEVICHE DEL MAR	11
Corvina fish, gulf shrimp prepared in a marinade mixture, pico de gallo, avocado.	
COCTEL DE CAMARON	12
Mexican white shrimp, chilled, avocado tangy pico de gallo sauce.	
FRIJOLE DE SIETE CAPAS	8
Refried pinto, sour cream, guacamole, black olive shredded beef, whole black bean, pico de gallo.	
MEJILLONES	11
Mussels steamed, chardonnay, Mexican spices poblano garlic pico.	
GÜEROS FANTASÍA	9
Güero chiles, shrimp & white cheese stuffed, bacon wrapped.	
CALAMARES FRITOS	12
Egg & Panko battered squid, served with our famous Cisne dressing.	
SETAS RELLENAS	9
Portobello mushroom caps baked, chorizo stuffed.	
TAMALES PICADAS	9
House made green chile or red beef tamale bites.	

CHEESE CRISPS or QUESADILLAS

A large flour tortilla with 3 cheese blend.	9
ADD your favorite topping:	
TRADITIONAL - Roma tomato, onion, Anaheim chile.	10
BIRRIA - Shredded Angus beef marinated.	13
CHICKEN - Shredded breast meat, chipotle, garlic.	12
SHRIMP SCAMPI - Mexican white shrimp sautéed garlic pico & chardonnay.	15
CARNE SECA - Sun-dried shredded beef with Anaheim chile, onion & roma tomato.	14
POBLANO CHORIZO - Angus beef & pork chorizo de la casa prepared with poblano chiles.	14
BLACK BEAN & CORN PICO - Yellow corn	12
avocado, pico de gallo & black bean.	

SALADS

<p> ENSALADA CISNE 8 Green leaf, purple cabbage, tomato carrot, cucumber, jicama, walnuts & dried cranberries. *Famous Cisne Dressing *Vinegar & Olive Oil</p>	<p> TOPOPOS A fried flour tortilla bowl filled with choice of refried pinto or black beans topped with fresh mixed greens, tomato black olive, avocado & cheese blend. ADD your favorite topping: Gulf Shrimp 14 - Shredded Chicken 12 Shredded Beef 13 - Vegetable Medley 12</p>	<p> ENSALADA CEASAR 8 Shaved Parmesan-Reggiano chili-dusted croutons & romaine hearts. ADD Grilled Chicken - 3 ADD Sautéed Shrimp - 5</p>
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SIDES

CHIPOTLE CORN BREAD	3
GUACAMOLE	5
SOUR CREAM	3
DINNER VEGETABLE	3.5
PICO DE GALLO	3.5
TORTILLA	3 for (4)
ARROZ	2
FRIJOLE (Pintos o Negros)	2

BOWL - 8

ARROZ CON POLLO	
Shredded chicken breast, rice Potato & mixed vegetables.	
ALBONDIGAS	
Angus meatball, potato Anaheim chile, onion and tomato.	

SOUPS

CUP - 5

TORTILLA	
Corn tortilla strips, avocado In a chile rojo broth. ADD Chicken....	
CALDO DE QUESO	
Three cheese broth Potato & Anaheim chile.	

SONORAN STYLE NORTHERN REGION

BURRO OR CHIMICHANGA

Large Flour tortilla stuffed with your favorite protein, served with choice of beans or rice & salad garnish.

Enchilada Style \$1

Red or Green Sauce with queso fresco and onions

13	POLLO / CHICKEN	14
14	PUERCO / DICED PORK ADOBO	15
13	VEGETARIANO	14
10	FRIJOLES / BEAN & CHEESE	11
15	CARNE CON CHILE / (RED OR GREEN) ANGUS BEEF	16
15	CARNE ASADA / GRILLED STEAK	16
14	BIRRIA / SHREDDED BEEF	15
14	CAMARON / GULF SHRIMP	15
14	CARNE SECA / SUN DRIED BEEF	15

TACOS

Corn or flour tortillas pan fried or soft grilled topped with your favorite protein, served with choice of beans, rice & salad garnish.

ORDER OF 2

15	SALMON PACIFICO	15	POLLO DESHEBRADO	13
	Pan-seared, shredded cabbage citrus cilantro.		Shredded chicken, marinated in chipotle, garlic, oregano.	
15	CAMARON DEL GULFO	15	PUERCO ADOBADO	14
	Grilled medium gulf shrimp, shredded cabbage, pico de gallo.		Diced pork tenderloin, marinated In ancho chile, spices & red wine.	
14	BIRRIA DESHEBRADA	14	CORVINA PESCADO	13
	Braised Angus beef, marinated in it's own juices & Mexican spices.		Grilled white fish of the gulf shredded cabbage, pico de gallo.	
14	CARNE SECA	14	CARNE ASADA	14
	Sun-dried shredded Angus beef, roma tomato, onion, Anaheim chile.		Grilled Angus Sirloin, diced with a side of pico de gallo.	

ENCHILADAS

Corn tortillas rolled, stuffed with your favorite protein & covered with red or green sauce. served with choice of beans, rice & salad garnish.

ORDER OF 2

LOS MARISCOS / SEAFOOD	15	BIRRIA / ANGUS BEEF	14
POLLO / CHICKEN	13	VEGETARIANO	13
CAMARON / SHRIMP	14	QUESO / CHEESE	10
CARNE MOLIDA/ GROUND BEEF	14		

CHILE RELLENOS

Green Anaheim chile stuffed with white cheese, batter-dipped & pan fried.



1 - Chile 13 2 - Chiles 16

FAJITAS

Sautéed bell peppers, onions, guacamole choice of tortilla.


Shrimp 17 Steak 17 Chicken 16
Fajita Mía - all three 19

COMBINATIONS



CISNE SAMPLER	17	LOS TRES AMIGOS 	17
Chile con carne (red or green), chicken taco & beef tamale, rice & choice of beans.		Chicken or Beef taco, enchilada & a tamale (red or green) rice & choice of beans.	
RILLITO RELLENO	18	CISNE VERDE	19
Chile relleno, chicken enchilada & birria taco rice & choice of beans.		Spinach enchilada, green chile con carne, & a green corn tamale, rice & choice of beans.	
PONTATOC PICK		 16	
Pinto refried bean tostada, cheese enchilada chicken taco with salad garnish & rice.			

OAXACAN STYLE TROPICAL SOUTHERN

CHICKEN


- BREAST OF CHICKEN IN MOLE OAXAQUEÑO** 20
Five kinds chile, Oaxacan chocolate & twenty two overall spices.
- BREAST OF CHICKEN IN BÉCHAMEL WITH CREAM** 19
Hints of poblano peppers & mushrooms.
- BREAST OF CHICKEN IN SOFRITO** 18
Covered with a tomato based sauce 
including: Bell peppers, green olives, onions, lemon & herbs.

STEAK

- SURF EN TUCSON**  32
Angus 16 oz. Ribeye Grilled & four large gulf
Shrimp served with julienne vegetables & rice.
- BISTEC VAQUERO**  28
Angus 16 oz. Ribeye Grilled, olive oil & oregano
Topped with Anaheim chile, onion & roma tomato.

All Oaxacan plates are served with rice, choice of beans & medley of seasonal vegetables.

PORK




- CECINA ADOBADA**  19
Pork tenderloin marinated in ancho chiles
spices & red wine, prepared on the grill.
- CECINA EN MOLE** 21
Pork tenderloin grilled & covered
with our famous Oaxacan chocolate mole sauce.

EGGPLANT

- GRILLED EGGPLANT REBOZADA** 19
Lightly battered & delicately fried topped
with Sofrito sauce or choice of Mole.

SEA OF CORTEZ BAJA COAST

SEAFOOD

- CABRILLA / SEABASS** - 9oz. Wild caught filet, pan fried, lemon butter caper sauce. 25
- HUACHINANGO / RED SNAPPER** - 9oz. Wild caught, topped with Veracruz sauce. 24 
- PESCADO FRITO / FRIED WHOLE FISH** - (Head On) Red Snapper, seasoned & deep fried. 26
- BOULLAVESA / SEVEN SEAS SOUP** - Scallop, salmon, sea bass, red snapper, gulf shrimp, calamari & green shell mussels simmered in caldo de camaron. 24
- CAMARONES ADOBADOS / GULF SHRIMP** - Marinated in ancho chiles, spices & red wine. 19
- CALLO DE HACHA / SEA SCALLOPS** - Sautéed, chopped garlic & herb infused olive oil. 24 
- CAMARONES MOJO DE AJO / GULF SHRIMP** - Sautéed, chopped garlic & herb butter. 19 
- CAMARONES CULICHE / GULF SHRIMP** - Simmered, poblano béchamel sauce with cream. 22
- SALMON PACIFICO / PACIFIC SALMON** - Sautéed, béchamel with cream of cilantro & chipotle. 22

All Sea of Cortez plates are served with rice, choice of beans & medley of seasonal vegetable.

Parties of 6 may be added a 18% Gratuity, CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.