

**BREAKFAST
DAILY 7AM-11AM**

BEVERAGES

- Mimosa | 12
- Hair of the Dog Bloody Mary | 12
- Rainforest Alliance Coffee | 4
- Mightyleaf Tea | 4
- Latte | 5
- Americano | 4 Cappuccino | 5
- Macchiato | 5
- Espresso | 4
- Fresh Squeezed OJ | 4
- Grapefruit Juice | 4
- Cranberry Juice | 3
- Apple Juice | 3

HALF OFF WINE

7 a m - 2 p m

- Ruffino Prosecco | 23
- Perrin Rose | 23
- Walnut Block Sauvignon Blanc | 26

STARTERS

- Fresh Arizona Melon Plate (GF, V)
9
- CIELO Homestyle Granola (V)
7

- Overnight Steel Cut Oats (VG, GF)
7
- Yogurt, Fruit and Granola Jar (VG)
9

MAIN

Two Farm Fresh Local Eggs* | 17
Farmers Wife Potatoes, Choice of Toast,
Duroc Applewood Bacon, Pork Breakfast Sausage,
or Chicken Sausage

Homestead Omelet* (VG) | 17
with Three Farm Fresh Local Eggs,
Farmers Market Harvest Fillings

Avocado Toast* (VG) | 18
Fresh Radish and Sprouts,
Poached Farm Fresh Egg
(can be made vegan upon request)

Buttermilk Pancakes (VG) | 10
Vermont Pure Maple Syrup
(add blueberries | 4)

Buttermilk Waffle | 10
Petaluma Creamery Butter,
Vermont Pure Maple Syrup
(add blueberries | 4)

Huevos Ranchero* | 17
Black Beans, Mama Lola's Corn Tortillas,
Springhill Farms Pepperjack Cheese, Guajillo
Salsa, Chorizo, Cilantro
(available as a burrito)

Eggs Benedict* | 20
Poached Eggs, Real Canadian Bacon,
English Muffins, Hollandaise Sauce, Farmers Wife
Potatoes, Griddled Tomato

Spinach Frittata | 15
Crow's Dairy Goat Cheese, Mushrooms, Tomato

CIELO Continental | 15
Choice of Fresh Melon Plate or Yogurt, Fruit, and
Granola Jar
Choice of Muffin or Croissant
OJ and Coffee or Tea

SIDES

- Thick Cut Toast, Bagel, English Muffin | 3
(gluten-free bread available upon request)
- Bakery Fresh Muffins or Croissants (VG) | 5
- Duroc Applewood Bacon (GF) | 6
- Breakfast Sausage (GF) | 6
- Chicken Sausage (GF) | 7
- Real Canadian Bacon (GF) | 8
- Fresh Berries (V, GF) | 7
- Avocado (V) | 4
- Farmers Wife Potatoes (VG, GF) | 5
with Sour Cream
- Tortillas | 2
(flour or corn)

Our chefs are honored to work hand-in-hand with local farmers and purveyors to promote conscious stewardship of our community and the planet.
To provide guests with the freshest ingredients possible, menu items are subject to seasonal modifications.

*Meat, fish and eggs are cooked to order. Arizona State Food Code requires the restaurant to inform you that undercooked meat, fish and eggs may increase the risk of food borne illness.

ADERO Scottsdale, Autograph Collection - 13225 North Eagle Road, Scottsdale, Arizona 85268 - USA - 480-333-1880



LUNCH MENU

STARTERS

Hummus and Garden Vegetables (VG)

Rainbow Carrots, Celery, Cucumbers, Radish, Jicama, Bell Peppers, Naan Bread

14

Old School Baja Shrimp Cocktail

with Atomic Horseradish

16

Old World Meatballs

Beef, Petaluma Parmesan, San Marzano Tomatoes, Grilled Artisan Bread

10

Farmers Market Potage

Chef's Soup Creation

8

BEVERAGES

Pepsi, Diet Pepsi, Dr. Pepper

Sierra Mist, Mug Root Beer, Ice Tea | 4

Acqua Panna Still, Pellegrino Sparkling | 8

SALADS

Note: All salads can be prepared vegan upon request.

CIELO Chopped Salad (VG)

Local Greens, Kale, Quinoa, Garbanzos, Crow's Dairy Goat Feta Cheese, Tomatoes, Cucumbers, Yams, Red Onions, Minted Cactus Pear Vinaigrette

14

Caesar Salad*

Romaine, Torn Bread Croutons, Shaved Parmesan, Creamy Garlic Dressing

13

Baby Gem BLT

Duroc Applewood Bacon, Tomato, Torn Bread Croutons, Peppercorn Buttermilk Dressing

13

Add:

Chicken | 8

Salmon* | 10

Shrimp | 12

SANDWICHES

Roast Turkey

Duroc Applewood Bacon, Tomato, Gem Lettuce, Avocado on Toast

14

ADERO Burger *

Ground Brisket and Chuck, Springhill Farm Cheddar Cheese, Gem Lettuce, Tomato, Onion, Bun

Substitute Turkey Patty or Beyond Meat Patty (V)

16

Grilled Vegetable Panini (VG)

Red Pepper Aioli, Onion Marmalade on Whole Grain Country Loaf

13

Add Cheese | 2

Sonoran Chicken

Green Chili, Springhill Pepperjack Cheese

14

Southwest Salmon Burger*

Avocado Salsa, Veggie Slaw, Brioche Bun

15

MAINS

Bell and Evans Chicken Pot Pie

Pulled Chicken, Carrots, Peas, Flakey Crust

18

Pan Seared Ora King Salmon (GF)*

on Wilted Arugula with Lemon Oil

29

Spaghetti alle Chitarra Pomodoro (VG)

San Marzano Tomatoes, Garlic, Extra Virgin Olive Oil, Fresh Basil, House Made Fresh Pasta

18

Add Shrimp | 8

SIDES

Southwest Grilled Corn (VG, GF)

with Cotija, Cilantro and Chipotle

(can be made vegan upon request)

9

Broccoli (V, GF)

with Lemon Oil and Chilli Flakes

9

Hayden Mills Cheesy Polenta Fries (VG)

with Petaluma Parmesan

10

Our chefs are honored to work hand-in-hand with local farmers and purveyors to promote conscious stewardship of our community and the planet. To provide guests with the freshest ingredients possible, menu items are subject to seasonal modifications.

*Meat, fish and eggs are cooked to order. Arizona State Food Code requires the restaurant to inform you that undercooked meat, fish and eggs may increase the risk of food borne illness.

ADERO Scottsdale, Autograph Collection - 13225 North Eagle Road, Scottsdale, Arizona 85268 - USA - 480-333-1880