

STARTERS

Charcuterie Platter

Assorted Dried and Cured Artisan Meats and Cheeses, Fig Jam, Cornichons, Radishes, Arizona Olive Mill Olives, Whole Grain Mustard, Grilled Crostini

18

Hamachi Crudo* (GF)

Shredded Daikon, Shaved Chillies, Spicy Ponzu

16

Crispy Fried Sweet Royal Red Shrimp

with Yuzu Sambal Mayo

18

Old World Meatballs

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

10

Local Brussel Sprouts (VG)

with Worcestershire Gastrique, Cotija, Truffle Oil
(can be made vegan upon request)

10

Old School Baja Shrimp Cocktail*

with Atomic Horseradish

16

Farmers Market Potage

Chef's Soup Creation

8

SALADS

Note: All salads can be prepared vegan upon request.

Everything But the Sink Salad *

Romaine, Duroc Bacon, Avocado, Shrimp, Tomato, Hearts of Palm, Parmesan and Horseradish Caesar

16

CIELO Chopped Salad (VG)

Local Baby Kale, Quinoa, Garbanzos, Crows Dairy Feta Cheese, Tomato, Cucumbers, Yams, Red Onions, Minted Cactus Pear Vinaigrette

14

Baby Spinach and Crow's Dairy Goat Cheese Salad

Shiitake Mushrooms, Apples, Walnuts, White Balsamic Vinaigrette

15

Baby Gem BLT Salad

Duroc Applewood Bacon, Killer Tomatoes, Torn Bread Croutons, Homemade Mayo and Buttermilk Dressing

13

Add:

Chicken | 8

Salmon | 10

Shrimp | 12

MAINS

Roasted Branzino

Fennel, Fresh Herbs, Blistered Tomatoes, Umbrian Olive Oil

40

Pan Seared Ora King Salmon* (GF)

on Cauliflower Puree and Local Rainbow Chard

38

Roasted Bell and Evans Chicken

with Fresh Herbs, Lemon and Garlic Jus Lie, Cheesy Hayden Mills Polenta

34

Cider Glazed Smoked Pork T-Bone

Granny Smith Apple, Sweet Potato Gnocchi, Sage

38

Spaghetti alle Gitarra Pomodoro (VG)

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

28

Add Shrimp | 10

Ratatouille Braised Cauliflower Steak (V, GF)

Zucchini, Squash, Eggplant, Garlic, San Marzano Tomatoes, Oregano, Olive Oil

24

Bronzed Southwest KC Steak* (GF)

with Sweet Garlic, Grilled Street Corn

50

SIDES

Southwest Grilled Corn (VG, GF)

with Cotija, Cilantro and Chipotle Mayo
(can be made vegan upon request)

9

Broccolini (V, GF)

with Lemon Oil and Chilli Flakes

9

Ratatouille (V, G)

Zucchini, Squash, Eggplant, Garlic, San Marzano Tomatoes, Oregano, Olive Oil

9

Hayden Mills Cheesy Polenta Fries (GF)

with Petaluma Parmesan

10

Assorted Roasted Forest Mushroom Friccasse (V, GF)

Fresh Sage and Garlic

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.

D E S S E R T

Farmers Market Crumble

with Fresh Sweetened Whipped Cream

Chef recommended pairing: Lagavullin 16Y Islay Scotch

Crème Brûlée

Chef recommended pairing: Grand Marnier Cordon Rouge

Assorted Gelato and Sorbets

Chef recommended pairing: Amaretto Almond Liqueur

Fallen Chocolate Soufflé

Chef recommended pairing: Chambord Raspberry Liqueur

D I G E S T I F | A F T E R - D I N N E R L I B A T I O N S

**Graham's 20 Year
Tawny Port**

Grappa Nonino

Chocolate Martini
Chocolate Vodka, Bailey's,
Chocolate Syrup

**Otima 10 Year
Tawny Port**

Amaro Nonino

Amaro Averna

Espresso Martini
Vanilla Vodka, Kahlua,
Espresso

Louis XIII by Remy Martin

1oz

2oz

Sambuca

Grand Marnier

Benedictine

Vieux Carre
Rye, Cognac,
Sweet Vermouth,
Benedictine

Cincoro Extra Anejo

1oz

2oz

Remy Martin VSOP

Torres Brandy

Liquore Strega

Warm Sweater
Bourbon, Chili Cordial,
Herbal Liqueur,
Orange Bitters

Carreño Espadin

1oz

2oz

Disaronno

Kahlua

Bailey's