

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 Chilies, 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

Grilled Branzino

Fennel, Fresh Herbs, Blistered Tomatoes, Umbrian Olive Oil
40

Filet Medallions*

Coffee Rubbed Tenderloin, Braised Ciopellini Onions, Port Wine Demi
58

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.

DESSERT

Farmers Market Crumble | 12

with Fresh Sweetened Whipped Cream

Chef recommended pairing: Lagavullin 16Y Islay Scotch (1oz | 10)

Crème Brûlée | 10

Chef recommended pairing: Grand Marnier Cordon Rouge (1oz | 8)

Assorted Gelato and Sorbets | 10

Chef recommended pairing: Amaretto Almond Liqueur (1oz | 8)

Fallen Chocolate Soufflé | 12

Chef recommended pairing: Chambord Raspberry Liqueur (1oz | 7)

DIGESTIF | AFTER-DINNER LIBATIONS

**Graham's 20 Year
Tawny Port**
18

**Otima 10 Year
Tawny Port**
12

Louis XIII by Remy Martin
1oz | 130
2oz | 250

Cincoro Extra Anejo
1oz | 85
2oz | 160

Carreño Espadin
1oz | 17
2oz | 32

Grappa Nonino | 12

Amaro Nonino | 14

Amaro Averna | 12

Sambuca | 10

Grand Marnier | 12

Benedictine | 15

Remy Martin VSOP | 14

Torres Brandy | 10

Liquore Strega | 12

Disaronno | 12

Kahlua | 10

Bailey's | 10

Chocolate Martini
Chocolate Vodka, Bailey's,
Chocolate Syrup
14

Espresso Martini
Vanilla Vodka, Kahlua,
Espresso
14

Vieux Carre
Rye, Cognac,
Sweet Vermouth,
Benedictine
15

Warm Sweater
Bourbon, Chili Cordial,
Herbal Liqueur,
Orange Bitters
15