



LUNCH MENU DAILY 11AM-3PM

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

Tomato Basil Soup

Artisan Croutons

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

Berry and Kale Salad (VG)

Strawberries, Crow's Dairy Goat Cheese
Red Wine Vinaigrette

13

Add:

Chicken | 8

Salmon* | 10

Shrimp | 12

MAINS

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
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

Pan Seared Ora King Salmon (GF)*

Wilted Arugula with Lemon Oil

29

SIDES

Sauteed Spinach

7

French Fries or Sweet Potato Fries

5

Broccolini (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.

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