

**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

**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  
**24**  
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.