

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

IN ROOM DINING BREAKFAST MENU

DAILY | 7:30 AM – 11:00 AM

STARTERS

Fresh Arizona Melon Plate (VG, GF)

9

CIELO Homestyle Granola (VG)

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)

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 (VG, GF) | 7

Avocado (VG) | 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



IN ROOM DINING LUNCH MENU

DAILY | 11:00AM – 4:00 PM

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

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 (VG, GF)

with Lemon Oil and Chilli Flakes

9

Sweet Potato Fries

6

French Fries

6

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**IN ROOM DINING
DINNER MENU**

DAILY | 4:00 PM – 8:30 PM

STARTERS

Old School Baja Shrimp Cocktail
with Atomic Horseradish
16

Tuna Poke * (GF)
Avocado, Wakame, Wonton Crisps, Wasabi
Cream, Black Seed
15

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

BEVERAGES

Acqua Panna Still, Pellegrino Sparkling | 8

**Pepsi, Diet Pepsi, Dr. Pepper
Sierra Mist, Mug Root Beer, Ice Tea | 4**

Coffee | 4
(regular and decafe)

SALADS

Note: All salads can be prepared vegan upon request.

Hearts of Palm Salad
Avocado, Tomato, Baby Spinach, White
Balsamic Vinaigrette
15

Heirloom Tomato and Burrata
Micro Greens, Frantoia EVOO
15

CIELO Chopped Salad (VG)
Local Baby Kale, Quinoa, Garbanzos, Crows
Dairy Feta Cheese, Tomato, Cucumbers,
Yams, Red Onions, Minted Cactus Pear
Vinaigrette
14

Caesar Salad*
Romaine, Ciabatta Croutons, Petaluma
Creamery Parmesan, Creamy Garlic Dressing
13

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 Ora King Salmon* (GF)
Farmers Market Vegetable Fricassee, Saffron Jus
34

Bronzed Southwest KC Steak* (GF)
with Sweet Garlic, Grilled Street Corn
50

Roasted Bell and Evans Chicken
with Fresh Herbs, Lemon and Garlic Jus Lie,
Cheesy Hayden Mills Polenta
34

Filet Mignon*
Coffee Rubbed Tenderloin, Braised Cipolline Onions,
Port Wine Demi
58

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

Bucatini and Old World Meatballs
San Marzano Tomatoes, Garlic, Fresh Basil
23

Ratatouille Braised Cauliflower Steak (VG, GF)
Zucchini, Squash, Eggplant, Garlic, San Marzano Tomatoes,
Oregano, Olive Oil
24

ADERO Burger *
Ground Brisket and Chuck, Springhill Farm Cheddar Cheese,
Gem Lettuce, Tomato, Onion, Bun
Substitute Turkey Patty or Beyond Meat Patty (V)
16

SIDES

Southwest Grilled Corn (VG, GF)
with Cotija, Cilantro and Chipotle Mayo
(can be made vegan upon request)
9

Yukon Gold Mashed Potatoes
Available with Toasted Garlic,
Horseradish, or Gorgonzola
8

Broccolini (VG, GF)
with Lemon Oil and Chilli Flakes
9

Steamed Jumbo Asparagus (VG, GF)
8

Ratatouille (VG, GF)
Zucchini, Squash, Eggplant, Garlic, San
Marzano Tomatoes, Oregano, Olive Oil
9

**Assorted Roasted Forest Mushroom
Friccasse (VG, GF)**
Fresh Sage and Garlic
10

Sweet Potato Fries
6

French Fries
6

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IN ROOM DINING DESSERT MENU

DAILY | 4:00 PM – 8:30 PM

DESSERT

Assorted Gelato and Sorbets | 10

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

Sticky Toffee Pudding | 12

Chef recommended pairing: Ardbeg Islay Single Malt (1oz | 9)

CIELO House Made S'mores | 12

Chef recommended pairing: Graham's Tawny Porto (1oz | 9)

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

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WINE TO GO MENU

BY THE BOTTLE

CHAMPAGNE & ROSE

Veuve Clicquot "Yellow Label"

Brut, France NV

120

Whispering Angel Rose

Cave D'Esclans, France '18

42

WHITES

Walnut Block Sauvignon Blanc

Marlborough, NZ '19

51

Frank Family Chardonnay

Carneros, CA '18

64

REDS

Truchard Pinot Noir

Carneros, CA '16

54

Orin Swift The Prisoner Interesting Red

Napa, CA '18

79

Sequoia Grove Cabernet Sauvignon

Napa Valley, CA '17

75