

SAMPLE BREAKFAST MENU

OUR MENUS EVOLVE SEASONALLY. THE SELECTIONS BELOW REPRESENT A SAMPLE OF THE DINING EXPERIENCE AT CIELO.

CIELO
DINING. ELEVATED

RISE & SHINE

ADERO CONTINENTAL ^V

Chia & Yogurt Parfait, Seasonal Melons, Croissant, Butter & Preserves, Choice Of Fresh Brewed Illy Coffee or Juice

CHIA & YOGURT PARFAIT ^V

Overnight Chia Seed, Greek Yogurt, Berries, Strawberry, Nut House Granola, French Butter Croissant

Contains Nuts

FOUR PEAKS SUNRISE ^{V GF}

Seasonal Melons, AZ Oranges, Kiwi, Dragon Fruit, Market Berries, Bee Pollen

BOB'S RED MILL OVERNIGHT OATMEAL ^V

Raisins, Organic Brown Sugar, Market Berries, Granola

MORNING CLASSICS

LEMON RICOTTA PANCAKE ^V

Meyer Lemon Pancake, Blueberry Compote, Whipped Cream Cheese, Bee Pollen, Vermont Butter, Pure Maple Syrup

AVOCADO TOAST ^V

Wildflower 9 Grain & Seed Bread, Smashed Hass Avocado, Sugar Beet, Queso Fresco, Pepper Puree, Heirloom Tomato, Pickled Onion, Toasted Everything Seasoning

Add Organic Poached Egg +4 | Scottish Smoked Salmon +10

SONORAN BREAKFAST BURRITO

Farm Egg Scramble, Guacamole, Pico De Gallo, Pork Sausage, Jalapeno Aioli, Cheddar Cheese, Tri-Color Potatoes

CIELO SIGNATURES

CIELO CLASSIC BREAKFAST*

2 Organic Farm Eggs Any Style, Choice Of Breakfast Meat, Tri-Color Breakfast Potato, Grilled Asparagus, Choice Of Toast, Vermont Butter & Preserve

EGG BENEDICT*

Butter Toasted English Muffin, Soft Poached Organic Egg, Hickory Ham, Hollandaise

SWEET POTATO HASH ^V

Two Organic Farm Eggs Any Style, Tri-Color Potato, Red Quinoa, Arugula, Onion, Poblano Chili, Queso Fresco, Toasted Pumpkin Seeds, Roasted Pepper Puree

BAKERY BASKET (Choose Any 4)

- French Butter Croissant
- Chocolate Croissant
- Blueberry Crumb Muffin | Vermont Butter
- Meghan's Banana Bread
- Selection Of Wildflower Bakery Toast
- House-Made Seasonal Muffin, Smart Balance Butter ^{V GF}

À LA CARTE BAKERY BASKET

ON THE SIDE

- COUNTRY STYLE PORK SAUSAGE (2PC)
- CHICKEN APPLE SAUSAGE (2PC)
Schreiners Local Sausage Co.
- SMOKED BACON (3 PC)
- THICK CUT COUNTRY HAM STEAK
- BREAKFAST POTATOES
House Seasoning
- MIXED BERRIES & SEASONAL FRUIT
- ORGANIC FARM EGG

V - Vegetarian GF - Gluten Free

Parties of 6 persons or more is subject to an automatic gratuity of 22%

For split payments, we kindly ask that no more than two credit cards be used per check/group.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SAMPLE LUNCH MENU

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STARTERS

ALMA'S CHICKEN TORTILLA SOUP

Chicken, Diced Tomato, Pasilla Chilies, Garlic, Cumin, Cilantro, Monterey Jack Cheese, Avocado, Crispy Tortilla Strips, Lime

TRUFFLE PARMESAN FRIES ^{VEG}

Crispy Yukon Fries, Aged Parmesan, Truffle Zest, Calabrian Aioli

SONORAN SALSA & GUACAMOLE | V

Local Tortilla Chips, Cilantro, Lime

SALADS

SOUTHWEST CHICKEN SALAD ^{GF}

Grilled Chicken, Roasted Corn, Heirloom Cherry Tomato, Tomato, Red Onion, Black Beans, Avocado, Southwestern Chipotle Dressing

CIELO CAESAR SALAD

Chopped Romaine, Herb Crouton, Sweet Drop Peppers, Shaved Parmesan

ADD PROTEIN

Grilled Chicken Breast
Sustainable Salmon
Shrimp

ON THE SIDE

CRISPY BRUSSELS

POTATO FRIES

FRUIT

HANDHELDS

BLT SANDWICH

Applewood Smoked Bacon, Wildflower Sourdough, Heirloom Tomato, Butter Lettuce, Basil Aioli
Add Avocado+4, Gluten Free Upon Request

*Served with your choice of fries or side salad
Sub Impossible Burger upon request*

BRISKET BURGER

Steakhouse Blend Burger, Onion, Lettuce, Tomato, Pepperjack Cheese, Dill Pickle,
Gluten Free Upon Request

*Served with your choice of fries or side salad
Sub Impossible Burger upon request*

LOCAL FAVORITES

CHICKEN TINGA TACOS ^{GF}

Slow Braised Chicken, Local Hand Pressed Corn Tortillas, Pickled Red Onion, Pico de Gallo, Micro Cilantro, Jalapeño Aioli, Queso Fresco, Add Guacamole +4

SWEET CHILI GLAZED SALMON

Turmeric Quinoa, Roasted Brussel Sprouts, Poblano, Tomato, Cucumbers, Shaved Fennel Slaw

DESSERTS

VILLA DOLCE GELATO

Choice of Vanilla Bean, Chocolate, Strawberry

SORBET

Raspberry, Lemon

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SAMPLE DINNER MENU

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TO START

WARM HOUSE BREAD

Parker House Style, Whipped Butter, Black Salt

CITRUS POACHED SHRIMP COCKTAIL ^{GF}

Atlantic Coast Shrimp, Horseradish Cocktail Sauce, Lemon

JALAPEÑO BLACK BEAN HUMMUS ^V

Grilled Flatbread, Seasonal Vegetables, Toasted Sesame

LUMP CRAB CAKES

Sweet Corn & Pepper Succotash, Orange Reduction
Honey Mustard, Petite Greens

LEAF & LADLE

Soups, Seasonal Greens & Lighter Fare

ALMA'S CHICKEN TORTILLA SOUP

Chicken, Diced Tomato, Pasilla Chilies, Garlic, Cumin,
Cilantro, Monterey Jack Cheese, Avocado, Crispy Tortilla
Strips, Lime

BURRATA WITH PESTO ^V

Cow's Milk Burrata Cheese, Pesto, Heirloom Tomatoes,
Aged Balsamic, Himalayan Pink Salt, Parmesan Tuile

MEDITERRANEAN SALAD ^V

Chopped Romaine Lettuce, Sweet Peppers, Kalamata
Olives, Goat's Milk Feta, Heirloom Tomatoes, Red Onion,
Cucumber, Oregano Red Wine Vinaigrette

CIELO CAESAR SALAD

Chopped Romaine, Herb Crouton, Sundried Tomato,
Parmesan

ENHANCE ANY SALAD

Grilled Chicken Breast Shrimp Sustainable Salmon*

ENTRÉE

MUSHROOM RISOTTO ^V

Forrest Mushroom Blend, Vegetable Stock, Crème
Fraîche, Parmesan

CIELO BURGER*

Half Pound Steakhouse Blend Burger, Smoked Bacon,
Wild Arugula, Tomato, Pepperjack Cheese, Grain Mustard,
Shallot Jam

Choice of fries or side salad | Sub Impossible Burger upon request

SUSTAINABLE SALMON* ^{GF}

Crispy Skin, Saffron Quinoa Pilaf with Pasilla Chilies,
Cucumber, Tomato, Roasted Brussel Sprouts

JUMBO SHRIMP & GRITS ^{GF}

Cajun Spices, Smoked Bacon, Cherry Tomato Chutney,
Pepperjack Cheese Grits

CAST IRON- SKIN-ON CHICKEN BREAST ^{GF}

Rosemary & Garlic Airline Chicken, Roasted Marble
Potatoes, Brussels Sprouts, Spicy Chimichurri

STEAK FRITES*

Grilled Ribeye Steak, Yukon Golden Fries, Pink Peppercorn
Demi, Spicy Chimichurri Sauce
Petite Filet Option Available MP

BRAISED BEEF SHORT RIB ^{GF}

Slow Braised Beef Short Rib, Pepperjack Cheese Grits,
Roasted Heirloom Carrots, Red Wine Au Jus

ON THE SIDE

- HONEY GLAZED CARROTS
Parsley, Bee Pollen
- FORREST MUSHROOMS
Herbs, Olive Oil
- JUMBO ASPARAGUS
Butter, Lemon Zest
- POMME PURÉE

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