

DESSERTS "I'm addicted to your bread pudding and I need a fix real bad!" (actual guest quote)

Cereal, Killer!	10	Blondie Bombshell	11
Oh, Canada, Peanut Butter Bar	12	(You Gotta) Panna Cotta	10
Housemade Ice Cream Flight	9	Birthday Cake	8
Sourdough/Salted Chocolate Bread Pudding	12		

SUPER CHUNK
chocolate/bacon/caramel popcorn and more sweet treats to take home! see the host stand

DAILY BOWL 6

(could be soup, could be chili, could be hash, will be delish)

SALADS

Ciao Mixed Greens 6

dressings: roasted tomato, balsamic/port, pesto buttermilk, mustard vinaigrette

Cheese, Bread, Up 14

fresh mozzarella di bufala (aka burrata) layered with grilled crusty bread, basil, marinated heirloom cherry tomatoes, roasted red peppers, Kalamata olives, served vertically (aka parfait-style)

the Stetson Chopped 13

rows of chopped arugula, pearl couscous, super-dried sweet corn, Ciao trail mix (pepitas, black currants, Asiago cheese), balsamic-marinated Roma tomatoes, and (pick one of three following 'proteins')

Classic – Atlantic smoked salmon

Original – herb-roasted chicken breast

Vegetarian – diced fresh avocado

NOW OPEN!
COWBOY CIAO at
SKY HARBOR AIRPORT

GRAZING

(appetizers, smaller meals, big bites, sharing encouraged)

Duck & Savor 15

juniper-cured & mesquite-smoked breast, chilled, sliced, with sweet corn meringue, crispy Brussels sprouts leaves, local honey

Asiago Ciabatta 6

housemade bread loaf, served warm, topped with bacon fat/herb butter

Truffled 'Mac n' Cheese' 7

with housemade potato chips and crisp pancetta

Tiger Prawns 14

grilled and served atop green chile elote (roasted sweet corn & Anaheim chiles, hominy, cotija aioli) with cilantro and lime

Ciao Cheese Platter 15

artisan cheeses with varying accoutrements

Buffalo Carpaccio * 14

olive oil/citrus/herb marinade, flash-seared, served with fried capers, pickled vegetables, grilled bread, rye whiskey-infused Dijon

Quesadilla del Dia 9

Bruschetta Duet 5

Roma tomato, basil, balsamic, pecorino, & cremini, fresh herbs, truffle oil, pecorino

"consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness;

* items are served cooked to order, raw, or undercooked"

(actual compliance quote required by the FDA)"

"Not to get a saying on the menu or anything, but I feel like I'm drunk on food" (actual guest quote)

SANDWICHES

- San Francisco Brisket** 14
brown sugar-brined and mesquite-smoked, on caramelized extra sour sourdough bread with shallot compote, brie & fontina cheese, watercress, side of sweet potato/apple/bacon salad
- Tacos del Dia** 15
(could be fish, chicken, pork, beef, or whatever we dream up) served with stewed green chile black beans topped with cotija cheese, pickled chiles
- Pastrami Short Rib Sandwich** 14
Calabrese salami, Havarti cheese, horseradish/Dijon aioli, red onions, Roma tomatoes, seeded rye with housemade chips and pickle, served cold
- Sky Harbor Turkey** 13
created originally for our airport location; served on toasted sunflower wheat bread with walnut pesto, roasted red bells, Gruyère, daikon sprouts, with housemade sour pickle, chips
- Open-Faced Steak Sandwich** * 17
a pair of medium-rare petite filet mignon on grilled ciabatta with creamy onion soubise, crispy leeks, cabernet demi-glace and a side of Maytag blue cheese-melted potato chips
- West Coast Wrap** 13
asiago-crusted chicken in spinach tortilla with roasted poblanos, baby arugula, roasted corn, pickled red onions, heirloom cherry tomatoes, avocado crema, with seasoned housemade chips

SPECIALTIES

- (Corn) Nuts about Scallops!** * 15
sea scallops crusted with corn nuts and seared, with baby heirloom tomato salad and ris-OtT-o (as in over-the-top risotto: grilled corn, bacon, butternut squash, Manchego)
- Sesame Noodle Salad** 12
toasted almonds, scallions, charred/chilled snap peas/shishito peppers, roasted corn, red cabbage, all tossed in a ponzu/eel vinaigrette and garnished with micro cilantro (Take it to the next level and top it off with a protein)
- Exotic Mushroom Pan Fry** 15
mucho mushrooms (cremini, button, oyster, cepe, lobster, black trumpet, shiitake, morel, yellow foot) in ancho cream over double-cooked polenta, all topped with grilled portabellini, avocado, Roma tomato and cotija cheese - a staple since 1997
- Chicken Fried Trout** 15
marinated in buttermilk and sambal, served along a slaw of carrot, cabbage, micro cilantro, green onion, sesame seeds and Asian vinaigrette with a side of sambal remoulade and charred lemon
- Albacore-ke Bowl** 14
Korean chile-marinated tuna, poke-style, with black rice, avocado, pickled grapefruit, edamame, chukka salad, toasted sesame seeds