

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

- Cereal, Killer! 9
- Oh, Canada, Peanut Butter Bar 10
- Housemade Ice Cream Flight 9
- Snickerdoodle Apple Cobbler 9
- Cuppa' Red Hot Chocolate..... 12
- Birthday Cake 7
- Ciao Original Bread Pudding 9

DAILY BOWL (sometimes Soup, sometimes Chili, always swell) 6

SALADS

Ciao Mixed Greens 6

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

Burrata Insalata..... 16

buffalo mozzarella and arugula tossed in lemon vinaigrette with sliced radish, cherry heirloom tomatoes, sliced avocado, fried shallots

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

Crispy Porkbelly & Green Apple Salad.....14

balsamic/celery seed vinaigrette, gorgonzola

**NOW OPEN!
COWBOY CIAO at
SKY HARBOR AIRPORT**

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

GRAZING

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

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 * 12

rolled in a red chile/cumin dry rub, seared, served with mizuna dressed in orange oil, pickled shallots, smoky aioli, brioche points

Quesadilla del Dia 9

Bruschetta Duet 5

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

Cowboy Ciao Wine List 25

freshly-printed mint condition to take-home (consider it grazing for the eyes)

"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)"

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
- Chicken-Fried Pork Sandwich** 15
on caramelized Hawaiian bread with havarti cheese, arugula, green onions, Roma tomatoes, and peppercorn/horseradish aioli, with housemade sides of butter pickles and potato chips
- Humoso Poco Riguroso** (*aka Smoky Sloppy José*) 14
house-ground smoked beef stewed in 'sloppy' stuff (Anaheim & poblano peppers, tomatoes, ketchup, mustard, cumin), topped with smoked cheddar & fried smoked onions on onion roll
- 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)
- Balsamic Steak Tip Pasta** 15
bowtie pasta, roasted Roma tomato, arugula, grated pecorino cheese
- Cure for the Common Salmon** * 17
quarter-pound, grilled to medium, atop chilled orzo/arugula salad tossed in lemon & red chile, with avocado, cherry tomatoes, pickled shallots, spiced/fried corn kernels
- 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
- Pig & Puddin'** 14
slow roasted pulled pork braised in a chipotle barbecue sauce served over creamy polenta and topped with cotija cheese, toasted pepitas, and cranberries