

# WHEELS UP BREAKFAST

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## HOUSE MADE BAKERIES:

ASK ABOUT OUR DAILY SELECTION

## STEEL CUT OATMEAL & FRESH BERRIES:

TOPPED WITH FRESH LOCAL HONEY, BROWN SUGAR, BUTTER, AND BLENDED NUTS . . .9

## THE FLYBY:

TWO FRESH EGGS, FINGERLING POTATO HASH, TOAST, AND YOUR CHOICE  
OF HOUSE CHILTEPIN SAUSAGE OR APPLEWOOD BACON . . . 9

## THE AVOCADO TOAST:

FRESH LOCAL 9 GRAIN TOAST LOADED WITH OVER MEDIUM EGGS\*, CROWS DAIRY CHEVRE, AVOCADO,  
HOUSE CILANTRO-SERRANO PESTO, LOCAL GREENS AND HOUSE VINAIGRETTE (VEG) . . .10

## THE SMOTHERED PANCAKE:

HOUSE PANCAKE SMOTHERED IN CINNAMON, BUTTER, & PURE MAPLE SYRUP (VEG) . . .9  
+ADD BLUEBERRIES, BANANAS, TOASTED WALNUTS, OR ANY COMBINATION OF THE THREE FOR +2

## CINNAMON TOASTED CHALLAH FRENCH TOAST:

FRENCH TOAST CHALLAH WITH BUTTER, CINNAMON, & SMOTHERED IN PURE MAPLE SYRUP . . . 9  
+ADD BLUEBERRIES, BANANAS, TOASTED WALNUTS, OR ANY COMBINATION OF THE THREE FOR +2

## THE FARMERS MARKET OMELET:

FRESH GRUYERE AND EGG OMELET LOADED WITH LOCAL FARMERS MARKET CHIVES, ROASTED TOMATOES,  
MUSHROOMS, AVOCADOS, QUESO FRESCO & BASIL SERVED WITH FINGERLING HASH . . .11

## THE SAUSAGE OMELET:

CHILTEPIN SAUSAGE, SHARP CHEDDAR, & CHIVES, ENVELOPED TOGETHER  
IN A FRESHLY MADE OMELET SERVED WITH FINGERLING POTATO HASH . . .11

## DAILY QUICHE SPECIAL:

WARM TOASTED CRUST BURIED UNDER A BLEND OF EGGS, CHEESE, AND THE FRESHEST FARMERS  
MARKET VEGGIES OF THE SEASON . . . 13

\*ASK ABOUT TODAY'S SEASONAL VEGGIES.

## THE BK SANDWICH:

OVER MEDIUM EGGS\* STACKED BETWEEN FRESH CIABATTA, LAYERED WITH LOCAL CHEESE, FIRE ROASTED  
TOMATOES & FRESH BASIL. SERVED WITH FINGERLING POTATO HASH WITH YOUR CHOICE OF APPLEWOOD  
BACON, HOUSE CHILTEPIN SAUSAGE OR HAM...9

## BREAKFAST BURRITO:

SCRAMBLED EGGS, SPICY SAUSAGE, CHEESE BLEND, POTATOES...11

## BISCUITS AND GRAVY :

IN HOUSE MADE BISCUITS AND GRAVY...9

## HUEVOS RANCHEROS:

OVER MEDIUM EGGS\* SMOTHERED IN MEXICAN CHEESE, HOUSE RANCHERO, AVOCADO, BLACK BEANS,  
CILANTRO-SERRANO PESTO ALL ATOP A FRESH CORN TORTILLA (GF-VEG) . . . 11

## CHILAQUILES:

HOUSE TORTILLA CHIPS UNDER A BED OF FRIED EGGS, SOUR CREAM, FRESH  
AVOCADO, COTIJA, & CHOICE OF RED OR GREEN SAUCE . . . 9

## PASTEL ESPAÑOL:

FRIED EGG, CORN TORTILLAS, CHICKEN, SOUR CREAM, CHEESE, AND GREEN CHILIES LAYERED TOGETHER  
TO FORM A MODERN SPANISH LASAGNA . . .12

# PRE FLIGHT

## APPETIZER

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AVAILABLE DURING BOTH **LUNCH** AND **DINNER**

**ASSORTED OLIVES:**

MARINATED OLIVES IN ORANGE, ROSEMARY, AND ROASTED GARLIC . . . 8

**HOUSE MADE CHIPS & TOMATILLO SALSA: . . . 5**

+ ADD GUACAMOLE . . . +6

**HOUSE MADE HUMMUS:**

ROSEMARY AND GARLIC HUMMUS TOPPED WITH FETA CHESES & SERVED WITH FRESH VEGGIES AND GRILLED FLATBREAD . . . 9

**WARM POTATO CHIP STACK:**

APPLEWOOD SMOKED BACON, GREEN ONIONS, WARM COBRLES BLUE CHEESE, BUFFALO SAUCE, FONDUE MELTED TO PERFECTION WITH HOUSE MADE POTATO CHIPS . . .10

**EXOTIC MUSHROOM BRUSCHETTA:**

AN EXOTIC BLEND OF MUSHROOMS IN A CHIPOTLE CREAM SAUCE SERVED OVER ARTISAN BREAD GARNISHED WITH FRESH TOMATOES, AVOCADO, AND COTIJA CHEESE . . . 10

**TOMATO AND MOZZARELLA BRUSCHETTA:**

ROASTED TOMATOES, FRESH MOZZARELLA, BASIL DRIZZLED WITH BALSAMIC REDUCTION... 9

**VOLANTI MEATBALLS:**

MADE IN HOUSE BLEND OF VEAL, SAUSAGE, GROUND SIRLOIN MEATBALLS WITH MARINARA & PARMESAN...10

**SPINACH AND ARTICHOKE DIP:**

RICH AND SAVORY SPINACH AND ARTICHOKE IN A GRUYERE, FONTINA AND REGGIANO FONDUE PAIRED WITH HOUSE MADE CHIPS . . .10

**QUESO FUNDIDO:**

A FRESH TWIST ON BROILED MEXICAN CHEESE SERVED WITH WARM FLOUR TORTILLAS.... 10

**AHI TUNA TOWER:**

AHI TUNA TARTARE, AVOCADO, SERVED WITH WARM WON TON CHIPS & HONEY WASABI DRIZZLE.... 16

**SHRIMP TOWER:**

FRESH MEXICAN SHRIMP SPICED WITH WASABI AIOLI, STICKY RICE, FRESH AVOCADO, CRISP CUCUMBERS & SOY CARAMEL REDUCTION ....16

**VOLANTI CHARCUTERIE BOARD:**

FRESH & DRIED FRUIT, MARCONA ALMONDS, CROSTINI, ROASTED VEGGIES, CHUTNEY, LOCAL & IMPORTED CHEESES . . . 15  
+ADD CURED MEATS . . . +3

# THE TAKE-OFF LUNCH

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## **SOUPS & SALADS:**

### **SCRATCH-MADE SOUP OF THE DAY:**

ASK OUR CREW MEMBERS ABOUT THE CHEF'S CREATIONS . . .6

### **FARMERS MARKET SALAD:**

TODAY'S FRESHEST VEGGIES FROM LOCAL FARMS, CROUS CHAIGRE, GOAT CHEESE, WITH ZESTY LIME VINAIGRETTE . . . 10

### **THE ACHIOTE CHICKEN SALAD:**

OUR SIGNATURE ACHIOTE CHICKEN, BLACK BEANS, TOMATOES, ROASTED CORN, CRUMBLLED FETA, FRIZZLED TORTILLA STRIPS, OVER A BED OF ROMAINE LETTUCE. T WITH CHIPOTLE RANCH DRESSING . . .12

### **THE ASIAN ROUTE:**

FRESH NAPA CABBAGE, GRILLED CHICKEN, SHREDDED CARROTS, RED & GREEN PEPPERS TOSSED WITH SLICED ALMONDS, SCALLIONS, WONTON STRIPS & A SESAME GINGER VINAIGRETTE . . .12

### **PERUVIAN SALAD:**

FRESH QUINOA BLENDED WITH ARUGULA, SLICED CUCUMBERS, TOMATOES, AND A ZESTY MIX OF GOLDEN RAISINS, TOASTED ALMONDS, RADISH, MINT, OLIVE OIL AND LEMON JUICE . . .13

## **SANDWICHES & ENTREES:**

**COME WITH A CHOICE OF SIDE SALAD, SWEET POTATO FRIES, OR FRENCH FRIES**

### **BLTA:**

A STACK OF, APPLEWOOD BACON, TOMATOES, AVOCADO, ARUGULA, CHIPOTLE AIOLI LAYERED TOGETHER ON SOUR DOUGH BREAD . . . 11

### **THE CLASSIC:**

A 3-CHEESE PANINI (PARMESAN, PROVOLONE, AGED CHEDDAR) SANDWICHED TOGETHER WITH ROASTED TOMATOES, FRESH BASIL, & PESTO AIOLI ON A WARM GRILLED FOCACCIA BREAD . . . 9

### **THE CUBAN:**

PROVOLONE CHEESE, PULLED PORK & PROSCIUTTO PRESSED TOGETHER ON CIABATTA BREAD. TOPPED WITH PICKLED ONIONS, SALSA VERDE, AND GRAIN MUSTARD AIOLI . . .12

### **ROASTED BIRD:**

A ROASTED TURKEY & PROVOLONE PANINI, TOPPED WITH ARUGULA, AVOCADO, & CRANBERRY MAYO ON PRAIRIE BREAD. . .12

### **SOUTH OF THE BORDER CHICKEN WRAP:**

ACHIOTE GRILLED CHICKEN, BLACK BEAN HUMMUS, CHIPOTLE AIOLI, FRESH ROMAINE LETTUCE, TOMATOES, QUESO FRESCO AND AVOCADO WRAPPED TOGETHER IN A FLOUR TORTILLA . . .12

**CURRY CHICKEN SALAD SANDWICH:**

THIS CURRY, MANGO CHUTNEY CHICKEN SALAD BLENDS TOGETHER FRESH ROTISSERIE CHICKEN, CURRANTS, DICED CELERY, GREEN ONIONS, LETTUCE & TOMATO ALL SERVED ON PRAIRIE BREAD.... 12

**BOMB RUEBEN:**

SAVORY PASTRAMI, TASTY SAUERKRAUT, HAVARTI CHEESE, THOUSAND ISLAND DRESSING, AND IS TOPPED WITH FRIED JALAPENOS ON MARBLE RYE . . . 12

**VOLANTI TENDERLOIN SLIDERS:**

TWO SAVORY TENDERLOIN TOPPED WITH CARAMELIZED ONIONS, ARUGULA, & HORSERADISH AIOLI ON SESAME CHALLAH SLIDER BUNS . . . 12

**VOLANTI BURGER:**

ANGUS BURGER IS SMOTHERED IN AGED CHEDDAR CHEESE, APPLEWOOD BACON, PICKLED ONIONS, ARUGULA, FRESH TOMATOES, AND TOPPED WITH CHIPOTLE AIOLI . . . 11

**WILD MUSHROOM BURGER:**

THIS ANGUS BURGER IS SMOTHERED WITH WILD MUSHROOMS, CARAMELIZED ONIONS, HAVARTI CHEESE & CHIPOTLE AIOLI... 12

**BLACK & BLUE BURGER:**

COVERED WITH CARAMELIZED ONIONS, APPLEWOOD BACON, A FRIED EGG, COBRALES, & CHIPOTLE AIOLI. . . 12

**GREEN CHILE MAC N' CHEESE:**

VOLANTI'S SIGNATURE GREEN CHILI MAC N' CHEESE WITH ROASTED GREEN CHILES, SCALLIONS, PARMESAN & GARNISHED WITH BUTTERED BREAD CRUMBS . . . 12  
+**"BEST MAC N' CHEESE WITH A TWIST" AWARD – PHX NEW TIMES 2013**

**SOUTH OF THE BORDER:**

**PASTEL ESPAÑOL:**

CORN TORTILLAS, CHICKEN, SOUR CREAM, CHEESE, GREEN CHILIES & CORN LAYERED TOGETHER TO FORM A MODERN SPANISH LASAGNA . . . 12

**SONORAN ENCHILADAS:**

OPEN FACED GORDITAS TOPPED WITH QUESO FRESCO  
CHOICE OF RED SAUCE, SHREDDED LETTUCE AND CREMA.... 11

**STUFFED POBLANO:**

STUFFED POBLANO PEPPER FILLED WITH TENDER CHICKEN, DRIED APRICOTS, ALMONDS, REGIANNON & BRIE CHEESE, IN A ZESTY CHIPOTLE CREAM SAUCE  
TOPPED WITH CILANTRO, POMEGRANATE AND QUESO FRESCO . . . 12

**FIVE SPICED PORK TACOS:**

FIVE SPICED PORK TACOS TOPPED WITH WATERMELON RIND SALSA, SOY CARAMEL SAUCE, IN BIB LETTUCE . . . 14  
+**SCOTTSDALE CULINARY FESTIVAL WINNER 2014**

**MAHI MAHI TACOS:**

BLACKENED MAHI MAHI TACOS WITH CITRUS, CHOPPED MEXICAN SLAW, & CHIPOTLE AIOLI WITH MADE IN HOUSE CORN TORTILLAS. . . 12

# FINAL BOARDING

## DINNER

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TODAY'S FRESHEST VEGGIES FROM LOCAL FARMS, CROWS DAIRY GOAT CHEESE, WITH ZESTY LIME VINAIGRETTE . . . 10

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#### **THE ASIAN ROUTE:**

FRESH NAPA CABBAGE, GRILLED CHICKEN, SHREDDED CARROTS, RED & GREEN PEPPERS TOSSED WITH SLICED ALMONDS, SCALLIONS, WONTON STRIPS & A SESAME GINGER VINAIGRETTE . . .12

#### **PERUVIAN SALAD:**

FRESH QUINOA BLENDED WITH ARUGULA, SLICED CUCUMBERS, TOMATOES, AND A ZESTY MIX OF GOLDEN RAISINS, TOASTED ALMONDS, RADISH, MINT, OLIVE OIL AND LEMON JUICE . . .13

### ENTREES:

#### **VOLANTI BURGER\*:**

ANGUS BURGER IS SMOTHERED IN AGED CHEDDAR CHEESE, APPLEWOOD BACON, PICKLED ONIONS, ARUGULA, FRESH TOMATOES, AND TOPPED WITH CHIPOTLE AIOLI . . .13

#### **WILD MUSHROOM BURGER:**

ANGUS BURGER SMOTHERED WITH WILD MUSHROOMS, CARAMELIZED ONIONS, HAVARTI CHEESE & CHIPOTLE AIOLI... 14

#### **BLACK & BLUE BURGER\*:**

CARAMELIZED ONIONS, APPLEWOOD BACON, A FRIED EGG, COBRALES & CHIPOTLE AIOLI. . . 14

#### **GREEN CHILE MAC N' CHEESE:**

VOLANTI'S SIGNATURE GREEN CHILI MAC N' CHEESE WITH ROASTED GREEN CHILES, SCALLIONS, & GARNISHED WITH BUTTERED BREAD CRUMBS . . .12

+“BEST MAC N' CHEESE WITH A TWIST” AWARD – PHX NEW TIMES 2013

**ADD CHICKEN...4**

**ADD SHRIMP...6**

#### **WILD MUSHROOM CHIPOTLE PASTA:**

TAGLIATELLE PASTA WITH WILD MUSHROOMS IN A SPICY CREAM SAUCE GARNISHED WITH FRESH TOMATOES, AVOCADO, AND QUESO FRESCA . . .14

**SANTA FE CHICKEN:**

GRILLED RED BIRD CHICKEN TOPPED WITH POBLANO, ONIONS AND ROASTED CORN SERVED WITH PERUVIAN MASHED POTATOES & FRESH GRILLED ASPARAGUS . . . 16

**STEAK AND FRITES**

PRIME 8OZ GRILLED FLAT IRON STEAK SERVED ON A BED OF ARUGULA WITH TRUFFLE AND PARMESAN FRITES...28

**THE RIBEYE:**

GRILLED FRESH ANGUS RIBEYE STEAK SERVED WITH SEASONED FINGERLING POTATOES, COBRALES SAUCE & GRILLED SEASONAL VEGGIES . . .32

**IRISH ORGANIC GRILLED SALMON:**

SALMON GRILLED WITH CHIMI CHURRI AND SERVED ALONGSIDE ROASTED VEGGIES & FINGERLING POTATOES . . .32

**SOUTH OF THE BORDER:**

**PASTEL ESPAÑOL:**

CORN TORTILLAS, CHICKEN, SOUR CREAM, CHEESE, GREEN CHILIES & CORN LAYERED TOGETHER TO FORM A MODERN SPANISH LASAGNA . . .16

**SONORAN ENCHILADAS:**

OPEN FACED GORDITAS TOPPED WITH QUESO FRESCO  
CHOICE OF RED OR GREEN SAUCE, SHREDDED LETTUCE AND CREMA....11  
ADD CARNE ASADA...3  
ADD CHICKEN...3

**STUFFED POBLANO:**

STUFFED POBLANO PEPPER FILLED WITH TENDER CHICKEN, DRIED APRICOTS, CHEESE, & ALMONDS IN A ZESTY CHIPOTLE CREAM SAUCE  
TOPPED WITH CILANTRO AND QUESO FRESCA . . .14

**FIVE SPICED PORK TACOS:**

SPICED PORK WITH WATERMELON RIND SALSA, SOY CARAMEL SAUCE, IN BIB LETTUCE . . . 14  
**+SCOTTSDALE CULINARY FESTIVAL WINNER 2014**

**GRILLED MAHI MAHI TACOS:**

TACOS WITH GRILLED MAHI MAHI & CITRUS, SHREDDED CABBAGE, FRESH CILANTRO, & CHIPOTLE AIOLI . . .12

## THE LANDING

THE LANDING IS THE SWEETEST PART

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WHITE HOT CHOCOLATE CHEESECAKE...8  
SIGNATURE CHOCOLATE CAKE ...8  
WHISKEY CHOCOLATE CAKE WITH SALTED CARAMEL ...8  
LEMON TART WITH BERRIES...8  
RED VELVET CAKE...9  
BLUEBERRY CRUMBLE...8

## BRUNCH BUFFET

SATURDAY AND SUNDAY

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YOU CAN INDULGE YOURSELF WITH ALL YOUR FAVORITE DISHES LIKE CHILAQUILLAS, ENCHILADAS, LIVE OMELET STATIONS, CARVING STATIONS, HOUSE MADE BAKED GOODS, FRUIT DISPLAYS, AND DELECTABLE DESSERTS MENU ITEMS SUBJECT TO CHANGE DAILY.

### THE FUELING STATION:

FUEL UP AND TAKE IT WITH YOU

#### **FRESH BREWED:**

LOCAL COFFEE . . . 3  
FRENCH PRESS COFFEE...5  
LOCAL TEA . . . 2.95

#### **HOT & FRESH MADE IN HOUSE:**

CINNAMON ROLLS... 7  
ASSORTED MUFFINS... 5  
ASSORTED SCONES... 5  
ASSORTED BREAKFAST BREADS... 4  
MINI ASSORTED GALETTES... 4  
STEEL CUT OATMEAL. . .5  
FRESH BAKED QUICHE . . . 9  
BREAKFAST BURRITO . . .9  
BREAKFAST SANDWICH . . .9  
ZESTY WRAP . . .9  
DELI MADE SANDWICH. . . 8  
PROTEIN BOX . . . 8  
HOUSE MADE TRAIL MIX . . . 9  
FRESH BAKED BROWNIE . . . 3  
DECADENT COOKIE . . . 3