

WHEELS UP BREAKFAST

MONDAY – FRIDAY 6:00 AM TO 11:00 AM

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 & 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

***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, & 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 APPETIZERS

AVAILABLE DURING BOTH LUNCH AND DINNER

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 COBBLERS 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 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 REDUCTION16

VOLANTI

THE TAKE-OFF LUNCH

MONDAY – FRIDAY 11:00 AM TO 3:00 PM

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, CROWS DAIRY 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. TOPPED 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

***ADD PROTEIN TO ANY SALAD**

CHICKEN...\$4
STEAK...\$4
SALMON...\$6
SHRIMP...\$6

SANDWICHES & ENTRÉES:

SANDWICHES AND BURGERS COME WITH OUR MADE IN HOUSE FRENCH FRIES, OR SELECT SWEET POTATO FRIES OR SIDE SALAD FOR AN ADDITIONAL....2

THE 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

THE ROASTED BIRD:

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

PESTO CHICKEN SALAD SANDWICH:

ROTISSERIE CHICKEN, PESTO AIOLI, CELERY, LETTUCE AND TOMATO....12

MEDITERRANEAN TUNA SANDWICH:

CAPERS, DILL, CILANTRO & GREEN ONIONS....12

THE 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

***THE VOLANTI BURGER:**

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

***THE WILD MUSHROOM BURGER:**

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

***THE BLACK & BLUE BURGER:**

COVERED WITH CARAMELIZED ONIONS, APPLEWOOD BACON, A FRIED EGG, COBRALES, & CHIPOTLE AIOLI. . . 13

GREEN CHILE MAC N' CHEESE:

VOLANTI'S SIGNATURE GREEN CHILI MAC N' CHEESE WITH ROASTED GREEN CHILES, SCALLIONS, PARMESAN & GARNISHED WITH BUTTERED BREAD CRUMBS . . .14

"BEST MAC N' CHEESE WITH A TWIST" AWARD-ZULU CAFFE – 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

FIVE SPICED PORK TACOS:

FIVE SPICED PORK TACOS TOPPED WITH TOMATILLO SALSA, SOY CARAMEL SAUCE, IN A HOUSE MADE CORN TORTILLA. . . 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. . .14



FINAL BOARDING DINNER

STARTING NIGHTLY AT 5:00 PM, MON.- THUR. TILL 9:00 PM FRI & SAT TILL 10:00 PM SUNDAY TILL 8:00 PM

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, CROWS DAIRY 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. TOPPED 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

*ADD PROTEIN TO ANY SALAD

CHICKEN...\$4

STEAK...\$4

SALMON...\$6

SHRIMP...\$6

ENTRÉES:

THE CUBAN:

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

THE BOMB RUEBEN:

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

***THE VOLANTI BURGER:**

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

***THE WILD MUSHROOM BURGER:**

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

***THE BLACK & BLUE BURGER:**

THIS BURGER IS COVERED WITH CARAMELIZED ONIONS, APPLEWOOD BACON, A FRIED EGG, COBRALES
& CHIPOTLE AIOLI. . . 14

THE GREEN CHILE MAC N' CHEESE:

VOLANTI'S SIGNATURE GREEN CHILI MAC N' CHEESE WITH ROASTED GREEN CHILES, SCALLIONS, &
GARNISHED WITH BUTTERED BREAD CRUMBS . . .14

+**"BEST MAC N' CHEESE WITH A TWIST" AWARD - PHX NEW TIMES 2013**

ADD *CHICKEN...4 *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

FIVE SPICED PORK TACOS:

FIVE SPICED PORK TACOS TOPPED WITH WATERMELON RIND SALSA, SOY CARAMEL SAUCE,
WITH MADE IN HOUSE CORN TORTILLAS. . . 14

SCOTTSDALE CULINARY FESTIVAL WINNER 2014

PASTEL ESPAÑOL:

CORN TORTILLAS, CHICKEN, SOUR CREAM, CHEESE, GREEN CHILIES & CORN LAYERED TOGETHER TO
FORM A MODERN SPANISH LASAGNA . . .14

***MAHI MAHI TACOS:**

BLACKENED MAHI MAHI TACOS WITH CITRUS, CHOPPED MEXICAN SLAW, & CHIPOTLE AIOLI WITH MADE IN HOUSE CORN TORTILLAS. . .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 . . .10 OZ...32 OR 16OZ...44

***IRISH ORGANIC GRILLED SALMON:**

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

VOLANTI

THE LAYOVER

HAPPY HOUR

DAILY FROM 3:00 PM TO 6:00 PM

CHIPS AND SALSA...4 GUAC +3	WELL COCKTAILS...5
EXOTIC MUSHROOM BRUSCHETTA...7	DOMESTIC BEER...3
TOMATO & FRESH MOZZARELLA BRUSCHETTA...7	CRAFT BEER...4
TWO TENDERLOIN SLIDERS WITH FRIES...6	HOUSE WINE...5
DAILY FLATBREAD PIZZA ...8	
*SALT AND PEPPER CHICKEN WINGS...6	
PORK NACHOS...9	
MEATBALLS...8	

THE LANDING

DESSERT

CRÈME BRULEE CHEESECAKE...7
CHOCOLATE THUNDER CAKE...7
TIRAMISU MOUSSE CAKE...7

VOLANTI

BRUNCH SATURDAY & SUNDAY FROM 9:00 AM TO 3:00 PM

*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 REDUCTION16

ACHIOTE CHICKEN SALAD:

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

ASIAN ROUTE:

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

*MADE TO ORDER OMELET:

FRESH LOCAL EGGS OR WHITES, JALAPENOS, ASPARAGUS, CHEESE, BLACK BEANS, ONIONS, PEPPERS, TOMATOES, MUSHROOMS...15

*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

SMOTHERED PANCAKE:

HOUSE PANCAKES 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

*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, AND POTATOES...11

BISCUITS AND GRAVY :

HOUSE MADE BISCUITS AND GRAVY...9

*CHILAQUILES:

HOUSE TORTILLA CHIPS UNDER A BED OF FRIED EGGS, SOUR CREAM, FRESH AVOCADO, COTIJA, AND RED SAUCE . . . 12

*PASTEL ESPAÑOL:

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

THE BLTA:

A STACK OF, APPLEWOOD BACON, TOMATOES, AVOCADO, ARUGULA, CHIPOTLE AIOLI LAYERED TOGETHER ON SOUR DOUGH BREAD . . . 11 *ADD EGG...2

THE BOMB RUEBEN:

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

***THE VOLANTI BURGER:**

CLASSIC ANGUS BURGER SMOTHERED IN AGED CHEDDAR CHEESE, APPLEWOOD BACON, PICKLED ONIONS, ARUGULA, FRESH TOMATOES, AND TOPPED WITH CHIPOTLE AIOLI . . .11
*ADD EGG...2