

SMALL BITES

THE 3X3 BOARD

California triple crème brie, Spanish manchego, smoked gouda, selected handcrafted Fra' Mani salame, grapes & toasted bread

11

CHICKEN POTSTICKERS

Soy lime dipping sauce

8

CHICKEN SPRING ROLL LETTUCE WRAPS

Fresh herbs & chili-lime dipping sauce

8

MASALA WHITE BEAN DIP

Hint of ginger, cumin and lemon, with pita chips

8

ROASTED POWER NUTS

Warm spices, touch of cayenne

5

SALADS

CAESAR SALAD

Romaine, arugula, Calamansi lime, Caesar dressing, shaved Parmigiano Reggiano & sourdough croutons*

9

FIELD GREENS SALAD

Baby lettuce mix, cherry tomato, pickled carrots, dill & Champagne shallot vinaigrette*

9

ASIAN CHICKEN SALAD

Lettuces, red & green cabbages, cucumber, carrots, herbs, edamame, mandarin orange & ginger-sesame dressing

11

* ADD CHICKEN OR SALMON

4/5

FLATBREAD

FOUR CHEESE

Fontina, Point Reyes blue, mozzarella, Parmigiano Reggiano, caramelized onions, green apple & arugula

9

SALAME & TOMATO

Fra' Mani salame Toscano, Pomodoro sauce, mozzarella, fontina & Parmigiano Reggiano

MARGHERITA

Pomodoro sauce, cherry tomatoes, fontina, mozzarella, fresh basil & extra virgin olive oil

THAI CHICKEN

Caramelized onions, mozzarella, carrots, green cilantro & Sriracha

ASIAN NOODLE SOUP

9

CHICKEN PHO

Steamy Vietnamese noodle soup with rice noodles, aromatic chicken broth, bean sprouts, shaved onions, cilantro, lime, chilies & Thai basil

BEEF PHO

Steamy Vietnamese noodle soup with rice noodles, aromatic chicken broth, bean sprouts, shaved onions, cilantro, lime, chilies & Thai basil

SANDWICHES

CHICKEN CLUB

Red leaf lettuce, tomato, thick cut bacon, avocado, cucumber & lemon aioli on sourdough

12

CALIFORNIA AVOCADO CLUB

Shaved Granny Smith & Fuji apples, Laura Chenel goat cheese, caramelized onions & arugula on whole grain bread

10

5-SPICE CHICKEN BÁNH MI

Toasted Vietnamese classic layered with caramelized onions, pickled carrots, cucumber, cilantro, shaved jalapeño, Sriracha aioli & toasted baguette

10

ICE CREAM + SWEETS

MINI CHOCOLATE LAVA CAKE WITH RASPBERRY SAUCE

7

HÄAGEN-DAZS® CHOCOLATE ICE CREAM

5

VANILLA ICE CREAM WITH FRESH MIXED BERRIES

6

MANGO SORBET

3

THE BAR
at Delta Sky Club®

COMPLIMENTARY

We are pleased to offer you the following selection of complimentary beverages.

BEER

Miller Lite
Local Craft

WINE

WHITE

Trinity Oaks Chardonnay
Frontera Sauvignon Blanc

RED

Doña Paula Malbec
Trinity Oaks Pinot Noir

SPIRITS & CORDIALS

VODKA

Stolichnaya

GIN

Bombay

RUM

Bacardi

WHISKEY

Jack Daniel's
Cutty Sark

CORDIAL

Baileys

We are always looking for new and better ways to serve you.
Note that your selection may not always be available in this club.

BEER

Served by the glass

DOMESTIC & IMPORT

- Blue Moon 3
- Corona
- Stella Artois
- Ayinger Celebrator

WINE

Selected wines by the glass or bottle
by Delta's Master Sommelier, Andrea Robinson

BUBBLES

- Chandon Brut Classic 8 / 28

**WHITE / ROSE
CRISP & REFRESHING**

- Tablas Creek Patelin Rose, Paso Robles 7 / 25
- La Sirena Moscato Azul, Calistoga Napa Valley 8 / 28

RIPE & LUSCIOUS

- Testarossa Chardonnay, Santa Lucia Highlands 8 / 28
- Merry Edwards Sauvignon Blanc, Russian River Valley 9 / 32
- Trefethen Chardonnay, Oak Knoll District of Napa Valley 10 / 36

**RED
SUBTLE**

- Ceja Vino de Casa Pinot Noir-Syrah, Carneros 7 / 25
- Wente Riva Ranch Pinot Noir, Monterey 8 / 28

BOLD

- Head High Red Blend, Sonoma-Mendocino-Lake Counties 8 / 28
- Freemark Abbey Cabernet Sauvignon, Napa Valley 9 / 32
- Duckhorn Merlot, Napa Valley 12 / 44

COCKTAILS

8

CLASSICS

- Old Fashioned
- Sidecar
- Hemingway Daiquiri
- Gin Fizz
- Cosmopolitan
- Bloody Mary

SEASONAL

- Martini
- Margarita
- Bellini

INSPIRED BY CHEF MAI PHAM

- Icy Spicy Thai Basil Mojito
- Lemongrass Lychee Martini

SPIRITS & CORDIALS

6

VODKA

Hangar One
Tito's
Van Gogh

GIN

Tanqueray 10

RUM

Captain Morgan Spiced

WHISKEY

Woodford Reserve
Jameson

CORDIAL

Cointreau
Fernet Branca
Frangelico
Kahlúa
Amaretto Di Saronno
Marie Brizard Creme De Menthe
St. Germain Elderflower
Sambuca Romana
Campari

SPIRITS & CORDIALS

8

VODKA

Hangar One Mandarin Blossom
Beluga Noble
Chopin
Belvedere
Ketel One
Grey Goose

GIN

50 Pound
Hendrick's

RUM

Cabana Cachaça
Zacapa
Ron Barcelo

WHISKEY

Maker's Mark
Booker's
Woodford Reserve Double Oaked
Bulleit Rye
Crown Royal
Johnnie Walker Black
Glengoyne 12
Laphroaig
Macallan 12

TEQUILA

Don Julio Añejo
Casamigo Blanco
Herradura Reposado
DeLeón Platinum

MEZCAL

Del Maguey Vida

BRANDY

Courvoisier VSOP
Remy VSOP
Massenez Poiré Williams
Castello Banfi Grappa di Brunello

CORDIAL

Grand Marnier

WHISKEY

Johnnie Walker Blue

20

BRANDY

Hennessy XO

20



CHEF MAI PHAM

MAI PHAM

is the chef/owner of the nationally acclaimed Lemon Grass Restaurant and Star Ginger in Sacramento, California. A recognized expert on Asian cuisine, Chef Pham is known for her fresh Southeast Asian cuisine featuring the bright flavors of Vietnam, Thailand and beyond. She's the host of TV Food Network "Vietnam: My Country, My Kitchen" and author of *Pleasures of the Vietnamese Table*, which received a James Beard Award nomination and was named among the best cookbook titles in 2001 by *The New York Times* and *The Los Angeles Times*, and *The Best of Vietnamese and Thai Cooking*, which was featured on NPR's *Fresh Air* and *Martha Stewart Living* magazine. Her newest book, *Flavors of Asia*, is a collaboration with The Culinary Institute of America and features recipes from seven Asian countries. Chef Pham was previously a food columnist for the *San Francisco Chronicle*. During her 10-year tenure, she wrote extensively about the traditional food ways of Asia including an article titled "Love, Life and Pho" which won a Bert Greene Award for Food Journalism.

In recent years, Chef Pham has partnered with dining entities to launch Star Ginger at more than a dozen locations nationwide. The popular concept offers guests a wide spectrum of on-trend Asian flavors, from hearty authentic Thai curries to the fresh, flavorful Vietnamese noodle soups and banh mi sandwiches as well as savory Korean and Indian flavors.

Born in Saigon and raised in Vietnam and Thailand, Chef Pham graduated from the University of Maryland with a degree in journalism. She worked as a television journalist for various ABC News affiliates and later as a speechwriter for a California governor before returning to her love of food and cooking.