
Local cuisine prominent in new outlets at PHX

By **Rick Lundstrom** on October, 25 2013 | Airline & Terminal News



Part of SSP America's 10 year, \$800 million contract with Sky Harbor, the new portfolio adds several outlets to Terminal 4. SSP's second phase new dining developments at Sky Harbor is underway, and will be opening throughout this year.

Ordering kiosks allow busy travelers the ability to skip the line, order and pay during peak, high volume traffic periods. SSP has also partnered with 'Tappedout', a mobile application providing customers the convenience to pay directly from their phone without the assistance of their server.

Before security at Terminal 4, passengers can now stop at Lola Coffee which features aromatic, artisan-roasted java made from organic, Fair Trade beans.

A revamped food court near Gate A22 starts with, Delux Burger, which serves Niman Ranch premium patties cooked to order, served on a fresh brioche-style buns, American cheese, and layered with fresh toppings of red onions, pickles and beefsteak tomatoes. Humble Pie's quick-serve location has artisan pizzas and signature salads—giving passengers a preview of what its full-service location will offer early next year. Pei Wei offers the wok-cooked flavors of China, Japan, Korea, Thailand or Vietnam.

A few steps from the food court, gourmet sandwiches, salads, cupcakes, famous sugar cookies, pastries and snacks -can be found at Tammie Coe To Go. Just after Security Checkpoint D, Peet's Coffee & Tea offers handcrafted coffees and rare teas.

Nocawich Express near Gate C1, showcases salads and sandos whose cheeky names match their eclectic ingredients such as The Cisco Kid, composed of southwestern turkey breast, white cheddar, cranberry jam, bacon garlic aioli and arugula resting within multigrain bread.

Rounding out the first phase of SSP's openings at PHX, is Arizona's craft brewer, Four Peaks Brewery near Gate 20 in Terminal 4. The 3,600 square foot restaurant features a décor of textured wood and brick, enhanced by period copper lighting. On the menu is the restaurant's Garlic Cheese Beer Bread served alongside a choice of microbrews anchored by Four Peaks' Kilt Lifter Scottish-Style Ale, 8th Street Pale Ale, and Hop Knot IPA.