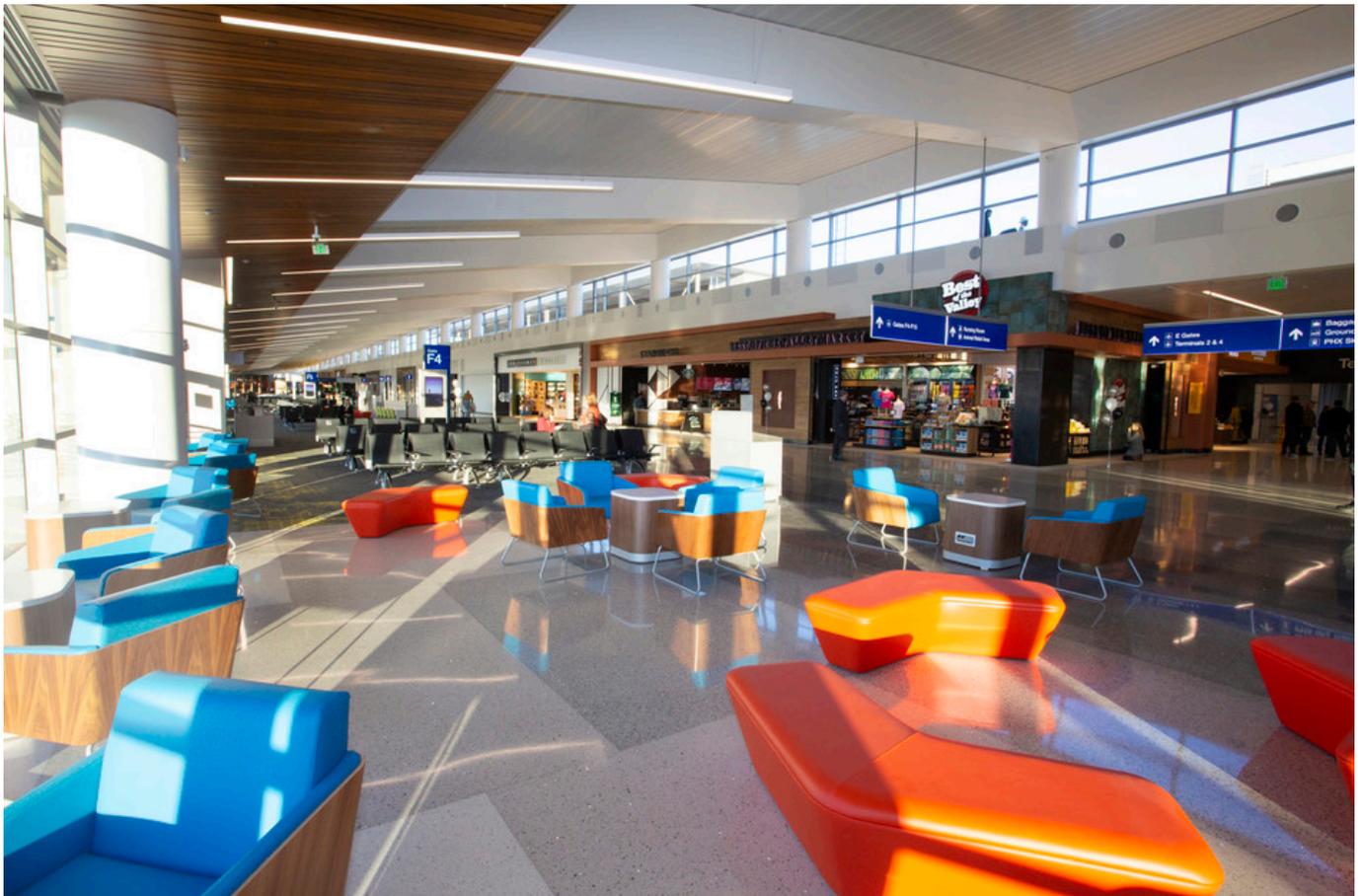


# SSP America opens six new restaurants at Phoenix Airport

By **Hibah Noor** on January, 16 2019 | Airlines & Airports



Phoenix Airport's Terminal 3 South Concourse will feature new venues Tarbell's Tavern and Christopher's

SSP America is opening six new restaurants at Phoenix Sky Harbor International Airport's John S. McCain III Terminal 3 (PHX) throughout January.

The portfolio introduces a mix of local and chef-driven brands as well as popular, forward-thinking national brands.

SSP America began operations at PHX's Terminal 4 in 2013 with a 10-year contract, which includes 18 local businesses, backed by five national brands across 26 individual restaurants.

The latest openings are part of the gateway's US\$590 million Terminal 3 Modernization Program.

Scott Welding, Vice President of Business Development, said: "SSP America is proud to be opening

our newest collection of award-winning restaurants featuring so many local culinary heroes. Sense of place, taste of place and commitment to the community combined with optimum choice for the passenger and exceptional customer service are the hallmarks of SSP America's new contract with PHX."

SSP's openings include:

**Original ChopShop (post-security lobby):** This neighborhood eatery crafts 'Just Feel Good Food' from whole ingredients. The menu offers protein bowls, salads, sandwiches, acai and pitaya superfruit bowls, fresh-squeezed juices, and protein shakes, all made from scratch on-site.

**Überrito Fresh Mex (post-security lobby):** This eatery serves fresh Mexican burritos, bowls, salads and nachos.

**Tarbell's Tavern (South Concourse):** Straight from its East Camelback Road location, chef Mark Tarbell brings a relaxed foodie oasis serving fresh-forward, chef-driven plates in a fast and casual environment. A large wine retail component will allow passengers to buy handpicked, premium wines.

**Christopher's (South Concourse):** James Beard Award-winning executive chef and restaurateur Christopher Gross brings his modern Christopher's to PHX's South Concourse. The venue features handcrafted cocktails, local and international brews, handpicked wines by Beverage Director Paola Embry and award-winning, chef-driven gourmand plates.

**The Habit Burger Grill (post-security lobby):** This burger-centric, fast-casual restaurant specializes in fresh, made-to-order chargrilled burgers and sandwiches featuring USDA choice tri-tip steak, grilled chicken and sushi-grade tuna cooked over an open flame. In addition, it features made-to-order salads and a selection of sides, shakes and malts. The Habit was named the "best tasting burger in America" in 2014 by one of America's leading consumer magazines.

**Peet's Coffee (ticketing area):** Established in Berkeley, California in 1966, Peet's Coffee is famous for freshly roasted, craft coffee. Travelers on-the-go will be offered a wide range of premium coffee and made-to-order espresso beverages. And all are prepared from selectively sourced beans that are hand-roasted in small batches. Peet's ticketing location will also feature an adjacent retail element, providing passengers with conveniences such as newspapers, magazines, books, travel-related sundries, luggage, souvenirs and gifts.