



SSP AMERICA SETS THE TABLE FOR EIGHT DISTINCTIVE DINING CONCEPTS AT PHOENIX SKY HARBOR

Four new additions join the Terminal 4 lineup, bringing together local favorites, chef-led concepts and globally inspired flavors, with openings beginning later this year

(United States, Oct 15, 2026): SSP America, a division of SSP Group, a leading operator of food and beverage brands in travel locations worldwide, today announced Mercato by Gio, Bento Sushi, Rincon Cantina by Chef Jorge Gomez and Sambazon as the newest additions to an eight-concept dining collection scheduled to begin opening at Phoenix Sky Harbor International Airport's (PHX) Terminal 4 later this year.

The four concepts join previously announced Greenwood Brewing, The Farm at South Mountain, Ingo's Tasty Food and Cactus & Cow by Mark Tarbell. Together, the eight concepts will offer travelers a broad and distinctive collection of dining experiences spanning locally brewed beer; seasonally driven, farm-to-table dining rooted in Arizona's agricultural heritage; fresh sushi, poke bowls and onigiri; colorful açai bowls and superfood smoothies; all-day neighborhood dining; chef-led burgers; Italian market fare with Calabrese roots; and bold Mexican flavors, all-day favorites and tequila-forward cocktails.

The openings will unfold in phases beginning later this year and continue through early 2028, with individual opening dates announced as they are confirmed.

"At Phoenix Sky Harbor International Airport, we continue to look for ways to incorporate the vibrant spirit of our community into our terminals," said Aviation Director Chad Makovsky. "SSP America's reinvestment will introduce new, innovative restaurant concepts in Terminal 4. We look forward to enhancing the passenger experience with a diverse selection of local favorites from some of Arizona's acclaimed chefs."

"Travelers experience an airport as a whole, the choices available, the welcome they receive and the sense of place they carry with them," said Scott Welding, SSP America's Senior Vice President, Development and Pursuit of New Airports. "The strongest dining programs are built with that complete experience in mind. At Phoenix Sky Harbor, these eight distinctive concepts bring together local favorites, chef-led concepts and globally inspired flavors with the range to meet every rhythm of the travel day. As food travel experts, our role is to bring that promise to life through great food, warm hospitality and an unmistakable connection to Arizona. We're proud to keep growing alongside the PHX airport community and to help make the time before takeoff the best part of the journey."

All eight concepts will be located across Terminal 4. The four newly added concepts include:

Mercato by Gio

Created by acclaimed chef and restaurateur Gio Osso, the mind behind James Beard-nominated Virtù Honest Craft and Pizzeria Virtù, Mercato by Gio will bring Italian soul and Calabrese roots to PHX through a vibrant, traveler-friendly market inspired by the warmth

and relaxed coastal character of southern Italy. Designed around convenience and discovery, the concept will offer hot breakfast sandwiches, fresh salads, Italian sandwiches and panini, pastries, snack packs, specialty beverages, and curated grab-and-go selections. Menu highlights include the Calabrese panino with soppressata, mozzarella, roasted peppers and hot honey; the Italian Grinder; Classic Caprese; and the vegetable-filled Giardino, complemented by Italian treats including bomboloni, olive oil cake, tiramisu and Italian snacks. Warm woods, Mediterranean colors and striped coastal details will give the compact market the inviting spirit of a neighborhood mercatino, ready to send travelers on their way with a delicious taste of Italy.

“I want travelers to feel as though they have discovered a little Italian market right in the middle of the airport, a welcoming place where they can pick up a fresh panino, pastry or specialty drink and carry a taste of Italy with them on their journey,” said Chef Gio Osso, chef and owner of Mercato by Gio.

Bento Sushi

Bento Sushi began in downtown Toronto in 1996 as a small takeout shop and has grown into one of North America’s largest sushi companies, bringing premium sushi and Asian-inspired selections to foodservice locations across the continent. At PHX, its dedicated grab-and-go kiosk will offer a fresh, flavorful, and highly portable alternative designed for the pace of travel, with a menu featuring traditional and specialty rolls, sushi combinations, poke bowls, and onigiri. Travelers will find familiar favorites such as California and Rainbow Rolls alongside Spicy California Crunch, vegan Avocado and Cucumber Hosomaki, salmon and tuna poke bowls, and Japanese rice balls filled with tuna mayo, crab, spicy crab, or spicy salmon. Complemented by specialty beverages and Asian snacks, Bento Sushi will offer an easy choice for everything from a quick bite to a satisfying meal to take aboard.

“Bento Sushi has partnered with SSP for 25 years, beginning at Toronto Pearson in 2001, and together we have expanded that network to include JFK, Indianapolis, Seattle and now Phoenix Sky Harbor,” said David Jones, President and CEO of Bento Sushi. “It is a partnership that has served amazing sushi and entrées to countless travelers and flight crews. It’s the perfect travel food for the plane!”

Rincon Cantina by Chef Jorge Gomez

Rincon Cantina will bring the warmth and bold flavors of Chef Jorge Gomez’s Mexican roots to PHX through an all-day menu designed for the many rhythms of travel. Born in Hermosillo, Mexico, and trained at the Culinary Institute of Mexico in Puebla, Gomez has become a familiar force in the Valley’s dining scene through work opening restaurants for LGO Hospitality and Genuine Concepts and his role as chef-owner of Humble Bistro. The menu will move from breakfast bowls and burritos to barbacoa, chorizo and PHX Pollo Asado tacos; cilantro-lime rice bowls; quesadillas; nachos; and vegetarian choices including the Valley Verde Burrito and Spicy Black Bean and Avocado Bowl. A tequila-forward beverage program will feature margaritas, Bloody Marias and cocktails with Arizona accents, including the PHX Prickly Pear Margarita and Spicy Poblano Margarita, alongside craft beer and wine. Centered on an expansive bar, the design will layer warm wood, blue-green tile, woven lighting, desert botanicals and dramatic tequila displays to create an inviting gathering place with a distinctly Southwestern sense of place.

“Even when travelers have only a little time before their flight, I want them to experience a real taste of Phoenix and the warmth of Mexican hospitality,” said Chef Jorge Gomez.

“Rincon Cantina will be a lively, welcoming place to enjoy bold flavors, a great cocktail and a memorable pause in the journey.”

Sambazon

Sambazon has helped define the global açai category through wild-harvested, Certified Organic and Fair Trade açai, traceable sourcing and a longstanding commitment to the people and ecosystems of the Brazilian Amazon. At PHX, the brand will bring a colorful, wellness-forward quick-service experience to Terminal 4, serving customizable açai bowls, superfood smoothies, protein-rich choices and nutrient-dense grab-and-go snacks suited to breakfast, lighter meals and afternoon pick-me-ups. Fresh fruit, granola, nut butters, chia, hemp and seeds will add premium flavor, texture and functional nourishment to a refreshing, highly portable offering designed for travelers.

“Travel days can be demanding, and we want to make it easier for people to choose something delicious and nourishing along the way,” said Ryan Black, CEO and Founder. “Bringing our organic and Fair Trade Certified Açai bowls and smoothies to PHX means travelers can enjoy a vibrant and refreshing taste of the Amazon while supporting the people and ecosystems behind every serving.”

These concepts join four previously announced restaurants preparing to welcome travelers at PHX:

Greenwood Brewing

Founded by Megan Greenwood, Greenwood Brewing is an award-winning, woman-owned craft brewery rooted in Downtown Phoenix and built on the belief that thoughtfully made beer can inspire conversation and bring people together. At PHX, the brand will bring its approachable brews, welcoming spirit, and distinctive voice to a warm, contemporary restaurant serving a curated selection of Greenwood beers alongside cocktails, wine, and an all-day menu of elevated pub fare. Travelers can expect dishes such as Parmesan Truffle Fries, the Grilled Chicken Avocado Club, and Strawberry Spinach Salad, complemented by vegan and vegetarian choices, all within an inclusive gathering place designed to help travelers recharge and raise a glass to the journey ahead.

The Farm at South Mountain

The Farm at South Mountain will bring the spirit of its celebrated Phoenix destination to Sky Harbor through three complementary experiences under one umbrella. The Farm Kitchen will offer fast-casual, all-day dining inspired by the original restaurant’s picnic-style counter service, with Southwest favorites including chicken enchiladas, flatbreads, burgers and garden-fresh salads; Morning Glory Café, one of Arizona’s signature breakfast destinations, will serve house-baked pastries, avocado toast, breakfast burritos, hot sandwiches and a rotating selection of grab-and-go salads, parfaits and snacks; and The Bar will evolve with the rhythm of the day, moving from morning espresso to cocktails, Arizona craft beer and curated wines, including the Prickly Pear Margarita and Farm Bloody Mary.

Together, the three experiences will bring seasonally driven, farm-to-table dining rooted in Arizona’s agricultural heritage to every part of the day, offering travelers everything from a quick coffee or portable breakfast to a leisurely meal or celebratory cocktail.

Ingo’s Tasty Food

Born in Phoenix's Arcadia neighborhood in 2013, Ingo's Tasty Food has grown into a locally loved all-day restaurant with three locations across the Valley, known for scratch-made food, high-quality ingredients and welcoming neighborhood energy. At PHX, Ingo's will bring breakfast, lunch, dinner, coffee and cocktails together in one flexible experience, with traveler-friendly favorites ranging from egg sandwiches and freshly made pastries to vibrant salads, hand-patted burgers and its signature Frozen Greyhound. Dine-in seating, grab-and-go selections and convenient ordering options will make it equally suited to travelers settling in for a meal or picking something up on the way to the gate.

Cactus & Cow by Mark Tarbell

Created by acclaimed Arizona chef and restaurateur Mark Tarbell, Cactus & Cow will bring a playful taste of the Southwest to Terminal 4 through chef-led burgers, bold regional flavors and an approachable fast-casual format. Signature selections will include the Crackin' Burger and Arizona Pork Shop Bacon Burger, prepared with grass-fed Arizona beef, served on locally baked buns and finished with Tarbell's tangy-sweet TT Sauce. Salads, sandwiches and fresh grab-and-go selections will round out the menu, while a full bar featuring Arizona craft beers, cocktails and wines will give travelers another way to experience Tarbell's distinctive approach to Phoenix food and hospitality.

Across the collection, travelers will find all-day menus, portable selections, vegetarian, vegan and gluten-friendly choices, child-friendly options and service formats designed for both quick stops and more relaxed dining occasions.

Additional opening dates, menu details and celebrations will be announced as each concept prepares to welcome travelers.

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About SSP America

SSP America is a division of SSP Group plc (LSE:SSPG), a global leading operator of food and beverage outlets in travel locations employing 49,000 colleagues in around 3,000 units across 38 countries. We specialize in designing, creating, and operating a diverse range of food and drink outlets in airports, train stations, and other travel hubs across six formats: sit-down and quick service restaurants, bars, cafés, lounges, and food-led convenience stores. Our extensive portfolio of brands features a mix of international, national, and local brands, tailored to meet the diverse needs of our clients and customers.

Our purpose is to be the best part of the journey, and our focus is on making every journey taste better, bringing great food and welcoming hospitality to travelers across the globe. Sustainability is crucial for our long-term success, and we aim to deliver a positive impact for our business while uniting stakeholders to promote a sustainable food travel sector.

Phoenix Sky Harbor International Airport, *America's Friendliest Airport*[®], has an annual economic impact of more than \$44 billion. On an average day, approximately 1,300 aircraft and more than 140,000 passengers arrive at and depart from Phoenix Sky Harbor. PHX is funded with airport revenue. No tax dollars are used to support the airport.