



PCGA brunch menu

Sundays (10am to 3pm)

brunch

Cocktails

- Bloody Mary** – bloody Mary mix with vodka 8
- Grand Bloody Mary** – St. George green chili vodka, Crop organic tomato vodka, house made bloody mary mix, smoked bacon, pickled asparagus, heirloom cherry tomato, chile tangerine olive, steakhouse rim seasoning 13
- Aperol Spritz** – prosecco, soda, orange slice 8
- Morning Mule** – vodka, ginger beer, orange juice, Trinity bitters, Grand Marnier float 12
- Carajillo** – Cold brew espresso, Licor 43, lemon twist 10
- Espresso Martini** – Vodka, Kahlua, cold brew espresso, simple syrup 13

Sangrias - 6

Fresh citrus, simple syrup, peach liquor, soda water, made to order
Red, White, Sparkling, Rose

Seltzers

High Noon Seltzer 7
The Finnish Long Drink 7

Mimosa's - 6

- made with our house squeezed orange juice
- Mimosa Flight** – choice of 3: classic, mango, peach, raspberry, blueberry 15
- Mahalo Mimosa**
Prosecco, coconut rum, pineapple juice 9
- Mimosa Sunrise** – Prosecco, tequila, fresh squeezed orange juice, grenadine 9
- Bottle of Bubbles**
House Bubbles 25
Premium Bubbles 45

BENEDICTS

Served with brunch potatoes and fresh fruit on Wolferman's English Muffins

- The Pork Shop Ham Benedict*** - Poached eggs with house hollandaise 18
- Vegetarian Benedict*** - Panko crusted eggplant, poached eggs, sliced local tomatoes and house hollandaise 15
- Steak Benedict*** - Grilled beef tenderloin medallions, poached eggs and chipotle hollandaise 22

HOUSE FAVORITES

(GF) = Gluten Free Offerings

- Breakfast Sandwich**
Herbed scrambled eggs, Asadero cheese, The Pork Shop ham, organic tomato, arugula and herbed aioli, served with fresh fruit 16
- Heritage Pancakes**
Bourbon barrel aged maple syrup, fresh berry butter, spiced Arizona Pecans, cured bacon strips 15
- Traditional Quiche**
House made flaky pastry filled with farm fresh fillings. Served with seasonal greens, heirloom tomatoes and English cucumbers in a sherry vinaigrette 15
- Stacked Green Chile Chicken Enchiladas*** (GF)
Grilled chicken, roasted green chile sauce, cheddar and jack cheese topped with fried eggs and salsa fresca 15
- Chipotle Breakfast Burger***
Fresh ground chuck, Asadero cheese, cured bacon, caramelized onions, vine ripened tomato and a fried egg topped with chipotle hollandaise. Served with fresh fruit 19
- Catch of the Day***
Check with your server for today's offering MP
- Avocado Toast***
Grilled Mediterra Bakehouse Red Fife, avocado, crispy prosciutto, poached egg, sherried arugula, red onions, heirloom cherry tomatoes 14
- Green Chile Chilaquiles***
Crisp corn tortilla strips, braised pork, tomatillo salsa verde, diced onion, cilantro, crema, fried egg, panela cheese 18
- The Days Lunch Special** MP

SMALLER PLATES

- Breakfast Tacos***
Grilled carne asada, scrambled eggs, roasted tomato salsa and pickled onions in warm flour tortillas 13
- House Made Zucchini Muffin** with citrus glaze 5

SIDES

- Kennebec Brunch Potatoes 6
- Seasonal Fresh Fruit 5
- Smoked Bacon – 2 strips 3
- One Egg* – any style 2
- Avocado 4