



PCA 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, sherry 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

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