



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, Seltzers & Coffee

- Sangria**
Fresh citrus, simple syrup, peach liquor, soda water, made to order (Red, White, Sparkling, Rose) - 6
- High Noon Seltzer 7
- The Finnish Long Drink Seltzer 7
- Passport Cold Brew Coffee - 5
- Local Passport Coffee - 4

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** (choice of juice)
House Bubbles 25
Premium Bubbles 45

BENEDICTS

Served with brunch potatoes and fresh fruit on Noble 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
- Chicken Tinga Benedict** - Corey's braised tinga, griddled corn cakes, poached eggs, roasted poblano hollandaise, pico de gallo, pickled onions 18

HOUSE FAVORITES

(GF) = Gluten Free Offerings

Steak & Eggs

House smoked Prime tri-tip, choice of eggs, creamed horseradish, Ramona Farms tepary beans, breakfast potatoes, roasted salsa roja, micro greens 23

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

Breakfast Burger*

Fresh ground chuck, Asadero cheese, cured bacon, caramelized onions, vine ripened tomato and a fried egg topped with roasted poblano hollandaise. Served with fresh fruit 19

Catch of the Day*

Check with your server for today's offering MP

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

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 4
- One Egg* – any style 2
- Avocado 4