

SMALL PLATES & SHAREABLES

P.C.G. Green Chile Skillet Cornbread (GF) – Best in Arizona \$13 Skillet \$3.5 Slice

Eggplant Bites - Piquillo peppers, tomato jam, Crow's Dairy feta cheese, arugula, sherry vinaigrette, balsamic reduction 14

Ribeye Share Plate* (GF) Wood grilled all natural Argentine Ribeye, Meyer lemon chimichurri, avocado relish MP

Grilled Faroe Island Salmon Skewer* (GF) - Arugula, Organic apples, aged sherry vinaigrette, lemon aioli 18

Uriel's Green Chile Pork - Slow simmered for deep flavor, served in a skillet with Mama Lola's tortillas and toppings 18

Brussel Sprout Hash - Roasted brussels, bell peppers, onions, smoked bacon, bourbon maple glaze, balsamic reduction 18

Queso Fundido - Four cheese blend, roasted chilies, pico de gallo, house made corn chips 16

Carne Asada Tacos - Citrus marinated steak, Mama Lola's tortillas and roasted tomato salsa 12

PCG Hummus - Pickled vegetables, fire baked Naan, tomato-cucumber salad, toasted pepitas, balsamic reduction, chile tangerine marinated olives, local citrus olive oil 15

Bacon Wrapped Shrimp - (2) Wild Gulf shrimp stuffed with cotija cheese, wrapped with smoked bacon. Served with chipotle aioli 14 Each additional shrimp 7

Current Ceviche / Crudo* – AVAILABLE AFTER 4pm only

Featuring Chula Seafoods freshest seafood. Ask your server for current selection. MP

BURGERS & SANDWICHES

Served with your choice of: Fries, coleslaw or a cup of soup.
Substitute (GF) Gluten Free bun \$1 upcharge

Tillamook Cheddar Burger* - Lettuce, tomato, onion and pickle chips 18 Add Smoked Bacon 4

Steakhouse Burger* - Lettuce, tomato, crimini mushrooms, caramelized onions, Asadero cheese, house made black garlic steak sauce on Noble Bread brioche 20

House Smoked Turkey Sandwich - Pesto aioli, avocado, piquillo peppers, organic mixed greens, vine ripened tomato, onion on Noble Seeded Multigrain 18

Crispy Eggplant Sandwich - Arugula, sherry vinaigrette, vine ripened tomatoes, herbed local goat cheese and tomato jam on brioche 17

SALADS & SOUPS

Add to any salad: All-Natural Chicken 8 / Wild Gulf Shrimp 12 / Flank Steak* 12
Grilled Faroe Island Salmon Skewer 12

Bethany Home - Mixed greens, roasted chicken, hard-cooked egg, honey lime vinaigrette, peanut sauce and crispy tortilla strips Small 14 / Large 18

Ramona Farms Super Food - Tepary beans, Sonoran wheat berries, arugula, dried cranberries, pumpkin seeds, chickpeas, organic winter squash and panela cheese with chiltepin-dijon vinaigrette Small 12 Large 16

Romaine Salad - Romaine hearts, heirloom tomatoes, garlic croutons and Romano cheese with green chile citrus dressing Small 11 / Large 15

Soup of the Day - Made in-house daily Cup 7 / Bowl 12

Seasonal Rotating Soup - Ask for current selection Cup 7 / Bowl 12

Soup and Salad - Bowl of soup and your choice of our romaine or house salad 18

All dressings made in-house: Green Chile Citrus, Buttermilk, Bleu Cheese, Sherry Vinaigrette, Chiltepin-Dijon, Honey Lime

ENTRÉES

Add house salad 7

Vegetable Platter (GF) – Roasted local Organic squash, grilled local organic asparagus, harissa glazed carrots, arugula salad with Organic apples and spiced Arizona pecans, crispy fingerling potatoes, Meyer lemon chimichurri 21

16th Street Beef Short Rib - Brussel Sprout hash, Yukon gold smashed potatoes, red wine reduction, crispy parsnips MP Half Portion MP

Rose Lane Chicken (GF) - Pan roasted skin on, all natural chicken breasts with tarragon pan jus, Yukon Gold smashed potatoes and roasted carrots Small 22 Large 28

PCG Pasta - Sautéed all natural chicken, penne pasta, Mount Hope sun-dried tomatoes and broccoli tossed in a roasted garlic and Chardonnay cream sauce garnished with Romano cheese Small 19 / Large 25

Baja Shrimp (GF) - Wild Gulf shrimp with 3 Sisters sauté in a roasted jalapeño butter over coconut rice, topped with gremolata 25

Smoked Prosciutto Wrapped Pork Tenderloin – baby green beans, crispy fingerling potatoes, Mom's warm bacon vinaigrette, heirloom cherry tomatoes 26

Cedar Planked Salmon - Faroe Island citrus-horseradish crusted salmon with fingerling potatoes, roasted carrots and lemon aioli 34

Baby Back Danish Pork Ribs - Spice rubbed slow smoked ribs with chipotle BBQ sauce, fries, and coleslaw 31

Fish of the Day - Ask your server for the day's selection MP

PCG STEAKS

Add house salad 7

Flank Steak* - Our signature house made black garlic steak sauce, coconut rice and lime marinated vegetable relish 32

Grilled Beef Tenderloin* (GF) - Center cut filet, parsnip puree, red wine reduction, brussel sprout hash MP

Grass Fed Argentine Ribeye* - All natural, Ramona Farms Tepary bean chili, roasted tomato salsa, avocado relish, pickled onions MP

SIDES

House Salad 7

Oven Roasted Carrots 7

Sautéed Seasonal Vegetables 7

Fries 7

Crispy Fingerling Potatoes 7

Coconut Rice (GF) 4

DESSERTS

Brioche Bread Pudding - PCG Private Select whiskey lime, caramel sauce 11

Warm Chocolate Torte (GF) - Vanilla bean ice cream and strawberry puree 13

Buttermilk Pie - Sweet buttermilk custard and caramel sauce 12

Seasonal Dessert - MP

BEVERAGES

Soda 4

Fresh Squeezed OJ 6

Iced Tea or Coffee 4

Cranberry Juice 5

Perrier or Evian 5.5

NON-ALCOHOLIC DRINKS

Mango Mule

ginger beer, lime, mango puree

PCG Passion Punch

pineapple juice, passion fruit nectar, fresh lemon, orange, and lime with a touch of pomegranate, splash of soda

Mojito

fresh mint, lime, soda water, Sprite

Pina Margarita

chile infused simple syrup, pineapple, cinnamon

Virgin Paloma

fresh lime, grapefruit and agave, strained over ice with touch of soda

PCG
lunch
brunch
dinner