

SMALL PLATES & SHAREABLES

(GF) = GLUTEN FREE OFFERINGS

PCG
lunch
brunch
dinner

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, boubon 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

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| House Salad 7 | Fries 7 |
| Oven Roasted Carrots 7 | Crispy Fingerling Potatoes 7 |
| Sautéed Seasonal Vegetables 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

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| Soda 4 | Iced Tea or Coffee 4 |
| Fresh Squeezed OJ 6 | Cranberry Juice 5 |
| | Perrier or Evian 5.5 |

NON-ALCOHOLIC DRINKS - 7

- Mango Mule**
ginger beer, lime, mango puree
- PCG Passion Punch**
pineapple juice, passion fruit nectar, fresh lemon, orange, and lime with a touch of pomegranite, 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