



Prix-Fixe Menus

Our prix-fixe menus include all courses listed as well as a refillable non-alcoholic beverage.

Guests make their individual decisions from a printed menu at their place setting.

Tax and gratuity are additional.

For a more personalized option, please inquire about our custom menus.

\$22



*Includes lunch selection
and refillable non-alcoholic beverage.
Tax and gratuity are additional.*

PCG

Lunch Selection

BETHANY HOME SALAD

Mixed greens, roasted chicken, hard-cooked egg, honey lime vinaigrette, peanut sauce and crispy tortilla strips

+ GF

CHICKEN CAESAR SALAD

Grilled chicken, romaine hearts, heirloom tomatoes, herbed croutons and Romano cheese with green chile caesar dressing.

CRISPY EGGPLANT SANDWICH

Tomato jam, herbed goat cheese, sherry vinaigrette, arugula and vine ripened tomatoes on brioche.

P.C.G. PASTA

Sautéed all natural chicken, penne pasta, mount hope sun-dried tomatoes and broccoli tossed in a roasted garlic and chardonnay cream sauce with Romano cheese. Available vegan or vegetarian.

TILLAMOOK CHEDDAR BURGER

Wood grilled ground chuck topped with Tillamook cheddar on a toasted brioche bun with lettuce, local tomatoes, pickle chips and red onion. Served with french fries or coleslaw.

GF - GLUTEN FREE V- VEGETARIAN

\$28



PCG

*Includes both courses
and a non-alcoholic beverage.
Tax and gratuity are additional.*

Choice to Start

ROMAINE SALAD

Hearts of Romaine with garlic croutons, grape tomatoes, Pecorino Romano, green chile citrus dressing.

HOUSE SALAD

Mixed greens, tomatoes, onions, carrots, baby heirloom tomatoes. Sherry vinaigrette or buttermilk dressing on the side.

SOUP OF THE DAY

Lunch Selection

BETHANY HOME SALAD

Mixed greens, roasted chicken, hard-cooked egg, honey lime vinaigrette, peanut sauce and crispy tortilla strips.

+ GF

HOUSE SMOKED TURKEY SANDWICH

Pesto aioli, avocado, piquillo peppers, organic mixed greens, vine ripened tomato, onion, Mediterra Red Fife.

P.C.G. PASTA

Sautéed all-natural chicken, penne, mount hope sun-dried tomatoes and broccoli tossed in a roasted garlic and chardonnay cream sauce with Romano cheese.

+ Available vegan or vegetarian

TILLAMOOK CHEDDAR BURGER

Wood grilled ground chuck topped with Tillamook cheddar on a toasted brioche bun with lettuce, local tomatoes, pickle chips and red onion. Served with french fries or coleslaw.

VEGETABLE PLATTER

Roasted local squash, grilled local organic asparagus, harissa glazed carrots, arugula salad with Organic apples, spiced Arizona pecans, crispy fingerlings, Meyer lemon chimichurri.

+ V

GF - GLUTEN FREE V - VEGETARIAN

\$38



PCG

Choice to Start

*Includes all courses
and a non-alcoholic beverage.
Tax and gratuity are additional.*

HOUSE SALAD

Mixed greens, tomatoes, onions, carrots, baby heirloom tomatoes. Sherry vinaigrette or buttermilk dressing on the side.

ROMAINE SALAD

Hearts of Romaine with garlic croutons, grape tomatoes, Pecorino Romano, green chile citrus dressing.

SOUP OF THE DAY

Lunch -or- Dinner Selection

*The \$38 menu features
some reduced portion sized
items & is recommended for a
late lunch or early dinner event.*

16TH STREET BEEF SHORT RIB

A half portion of our slow roasted beef short rib, Brussel Sprout hash, Yukon gold smashed potatoes, chipotle bbq sauce, crispy parsnips

BAJA SHRIMP

Wild caught Mexican white prawns tossed with 3 sisters sauté in a roasted jalapeño butter over coconut rice, topped with gremolata.

+ GF

STEAKHOUSE BURGER

Asadero cheese, crimini mushrooms, caramelized onions, house made black garlic steak sauce, lettuce, tomato and onion on Mediterra brioche.

VEGETABLE PLATTER

Roasted local squash, grilled local organic asparagus, harissa glazed carrots, arugula salad with Organic apples, spiced Arizona pecans, crispy fingerlings, Meyer lemon chimichurri.

+ V

Dessert Selection

BRIOCHE BREAD PUDDING

Topped with PCG Private Select whiskey lime, caramel sauces.

VANILLA BEAN GELATO

A scoop of vanilla bean gelato topped with house made caramel.

GF - GLUTEN FREE V- VEGETARIAN

\$48



PCG

Choice to Start

*Includes all courses listed
and a non-alcoholic beverage.
Tax and gratuity are additional.*

HOUSE SALAD

Mixed greens, tomatoes, onions, carrots, baby heirloom tomatoes. Sherry vinaigrette or buttermilk dressing on the side.

ROMAINE SALAD

Hearts of Romaine with garlic croutons, grape tomatoes, Pecorino Romano, green chile citrus dressing.

SOUP OF THE DAY

Dinner Selection

16TH STREET BEEF SHORT RIB

Our slow roasted beef short rib, Brussel Sprout hash, Yukon gold smashed potatoes, red wine reduction, crispy parsnips

P.C.G. PASTA

Sautéed all natural chicken, penne pasta, mount hope sun-dried tomatoes and broccoli tossed in a roasted garlic and chardonnay cream sauce with Romano cheese. Available vegan or vegetarian.

ROSE LANE CHICKEN

Pan roasted skin on, all natural chicken breasts with tarragon pan jus, Yukon Gold smashed potatoes and roasted carrots.

+ GF

SMOKED PROSCIUTTO WRAPPED PORK TENDERLOIN

Baby green beans, crispy fingerling potatoes, Mom's warm bacon vinaigrette, heirloom cherry tomatoes.

Dessert Selection

BUTTERMILK PIE

Sweet buttermilk custard pie with caramel sauce.

P.C.G. SUNDAE

House-made caramel sauce and spiced pecans.

+ GF

GF - GLUTEN FREE V - VEGETARIAN

\$58



For the Table

*Includes all courses listed
and a non-alcoholic beverage.
Tax and gratuity are additional.*

GREEN CHILE QUESO FUNDIDO

Four cheese blend topped with pico de gallo; served with house made corn chips.

Choice to Start

SERVED WITH WARM FRENCH ROLLS AND BUTTER

HOUSE SALAD

Mixed greens, tomatoes, onions, carrots, baby heirloom tomatoes. Sherry vinaigrette or buttermilk dressing on the side.

ROMAINE SALAD

Hearts of Romaine with garlic croutons, grape tomatoes, Pecorino Romano, green chile citrus dressing.

SOUP OF THE DAY

Dinner Selection

CEDAR PLANKED SALMON

Faroe Island citrus-horseradish crusted salmon with fingerling potatoes, roasted carrots and lemon aioli.

+ GF

GRILLED FLANK STEAK

Wood grilled with house made black garlic steak sauce, coconut rice and lime marinated vegetable relish.

+ GF

P.C.G. PASTA

Sautéed all natural chicken, penne pasta, mount hope sun-dried tomatoes and broccoli tossed in a roasted garlic and chardonnay cream sauce with Romano cheese.

+ Available vegan or vegetarian

ROSE LANE CHICKEN

Pan roasted skin on, all natural chicken breasts with tarragon pan jus, Yukon Gold smashed potatoes and roasted carrots.

+ GF

Dessert Selection

SERVED WITH FRESH GROUND PASSPORT COFFEE ON REQUEST

BRIOCHE BREAD PUDDING

PCG Private Select
whiskey lime sauce,
caramel sauce.

BUTTERMILK PIE

Sweet buttermilk custard
pie with caramel sauce.

P.C.G. SUNDAE

House-made caramel
sauce and spiced pecans.

+ GF +

GF - GLUTEN FREE V - VEGETARIAN

\$78



*Includes all courses listed
and a non-alcoholic beverage.
Taxes and gratuity are additional.*

For the Table

CHARCUTERIE BOARD

Locally sourced vegetables, fruit, nuts, cured meats and artisan cheeses.

Choice to Start

SERVED WITH OUR SIGNATURE GREEN CHILE CORNBREAD AND WHIPPED BUTTER.

RAMONA FARMS SUPER FOOD SALAD

Tepary beans, Sonoran wheat berries, arugula, dried cranberries, pumpkin seeds, chickpeas, winter organic squash, panela cheese with chiltepin-dijon dressing.

ROMAINE SALAD

Hearts of Romaine with garlic croutons, grape tomatoes, Pecorino Romano, green chile citrus dressing.

SOUP OF THE DAY

Dinner Selection

CEDAR PLANKED SALMON

Faroe Island citrus-horseradish crusted salmon with fingerling potatoes, roasted carrots and lemon aioli.

+ GF

GRILLED BEEF TENDERLOIN

Center cut filet, parsnip puree, red wine reduction, brussel sprout hash

+ GF

P.C.G. PASTA

Sautéed all-natural chicken, penne, mount hope sun-dried tomatoes and broccoli tossed in a roasted garlic and chardonnay cream sauce with Romano cheese.

+ Available vegan or vegetarian

ROSE LANE CHICKEN

Pan roasted skin on, all natural chicken breasts with tarragon pan jus, Yukon Gold smashed potatoes and roasted carrots.

+ GF

Dessert Selection

SERVED WITH FRESH GROUND PASSPORT COFFEE ON REQUEST

BUTTERMILK PIE

Sweet buttermilk custard pie with caramel sauce.

P.C.G. SUNDAE

House-made caramel sauce and spiced pecans.

+ GF +

WARM CHOCOLATE TORTE

Vanilla bean ice cream and strawberry puree.

+ GF +