



# PCG

# SCRATCH KITCHEN

## SMALL PLATES & SHAREABLES

(GF) = Gluten Free Offerings

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

**Eggplant Bites** - Piquillo peppers, tomato jam, goat cheese, arugula, sherry vinaigrette, balsamic reduction 14

**Uriel's Green Chile Pork** - Slow simmered pork, green chile sauce, salsa fresca, pickled red onions, served with Mama Lola's tortillas 18

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

**Queso Fundido** - Four cheese blend, roasted chilies, salsa fresca, house made corn chips 16

**Carne Asada Tacos** - Citrus marinated Prime steak, Panela cheese, salsa fresca, Mama Lola's tortillas, roasted tomato salsa 12

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

**Short Rib Empanadas** - Braised short rib, green chiles, asadero cheese, cilantro crema, arbol and verde salsas 14

**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\*** - Fresh ½ lb. ground chuck, lettuce, tomato, onion, pickle chips on Noble Bread brioche 18  
Add smoked bacon 4

**Steakhouse Burger\*** - Fresh ½ lb. ground chuck, 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, leaf lettuce, vine ripened tomato, onion on Noble Seeded Multigrain 18

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

## SALADS & SOUPS

Add to any salad: All-Natural Chicken 9 / Wild Gulf Shrimp\* 13 / Prime Flank Steak\* 13  
Grilled Faroe Island Salmon Skewer\* 13

### Bethany Home

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

**Summer Salad\* (GF)** - Grilled Faroe Island salmon skewer, mixed greens, apples, strawberries, cucumbers, red onions, pistachios, goat cheese, lemon mint vinaigrette 22

### Ramona Farms Super Food Salad

Tepary beans, Sonoran wheat berries, arugula, dried cranberries, pumpkin seeds, chickpeas, roasted winter squash, Panela cheese and chiltepin Dijon vinaigrette - Small 13 Large 17

### 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

All parties of 6 or more are subject to a 20% auto gratuity

\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



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**SCRATCH KITCHEN**

## ENTRÉES

### **Vegetable Platter (GF)**

Roasted winter squash, grilled asparagus, house harissa glazed roasted carrots, arugula, tepary beans, dried cranberries, pumpkin seeds, crispy fingerling potatoes, Meyer lemon chimichurri 21

### **16th Street Beef Short Rib**

Brussel Sprout hash, Yukon gold mashed potatoes, red wine reduction, crispy parsnips

Small 25 / Large 34

### **Rose Lane Chicken (GF)**

Pan roasted skin on, all natural chicken breasts with tarragon pan jus, Yukon Gold mashed potatoes and roasted carrots Small 22 Large 29

### **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

### **Shrimp Scampi**

Sautéed shrimp, pappardelle pasta, cherry tomatoes, white wine garlic sauce, Romano cheese 26

### **Prosciutto Wrapped Pork Tenderloin**

Crispy fingerling potatoes, baby green bean sauté, heirloom cherry tomatoes, Mom's warm bacon vinaigrette 27

### **Cedar Planked Salmon**

Faroe Island citrus-horseradish crusted salmon with fingerling potatoes, roasted carrots and lemon aioli 35

### **Baby Back Danish Pork Ribs**

Spice rubbed slow smoked ribs with chipotle BBQ sauce, fries, and coleslaw 33

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

## PCG STEAKS

Add house or romaine salad 7

### **Prime Flank Steak\***

Our signature house made black garlic steak sauce, coconut rice and sherry marinated vegetable relish 35

### **Grilled Beef Tenderloin\* (GF)**

Peppercorn crusted, twice-baked potato, sherry glazed 'button' mushrooms, red wine reduction 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

Grilled asparagus 9

Sautéed Seasonal Vegetables 7

Crispy Fingerling Potatoes 7

Mashed Potatoes 7

Fries 7

Coconut Rice (GF) 4

Broccoli 7

## DESSERTS

**Brioche Bread Pudding** - Jack Daniel's whisky lime cream sauce, house caramel sauce 11

**Warm Chocolate Torte (GF)** - Served warm with vanilla bean ice cream and strawberry purée 13

**Buttermilk Pie** - Sweet buttermilk custard and house caramel sauce 12

**Seasonal Cheesecake** 14

**Be sure to ask about our private dining room.**

Contact our director of private dining Brittnee Reed 602.510.7174

follow us



join our e-mail club  
for special events and our  
ongoing happenings.

**Join Us**

**Sunday Brunch 10am-3pm Weekly**

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6/25