



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 1/2 lb. ground chuck, lettuce, tomato, onion, pickle chips on Noble Bread brioche 18
Add smoked bacon 4

Steakhouse Burger* - Fresh 1/2 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.

6/25



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PCG
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

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

Join Us

Sunday Brunch 10am-3pm Weekly