



PCGA

lunch **brunch** dinner

Phoenix City Grille is a contemporary neighborhood restaurant. We respectfully incorporate both new and traditional ideas into our menu and into the restaurant itself. We are locally owned and managed, with many of our wonderful staff having been with us for years. Our sole purpose is to make your stay with us as enjoyable as we possibly can – You are the only reason that our humble business exists. Thank you sincerely for your patronage and feedback.

Reservations gladly accepted.

Our Chefs:

Executive Chef/Partner: Micah Wyzlic

Sous Chefs: Corey Azure, Kerry Kelly, Uriel Telix



Hours: Monday (11am to 9pm) Tuesday - Sat. (11am to 10pm) Sunday (10am to 9pm)

SMALL PLATES & SHAREABLES

(GF) = Gluten Free Offerings

P.C.G. Green Chile Skillet Cornbread (GF) – Best in Arizona \$10 Skillet \$2.50 Slice

- Uriel's Green Chile Pork - Slow simmered for deep flavor, served in a skillet with Mama Lola's tortillas and toppings 14
- Carne Asada Tacos - Citrus marinated steak, Mama Lola's tortillas and Guajillo salsa 10
- Queso Fundido - Four cheese blend, roasted chiles, house made corn chips 12
- PCG Hummus - Fresh vegetables, Mediterra fresh Nan, balsamic reduction and lemon olive oil 11
- Crispy Eggplant Bites - Red pepper relish, tomato jam, goat cheese, arugula, sherry vinaigrette, balsamic reduction 8
- Bacon Wrapped Shrimp - Large Mexican White shrimp stuffed with cotija cheese, wrapped with smoked bacon.
Served with chipotle aioli and mixed green salad 18
- Original Griddled Corn Cakes - Black beans, grilled chicken, jack cheese and salsa fresca 12
- Grilled Salmon Skewer (GF) - Arugula, organic apples, aged sherry vinaigrette and lemon aioli 15

BURGERS & SANDWICHES

Served with your choice of: Fries, coleslaw or a cup of soup.
(GF) Gluten Free bun available.

- Tillamook Cheddar Burger* - Lettuce, tomato and onion 14 Add Smoked Bacon 2
- Steakhouse Burger* - Lettuce, tomato, crimini mushrooms, caramelized onions, Asadero cheese, house made black garlic steak sauce on Mediterra brioche 16
- Green Chile Burger* - Asadero cheese, roasted green chile, lettuce, tomato, onion, toasted cumin & garlic aioli 16
- Pork Milanese Sandwich - Panko breaded pork tenderloin, house made bread & butter pickles, dijonnaise, local organic tomatoes, arugula, Tillamook smoked peppercorn cheese, hoagie roll 14
- Crispy Eggplant Sandwich - Arugula, sherry vinaigrette, vine ripened tomatoes, herbed goat cheese and tomato jam on brioche 14

SALADS & SOUPS

Add to any salad: All-Natural Chicken 5 / Wild Gulf Shrimp 8 /
Chula Seafood Salmon Skewer 9 / Flank Steak 8

- Bethany Home - Mixed greens, roasted chicken, tomatoes, hard-cooked egg, honey lime vinaigrette, peanut sauce and crispy tortilla strips Small 10 / Large 14
- 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 10 Large 14
- Spinach and Bourbon Glazed Apple Salad (GF) - Baby spinach, PCG Private Select bourbon glazed apples, pomegranate arils, Arizona spiced pecans, Gorgonzola, smoked prosciutto, thyme-cider vinaigrette 10
- Caesar Salad - Romaine hearts, heirloom tomatoes, herbed croutons and Romano cheese with green chile Caesar dressing Small 8 / Large 12
- Soup of the Day - Made in-house daily Cup 5 / Bowl 10
- Black Bean Soup - Pickled onions and panela cheese Cup 6 / Bowl served with a slice of our cornbread 10
- Soup and Salad- Bowl of soup and your choice of a Caesar or house salad 14

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

VEGETABLE PLATES

GF = Gluten Free Offerings

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Roasted Brussel Sprouts (GF) - Parsnip puree, marcona almonds, smoked prosciutto, basil pesto and crispy Brussel leaves 13

Fall Vegetable Platter (GF) – Roasted local Organic winter squash and cauliflower, grilled local organic broccolini, harissa glazed carrots, arugula salad with Organic apples and spiced Arizona pecans, carrot puree and cilantro fennel pollen chimichurri 15

ENTRÉES

Add house salad or house Caesar salad 5.5

16th Street Beef Short Rib - Grilled local organic broccolini, Yukon gold smashed potatoes, red wine reduction, crispy parsnips 26 Half Portion 19

Rose Lane Chicken (GF) - Pan roasted skin on chicken breasts with tarragon pan jus, Yukon Gold smashed potatoes and grilled local organic broccolini Small 16 Large 22

Madison Stir Fry (GF) - All natural chicken, baby corn, roasted carrots, cauliflower, sweet peppers, snap peas and onions sautéed in our sriracha-citrus glaze, served with coconut rice and quinoa pilaf, topped with roasted peanuts 18

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 14 / Large 18

Baja Shrimp (GF) - Wild caught Mexican white shrimp tossed with 3 sisters sauté in a roasted jalapeño butter over coconut rice, topped with gremolata 21

Smoked Prosciutto Wrapped Pork Tenderloin – baby green beans, crispy fingerling potatoes, Mom’s warm bacon vinaigrette, heirloom cherry tomatoes 19

Cedar Planked Salmon - Chula Seafood Citrus-horseradish crusted salmon with fingerling potatoes, roasted carrots and lemon aioli 26

Baby Back Pork Ribs - Spice rubbed slow smoked ribs with chipotle BBQ sauce, fries, and coleslaw Half Rack 22 (Full Rack +10)

Fish of the Day - Ask your server for the day’s selection Market Price

PCG STEAKS

Add house salad or house Caesar salad 5.5

Flank Steak* - Our signature house made black garlic steak sauce, street style Frites Street Steak fries 26

Grilled Beef Tenderloin* (GF) - Center cut filet, parsnip puree, roasted Brussel sprouts, smoked prosciutto, red wine reduction 36

SIDES

Fries 4

Street Style Frites Street Steak Fries 6

Sweet Fries 4

House salad or

Sliced Organic Tomatoes (GF) 5

House Caesar salad 5.5

Coconut Rice (GF) 3

DESSERTS

All made in-house

Brioche Bread Pudding - Jack Daniel’s whiskey lime and caramel sauce 9

Coconut Panna Cotta (GF) - With caramelized pineapple compote 8

Warm Chocolate Torte (GF) - Vanilla bean ice cream and strawberry puree 10

Buttermilk Pie - Sweet buttermilk custard and caramel sauce 8

BEVERAGES

Soda 3.5

Fresh Squeezed OJ 5

Iced Tea or Coffee 3.5

Cranberry Juice 3.5

Perrier or Evian 5.5

MOCKTAILS

- 5.5

Mango Mule

ginger beer, lime, mango puree

PCG Punch

beet juice, ginger, soda, lemon, simple syrup

Mojito

fresh mint, lime, soda water, Sprite

Pina Margarita

chile infused simple syrup, pineapple, cinnamon

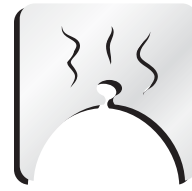
Virgin Mary

our signature house bloody mary mix, regular or spicy

Strawberry Mint Cooler

strawberry shrub, house-grown mint

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



Join Us

Sunday Brunch 10am-3pm Weekly

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

Contact our director of private dining
Brittnee Reed 602.510.7174

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for special events and our
ongoing happenings.

