

happy hour

(Bar Area only)

Monday & Tuesday

3PM - 8PM

Wednesday - Sunday

3PM - 6PM

Eggplant Bites	10
Queso Fundido	13
Uriel's Green Chile Pork	14
Carne Asada Tacos	10
PCG Hummus	13
Bacon Wrapped Shrimp (2)	10
Each additional shrimp	5
Brussel Sprout Hash	13
½ Rack Honey Sriracha Ribs	15
Current Ceviche/Crudo	MP

\$10 Cocktails

Margarita
Old Fashioned
Greyhound

Vodka Mule
Whiskey Sour

\$2 off Well Cocktails

\$1 off Premium Draft Beer

\$3 off House Martinis

All Wines by the Glass \$2 Off



PCG
lunch brunch dinner

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Non-Alcoholic Drinks - 6

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

PCG Specialty Cocktails

Guava Margarita

Ghost spicy Blanco tequila, guava, passionfruit, Cointreau, fresh lime juice 12

Grille's Old Fashioned

Michter's US-1 bourbon, Luxardo cherries and bourbon infused maple syrup 14

PCG Pina Margarita

house margarita with pineapple, infused with chilis and cinnamon "yummy!" 11

Bourbon Espresso Martini

Old Forester Statesman Bourbon, Buffalo Trace cream bourbon, Kahlua, espresso, Faretti 14

Barrel Aged Old Fashioned

Elijah Craig bourbon, simple syrup, Trinity Bitters 16

Barrel Aged Manhattan

Knob Creek Single Barrel, Carpano Antica Sweet Vermouth, bitters blend 16

Grapefruit Martini

Crop Organic Meyer Lemon Vodka, fresh grapefruit juice, fresh lemon juice, house basil simple syrup 14

We proudly use biodegradable straws