

Phoenix City Grille

A Neighborhood Favorite Since 1997

SUNDAY BRUNCH

10am-3pm Weekly

(GF) = GLUTEN FREE OFFERINGS

★ PCG GREEN CHILE SKILLET CORNBREAD (GF) Best in Arizona

14 Skillet | 3.5 Slice

BRUNCH CREATIONS

- TRADITIONAL EGGS BENEDICT*** Grilled ham, hollandaise, poached eggs, brunch potatoes, fresh fruit 20
- VEGETARIAN EGGS BENEDICT*** Crispy eggplant, hollandaise, poached eggs, brunch potatoes, fresh fruit 18
- BOURBON FRENCH TOAST** Maple mascarpone, bourbon-apple compote, spiced pecans, powdered sugar, bourbon maple syrup 15 / add bacon + 3
- URIEL'S GREEN CHILE PORK** Slow simmered pork, green chile sauce, fried egg, melted asadero cheese, salsa fresca, pickled onions, tortillas 20
- STACKED CHICKEN ENCHILADAS*** Green chile sauce, jack & cheddar cheese, fried eggs, salsa fresca 16
- BLT&A** Smoked bacon, lettuce, tomato, avocado, garlic aioli, seeded wheat bread 15 / add fried egg* + 1
- PCG BREAKFAST*** Two eggs any style, smoked bacon, brunch potatoes, toasted English muffin 16
- THE BREAKFAST SANDWICH** Smoked ham, whipped eggs, Tillamook cheddar, organic tomatoes, herb aioli, sherried arugula, toasted brioche bun served with fresh fruit 16
- STEAK & EGGS*** 6oz Grass-fed ribeye, tomatillo & avocado salsa, skillet potatoes, charro beans, two eggs any style, Mama Lola's tortillas 32
- SOUTHERN BISCUITS & GRAVY*** Scratch buttermilk biscuits, house made sausage gravy, two eggs any style 15
- BREAKFAST TACOS** Citrus marinated steak, egg, Panela cheese, salsa fresca, roasted tomato salsa, chipotle aioli, Mama Lola's tortillas, served with fruit 16
- CHORIZO SCRAMBLE SKILLET** House chorizo, scrambled eggs, brunch potatoes, peppers, onions, cheddar cheese, salsa fresco, salsa roja 18



QUICHE, SALADS & SMALLS

Add to any salad: Chicken 9 • Gulf Shrimp* 13
• Salmon Skewer* 13 • Prime Flat Iron* 14

QUICHE OF THE DAY Our Sunday Quiche Special MP

GREEN CHILE & SWEET CORN QUICHE Sweet corn, green chiles, cheddar and jack cheese topped with green chile sauce served with our house salad 17

BETHANY HOME Mixed greens, roasted chicken, hard-cooked egg, honey-lime vinaigrette, peanut sauce, crispy tortilla strips 18

CITRUS OLIVES & BURRATA Tangerine and chili olives, Burrata cheese, sliced toasted almonds, honey, grilled multigrain bread 16

SEASONAL SALAD* (GF) Grilled Faroe Island salmon skewer, mixed greens, apples, strawberries, cucumbers, red onion, pistachios, goat cheese, lemon mint vinaigrette 22

PAN SEARED AHI TUNA* Sesame crusted Ahi, pea puree, shaved fennel, mixed greens, mango, pistachios, basil citrus vinaigrette, balsamic reduction 27

CRISPY EGGPLANT BITES Piquillo peppers, tomato jam, goat cheese, arugula, sherry vinaigrette, balsamic drizzle 14

BACON-WRAPPED SHRIMP 2 Wild Gulf shrimp stuffed with cotija, wrapped in smoked bacon, chipotle aioli 14 / add additional shrimp 7



GRILLE FAVORITES

With your choice of: Fries, coleslaw or a cup of soup.
Substitute (GF) Gluten Free bun \$1 upcharge

TILLAMOOK CHEDDAR BURGER* ½ lb. fresh ground chuck patty, Tillamook cheddar, lettuce, tomato, onion, pickle chips, toasted brioche 20 / add smoked bacon + 4

BACON JAM BURGER* ½ lb fresh ground chuck patty, house red wine bacon jam, blue cheese, roasted garlic aioli, lettuce, tomato on toasted brioche 22

16TH STREET SHORT RIB crispy fingerling potatoes, sauteed spinach, roasted butternut squash, cippolini onions, red wine reduction Sm 27 / Lg 36

CEDAR PLANK SALMON* Faroe Island citrus-crusting salmon, fingerling potatoes, roasted carrots, snap peas, lemon aioli 37

PCG PASTA Sauteed chicken, penne paste, Romano cheese, sun-dried tomatoes and broccoli tossed in a roasted garlic Chardonnay cream sauce 25



Sides

Kennebec Brunch Potatoes 6

Fresh Fruit 5

(3) Smoked Bacon Strips 6

English Muffin 4

(2) Eggs* 3



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.

KIDS

12 years and under 8 each

French Toast | Scrambled Eggs & Bacon | Chicken Tenders | Quesadilla

DESSERTS

BRIOCHE BREAD PUDDING Jack Daniel's whisky lime cream sauce, house caramel sauce 13

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

SUNDAY SIPS

All Brunch Signature Cocktails 12

Select Red and White Wines 8 Mimosas 8

½ PRICE BRUNCH BUBBLES

Your bottle, your brunch — Make it a mimosa.

Choose 1 fresh juice: orange, cranberry, or grapefruit

Domaine Ste Michelle, Brut, Oregon | 20

Gruet, Brut, New Mexico | 20

Chandon, Brut, California | 30

Veuve Clicquot 'Yellow', Brut Cuvée Champagne, France | 60

Signature CRAFT COCKTAILS

SIGNATURE BLOODY MARY

Tito's, Backyard Mary Mix, blue cheese stuffed olives, pepperoncini, cucumber, tomatoes, black lava salt rim
Get it with St. George Green Chile Vodka + 1

ESPRESSO MARTINI

Ketel One, New Deal coffee liqueur, cold brew espresso, vanilla syrup

BOURBON CREAM ICED COFFEE

Buffalo Trace Bourbon Cream, PCG Bulleit 'Nutter Bulleit' single barrel bourbon, cold brew

CLASSIC BOURBON BARREL AGED OLD FASHIONED

Bonded Bourbon, simple syrup, three bitter blend, orange peel

BLUEBERRY BLOSSOM

Oka Japanese Gin, blueberry purée, elderflower liqueur, fresh lemon

DESERT PALOMA

Blanco tequila, Cointreau, fresh grapefruit & lime, agave, soda

Honest ingredients, Bold flavors, Genuine hospitality

WINE

6oz | Bottle

Whites

CHARDONNAY

Chateau Ste Michelle* - Oregon 11 | 36

Sonoma Cutter - Russian River 14 | 48

OTHER WHITES & ROSE

Walnut Block, Sauvignon Blanc* - NZ 12 | 40

Frogs Leap Sauv Blanc - Napa 14 | 45

Santa Marina, Pinot Grigio* - Italy 10 | 28

Bieler Pere & Fils, Rose* - France 11 | 32

Heinz Eifel, Riesling - Germany 12 | 36

Reds

CABERNET SAUVIGNON

Twenty Acres* - California 12 | 35

Goldschmidt 'Katherine' - Alexander Valley 15 | 48

PINOT NOIR

Resplendent by Erath* - Oregon 12 | 45

Penny Island - Russian River 15 | 50

OTHER REDS

Seghesio, Zinfandel* - Sonoma 12 | 44

Tapestry by BV, Red Blend - Paso 14 | 49

Siete Fincas, Malbec - Argentina 15 | 54

Jeff Runquist '1448', Red Blend - Serria Nevada 14 | 45

BEERS ON TAP

16oz

Huss 'AZ' Light 7

Four Peaks 'Joy Bus WOW' Wheat 7

Pacifico Mexican Lager 7

AZ Loc-Ale 'Toasty Amber' 8

Mother Road 'Tower Station' 8

Oak Creek Nut Brown 8

Stella Artois 8

Wren House Rotating 10

NÜTRL SELTZERS | 8

STILL & BARREL

Where Phoenix goes for a better pour

Thursday - Saturday 4pm - 11pm

stillandbarrelphx.com



PRIVATE DINING

Be sure to ask about our private dining room.
Email our director of private dining Brittnee Reed
Privatedining@phoenixcitygrille.com