



(GF) = GLUTEN FREE OFFERINGS

## • SMALL PLATES & SHAREABLES •

★ **PCG GREEN CHILE SKILLET CORNBREAD (GF)** Best in Arizona 13 Skillet | 3.5 Slice

- BACON WRAPPED SHRIMP** (2) Wild Gulf shrimp stuffed with cotija cheese, wrapped with smoked bacon, Served with chipotle aioli 14 Each additional shrimp 7
- URIEL’S GREEN CHILE PORK** Slow simmered pork, green chile sauce, salsa fresca, pickled red onions, served with Mama Lola's tortillas 18
- CITRUS OLIVES & BURRATA** Tangerine and chili olives, burrata cheese, sliced toasted almonds, honey drizzle, grilled multigrain bread 16
- EGGPLANT BITES** Piquillo peppers, tomato jam, goat cheese, arugula, sherry vinaigrette, balsamic reduction 14
- QUESO FUNDIDO** Four cheese blend, roasted chilies, salsa fresca, house made corn chips 16
- CARNE ASADA TACOS\*** Citrus marinated flank steak, Panela cheese, salsa fresca, Mama Lola’s tortillas, chipotle aioli, roasted tomato salsa 14
- 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 15



## 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 toasted brioche 20 Add smoked bacon 4
- BACON JAM BURGER\*** Fresh ½ lb ground chuck, house red wine bacon jam, blue cheese, roasted garlic aioli, lettuce, tomato on toasted brioche 22
- HOUSE SMOKED TURKEY SANDWICH** Pesto aioli, avocado, piquillo peppers, leaf lettuce, vine ripened tomato, onion on seeded multigrain bread 18
- CRISPY EGGPLANT SANDWICH** Arugula, sherry vinaigrette, vine ripened tomatoes, herbed goat cheese and tomato jam on brioche 17



## SOUP & SALAD

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

**SEASONAL SOUP or SOUP OF THE DAY**  
Made in-house daily Cup 7 / Bowl 12

**SOUP AND SALAD**  
Bowl of soup and your choice of our romaine or house salad 18

- PAN SEARED AHI TUNA\*** (GF) Sesame crusted Ahi, pea puree, shaved fennel, mixed greens, mango, pistachios, basil citrus vinaigrette, balsamic reduction 27
- BETHANY HOME** Mixed greens, roasted chicken, hard-cooked egg, carrots, cabbage, honey lime vinaigrette, peanut sauce and crispy tortilla strips Small 14 / Large 18
- SEASONAL 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



*All Dressings*  
MADE IN-HOUSE

Green Chile Citrus • Buttermilk • Bleu Cheese  
Sherry Vinaigrette • Chiltepin-Dijon • Honey Lime





SIP



SAVOR



ENJOY

*Honest ingredients,  
Bold flavors,  
Genuine hospitality*

★ **Join Us**  
Sunday Brunch  
10am-3pm Weekly



## ENTRÉES

### VEGETABLE PLATTER (GF)

House hummus, roasted butternut squash, fennel, fingerling potatoes, Harissa carrots, snap peas, fennel-strawberry salad, chimichurri 21

### 16TH STREET BEEF SHORT RIB (GF)

Roasted garlic mashed potatoes, sauteed spinach, roasted butternut squash, cippolini onions, red wine reduction Small 27 / Large 36

### ROSE LANE CHICKEN (GF)

Pan-roasted, skin-on chicken breast, roasted garlic mashed potatoes, wilted spinach, blistered cherry tomatoes, tarragon pan jus Small 22 / Large 29

### PCG PASTA

Sautéed chicken, penne pasta, Mount Hope sun-dried tomatoes and broccoli tossed in a roasted garlic and Chardonnay cream sauce, Romano cheese Small 19 / Large 25

### SHRIMP SCAMPI

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

### PROSCIUTTO WRAPPED PORK TENDERLOIN

Crispy fingerling potatoes, snap peas, cippolini onions, balsamic, Mom's warm bacon vinaigrette 27

### CEDAR PLANKED SALMON

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

### BABY BACK DANISH PORK RIBS

Spice rubbed slow smoked ribs with chipotle BBQ sauce, fries, and coleslaw 35

**FISH OF THE DAY** - Ask your server for the day's selection MP

## PCG STEAKS

Add house or romaine salad 7



### WOODFIRED FLAT IRON\* (GF)

Prime peppercorn crusted flat iron, roasted garlic mashed potatoes, pear relish, melted blue cheese crumbles, port wine reduction 36

### BEEF TENDERLOIN\* (GF)

Hand-cut grass-fed tenderloin, twice-baked potato, sherry glazed 'button' mushrooms, red wine reduction MP

### ARGENTINE RIBEYE\* (GF)

Hand-cut grass-fed ribeye, Ramona Farms Tepary bean chili, roasted tomato salsa, avocado relish, pickled onions MP



## SIDES

House Salad 8

Oven Roasted Carrots 7

Snap Peas 8

Sautéed Seasonal Vegetables 10

Crispy Fingerling Potatoes 8

Twice Baked Potato 10

Fries 7

Broccoli 7

Mashed Potatoes 7

## DESSERTS

**BRIOCHE BREAD PUDDING** Jack Daniel's whisky lime cream sauce, house caramel sauce 12

**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

# 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