

PHOENIX CITY GRILLE
FALL RESTAURANT WEEK 2026
\$55.00 PER PERSON

■ COCKTAILS ■

So Long, Summer 16

*Hibiscus Gin / fresh lemon juice / orange blossom tonic / grapefruit /
passionfruit syrup*

Roxx Spritz 15

Roxx vodka / elderflower / hibiscus syrup / lemon juice / brute sparkling

■ 1ST COURSE ■

Sopa Azteca

*Rich chile broth / roasted chicken / cilantro / onions / avocado / tortilla
strips*

Roasted Beet Salad

*Roasted beets / baby spinach / bourbon apples / spice pecans / red
onions / blue cheese dressing / balsamic reduction*

Tuna Crudo

*Fresh Yellow Tail / pistachio pesto / fresno peppers / basil vinaigrette /
pickled ginger / lemon charred gremolata*

■ 2ND COURSE ■

Roasted Mushroom Pappardelle

*Fresh pappardelle pasta / roasted mushrooms / corn / vodka sauce /
ricotta cheese / chive oil*

Bourbon-Braised Short Rib

*Served over leek & parsnip puree / honey roasted baby carrots /
bourbon-cola reduction / thyme gremolata*

Coffee-Rubbed Pork Tenderloin

*Sweet potato mash / grilled broccolini / vanilla bean beurre blanc /
pomegranate reduction*

Del Mar

*Wood-grilled Branzino / saffron rice / salsa Veracruz / radishes /
charred lemon*

■ DESSERT ■

Classic Crème Brûlée

Vanilla custard / crispy caramelized sugar crust

House-Made Cinnamon Sugar Donut

Warm cinnamon-sugar donut / blueberry compote / vanilla ice cream