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, Mama Lola's tortillas 20

STACKED CHICKEN ENCHILADAS* (GF) Green chile sauce, jack & cheddar cheese, fried eggs, salsa fresca 16

BLT&A Smoked bacon, lettuce, tomato, avocado, garlic aioli, grilled multigrain 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 fresca, 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

AHI TUNA & MANGO SALAD* (GF) 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

STEAKHOUSE BURGER*
Fresh ½ lb. ground chuck, Asadero cheese, caramelized onions, mushrooms, black garlic steak sauce, lettuce, tomato, toasted brioche bun 22

16TH STREET SHORT RIB (GF) Crispy fingerling potatoes, Brussels sprout hash, red wine reduction Sm 27 / Lg 36

CEDAR PLANK SALMON* Faroe Island citrus-crusted salmon, fingerling potatoes, roasted carrots, 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.

10.26

KIDS

12 years and under 8 each

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

DESSERTS

CLASSIC CRÈME BRÛLÉE Vanilla custard with a crisp caramelized crust 12

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

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 Cutrer - Russian River	14 | 48
Patz & Hall – Sonoma	18 | 55

OTHER WHITES & ROSE

Walnut Block, Sauvignon Blanc* – NZ	12 | 40
Frogs Leap Sauv Blanc - Napa	14 | 45
Santa Marina, Pinot Grigio* – Italy	10 | 28
Le Grand Prébois, Rosé – France	10 | 35
Essence, Riesling – Germany	12 | 36
Le Petit Perroy, Sancerre – Loire Valley	20 | 68

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	8
Four Peaks 'Joy Bus WOW' Wheat	8
Pacifico Mexican Lager	8
AZ Loc-Ale 'Toasty Amber'	9
Mother Road 'Tower Station'	9
Historic Piehole Porter	9
Stella Artois	9
Wren House Rotating	10

NÜTRL SELTZERS 9

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PRIVATE DINING

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