

**We source product from and support our
local farmers whenever possible**

Starters

- P.C.G. Hummus** \$8
warm pita bread / tomato / cucumber / Spanish olives
- * **Grilled Thai Style Skewers** \$10
2 chicken / 2 beef tenderloin / peanut sauce / jalapeno jelly / toasted peanuts
- * **Grilled Fish Of The Day Tacos** \$10
chipotle - lime aioli / salsa fresca / queso Panela
- * **Seared Ahi Tuna** \$11
sesame coriander crusted / spicy mustard / English cucumbers / house pickled ginger
- Goat Cheese Crostini's** \$6
herb goat cheese / roasted peppers / balsamic reduction

- Roasted Green Chile Queso Fundido** \$8
corn tortilla chips / blended cheeses
- Roast Beef Sliders** \$3 ea
slow roasted beef / Tillamook cheddar cheese / creamy horseradish
- Griddled Corn Cakes** \$10
black beans / achiote chicken / Monterey Jack cheese / salsa fresca
- Bacon Wrapped Shrimp** \$12
stuffed with Cotija cheese / chipotle - lime aioli
- Crab Cakes** \$12
lemon aioli / house green salad

Soups and Salads

Make any salad an entrée salad - grilled chicken \$5 / shrimp \$7 / * grilled beef tenderloin \$7

- Simple Salad** \$5
house greens / cherry tomatoes / English cucumbers / red onions
choice of dressing
- Bethany Home Chopped** \$12
greens / grilled achiote chicken / tortilla strips / tomatoes / hard
cooked eggs / honey lime vinaigrette / peanut sauce
- Seasonal Salad** \$8
local tomatoes / roasted beets / mixed greens / Black Mesa goat
cheese / Queen Creek olive oil / toasted walnuts / balsamic reduction
- Soup and Salad (Simple or Caesar)** \$12
- Soup of the Day** \$3.5 / \$8
House made-Ask your server about today's selection

- Butter Lettuce Wedge Salad** \$8
candied bacon / cherry tomatoes / Point Reyes bleu cheese crumbles
red onion / balsamic reduction / Sharon's bleu cheese dressing
- Tomato Cucumber Salad** \$7
English cucumbers / cherry tomatoes / red onion / fresh herbs / soy
ginger dressing / mixed greens
- Caesar Salad** \$5 / \$8
romaine lettuce / Caesar dressing / Romano cheese / herb croutons
- Black Bean Soup** \$3.5 / \$8
pickled onions / queso fresco
- Dreamy Draw Chili** \$10
pork tenderloin / pinto beans / queso fresco / salsa fresca / cornbread

**Our Dressings: Buttermilk Ranch / Sharon's Bleu Cheese / Honey Lime Vinaigrette
Basil Dijon Vinaigrette / Balsamic Vinaigrette / White Peach Basil Vinaigrette / Soy Ginger Vinaigrette**

Sandwiches (choice of side)

- Open Faced Pit Ham Melt** \$10
shaved ham / Swiss cheese / basil Dijon dressing / baby arugula
tomatoes / focaccia
- Grilled Portobello Mushroom** \$10
herb goat cheese / house pesto / roasted red peppers / local
tomatoes lettuce / Kaiser

- 5 Chile Spiced Chicken** \$12
smoked bacon / Manchego cheese / roasted garlic mayo / kaiser
- Maple Brined Turkey Breast** \$12
house brined & roasted turkey / smoked bacon / Oaxacan cheese
local tomatoes / lettuce / chipotle mayo / sub roll

Phoenix Cheese Steak

shaved rib eye / roasted peppers / onions / Oaxacan cheese / garlic mayo /sub roll
\$11

* *Fresh Ground Chuck Hamburgers (choice of side)*

- Roasted Green Chile Burger** \$11
Oaxacan cheese / kaiser

- Black and Bleu** \$12
5 chile spice rubbed / house bleu cheese dressing / smoked bacon
kaiser

Tillamook Cheddar

smoked bacon / kaiser
\$11

Sandwich Sides: cole slaw / french fries / cup of soup / cottage cheese

*Private Dining Room
Available For Parties
Up To 40 People*
Entrées

North Central Pasta	\$12
Fettuccine / local tomatoes / artichoke hearts / Spanish olives / fresh herbs / Queen Creek olive oil / house pesto **add chicken \$5 Sea of Cortez shrimp \$7	
Jambalaya (our version)	\$17
chicken / Sea of Cortez shrimp / Schriener's andouille sausage / fettuccine	
* Grilled Idaho Red Trout	\$19
local tomatoes / roasted beets / mixed greens / Black Mesa goat cheese / Queen Creek olive oil / toasted walnuts / white peach basil vinaigrette	
* Wood Grilled Pork Tenderloin	\$21
Black Mesa goat cheese - quinoa cakes / jalapeno preserves / local tomatoes / asparagus	
Smoked Baby Back Pork Ribs	\$23
spice rubbed / chipotle barbecue / french fries / cole slaw green chile corn bread	
* Cedar Planked Sustainable Salmon	\$21
horseradish citrus crust / Black Mesa goat cheese - quinoa cakes / beet salad / Queen Creek olive oil	

*Come Check Out Our
Sunday Brunch
10am - 3pm*

P.C.G. Penne Pasta	\$16
chicken / Mount Hope sun dried tomatoes / broccoli roasted garlic- chardonnay cream sauce / Romano cheese	
* Sesame Coriander Crusted Ahi Tuna	\$21
tomato cucumber salad / jasmine rice cake / spicy mustard / house pickled ginger	
Rose Lane Chicken	\$17
pan roasted all natural breast / tarragon butter horseradish mashed potatoes / vine ripened tomatoes asparagus / natural pan jus	
16th Street Beef Pot Roast	\$16
horseradish mashed potatoes / caramelized onion bourbon gravy / roasted baby carrots	
* 8 oz. Beef Tenderloin	\$28
wood grilled / chipotle cheddar stuffed potato / sherry glazed mushrooms	
* Arizona Cowboy Steak	\$31
wood grilled 16 oz. bone in rib eye / pinto bean & pork tenderloin chili / queso fresco / salsa fresca	

*** Fresh Catch Of The Day**

Ask Your server about today's FRESH seasonal selection
\$MP

Desserts

Croissant Bread Pudding	\$7
Jack Daniels whiskey lime / caramel sauce	
Seasonal Cheesecake	\$8
locally made by Shelly Au	

Warm Chocolate Torte	\$7
Bertos vanilla bean gelato / strawberry puree	
Buttermilk Pie	\$7
sweet buttermilk custard / caramel sauce	

Sides

Horseradish Mashed Potatoes	\$3
Chipotle Cheddar Stuffed Potato	\$4
Vine Ripened Tomatoes and Olive Oil	\$4
Seasonal Vegetables	\$3
Jasmine Rice Cakes	\$3

Griddled Goat Cheese and Quinoa Cakes	\$4
Sherry Glazed Mushrooms	\$3
Grilled Asparagus	\$4
Steamed Broccoli	\$3

**Visit our Sister restaurant Sierra Bonita Grill
6933 N. 7th Street / 602-264-0700**

*** The Maricopa Health Department says that eating some foods might be hazardous to your health. Well, so could playing with fire.**