

Phoenix City Grille

5816 N 16th St 85016-2506 · +16022663001 · Updated: Jan 14, 2026

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FEATURED WEEKEND LIBATION 1

Aperol & Coconut Margarita

Casamigos Blanco tequila, Aperol, fresh lime juice, simple syrup, alchemist coconut cream, with a Tajin rim.

WEEKEND CEVICHE 1

Weekend Ceviche

Lime marinated Chula Seafood Sea bass, shishito peppers, toasted sesame seeds, Fresno chilies, citrus soy sauce, avocado, cilantro, and red onion.

SPECIALS 2

Small Plate: Crispy Chicken

Green chile corn cakes, bourbon barrel aged maple syrup-chile glaze, pickled cabbage, and Rhiba Farms radishes.

Weekend Catch: Chula Seafood Sea bass

Pan-seared, Ramona Farms polenta, roasted acorn squash, crispy quinoa, salsa verde, and McClendon Farms purple radish sprouts.

SMALL PLATES / SHARABLES 11

Crispy Eggplant Bites

\$14.00

Piquillo peppers, tomato jam, Crow's Dairy feta cheese, arugula, sherry vinaigrette, and balsamic reduction.

Ribeye Share Plate* (GF)

Wood grilled all natural Argentine Ribeye, Meyer lemon chimichurri, avocado relish

Grilled Faroe Island Salmon Skewer GF

\$18.00

Arugula, Organic diced apples, aged sherry vinaigrette, and lemon aioli

Uriel's Green Chile Pork

\$18.00

Slow simmered for deep flavor, served in a skillet with Mama Lola's tortillas and toppings.

Brussel Sprout Hash

\$18.00

Roasted Brussels, bell peppers, onions, smoked bacon, bourbon maple glaze, and balsamic reduction.

Quesco Fundido

\$16.00

Four cheese blend, roasted chiles, house-made corn chips.

Carne Asada Tacos

\$12.00

Citrus marinated steak, Mama Lola's tortillas, and roasted tomato salsa.

PCG Hummus	\$15.00
Pickled vegetables, fire baked Naan, tomato-cucumber salad, toasted pepitas, balsamic reduction, chile tangerine marinated olives, local citrus olive oil.	

Bacon Wrapped Shrimp	AVAILABLE OPTIONS
Wild Gulf shrimp stuffed with cotija cheese, wrapped with smoked bacon. Served with Chipotle aioli.	\$14.00
Each additional Shrimp:	\$7.00

P.C.G. Green Chile Skillet Cornbread - GF	AVAILABLE OPTIONS
Best in Arizona!	\$13.00
	\$3.50

Current Ceviche / Crudo*
AVAILABLE AFTER 4 pm only - featuring Chula Seafood's freshest seafood. Ask your server for the current selection. MP

SALADS 3

Bethany Home Salad	AVAILABLE OPTIONS
Mixed greens, roasted chicken, hard-cooked egg, honey lime vinaigrette, peanut sauce and crispy tortilla strips	Small: \$14.00
	Large: \$18.00

Ramona Farms Super Food	AVAILABLE OPTIONS
Tepary beans, Sonoran wheat berries, arugula, dried cranberries, pumpkin seeds,chickpeas, organic winter squash and panela cheese with chiltepin-dijon vinaigrette	\$12.00
	\$16.00

Romaine Salad	AVAILABLE OPTIONS
Romaine hearts, heirloom tomatoes, garlic croutons, and Romano cheese with green chile citrus dressing	Small: \$11.00
	Large: \$15.00

SOUPS 3

Soup of the Day	AVAILABLE OPTIONS
Made in-house daily	Cup: \$7.00
	Bowl: \$12.00

Seasonal Rotating Soup	AVAILABLE OPTIONS
Please ask your server.	Cup: \$7.00
	Bowl: \$12.00

Soup and Salad	\$16.00
Bowl of soup and your choice of our romaine or house salad	

SANDWICHES 1

Crispy Eggplant Sandwich	\$17.00
Arugula, balsamic vinaigrette, vine ripened tomatoes, herbed goat cheese and tomato jam on brioche	

BURGERS 3

Tillamook Cheddar	AVAILABLE OPTIONS
Lettuce, tomato, onion and pickle chips.	\$18.00
	Add Smoked Bacon:
	\$4.00

Steakhouse Burger	\$20.00
Lettuce, tomato, Crimini mushrooms, caramelized onions, mennonita cheese, house-made black garlic steak sauce on Noble Bread brioche	

House Smoked Turkey Sandwich	\$18.00
Pesto aioli, avocado, piquillo peppers, organic mixed greens, vine-ripened tomato, onion, Noble Seeded Multigrain.	

ENTRÉES 9

Vegetable Platter (GF)	\$21.00
Roasted local Organic squash, grilled local organic asparagus, harissa glazed carrots, arugula salad with Organic apples and spiced Arizona pecans, crispy fingerling potatoes, Meyer lemon chimichurri chimichurri.	

16th Street Beef Short Rib	
Brussel sprout hash, Yukon gold smashed potatoes, red wine reduction, crispy parsnips	

Rose Lane Chicken (GF)	AVAILABLE OPTIONS
Pan-roasted skin on, all-natural chicken breasts with tarragon pan jus, Yukon Gold smashed potatoes, and roasted carrots.	\$22.00
	\$28.00

PCG Pasta	AVAILABLE OPTIONS
Sautéed all natural chicken, penne pasta, Mount Hope sun-dried tomatoes, and broccoli tossed in a roasted garlic and Chardonnay cream sauce garnished with Romano cheese	Sm: \$19.00
	Reg: \$25.00

Baja Shrimp (GF)	\$25.00
Wild Gulf shrimp with 3 Sisters sauté in a roasted jalapeño butter over coconut rice, topped with gremolata	

Smoked Prosciutto Wrapped Pork Tenderloin (GF)	\$26.00
Baby green beans, crispy fingerling potatoes, Mom's warm bacon vinaigrette, heirloom cherry tomatoes	

Cedar Planked Salmon	\$34.00
Faroe Island Citrus-horseradish crusted salmon with fingerling potatoes, roasted carrots, and lemon aioli	

Baby Back Pork Ribs	\$31.00
Spice rubbed slow-smoked ribs with chipotle BBQ sauce, fries, and coleslaw	

Fresh Fish
Ask your server about today's fresh market seasonal selection

STEAKS 3

Flank Steak*	\$32.00
Our signature house-made black garlic steak sauce, coconut rice, and lime marinated vegetable relish.	

Grilled Beef Tenderloin* - GF
Center cut filet, parsnip puree, red wine reduction, and brussel sprout hash.

Grass Fed Argentine Ribeye*
all-natural, Ramona Farms Tepary bean chili, roasted tomato salsa, avocado relish, pickled onions

SIDES 5

Oven Roasted Carrots	\$7.00
Fries	\$7.00
Crispy Fingerling Potatoes	\$7.00
Coconut Rice (GF)	\$4.00
Saute'd Seasonal Vegetables	\$7.00

DESSERTS 4

Brioche Bread Pudding	\$11.00
Jack Daniel's whiskey lime and caramel sauce	
Warm Chocolate Torte (GF)	\$13.00
Vanilla bean ice cream and strawberry puree	
Buttermilk Pie	\$12.00
Sweet buttermilk custard and caramel sauce	
Seasonal Dessert	
Market Price	

APPETIZERS 9

Eggplant Bites	\$11.00
Queso Fundido	\$12.00
Uriel's Green Chili Pork	\$15.00
Carne Asada Tacos	\$10.00
PCG Hummus	\$13.00
Bacon Wrapped Prawns (2)	AVAILABLE OPTIONS
	\$12.00
	Each Additional Shrimp:
	\$6.00
½ Rack Honey Sriracha Ribs	\$15.00
Current Ceviche / Crudo* - MP	
AVAILABLE AFTER 3pm only - featuring Chula Seafood's freshest seafood. Ask your server for the current selection. MP	

Brussel Sprout Hash	\$15.00
Roasted Brussels, bell peppers, onions, smoked bacon, balsamic reduction	

DRINKS 4

Well Cocktails

\$2 off

Premium Drafts

\$1 off

Selected Wines by the Glass

\$2 off

House Martinis

\$3 off

BENEDICTS 2

The Pork Shop Ham Benedict*	\$20.00
Poached eggs with house hollandaise	
Vegetarian Benedict*	\$17.00
Panko-crusted eggplant, poached eggs, sliced local tomatoes, and house hollandaise	

HOUSE FAVORITES 8

Hayden Flour Mills Heritage Pancakes	\$16.00
Bourbon barrel-aged maple syrup, fresh berry butter, spiced Arizona Pecans, cured bacon strips	
Traditional Quiche	\$16.00
House made flaky pastry filled with farm fresh fillings. Served with seasonal greens, heirloom tomatoes and English cucumbers in a sherry vinaigrette	
Stacked Green Chile Chicken Enchiladas (GF)	\$15.00
Grilled chicken, roasted chile sauce, cheddar and jack cheese then topped with fried eggs and salsa fresca	
Breakfast Burger*	\$20.00
Fresh ground chuck, Asadero cheese, cured bacon, vine-ripened tomato, and a fried egg topped with house hollandaise. Served with fresh fruit	
Today's Brunch Special	
Green Chile Chilaquiles*	\$18.00
Crisp corn tortilla strips, braised pork, tomatillo salsa verde, diced onion, cilantro, crema, fried egg, panela cheese	
Catch	
Market fish topped with crab meat and hollandaise sauce. Served with sliced organic tomatoes and grilled asparagus	
Steak & Eggs	\$25.00
All Natural Argentine Ribeye, Meyer lemon chimichurri, avocado relish, choice of eggs, breakfast potatoes.	

WEEKEND BRUNCH SMALLER PLATES 2

Breakfast Tacos*	\$13.00
Grilled carne asada, scrambled eggs, roasted tomato salsa and pickled onions in warm flour tortillas	
House Made Zucchini Muffin	\$6.00
With citrus glaze	

COCKTAILS 7

Bloody Mary	\$8.00
bloody Mary mix with vodka	
Grand Bloody Mary	\$13.00
St. George green chili vodka, Crop organic tomato vodka, house-made bloody mary mix, smoked bacon, pickled asparagus,heirloom cherry tomato, chile tangerine olive, steakhouse rim seasoning	
Aperol Spritz	\$8.00
prosecco, soda, orange slice	
Morning Mule	\$12.00
vodka, ginger beer, orange juice, Trinity bitters, Grand Marnier float	
Carajillo	\$10.00
Cold brew espresso, Licor 43, lemon twist	
Espresso Martini	\$13.00
Vodka, Kahlua, cold brew espresso, simple syrup	
Mimosa	\$8.00
made with our house squeezed orange juice	

SANGRIAS, SELTZERS & COFFEE 5

Sangria	\$6.00
Fresh citrus, simple syrup, peach liquor, soda water, made-to-order (Red, White, Sparkling, Rose)	
High Noon Seltzer	\$7.00
Passport Cold Brew Coffee	\$5.00
The Finnish Long Drink Seltzer	\$7.00
Local Passport Coffee	\$4.00

MIMOSA'S 4

Mimosa Flight	\$15.00
classic, mango, peach, raspberry, blueberry	
Mahalo Mimosa	\$9.00
Prosecco, coconut rum, pineapple juice	

Mimosa Sunrise	\$9.00
Prosecco, tequila, fresh squeezed orange juice, grenadine	
Bottle of Bubbles	AVAILABLE OPTIONS
House Bubbles Premium Bubbles	\$25.00
	\$45.00

MOCKTAILS - NON ALCOHOLIC DRINKS 6

Mango Mule	\$5.50
ginger beer, lime, mango puree	
Pina Margarita	\$5.50
Chile infused simple syrup, pineapple, cinnamon	
Mojito	\$5.50
fresh mint, lime, soda water, Sprite	
Strawberry Mint Cooler	\$5.50
strawberry shrub, house-grown mint	
Virgin Paloma	\$5.50
Fresh lime, grapefruit, and agave, strained over ice with touch of soda.	
P.C.G. Passion Punch	\$5.50
Pineapple juice, passion fruit nectar, fresh lemon, orange and lime with a touch of pomegranite, splash of soda.	

KID'S MENU 4

Chicken Tenders	\$10.00
Three chicken tenders; served with french fries.	
Mac and Cheese	\$8.00
Penne pasta in a three-cheese blend; served with steamed broccoli.	
Cheese Quesadilla	AVAILABLE OPTIONS
Flour tortilla stuffed with cheddar and jack cheese.	\$8.00
	Add Grilled Chicken: \$2.00
Carne Asada Tacos	\$10.00
Citrus marinated steak, Mama Lola tortillas, panela cheese. Served with french fries.	

NON-ALCOHOLIC DRINKS 6

Virgin Mango Mule	\$6.00
Ginger beer, lime, mango puree	
Virgin PCG Passion Punch	\$6.00
Pineapple juice, passion fruit nectar, fresh lemon, orange, and lime with a touch of pomegranite, splash of soda	

Virgin Mojito	\$6.00
Fresh mint, lime, soda water, Sprite	
Virgin Pina Margarita	\$6.00
Chile infused simple syrup, pineapple, cinnamon	
Virgin Paloma	\$6.00
Fresh lime, grapefruit and agave, strained over ice with touch of soda	
Fresh Squeezed Juice	AVAILABLE OPTIONS
Orange or Grapefruit	Small: \$3.50
	Large: \$6.00

BELLINI'S & MIMOSA - 8 2

Bellini's

California Champagne mixed with your choice of fruit puree Raspberry, Peach, Mango

Mimosa

Made with our house squeezed orange juice

SANGRIAS - 6 1

Sangrias

Fresh citrus, simple syrup, peach liquor, soda water, made to order Red, White, Sparkling, Rose

SELTZERS 2

High Noon Seltzer	\$7.00
The Finnish Long Drink	\$7.00

SMALLER PLATES 2

Breakfast Tacos*	\$12.00
Your choice of grilled Carne Asada or Smoked Red Chili Pork with scrambled eggs, salsa verde and pickled onions in warm flour tortillas	
House Made Zucchini Muffin	\$4.50
With citrus glaze	

SMALL PLATES & SHAREABLES 10

Eggplant Bites	\$12.00
Piquillo peppers, tomato jam, Crow's Dairy feta cheese, arugula, sherry vinaigrette, balsamic reduction	
Smoked Red Chile Pork Tacos	\$15.00
Pickled onions, cotija, cilantro, chipotle aioli	

Grilled Faroe Island Salmon Skewer* (GF)	\$16.00
Arugula, diced Organic apples, aged sherry vinaigrette, lemon aioli / *Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.	
Uriel's Green Chile Pork	\$15.00
Slow simmered for deep flavor, served in a skillet with Mama Lola's tortillas and toppings	
Brussel Sprout Hash	\$13.00
Roasted brussels, bell peppers, onions, smoked bacon, balsamic reduction	
Queso Fundido	\$14.00
Four cheese blend, roasted chilies, pico de gallo, house made corn chips	
Carne Asada Tacos	\$11.00
Citrus marinated steak, Mama Lola's tortillas and roasted tomatillo salsa	
PCG Hummus	\$14.00
Pickled vegetables, Mediterra fresh Naan, tomato-cucumber salad, toasted pepitas, balsamic reduction, chile tangerine marinated olives, local citrus olive oil	
Bacon Wrapped Shrimp	AVAILABLE OPTIONS
(2) Wild Gulf shrimp stuffed with cotija cheese, wrapped with smoked bacon.	Served with chipotle aioli:
	\$10.00
	Each additional shrimp: \$5.00
Current Ceviche / Crudo*	
AVAILABLE AFTER 3pm only Featuring Chula Seafoods freshest seafood. Ask your server for current selection.	
/ *Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.	

BURGERS & SANDWICHES 4

Tillamook Cheddar Burger*	AVAILABLE OPTIONS
Lettuce, tomato, onion and pickle chips / *Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.	\$15.00
	Smoked Bacon:
	\$3.00
Steakhouse Burger*	\$18.00
Lettuce, tomato, crimini mushrooms, caramelized onions, Asadero cheese, house made black garlic steak sauce on Mediterra brioche / *Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.	
House Smoked Turkey Sandwich	\$16.00
Citrus pecan craisin cream cheese, arugula, McClendon Select apples, vine ripened tomatoes, spelt bread	
Crispy Eggplant Sandwich	\$15.00
Arugula, sherry vinaigrette, vine ripened tomatoes, herbed local goat cheese and tomato jam on brioche	

SALADS & SOUPS 6

Bethany Home	AVAILABLE OPTIONS
Mixed greens, roasted chicken, hard-cooked egg, honey lime vinaigrette, peanut sauce and crispy tortilla strips	Small: \$11.00
	Large: \$15.00
Ramona Farms Super Food	AVAILABLE OPTIONS
Tepary beans, Sonoran wheat berries, arugula, dried cranberries, pumpkin seeds, chickpeas, organic winter squash and panela cheese with chiltepin-dijon vinaigrette	Small: \$10.00
	Large: \$14.00
Romaine Salad	AVAILABLE OPTIONS
Romaine hearts, heirloom tomatoes, garlic croutons and Romano cheese with green chile citrus dressing	Small: \$8.00
	Large: \$12.00
Soup of the Day	AVAILABLE OPTIONS
Made in-house daily	Cup: \$6.00
	Bowl: \$11.00
Seasonal Rotating Soup	AVAILABLE OPTIONS
Ask for current selection	Cup: \$7.00
	Bowl: \$12.00
Soup and Salad	\$15.00
Bowl of soup and your choice of our romaine or house salad	

HAPPY HOUR (BAR AREA ONLY) 10

Eggplant Bites	\$10.00
Queso Fundido	\$12.00
Uriel's Green Chile Pork	\$13.00
Carne Asada Tacos	\$9.00
PCG Hummus	\$12.00
Bacon Wrapped Shrimp (2)	AVAILABLE OPTIONS
	\$9.00
	Each additional shrimp: \$4.50
Red Chile Pork Tacos	\$13.00
Brussel Sprout Hash	\$10.00
½ Rack Honey Sriracha Ribs	\$17.00
Current Ceviche/Crudo	

NON-ALCOHHOLIC DRINKS - 6 5

Mango Mule
Ginger beer, lime, mango puree

PCG Passion Punch

Pineapple juice, passion fruit nectar, fresh lemon, orange, and lime with a touch of pomegranite, splash of soda

Mojito

Fresh mint, lime, soda water, Sprite

Pina Margarita

Chile infused simple syrup, pineapple, cinnamon

Virgin Paloma

Fresh lime, grapefruit and agave, strained over ice with touch of soda

PCG SPECIALTY COCKTAILS 7

Guava Margarita	\$12.00
Ghost spicy Blanco tequila, guava, passionfruit, Cointreau, fresh lime juice	
Grille's Old Fashioned	\$15.00
Michter's US-1 bourbon, Luxardo cherries and bourbon infused maple syrup	
PCG Pina Margarita	\$11.00
House margarita with pineapple, infused with chilis and cinnamon "yummy!"	
Bourbon Espresso Martini	\$14.00
Old Forester Statesman Bourbon, Buffalo Trace cream bourbon, Kahlua, espresso, Faretti	
Barrel Aged Old Fashioned	\$16.00
Elijah Craig bourbon, simple syrup, Trinity Bitters	
Barrel Aged Manhattan	\$16.00
Knob Creek Single Barrel, Carpano Antica Sweet Vermouth, bitters blend	
Grapefruit Martini	\$14.00
Crop Organic Meyer Lemon Vodka, fresh grapefruit juice, fresh lemon juice, house basil simple syrup	