



Starters

P.C.G. Hummus

With warm pita bread and olive relish 8

Slow Roasted Beef Sliders

Tillamook cheddar cheese and horseradish cream 4 ea.

Steak Tacos

Citrus marinated bistro steak, chipotle-lime aioli, salsa fresca and queso panela 10

Herbed Goat Cheese Toasts

Topped with an artichoke heart, olive, balsamic reduction and sun-dried tomato relish on sourdough 7

Roasted Green Chile Queso Fundido

With warm tortilla chips 8

Grilled Thai Style Skewers*

Two chicken and two beef with peanut sauce and jalapeño preserves 12

Our Signature Jumbo Bacon Wrapped Shrimp

Bacon wrapped shrimp stuffed with cotija cheese and served with chipotle-lime aioli 14

The Original Griddled Corn Cakes

With black beans, grilled chicken, jack cheese and salsa fresca 10

Crab Cakes

With lemon aioli and house green salad 12

Salads

Add to any of our salads

Grilled chicken* 4

Grilled shrimp* 6

Beef tenderloin* 6

Butter Lettuce Wedge Salad

Hydroponic live butter lettuce, candied bacon, tomatoes, Point Reyes bleu cheese crumbles, red onion, balsamic reduction, and Sharon's bleu cheese dressing 10

Bethany Home Chopped Salad (Our Favorite!)

Mixed greens tossed with grilled chicken, tomatoes, hard-cooked egg and honey lime vinaigrette topped with our peanut sauce and crispy tortilla strips 8 sm 12 lg

Seasonal Salad

Mixed greens with Arizona pecans, local goat cheese, roasted beets, apples and basil oil finished with balsamic reduction 9

Simple Salad

House greens, grape tomatoes, English cucumbers red onions and choice of dressing 6

Caesar Salad

Romaine lettuce, with romano cheese, herbed croutons and caesar dressing 6 sm 9 lg

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

Soups

Soup of the Day

Made in-house daily 4 cup 8 bowl

Black Bean Soup

Garnished with pickled onions and queso fresco. Bowl served with our fresh baked cornbread 4 cup 8 bowl

Dreamy Draw Chili

Our Special blend of pinto beans, pork tenderloin, tomatoes and chiles, with salsa fresca, queso fresco and cornbread 5 cup 10 bowl

Soup and Salad

Bowl of soup and your choice of a caesar or house salad 12

Join our email club and receive special perks and notice of Rory's specials.

Follow our activities on Facebook.

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Executive Chef: Rory Hewitt
Sous Chef: Cory Azure



Sandwiches

Grilled Portabello Mushroom

With herbed goat cheese, house pesto, roasted red peppers, local tomatoes and lettuce on rustic bread 12

Phoenix Cheese Steak

Shaved rib eye, roasted peppers and onions, jack cheese and garlic mayo on a sub roll..... 12

Smoked Turkey Sandwich

With jack cheese, caramelized onion jam, smoked bacon, local tomatoes, lettuce and chipotle mayo on toasted sourdough..... 12

Five Chile Spiced Chicken Breast

All natural chicken, smoked bacon, jack cheese and roasted garlic mayo on brioche..... 12

Burgers

(Made with fresh ground chuck and served on a brioche roll)

All burgers and sandwiches come with a choice of side.

Cole slaw / french fries / horseradish mashed potatoes / cup of soup / cottage cheese

Black and Bleu*

Five chile spice rubbed, Sharon's bleu cheese dressing, and candied bacon..... 12

Tillamook Cheddar*

Caramelized onion jam and smoked bacon..... 12

Green Chile*

With jack cheese and pickled onions 12

Mushroom Swiss *

Gruyere cheese, sherried mushrooms and garlic mayo... 12

Entrées

16th Street Beef Pot Roast*

Slow roasted beef with caramelized onion bourbon gravy, horseradish mashed potatoes, and roasted root vegetables..... 14 sm 18 reg

Rose Lane Chicken*

Pan roasted all natural chicken breast with horseradish mashed potatoes, grilled asparagus and tarragon jus..... 17

North Central Pasta

Fettuccine with Mt. Hope sun-dried tomatoes, olives, artichoke hearts, garlic, fresh herbs, crushed red pepper and basil infused olive oil, finished with herb pesto 9 sm 12 reg

add chicken4

add steak6

add shrimp.....6

Cedar Planked Salmon*

Citrus and horseradish seasoned. Served with horseradish mashed potatoes, citrus marinated roasted beets and lemon aioli dipping sauce..... 23

Almond Crusted Tilapia*

With raspberry butter sauce and a green bean and roasted root vegetable saute, garnished with toasted almonds 19

Smoked Baby Back Pork Ribs

Spice rubbed and slow smoked, with chipotle BBQ sauce, green chile corn bread, fries and cole slaw 15 sm 23 reg

Grilled Beef Tenderloin*

Wood grilled center cut filet with chipotle cheddar stuffed potato and sherry glazed mushrooms..... 28

Arizona Cowboy Steak*

Grilled bone-in rib eye with our pork tenderloin and pinto bean chile, salsa fresca, and queso fresco 31

Fresh Fish*

Ask your server about today's fresh market seasonal selection..... Market Price

Simple salad or small caesar with entree..... 4

PCG Pasta

Sauteed 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..... 14 sm 18 reg

Surf and Turf Pasta*

Grilled bistro steak medallion and jumbo Sea of Cortez shrimp over fettuccine tossed with tomatoes, mushrooms and sweet corn in a green chile butter sauce..... 15 sm 19 reg

Grilled Pork Tenderloin*

With jalapeño preserves, horseradish mashed potatoes and roasted root vegetables 19

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