

# PHX BEER CO

## STARTERS

**GUAJILLO CHILE WINGS** 18.99  
roasted chicken wings covered in spicy Guajillo sauce served with blue cheese dressing and pickled IPA jalapeños  
*TRY WITH: ORANGE GROVE IPA*

**BBQ WINGS** 18.99  
IPA whiskey BBQ sauce, house-made Arizona Gold bread and butter pickles  
*TRY WITH: MORENCI COPPER ALE*

**BUFFALO WINGS** 18.99  
traditional Buffalo sauce and blue cheese dressing  
*TRY WITH: ARIZONA GOLD*

**ALE HOUSE NACHOS** 13.99  
pepper jack and queso Ro-Tel, fresh guacamole, cowboy caviar, jalapeños, salsa and sour cream  
*TRY WITH PHX BEER CO IPA*

**WHISKEY BBQ MEATBALLS** 14.99  
Arizona Gold whiskey BBQ sauce, creamy grits and chipotle crema  
*TRY WITH: NORTH RIM HAZY IPA*

**BAVARIAN PRETZEL** ● 11.49  
Arizona Gold fondue  
*TRY WITH: BEYOND THE PEEL ALE*

## MAINS

**ALASKAN COD & CHIPS** 21.99  
served with coleslaw, tartar sauce and a lemon wedge  
*TRY WITH: ARIZONA GOLD*

**SOUTHERN FRIED CHICKEN STRIPS** 17.29  
hand-breaded strips, fries, served with house-made Arizona Gold whiskey BBQ sauce, chicken gravy served with fries  
*TRY WITH: PHX BEER CO IPA*

**CAST IRON MAC & CHEESE** ● 16.99  
Arizona Gold cheese fondue, hatch chilies topped with Dijon pretzel crust and jalapeños  
**UPGRADE: ADD BACON +3**  
*TRY WITH FAR BEYOND PALE ALE*

## BURGERS & SANDWICHES

**SERVED WITH A CHOICE OF FRENCH FRIES OR COLESLAW**  
**UPGRADE: ADD CHEESE +1 | ADD AVOCADO +2<sup>50</sup>**  
**ADD ARIZONA GOLD CHEESE FONDUE +3<sup>50</sup>**

**SOUTHWEST BURGER** 17.99  
grass-fed beef, pepper jack, whole roasted green chili, lettuce, tomato and sweet jalapeño dressing on a challah bun  
*TRY WITH: ARIZONA GOLD*

**ALE HOUSE CHEESEBURGER\*** 16.99  
grass-fed beef, choice of Swiss or cheddar, lettuce and tomato on a challah bun  
*TRY WITH: MORENCI COPPER ALE*

**BIG KAHUNA GRILLED CHICKEN** 17.99  
chicken breast, sliced ham, Orange Grove IPA ginger teriyaki sauce, Sriracha mayo and pineapple salsa on a challah bun  
*TRY WITH: MONSOON IPA*

**B.L.A.T** 15.99  
crispy bacon, sliced avocado, lettuce, tomato and mayonnaise on sourdough  
*TRY WITH: BIRD CITY*

**REUBEN** 17.29  
corned beef, Swiss, sauerkraut, 1000 Island dressing on rye  
*TRY WITH BIRD CITY LAGER*

**VEGGIE BURGER** ● 18.49  
veggie patty, pepper jack, spinach, roasted red peppers, tomatoes, lettuce and spinach on brioche  
*TRY WITH BIRD CITY LAGER*

## SOUP & SALADS

**PBC CHOPPED** 21.99  
smoked chicken, smoked mozzarella, black beans, romaine, kale, corn, agave pickled onions, roasted red bell peppers and toasted pepitas with a malt vinaigrette  
*TRY WITH: BIRD CITY LAGER*

**GRILLED ROMAINE** 19.99  
grilled chicken, head of romaine, topped with shaved Parmesan, croutons and Caesar dressing  
*TRY WITH: SUNSET SOUR*

**ROASTED TOMATO SOUP** ● 13.99  
with a grilled cheese dipper  
**UPGRADE: ADD ANOTHER GRILLED CHEESE DIPPER +3.99**  
*TRY WITH MORENCI COPPER ALE*



PHX BEER CO. FAVORITES

● Vegetarian ● ≤600 Calories

20% gratuity will be added for parties of six or more

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

1.31.2024

# BREAKFAST

SERVED UNTIL 10AM

UPGRADE:  
ADD CHEESE +1 | ADD AVOCADO +2<sup>50</sup>

## BRING HOME THE BACON\*

sausage patties, bacon, two eggs cooked to order and roasted fingerling potatoes with sourdough toast

14.99

## FRENCH TOAST ●

brioche topped with powdered sugar served with maple syrup

13.99

## BREAKFAST SANDWICH\*

choice of bacon or sausage, egg and American on a toasted croissant with fingerling potatoes

13.49

## AVOCADO TOAST\*

bacon crumble, seven-minute egg, Parmesan, whipped avocado and Peppadew pepper on multi-grain toast

13.99

## OATMEAL ●●●

Irish steel cut oats with raisins and brown sugar

9.99

## BLACK IRON PIZZAS

SERVED AFTER 10AM

## BREW MASTER

house-made pizza sauce, smoked mozzarella, provolone, pepperoni, sausage and bacon  
*TRY WITH MORENCI COPPER ALE*

18.49

## MELROSE-CHEESE ●

house-made pizza sauce, smoked mozzarella and provolone  
*TRY WITH BIRD CITY LAGER*

13.99

## FUN-GHI FRENZY ●

house-made pizza sauce, smoked mozzarella, provolone, mushrooms and jalapeños  
*TRY WITH PHX BEER CO IPA*

15.99

## SIDES

FRIES 5.99

COLESLAW 5.49



# PHX BEER CO.

IT'S NOT JUST A NAME.  
WE SERIOUSLY LOVE PHOENIX,  
AND WE SERIOUSLY LOVE BEER.

This town runs in our blood and in our brews. Our brewers use fresh ingredients to bring the city to you, whether you're touring our downtown Phoenix brewery, visiting our taproom, grabbing a scratch bite from our restaurants, or shopping the aisles of your local grocery.

PHX Beer Co. was created by a team of local entrepreneurs and industry veterans to ignite the craft beer scene. We are taking our past and crafting it into the future of Phoenix beer. Whether you're a traveler or a local, you will find a home at PHX Beer Co.

[PHXBEERCO.COM](http://PHXBEERCO.COM)

Please inform your server if you have a food allergy and speak to a manager. Our dishes are prepared in an area where products containing wheat, eggs, milk, fish, shellfish, tree-nuts, peanuts, soybeans, sesame, mustard and sulphites are also prepared. We cannot guarantee that menu items are allergen free and we encourage our customers with food allergies to make safe and informed choices.

# OUR BEER

## HOPPY

**MONSOON IPA** 7% ABV | 70 IBU

Flavor Notes : Mango and Papaya

\*2022 Arizona Craft Beer Awards Gold Medalist  
for the American IPA Category and Best In Show\*



11<sup>25</sup>



13<sup>25</sup>

**IPA** 6.2% ABV | 60 IBU

Flavor Notes : Piney and Fruity

11<sup>25</sup>

13<sup>25</sup>

**ZANJERO JUICY IPA** 6.3% ABV | 20 IBU

Flavor Notes : Mango & Pineapple

11<sup>25</sup>

13<sup>25</sup>

**HOWLING OATS IPA** 4.7% ABV | 65 IBU

Flavor Notes : Mango, Papaya, and Oats

11<sup>25</sup>

13<sup>25</sup>

**NORTH RIM HAZY IPA** 6.7% ABV | 70 IBU

Flavor Notes : Piney and Fruity

11<sup>25</sup>

13<sup>25</sup>

**ELECTRIC PALMS IPA** 6% ABV | 30 IBU

Flavor Notes : Tropical Fruit & Lime

11<sup>25</sup>

13<sup>25</sup>

## EASY DRINKS

**ARIZONA GOLD** 5% ABV | 15 IBU

Flavor Notes : Blonde Ale with light  
Caramel finish



11<sup>25</sup>



13<sup>25</sup>

**BIRD CITY LAGER TM** 4.3% ABV | 15 IBU

Flavor Notes: Crisp, refreshing light Lager

11<sup>25</sup>

13<sup>25</sup>

**MORENCI COPPER ALE** 5.2% ABV | 35 IBU

Flavor Notes : Caramel

11<sup>25</sup>

13<sup>25</sup>

## OTHER FAVORITES

**DESERT GRIFTER**

**HEFEWEIZEN** 5.7% ABV | 15 IBU

Flavor Notes : Banana and Clove

11<sup>25</sup>

13<sup>25</sup>

**SUNSET SOUR** 5.3% ABV | 16 IBU

Flavor Notes: Cherry & Raspberry tart

11<sup>25</sup>

13<sup>25</sup>

**SONORAN WHITE CHOCOLATE ALE  
OR SEASONAL** 4.7% ABV | 6 IBU

Flavor Notes : White Chocolate Wheat Ale

11<sup>25</sup>

13<sup>25</sup>

## ASK ABOUT OUR SEASONALS

## BOTTLES & CANS

**BUDWEISER** 16OZ 9<sup>25</sup>

St. Louis, MO | 5.0% ABV | 12 IBU

**HEINEKEN** 16OZ 10<sup>25</sup>

Golden, CO | 4.2% ABV | 10 IBU

**MILLER LITE** 16OZ 9<sup>25</sup>

Milwaukee, WI | 4.2% ABV | 10 IBU

**SAMUEL ADAMS BOSTON LAGER** 16OZ 10<sup>25</sup>

Boston, MA | 5.0% ABV | 50 IBU

**TRULY WILD BERRY HARD SELTZER** 16OZ 9<sup>25</sup>

Mexico | 4.7% ABV | IBU 10

**ANGRY ORCHARD HARD CIDER** 16OZ 9<sup>25</sup>

Walden, NY | 5.0% ABV

**COORS LIGHT** ALUMINUM BOTTLE 16OZ 9<sup>25</sup>

Golden, CO | 4.4% ABV | 10 IBU

**MODELO ESPECIAL** 805 BLONDE 16OZ 10<sup>25</sup>

Mexico | 4.4% ABV | 10 IBU

**CORONA** 16OZ 10<sup>25</sup>

Mexico | 4.3% ABV | 19 IBU

**SHIRTS AND HATS AVAILABLE  
FROM OUR BREWERY STORE!**

**ASK YOUR SERVER FOR DETAILS**



# WINE

## SPARKLING & WHITE



### BENVOLIO PROSECCO ITALY

Notes of fresh citrus, hints of honey and fresh flowers with flavors of fresh peaches, lemon, green apples and grapefruit

13<sup>50</sup> 21<sup>50</sup> 54

### CANYON ROAD PINOT GRIGIO CALIFORNIA

Hints of green apple, citrus, white peach and floral blossom

10<sup>25</sup> 16<sup>75</sup> 44

### GIESEN SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND

Lemon, grapefruit and passion fruit with hints of grassy, dried herb aromas

12<sup>75</sup> 20<sup>25</sup> 50

### FRANCISCAN CHARDONNAY CALIFORNIA

Creamy, and vibrant with honey crisp apple and pear fruit filling the palate

12<sup>75</sup> 20<sup>50</sup> 50

### TERRAS GAUDA ABADIA DE SAN CAMPIO ALBAIÑO RÍAS BAIXAS, SPAIN

Fresh, zingy and fruit-forward on the palate, containing aromas of citrus, tropical fruit and freshly cut green apple

17 27 68

### CAMBRIA KATHERINE'S VINEYARD CHARDONNAY SANTA MARIA VALLEY, CA

Chardonnay marked by exceptional ripeness and smoky oak

14<sup>75</sup> 23<sup>25</sup> 58

## RED



### MURPHY-GOODE PINOT NOIR CALIFORNIA

Vibrant dark fruit character with notes of vanilla and intense black cherry aromas and flavors

14<sup>25</sup> 22<sup>50</sup> 57

### ARUMA MALBEC MENDOZA, ARGENTINA

Intense fruity notes of candied plum, violets and a pure, alluring bed of herbs

14<sup>25</sup> 22<sup>50</sup> 57

### SYCAMORE LANE MERLOT CALIFORNIA

Soft and ripe with blackberry, vanilla and baking spices

10<sup>25</sup> 16<sup>75</sup> 44

### POSTMARK CABERNET SAUVIGNON PASO ROBLES, CA

Aromas of blackberry, raspberry compote, plum and warm winter spices with hints of lavender

15<sup>75</sup> 25 63

### VINO ROSSO RED BLEND COLUMBIA VALLEY, WA

Flavors of plum, berry, chocolate, dried oregano and a long lingering finish of berries

10<sup>25</sup> 16<sup>25</sup> 41

## COCKTAILS

### KETEL ONE CHIPOTLE HABANERO MARY 16<sup>25</sup>

Ketel One vodka and Demitri's® All Natural Chipotle-Habanero mix with puréed chipotle peppers and habanero chilies for serious heat!

### CHILIES & PEPPERS MARY 16<sup>25</sup>

Wheatley vodka, Demitri's® All Natural Chilies & Peppers mix, Worcestershire, lemon juice, celery seed and horseradish

### PINEAPPLE MINT MIMOSA 14

Sparkling wine and pineapple juice, garnished with mint

### CRANBERRY MULE 16<sup>25</sup>

Tito's Handmade vodka, cranberry juice, ginger and lime, topped with soda water

### COSMO KISSES 18<sup>95</sup>

Wheatley vodka, St-Germain Elderflower liqueur and lime & cranberry juices, topped with sparkling wine

### LYNCHBURG LEMONADE 16<sup>25</sup>

Jack Daniel's Tennessee whiskey, triple sec, sour mix and Sierra Mist

### EL DIABLO 16<sup>25</sup>

1800 tequila, huckleberry syrup and fresh lime, topped with club soda

### DON JULIO MARGARITA 19<sup>95</sup>

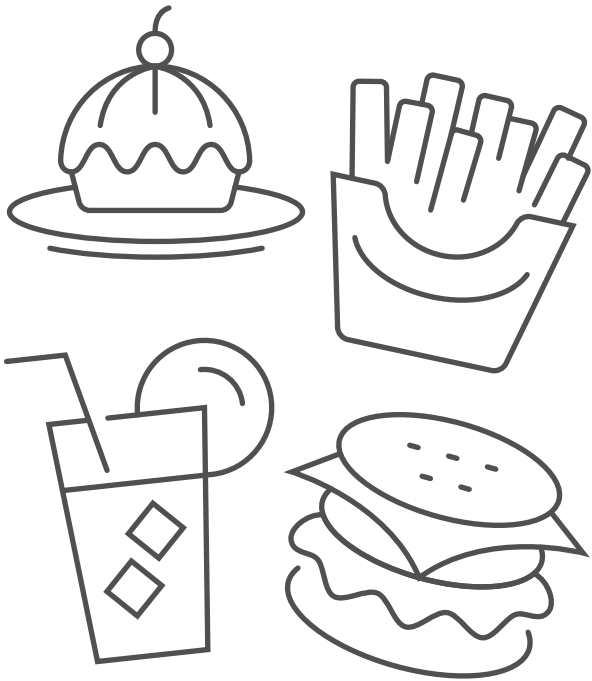
Don Julio Blanco tequila and lime sour

### BUFFALO TRACE OLD FASHIONED 18<sup>95</sup>

Buffalo Trace bourbon, simple syrup and Angostura bitters

### ESPRESSO MARTINI 16<sup>25</sup>

Tito's Handmade vodka and Caffè Borghetti Espresso liqueur, garnished with espresso beans



# KID'S MENU

10 Years Old or Younger | Served with Fries

CHICKEN TENDERS

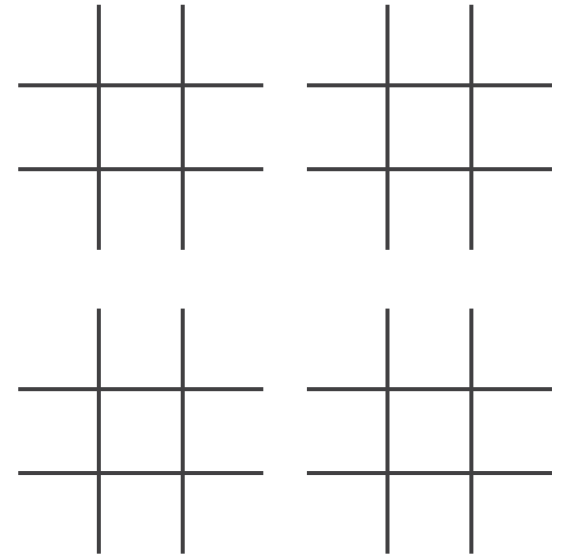
8.49

GRILLED CHEESE

8.49



## TIC-TAC-TOE

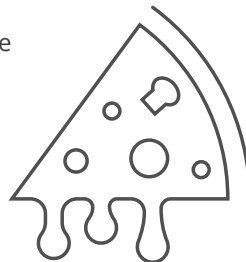


## CONNECT THE DOTS



d h f p t r y q o l i v e s  
e a c m u s h r o o m s c s  
p m o o q b g y u p v r x a  
i b n o v e n c h e e s e u  
n u i r e t r u u p d p s s  
e r o b x s w j a p b e b a  
a g n t c a a c o e b p a g  
p e s p z l p r h r a p k e  
p r c i d a w u q o n e e o  
l p h z u m z s s n q r k s  
e j a z h i q t x i g s u n  
t o m a t o s a u c e p e b

mushrooms  
tomato sauce  
sausage  
oven  
onions  
pepperoni  
ham  
pineapple



peppers  
salami  
crust  
pizza  
hamburger  
cheese  
olives  
bake

HELP THE AIRPLANE LAND AT ITS DESTINATION

