

PBC® HEADLINES

Volume 19

Number 1

Spring/Summer 2013

WHERE ALL THE NEWS IS GOOD BREWS

Beer is living proof that God loves us
 and wants to see us happy.
Benjamin Franklin

As we get ready to send this menu off to print, it's worth noting that PBC is now entering its 20th year doing business in this same location in beautiful downtown Prescott. We opened March 15, 1994 and have been proud to have lived, worked, played and volunteered untold time and resources in this fabulous place we call home. 20 years of food, fun, beer and friends have truly been amazing. Our thanks go out to everyone who has supported their local hometown brewery & helped us to share our dream with literally hundreds of thousands of people over the years. Thanks to our regulars, occasionals, our foodies & craft beer lovers... and especially to the many employees over the years who've helped to make it happen. After 20 years, we continue towards the future with our new production facility near the Prescott Airport - look for our canned product wherever craft beer is sold or served.
 John and Roxane Nielsen, Proprietors



CHECK OUT OUR
 PUB BITES MENU
 SERVED DAILY - FROM OPEN TO CLOSE
 Not eligible for Lunch Card discounts,
 or in combination with
 any other discounts or promotions.
 No Substitutions Please

SMOKED PRIME RIB

Served every Friday night.
 Either 6 or 12 oz cut prime rib
 with all the classic fixins'.

HOURS
 OPEN 11:00 AM DAILY
 FULL MENU UNTIL:
 9:00PM SUNDAY-THURSDAY
 10:00PM FRIDAY & SATURDAY

HAPPY HOUR
 3:00 - 6:00 PM
 SERVED MONDAY THRU FRIDAY ONLY

**LATE NITE
 HAPPY HOUR**
 9:00PM - CLOSE SUNDAY-THURSDAY
 10:00PM - CLOSE FRIDAY AND SATURDAY
 \$1.00 OFF REGULAR PRICES ON:
 HOUSE WINES
 WELL DRINKS
 BEER
 (some specialty brews not available)

45 CENT WINGS
 PBC® WING SAUCES:
 ASIAN BBQ
 BBQ SAUCE
 MILD SAUCE
 TORNADO SAUCE
 HURRICANE SAUCE
 NATURAL DISASTER SAUCE

**NOT AVAILABLE FOR TAKE OUT
 (MUST BE 21 YEARS OLD)**

An 18% gratuity will be added to
 parties of 8 or more.

INDICATES
 VEGETARIAN ITEMS



INDICATES ITEMS
 MADE WITH
 HANDCRAFTED BEER



STARTERS

PRESCOTT PRETZELS



Hot salted soft pretzels. Perfect for cleansing the palate while sampling a variety of our fine brews! Served with house made beer mustard and PBC® dip 7.99
 Half order 4.79

ORO FRITA ARTICHOKE HEARTS



Artichoke hearts in a light herb breading, deep fried to a golden brown. Served with our house made beer mustard and ranch dressing 9.99

BREW POO PLATTER



A delicious combination of our juicy Montezuma Fingers, Oro Frita Artichokes and Prescott Pretzels. Served with our house-made beer mustard and ranch dressing 10.99

FAJITA FONDUE



Montezuma Fingers, served with a fresh baked bread boule' filled with our jalapeño cheese dip, surrounded by corn tortilla chips and topped with diced tomatoes and green onions 9.29

JALAPEÑO HUMMUS



Our house-made hummus made with fresh jalapeño peppers. Served in a mini beer bread boule' with warm focaccia bread, carrot sticks, and kalamata olives. Garnished traditionally with smoked paprika, virgin olive oil and parsley 7.99

ALE HOUSE NACHOS



There's beer in 'em!
 Crispy corn tortilla chips layered with jalapeño cheese sauce, chili with beans, shredded cheddar cheese, shredded lettuce, diced fresh tomato, jalapeños, green onions, guacamole and sour cream. 10.99

PBC® WEDGED POTATO PUB CHIPS



Potato pub chips fried to a golden brown 3.99

PBC® DIP—A HOUSE SPECIALTY



A magical blend of artichoke hearts, scallions, Parmesan cheese and sour cream. Served warm in our fresh baked bread boule' with fresh veggies 9.29

MONTEZUMA FINGERS



Chicken breast tenderloins in our own spicy beer batter, breaded and deep-fried. Served with your choice of ranch, BBQ or honey mustard dressing 7.99

Try them "Revenge" style, tossed in Tornado Hot Sauce with celery sticks and ranch dressing 8.29

**PRESCOTT BREWING COMPANY® IS
 A PROUD MEMBER OF PAI
 (PRESCOTT AREA INDEPENDENTS)**

BREW KETTLE SOUPS & CHILI

ORDER YOUR SOUP IN A FRESH BAKED BEER BREAD BOULE ADD 1.49

TOMATO-MUSHROOM BISQUE



A savory combination of tomatoes, fresh mushrooms and herbs. Served with our famous beer bread 3.99

SOUP OF THE DAY

Ask your server for today's special 3.99
New England Clam Chowder every Friday

PBC® CHILI BOWL



Our fresh baked beer bread boule' filled with a zesty, (ground in-house) ground beef and bean chili, topped with cheddar cheese and served with a fresh garden salad 7.99

THE PICNIC

Truly a light lunch! A kettle of soup, a garden or mini-southwest caesar salad and a slice of fresh and hearty beer bread 6.99
add Chicken 1.79

WRAPS

Our wraps are served with your choice of Soup or Salad 9.29

PORTABELLO WRAP



A marinated and grilled portabello mushroom with feta cheese, portered onions, crisp lettuce and creamy mustard dressing in your choice of a chipotle or tomato-basil wrap. **NEW ITEM**

SOUTHWESTERN CHICKEN WRAP

Grilled chicken breast slices wrapped up with lettuce, tomato, bacon, cheddar cheese, avocado and our spicy southwest dressing on your choice of a chipotle or tomato-basil wrap

ALL THINGS BATTERED

FISH & CHIPS



Served with wedged potato pub chips, coleslaw and tarragon mayo
Full order 11.99 Half order 8.99

BREWHOUSE SHRIMP



Delicious golden fried shrimp, wedged potato pub chips and coleslaw. Served with our house-made chipotle cocktail sauce
Full order 12.99 Half order 8.99

SHRIMP & FISH PLATTER



A combination of our delicious, golden fried shrimp and our renowned Fish & Chips. Served with coleslaw, tarragon mayo and chipotle cocktail sauce 12.49

FISH TACOS



Two flour tortillas stuffed with PBC's® panko-encrusted fish filets, cilantro sour cream, cabbage, and pico de gallo. Served with black bean refritos, and southwest rice 9.29
For a lighter meal swap grilled Tilapia 9.99

BECAUSE THE COSTS OF THE PARTS IS GREATER THAN THE WHOLE..... A SPLIT PLATE CHARGE OF \$1.50 WILL BE ADDED TO MOST PLATES AND \$2.99 WILL BE ADDED TO SPLIT FAJITAS.

SALADS

HOUSE DRESSINGS

Buttermilk Ranch, Gorgonzola Bleu Cheese, Balsamic Vinaigrette, Italian Vinaigrette, Honey Mustard Poppyseed, Avocado Ranch and Thousand Island

GARDEN SALAD



A mixture of crisp iceberg and romaine lettuce with carrots, diced tomato, red cabbage, croutons and choice of dressing 3.99

MINI SOUTHWEST CAESAR



Romaine tossed in our chipotle-infused dressing with roasted corn, croutons and parmesan cheese 3.99
add Chicken 1.79

AVOCADO RANCH CHICKEN SALAD

A crispy tortilla shell filled with crisp romaine, grilled marinated chicken breast, zucchini-corn salsa, cheddar cheese, diced tomato and avocado. Served with an avocado ranch dressing 9.49

COPPER BASIN CHIPOTLE CHICKEN SALAD

A tasty mixture of chicken breast, black beans, roasted corn, diced tomato and crispy lettuce, tossed together with our southwest chipotle dressing. Topped with shredded cheddar cheese, crispy tortilla strips and fresh chopped cilantro 9.49

FRONTIER FAJITAS

A PBC® HOUSE SPECIALTY!!!

Served traditionally, sizzling hot with onions and peppers in our own marinade. Served with cheese, avocado, tomatoes, lettuce, flour tortillas, house-made salsa and sour cream.

Your choice:

PORTABELLO MUSHROOM	12.29
CHICKEN	12.49
STEAK	13.79
SHRIMP	13.99

PIZZAS



ALL PIZZAS ARE HANDMADE

Using our "spent grain beer dough crust" and only the freshest ingredients
Available to-go - Add 50 cents



Please allow 15 - 20 minutes for our freshly-made pizzas.

CHEESE PIZZA

Our house sauce and mozzarella cheese.

Large 9.99 Individual 6.99

Add toppings to create your own pizza!

Large 1.79 ea Individual .99 ea

bacon	artichokes	mushrooms
banger	black olive	pineapple
chicken	cilantro	onions
ham	roasted garlic	sundried tomatoes
Italian sausage	green peppers	tomatoes
pepperoni	jalapeños	extra cheese

PBC® SPECIALTY PIZZAS

Large 12.79 Individual 9.79

PIONEER

A great combination of Italian sausage, pepperoni, olives, mozzarella, tomatoes, onions, peppers and marinara sauce

BBQ CHICKEN

PBC's® own BBQ sauce topped with grilled chicken, mozzarella, red onions and fresh cilantro

GREENHOUSE



Bursting with garden freshness, a full-flavored vegetarian pizza with onions, mushrooms, peppers, black olives, sun-dried tomatoes, and artichoke hearts. Blanketed with mozzarella cheese

PUB-STANTIAL FARE

TILAPIA BEURRE BLANC



A grilled Tilapia filet served with our twist on a classic beurre blanc sauce, atop a bed of warm orzo, with zucchini and corn succotash, beer bread and butter 11.99

BLUE MUSSELS STEAMED IN CREAM ALE



A full pound of Chilean blue mussels steamed in Lodgepole Light, with Italian sausage, garlic, bell peppers, onion, fresh lemon juice and cilantro. Served with garlic ciabatta bread 13.99

CHINATOWN STIR FRY

A combination of broccoli, onions, mushrooms and carrots quickly stir fried together in chili oil with ginger garlic and an Asian stir fry glaze. Served over white rice and topped with sesame seeds.
Chicken 9.99 Beef 12.99 Shrimp 13.99

CHICKEN POT PIE

Just like Grandma used to make with chunks of chicken, veggies and a rich creamy sauce all topped with a flaky pie crust. Served with a side salad, choice of dressing and beer bread 9.99

BANGERS & MASH



An English pub tradition and a "PBC" house specialty!" English style banger sausages simmered in our hand-crafted ale. Served with garlic mashed potatoes and gravy, house-made beer mustard, beer bread and hot applesauce on the side 9.99

SHEPHERD'S PIE



A delicious mixture of ground lamb and beef simmered with carrots, onions and peas in our Petrified Porter ale. Topped with garlic mashed potatoes, cheddar cheese and baked. Served with hot applesauce and beer bread 10.99

BISTRO STEAK AND CHIPS

Our version of a Bistro classic. A traditional red wine marinated Bistro Tender, grilled and served over mustard sauce with pub chips and garlic aioli 12.99

THUMB BUTTE MEATLOAF

Our house-made meatloaf piled high as Thumb Butte with garlic mashed potatoes and gravy, crispy onion straws, roasted corn, scallions and beer bread 10.49

KID'S MENU

Served to kids 12 & under
\$5.29 each...

includes a choice of a child size Milk or Soda, and a choice of hot applesauce, pub chips or celery and carrots with ranch dressing
(\$2.00 Adult Upcharge for Persons over 12)

KIDS MINI BURGERS

Two miniature one-ounce burger patties served on bite size buns with cheese at no additional charge

KIDS CORN DOG

On a stick, served with yellow mustard, of course

KIDS NUGGETS

Golden fried dinosaur-shaped chicken nuggets served with ranch dressing

KIDS MAC AND CHEESE

A Good ole' bowl of kid-pleasing macaroni and cheese

KIDS TURKEY SANDWICH

Smoked turkey, cheddar cheese, lettuce and tomato on a house-baked challah roll (also available all "wrapped" up)

SPINACH ENCHILADAS



White corn tortillas filled with spinach, onion and pepper jack cheese. Topped with your choice of red or green house-made chile sauce and cheddar cheese. Served with black bean refritos, southwest rice, house salsa and sour cream 8.99
add chicken for 1.79

SETTLER'S POT PIE



A Frontier staple! Our version includes tomatoes, mushrooms, carrots, yams, artichoke hearts, mozzarella and parmesan cheeses, all baked with fresh herbs in a mushroom sauce. Served with a side salad, your choice of dressing and beer bread 9.29

BLACK BEAN AVOCADO BURGER



A grilled black bean burger topped with fresh avocado slices and pepper jack cheese. Served with spicy southwest dressing on challah, ciabatta bread or an onion-cheddar roll. Your choice of pub chips, coleslaw, cottage cheese, or hot applesauce 9.99

CHICKEN PICCATA

A pan-seared chicken breast sauteed with butter, wine capers and finished with lemon juice served over al 'dente pasta. Served with garlic-ciabatta 10.99

BORDELLO BOWTIE

Our version of a spicy puttanesca sauce made with juicy tomatoes, capers, black olives, garlic, scallions, pepperoncini, oregano and white wine. This flavorful mixture is tossed with sautéed chicken breast, farfalle pasta, parmesan cheese and butter. Served with garlic ciabatta bread 11.99

WHITE CHEDDAR MAC N' CHEESE

A homestyle mac n' cheese handcrafted with sharp white cheddar cheese and bacon crumbles smothering classic elbow macaroni toasted to a bubbly goodness. Served with a garden salad, your choice of dressing, and beer bread 9.49

DESSERTS

CHOCOLATE MALTED MOUSSE

A delightfully sinful concoction made with Belgian chocolate and topped with whipped cream 3.99

CHOCOLATE MALTED MOUSSE PARFAIT

Turn your Mousse into a sinfully decadent parfait with vanilla ice cream and whipped cream! 5.29

SILVER BELLS

Light and crispy deep-fried puff pastries, served with powdered sugar, vanilla ice cream and a generous drizzle of your choice of honey, chocolate whiskey sauce or Southern Comfort hard sauce 5.29
additional sauces .50 each

GRAMM'S "COMFORTABLE" PEACH BREAD PUDDING

An Arizona frontier tradition! Peaches and vanilla in a bread custard, topped with Southern Comfort hard sauce 4.99
a la mode, add 1.29

ICE CREAM

Good old-fashioned vanilla 1.99
Add chocolate whiskey sauce .99

BODACIOUS BROWNIE SUNDAE

Our bakers outdid themselves with this giant chocolate pecan brownie served warm with vanilla ice cream, chocolate whiskey sauce and whipped cream, of course! 6.99



All sandwiches & burgers served with your choice of PBC® wedged potato pub chips, coleslaw, cottage cheese, or hot applesauce. Add your favorite topping to any sandwich or burger for \$.99-\$1.99.

SANDWICHES

Try any of these tasty sandwiches for just 9.49

CHICKEN PUB CLUB

Grilled marinated chicken breast topped with ham, bacon, swiss cheese, guacamole and chipotle mayo on a fresh house-baked ciabatta roll

AZTEX BRISKET SANDWICH

Thinly sliced beef brisket on a toasted challah bun topped with BBQ sauce, jalapeño slices, dill pickle chips and red onion

JAVELINA SPECIAL

No, it's not really Javelina, but we caught your eye! Smoked turkey, provolone cheese, red onion, tomatoes and shredded lettuce all piled on a toasted house-baked challah roll

OVEN BAKED ITALIAN GRINDER

A delicious combination of Italian style deli meats, Provolone cheese, lettuce, tomato and onion with Italian dressing served on a classic hoagie style roll

PBC® PUB WEDGE SANDWICH

Stacked smoked turkey, ham, swiss cheese, crisp bacon, lettuce and tomato. All on focaccia style toast with chipotle mayo

PULLED PORK SANDWICH

A hearty portion of slow smoked pulled pork, topped with southern style coleslaw, and a side of our house-made sweet and spicy Petrified Porter BBQ sauce. Served on our fresh baked challah roll

PORTERED PORTABELLO SANDWICH (not available in half-size)

A marinated grilled mushroom sandwich topped with feta cheese and portered onions, served on a bed of crisp romaine lettuce with creamy mustard dressing. Choose challah, ciabatta bread or an onion-cheddar roll 9.29

BEVERAGES

COKE • DIET COKE • SPRITE • MR. PIBB • FANTA ORANGE

COFFEE • DECAF • HERB TEA • HOT LIPTON TEA
LEMONADE • ICED TEA

ICED TEA OR LEMONADE CAN BE FLAVORED
ASK YOUR SERVER FOR THE FLAVORS AVAILABLE
ON THIS VISIT

PBC® HOMEMADE OLD-FASHIONED SODAS
ROOT BEER • CREAM SODA • BLACK CHERRY

WINES

HOUSE WINES

CHARDONNAY . MERLOT . WHITE ZINFANDEL
(AVAILABLE BY THE GLASS ONLY)
\$4.75

SPECIALTY WINES FETZER—VALLEY OAKS

CHARDONNAY
PINOT GRIGIO
CABERNET SAUVIGNON
SHIRAZ

\$7.50 BY THE GLASS—\$26.99 BY THE BOTTLE

BURGERS

PBC® proudly grinds our burgers in-house to ensure a fresh, quality and safe product for our guests.
(*all burgers may be cooked to order)

Just ask your server to get your burger cajun style.
Order your burger with double meat...add 3.50

PBC'S ® PUB BURGER

1/2 pound ground in-house beef patty, char-broiled to perfection and served on your choice of challah, ciabatta or onion-cheddar roll 9.29

Add your choice of cheddar, swiss, provolone or jalapeño jack cheese.

Try it open-faced on a toasted hoagie roll with chili and cheddar 9.49

BURMEISTER BURGER

Our house burger! Topped with PBC® dip, a creamy blend of artichoke hearts, scallions, parmesan cheese and sour cream. Served on your choice of challah, ciabatta or onion-cheddar roll 9.49

PEPPERCORN GORGO BURGER

Our tasty ground beef burger encrusted with fresh cracked peppercorns served on ciabatta bread with crispy onion straws and a gorgonzola cheese spread 9.49

TRIPLE-THREAT JALAPEÑO BURGER

Our 1/2 LB freshly ground burger topped with jalapeño jack cheese, hand-cut jalapeño bacon, and crispy fried jalapeño slices piled high on your choice of challah, ciabatta or onion-cheddar roll with chipotle mayo 11.49

ON THE LIGHTER SIDE.....

MOST ALL THESE DELICIOUS SANDWICHES & BURGERS
CAN BE ORDERED "HALF-SIZE" & SERVED WITH YOUR
CHOICE OF SOUP OR SALAD.....7.99

HONEY MUSTARD TURKEY BURGER (not available in half-size)

Lean ground turkey seasoned and grilled then topped with swiss cheese and our signature honey-mustard sauce served on a toasted challah roll 9.29

**Regarding the safety of these items, written information is available upon request.

BEER PRICING

22 oz. tankard	5.25
16 oz. pint	4.25
10 oz. glass	3.25
4 oz. sampler	1.25
60 oz. pitcher	12.50

Prescott Brewing Company® firmly believes in upholding the traditions of earlier generations of beer enthusiasts. With this in mind, we serve our beers in the style of glass most suited to the individual beer.

Sizes and prices of our specialty beers will vary.

BEER TO GO

HALF-GALLON
GROWLERS \$16.50
(BRING IN YOUR
PBC® JUG & HAVE IT
REFILLED FOR 12.50)
(specialty beers may vary)

12 OZ CANS
LIQUID AMBER AND
PONDEROSA IPA
PICK UP A 6-PACK
OR 12-PACK TO GO!
SUBJECT TO AVAILABILITY

KEG BEER:
7.75 GALLON KEGS
15.5 GALLON KEGS
\$100.00 CASH DEPOSIT FOR THE
KEG AND \$50.00 FOR A TAP ARE
REQUIRED UPON PLACEMENT
OF KEG ORDER—AND MUST
BE MADE IN PERSON
"48 HOUR ADVANCE NOTICE ON
KEGS"

22 OZ BOMBERS
LODGEPOLE LIGHT
WILLOW WHEAT
PETRIFIED PORTER
PRESCOTT PALE ALE
SUBJECT TO AVAILABILITY