



YOUR NEIGHBORHOOD BREW PUB

SHAREABLES

CHIPS AND SALSA 6
Add Queso Ro-Tel 3.00
Add Guacomole 3.00

FRIED PICKLES 11
PHX Beer Co. IPA marinated and breaded pickle spears with roasted jalapeño ranch dressing.

WINGS
TRADITIONAL 10 @ \$15.50
BONELESS 10 @ \$13



PRETZEL BITES 10
With caraway seeds, sea salt, PHX Beer Co. Arizona Gold cheese fondue and house made mustard.

TRIO OF SLIDERS* 13
Served with pickles, lettuce, tomatoes, house aioli on side, and your choice of cheese.

Choose from:
MORENCI COPPER ALE BBQ
SMOKED RUBBED SALT & PEPPER
HONEY MANGO HABENERO
TRADITIONAL BUFFALO

LOADED NACHOS 12
Tortilla chips topped w/ queso Ro-tel, jalapeños, pico de gallo, guacamole, sour cream, and cilantro.
Add smoked chicken, bacon or chorizo 5.00


BURGERS


Includes house-made PHX Beer Co. Arizona Gold butter pickles, plus choice of creamy coleslaw, seasoned fries, salad, or fruit.
Substitute cup of soup 3.00 | Substitute side of mac n cheese 5.00 | Gluten Free bun at no charge

B.Y.O.B.* (___ YOUR OWN ___) \$15

Yeah, we know other places do this, but here it's different. Today, you are met with the awesome opportunity to really build YOUR burger. The BEST burger. Possibly a burger that will echo through all eternity as the burger to beat all others. This is your moment to shine, and below are all of the tools you will need to be victorious. We believe in you, and can't wait to see what you create!

LOCALLY SOURCED PREMIUM BEEF FROM
VERA EARL RANCH



Every beef burger at PHX Beer Co uses premium 21 day dry aged beef. Learn more about this incredible family owned ranch. 

CHEESE
American Cheese
Cheddar Cheese
Bleu Cheese Crumbles
Smoked Mozzarella 2.00

EXTRAS
Applewood Bacon 3.00
World Famous Pepper Jam 2.00
Avocado (get them while you can!) 3.00

Jalapeños
Sautéed Mushroom 2.00
Sautéed Onions 2.00
Fried Egg 2.00

  
POST A PHOTO OF YOUR CREATION AND TAG US @PHX.BEER.CO

Sub Grilled Chicken Breast \$0. Sub Grass Fed Bison Patty* 3.00
Sub Impossible Patty - Market Price

PEACE, LOVE, AND PIZZAS

"IT'S HIP TO BE SQUARE"

Our black iron square pizzas offer a delicious twist on the classic recipe. They feature a thin crust baked in a black iron pan, topped with our flavorful house tomato sauce and a blend of cheeses, either our secret mix, mozzarella, or Daiya cheese. We finish them with the freshest toppings for a one of a kind flavor experience. Each slice promises a bite unlike anything you've ever tasted.

BREW MASTER SM 17.50 / LG 23.50
House sauce, secret cheese blend, pepperoni, sausage, and bacon.

SPICY FUNGHI SM 16.50 / LG 22.50
Secret cheese blend, herbed mushrooms, fresh jalapeños, house sauce.

BBQ SMOKED CHICKEN SM 16.50 / LG 22.50
Morenci Copper Ale BBQ sauce, secret cheese blend, red onion, and cilantro.

TROPIC THUNDER SM 17.50 / LG 23.50
Mozzarella cheese, house sauce, pepperoni, bacon, jalapeños, fresh pineapple.

SONORAN SM 17.50 / LG 23.50
Calabrese salami, house sauce, secret cheese blend, mushrooms, and pepper jam.

VEG OUT SM 15.50 / LG 21.50
Mozzarella cheese, Heirloom tomatoes, red onion, with pesto drizzle.

CREATE YOUR OWN
SM 11.00 LG 14.00
12" Gluten Free 16.00
Toppings: SM / GF + 2.00 / LG + 4.00

- Pepperoni
- Sausage
- Applewood Bacon
- Smoked chicken
- Calabrese salami
- Red onions
- Red / green peppers
- Sautéed mushrooms
- Heirloom tomatoes
- Basil
- Jalapeños
- Pineapple
- Black olives

MAKE ANY PIZZA A 12" GLUTEN FREE PIZZA FOR 19.50

LITTLE BREWERS

Available for children under 10, not for adults that act like 10 yr olds.

I'M NOT HUNGRY 8
Cheese Pizza

I DON'T WANNA 8
Chicken Strips

I'M NOT TIRED 7
Grilled Cheese

I DON'T CARE 8
Mac & Cheese

ALL KIDS MENU ITEMS SERVED WITH CHOICE OF FRIES OR FRUIT

These items may contain raw or undercooked items. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

SANDWICHES AND STUFF

THE B.L.A.T. 12

Applewood smoked bacon, sliced avocado, lettuce, tomatoes, mayo. Add Chicken Breast 5.00 Salmon 7.00

FREE BIRD 15

Chicken breast, pesto sauce, heirloom tomatoes, pickled onions, smoked mozzarella, smokey aioli, on a brioche bun.

MIX AND MATCH TACO BOARD *18

Your choice of 4 street tacos, corn tortillas, avocado, pineapple pico, smokey aioli, with salsa, and lime. Choose smoked chicken, salmon, or al pastor

BUFFALO CHICKEN SANDO 16

Fried chicken breast tossed in buffalo sauce, lettuce, tomatoes, red onions, brioche bun, with your choice of bleu cheese or ranch on side.

CHICKEN D TENDERS 16

Breaded chicken, seasoned fries, creamy coleslaw, PHX Beer Co. Morenci Copper Ale BBQ sauce, and chipotle aioli.

MERCADO MAC 11

PHX Beer Co Arizona Gold beer cheese / cheddar blend, hatch green chiles, panko crumbs and pickled jalapeños.

FLAVOR FLAVORITES

GREATEST OF ALL TIME FISH & CHIPS 18

PHX Beer Co Arizona Gold Alaskan battered wild cod, tartar sauce, creamy slaw, seasoned fries served with grilled lemon.

CLASSIC REUBEN 15

House-made corned beef brisket, sauerkraut, Swiss cheese, and Russian dressing on grilled marble rye.

Sandwiches include house-made PHX Beer Co. Arizona Gold butter pickles, choice of creamy coleslaw, seasoned fries, salad, or fruit. Sub cup of soup 3.00 | Sub side of mac n cheese 5.00

SOUPS AND SALADS

CHICKEN TORTILLA SOUP BOWL 9

Our secret recipe, topped with fresh avocado, tortilla strips, and sour cream.

ROASTED TOMATO BASIL SOUP BOWL 9

All weather recipe, topped with fresh basil, shaved parmesan.

GRILLED ROMAINE* 11

Chopped romaine, shaved parmesan, lemon-anchovy dressing, and garlic croutons.

Add Avocado 3.00 / Add Chicken 5.00 / Add Salmon* 7.00

CHOP CHOP 13 ^{GF}

Kale, romaine, tomatoes, red peppers, smoked mozzarella, black beans, corn, pepitas, agave onions and tossed in house creamy malt vinaigrette.

Add Avocado 3.00 / Add Chicken 5.00 / Add Salmon* 7.00

BERRY ARUGULA SALAD 16

Arugula, blueberries, strawberries, avocado, tossed with strawberry balsamic vinegar, and topped with goat cheese and toasted almonds.

Add Chicken 5.00 / Add Salmon* 7.00

DESSERTS

BREWERY BROWNIE 9

Fudge brownie served hot with vanilla gelato and topped with caramel and chocolate sauce.

POP TART 11

A folded over pie crust, oven-baked in a skillet with sliced peaches, blueberries, a dulce de leche drizzle, sprinkled with powdered sugar, vanilla gelato.

BRUNCH MENU

AVAILABLE SATURDAYS AND SUNDAYS 10 AM - 2 PM

FRENCH TOAST PLATTER 12

2 thick slices of brioche bread, powdered sugar, caramel drizzle, hot maple syrup, side of fruit.

BREAKFAST HASH SKILLET 14

Breakfast potatoes, red peppers, green peppers, onions, cheddar cheese, 2 eggs, with salsa & sourdough toast. Choice of bacon, chorizo, or corned beef.

ALL IN 13

2 sausage patties, 2 bacon strips, 2 eggs, breakfast potatoes, 2 slices of sourdough toast.

BEER CO. BURRITO 10

Breakfast potatoes, 2 scrambled eggs, red and green peppers, white cheddar cheese wrapped in a tortilla.

Add bacon 12.00 / chorizo 13.00

BREWED AND BREADY 10

9 grain bread, smashed avocado, topped with arugula, heirloom tomato, goat cheese crumbles, balsamic glaze drizzle.

Served with a side of fruit. Add an egg 2.00

MAKE YOUR OWN MIMOSA 7

6 oz Prosecco, choice of orange juice, cranberry juice, kiwi puree, mango puree, peach puree, strawberry puree, coconut puree, pineapple puree

PBC BLOODY 7

1.5 oz vodka, bloody mary mix, limes, olives, celery, bacon, and a tajin rim.

MICHELADA 7

12oz Bird City Lager, 2 oz bloody mary mix, lime, and tajin rim.

BELLINI 10

6 oz Prosecco, 1 oz peach puree, 1/2 oz raspberry liquor, 2oz soda water, and garnish with fresh peaches.



KEEP THE GOOD TIMES ROLLING

DON'T FORGET BEERS TO-GO!



Every burger at PHX Beer Co uses Vera Earl Ranch Premium Beef. Their beef is raised, fed, and compassionately cared for on their ranch in Sonoita Valley, Arizona. Our mission at Vera Earl Premium Beef is to provide our customers with quality home raised beef. Born, cared for, and cultivated on the vast acreage of the Vera Earl Ranch, our cattle are humanely treated, fed locally-sourced grains and hay, and are antibiotic and hormone free.