



PECAN GRILL & BREWERY BRUNCH

BRUNCH

***Huevos Rancheros**

two eggs + cheese + corn tortillas + red or green chile + avocado + sour cream + pico de gallo + home fries 12.99

***Build Your Own Omlette**

whole eggs or egg whites + pick three items: bacon + sausage + white cheddar + swiss + mushrooms + tomatoes + jalapeños + spinach + Hatch green chile + home fries 11.99

Belgium Waffle

waffle + House made triple berry compote + whipped cream + butter + syrup + candied pecans 12.99

***Southern Breakfast Platter**

chicken fried chicken + home style biscuits + sausage gravy + two eggs + bacon + home fries 14.99

***Eggs & Home Style Biscuits**

two eggs + two home style biscuits + country gravy + home fries 12.99

PGB Chicken & Waffles

chicken fried chicken + waffles + syrup + House made triple-berry compote + honey + beer battered french fries 13.99

BRUNCH ADD-ONS 4.50

Bacon

Ham

Home Fries

Home Style Biscuits

Texas Toast

Half Waffle

Two Eggs

Country Gravy

Sausage

SOUPS

Featured Soup

*Ask your server for details
Cup 6.50
Bowl 9.99*

French Onion

beef stock + red & yellow onions + swiss + garlic crostini 8.99

Green Chile Stew

*pork + Hatch green chile + potatoes + white cheddar
Cup 6.50
Bowl 9.99*

SALADS

Pecan Grill Salad

*romaine + tomatoes + white cheddar + cucumbers + candied pecans
Small 6.99
Large 10.00*

***Caesar Salad**

*romaine + House made Caesar dressing + parmesan + House made croutons
Small 6.99
Large 10.00*

Southwest Salad

*romaine + pico de gallo + avocado + tomatoes + crispy tortilla strips + cucumbers + white cheddar + Hatch green chile ranch
13.99*

Salad Proteins

*Grilled or Crispy Chicken 6.00
Salmon, Shrimp, Steak, or Ahi Tuna 8.00
Chipotle Tortilla Wrap 2.00*

Salad Dressings:

*Ranch, Hatch Green Chile Ranch, *Caesar, Italian Herb, Oil & Vinegar
(Additional Dressings + 1.25)*

All dinner items ordered during our brunch hours will be charged at dinner menu prices +1.00

SHARABLES

Stuffed Green Chiles

four Hatch green chiles + white cheddar + pecan breading + ranch dressing 13.25

Beer Cheese Fondue

Pecan Brewery Aggie Amber Ale + gruyere + swiss + Hatch green chile + cubed steak + apple slices + cubed french bread 15.99

Calamari

calamari + fried onions + fried jalapeños + House lemon caper aioli + lemons + marinara 14.00

***8oz. Ponzu Ahi**

Ahi tuna + sliced jalapeños + grilled pineapple + lemons + avocado + wasabi + ponzu sauce 16.99

Spinach Artichoke Dip

artichoke hearts + spinach + cheese + tostada chips 12.99

PECAN GRILL SPECIALTIES

Fish & Chips

three pieces of cod + Pecan Brewery Aggie Amber Ale batter + jalapeño hush puppies + House made lemon caper aioli + lemons + beer battered fries 15.00

***House Handcut Sterling Silver®**

Ribeye

12oz. ribeye + two eggs your way + home fries 29.99

-Steak Toppings- 2.00 ea.

Garlic Butter, Onions, Mushrooms, Hatch Green Chile, Cheese, Grilled Jalapeño

Mac N' Cheese Bake

House-made cheese sauce + macaroni + grilled chicken + Hatch green chile + House pecan panko bread crumbs 11.99

***Pecan-Crusted Salmon**

pecan panko crusted salmon + House creamy poblano sauce + House creamy cheese shrimp risotto + chopped asparagus + cherry tomatoes 24.00



Stuffed Poblano

charred green poblano pepper + yellow squash + tomatoes + zucchini + corn + white cheddar + House made spicy red bell pepper sauce + cauliflower buttered potato mash 15.50

Add any protein!

BURGERS & SANDWICHES

Brewer Bites

three mini beef sliders + Daniel's House made pretzel buns + white cheddar + Hatch green chile + House crispy onion strings + House garlic aioli + beer battered fries + pickle spear 14.50

Make them Pork Sliders +1.99

Buffalo Chicken Sandwich

breaded chicken + tangy honey hot buffalo sauce + lettuce + tomato + onion + swiss cheese + ranch dressing + beer battered fries + pickle spear 13.75

***8oz. Famous Lava Burger**

beef patty + american cheese + white cheddar + Hatch green chile + House made garlic aioli + beer battered fries + pickle spear 14.99

***12oz. PGB Burger**

beef patty + white cheddar + bacon + red or green chile + over medium egg + beer battered fries + pickle spear 16.50

PGB Monte Cristo

smoked ham + sliced turkey + swiss + Pecan Brewery Aggie Amber Ale batter + powdered sugar + House made triple berry compote + beer battered fries 16.50

Prime Rib Sandwich

sliced prime rib + white cheddar + sautéed onions + House made creamy horseradish + grilled hoagie bun + au jus dip + beer battered french fries + pickle spear 17.50

Tequila-Lime Club

Agave lime tequila chicken + Hatch green chile + white cheddar + bacon + avocado + House garlic aioli + toasted wheat bread + beer battered fries + pickle spear 15.99

Pulled Pork Sandwich

Smoked pork shoulder + House made Cherry BBQ sauce + Brioche bun + House made crispy onion strings + coleslaw + beer battered fries 15.00

A LA CARTE SIDES - 5.50

Beer Battered Fries

*Garlic Tossed .99
Cheese & Chile +1.99*

Baked Potato

Loaded 1.99

Cauliflower Buttered Potato Mash

Grilled Asparagus

Seasonal Veggies

Mac & Cheese

Green Chile 0.99

Garlic Buttered Mash

Loaded 1.99

SIDE SUBSTITUTIONS + \$1.50

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