

BEER & WINE BY THE GLASS

[beer]

Almanac “sunshine & opportunity” mixed culture sour ale aged in oak barrels
with pear juice and dry-hopped with Citra, Sabro & Mosaic hops_____8

AZ Wilderness “presidential” imperial stout with Guatemalan cacao nibs from
Zak’s Chocolate and AZ peppers from Rhiba Farms. 11.5% abv_____12

Wren House “big spill pils” 100% Pilsen malt, saaz & nelson hops_____8

Wren House “spellbinder” Brewed with wheat and many pounds of oats, hopped exclusively
with Lorai lupulin powder and Citra hops multiple times throughout the whirlpool_____10

Wren House “black pearl” dark oyster rice lager brewed with pilsner malt,
jasmine rice, carafa III, bucket o’ oyster shells, sea salt & hopped with nelson hops_____8

[sparkling]

Macabeo / Xarel-lo / Parellada, Vinyes Singulares ‘Cava Brut Nature’, Catalunya NV
organic viticulture, hand-harvested; ambient yeast fermentation in stainless steel, unfined, unfiltered, no SO2;
traditional method_____11/27

[white]

Grenache Blanc Blend, Domaine de la Patience ‘Vin Blanc’, Loire Valley 2018
organic viticulture; ambient yeast fermentation, minimal SO2_____10/25

Sauvignon Blanc, Gaspard, Touraine 2017
organic viticulture, hand-harvested; ambient yeast fermentation, unfined, minimal filtration,
minimal SO2_____13/32

[orange]

Grechetto / Trebbiano, Conestabile della Staffa ‘Case Sparse Bianco’, Umbria 2018
low-intervention viticulture, hand-harvested; ambient yeast fermentation in stainless steel, unfined, unfiltered,
no SO2_____16/39

[rosé]

Mourvèdre Blend, Château La Roque, Languedoc 2016
biodynamic viticulture, hand-harvested; ambient yeast fermentation stainless steel, unfined,
minimal SO2_____10/30

[red]

Carignan / Merlot, Domaine de la Patience ‘Vin Rouge’, Loire Valley 2018
organic viticulture; ambient yeast fermentation, minimal SO2_____10/25

Refošk, Santomas, Slovenian Istria 2016
low-intervention viticulture, hand-harvested; ambient yeast fermentation in stainless steel, natural malolactic
fermentation in stainless steel, unfined, unfiltered, minimal SO2_____13/33

PROVISIONS

The following selection of items prepared by our culinary team are inspired by foods, dishes and preparations that were popular in the 1920’s. This fascinating time for food in America was due to the juxtaposition of prohibition, exotic culinary experimentation, opulent wealth, extreme poverty, social nutrition movements and vegetarian alternatives.

Fried oyster rockefeller, fennel, spinach, bacon_____5

Panko crusted blowfish tails, miso, yuzu, cucumber_____6

Little gem salad, hard cooked egg, poppy seed, green goddess dressing_____11

Thai crispy beef, Thai vinaigrette, fresno chili, crispy onions, soft herbs_____12

Steak tartare, shiitake, cured yolk, Chinese mustard, sesame cracker_____14

Four corners chicken fried burger, AZ cheddar, special sauce_____15

Pork and duck terrine, sweet pickle gelée, grain mustard, grilled bread_____14

Fall fruits & fennel Waldorf,
goat cheese mousse, brown butter hazelnuts, apple cider gastrique_____13

Japanese eggplant fries,
heirloom peppers, chickpea puree, sheep’s milk feta_____10

Avocado in tomato aspic,
black garlic oil, soft herbs, grilled seeded bread (limited)_____15

Sweet potato dumplings,
farmers cheese, pumpkin seeds, pomegranate molasses_____12

[dessert]

Ambrosia salad, champagne, Chantilly cream, berries, pistachio brittle_____9

Chocolate pudding, whiskey del bac, dates, peanuts_____9

Brown butter corn bread, peach ice cream, almonds, basil_____9

Strawberry & pistachio tea sandwich, ricotta, honeycomb, _____9

Please Be Advised the Consumption of Raw or Under Cooked Meats
May Contribute to Food Borne Illnesses

For reservations, holiday parties & private events please visit centurygrandphx.com

[*sparkling*]

Garganega, Bakari ‘Vino Bianco’, Veneto 2016
biodynamic viticulture, hand-harvested; ambient yeast fermentation, unfined, unfiltered, minimal SO2; ancestral method
38

Malvasia, La Collina ‘Lunaris Secco’, Emilia-Romagna 2017
biodynamic viticulture, hand-harvested; ambient yeast fermentation in stainless steel, unfiltered, minimal SO2; tank method
32

Pinot Gris / Albariño, Old Westminster ‘Piquette’, Carroll County 2016
low-intervention viticulture, hand-harvested; ambient yeast fermentation, unfined, unfiltered, minimal SO2; ancestral method.
30

Pinot Noir, Meinklang ‘Österreich Frizzante Rose’, Burgenland 2018
biodynamic viticulture, hand-harvested; ambient yeast fermentation in stainless steel, unfined, minimal filtration, minimal SO2; tank method
35

[*white*]

Chenin Blanc, Mary Taylor ‘Pascal Biotteau Anjou Blanc’, Anjou 2017
low-intervention viticulture; ambient yeast fermentation in stainless steel, minimal SO2
27

Grüner Veltliner / Welschriesling / Muscat, Meinklang, Burgenland 2018
biodynamic viticulture, hand-harvested; ambient yeast fermentation in stainless steel, semi-carbonic maceration, unfined, unfiltered, minimal SO2
30

Riesling, Le Sot de l’Ange, Touraine 2016
biodynamic viticulture, hand-harvested; ambient yeast fermentation, unfined, unfiltered, no SO2
41

Melon, Jolie-Laide, Chalona 2018
low-intervention viticulture, hand-harvested; ambient yeast fermentation in concrete
43

Sauvignon Blanc, Gaspard, Touraine 2017
organic viticulture, hand-harvested; ambient yeast fermentation, unfined, minimal filtration, minimal SO2
32

Macabeu / Vermentino, Domaine de Majas ‘Blanc’, Roussillon 2018
organic viticulture; ambient yeast fermentation in concrete unfined minimal filtration minimal

[*rose*]

Côt / Gamay, La Grange Tiphaine ‘Tournage Riant’, Touraine 2018
*organic viticulture, hand-harvested; ambient yeast fermentation, unfined, minimal filtration, minimal SO2*_____37

Sumoll / Parellada / Xarel-lo, Can Sumoi ‘La Rosa’, Penedès 2018
*biodynamic viticulture, hand-harvested; ambient yeast fermentation in stainless steel, natural malolactic fermentation, unfined, unfiltered, minimal SO2*_____40

Trollinger, Andi Knauss ‘La Boutanche’, Württemberg 2017
*low-intervention viticulture, hand-harvested; ambient yeast fermentation in stainless steel, unfined, minimal filtration, minimal SO2*_____44

[*red*]

Carignan Blend, Populis ‘Wabi-Sabi’ Red, Mendocino County 2018
*organic viticulture, hand-harvested; ambient yeast fermentation, unfined, unfiltered, minimal SO2*_____35

Gamay, Damien Coquelet, Beaujolais 2017
*organic viticulture, hand-harvested; ambient yeast fermentation, unfined, unfiltered, minimal SO2*_____41

Gamay, Gaspard, Touraine 2018
*organic viticulture, hand-harvested; ambient yeast fermentation, semi-carbonic maceration, unfined, minimal filtration, minimal SO2*_____32

Garnacha Blend, 4Monos Viticultores ‘GR 10’, Madrid 2017
*organic viticulture; ambient yeast fermentation, extended maceration, unfined, unfiltered, minimal SO2*_____35

Montepulciano, Francesco Cirelli, Abruzzo 2017
*organic viticulture; hand-harvested; ambient yeast fermentation in stainless steel, unfined, unfiltered, minimal SO2*_____34

Sangiovese, Stolpman Vineyards ‘Love You Bunches’, Santa Barbara 2018
*low-intervention viticulture; ambient yeast fermentation in stainless steel, carbonic maceration, unfined, unfiltered, no SO2*_____35

[orange]

Grechetto / Trebbiano / Malvasia, Tiberi 'l'Bianco', Umbria 2017

*organic viticulture, hand-harvested; ambient yeast fermentation, unfined, unfiltered, no SO2*_____44