



BREAKFAST

Served Mon-Fri until 11am

Brunch served Sat and Sun until 2pm

FIRST ON THE TEE*

Corned Beef Hash & Eggs*

House braised corned beef, grilled potatoes, onion, peppers with toast and choice of eggs 15.95

Breakfast Burrito

Scrambled eggs, peppers, onion, tomato, bacon, smothered in green chili and cheese. Served with home fries 15.95

Chili Relleno*

Traditional relleno, smothered with green chili, one sunny side up egg, hash browns, tortilla 13.95

Huevos Rancheros*

Two eggs, refried beans, green chili, cheese, served on a tortilla 13.95

Chorizo Scramble

Eggs, chorizo, hash browns, smothered in green chili with a tortilla 14.95

Big Bertha Breakfast Sandwich*

Grilled Texas toast, egg, american cheese, hash browns, bacon, mayo, slide of sliced tomatoes 13.95

All American*

Two eggs, your choice of toast, and hash browns, home fries or grits 11.95
Add bacon, sausage, ham or chorizo 4.00

Biscuits & Gravy

Two fresh baked biscuits, country gravy, sausage patty 10.95
Half Order 6.95
Add two eggs* 5.00

Steak & Eggs*

14oz ribeye, home fries, toast, choice of eggs 24.95

Chicken Fried Steak & Eggs*

Two eggs, county gravy, hash browns 17.95
Make it a Southwest Style - green chili instead of gravy 2.00

ADD SOME STROKES*

One Egg* 2.75

Toast 3.00

English Muffin 4.00

Grits 4.00

Side Green Chili 2.00

Meat

Bacon, sausage, ham or chorizo 4.50

Potatoes

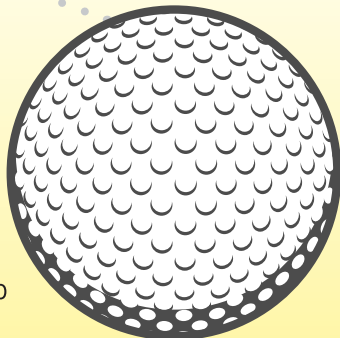
Home fries, hash browns 4.00

Side of Berries Sm 1.50 Lg 4.00

Refried Beans 3.00

Included toast choices:

Sourdough, Wheat, Rye, Biscuit



BENEDICTS*

Classic*

Poached eggs, ham, hollandaise on english muffin. Served with choice of potatoes or grits 14.95

Southwest*

Poached eggs, flour tortilla, green chili. Served with choice of potatoes or grits 13.95

OMELETTES*

Choice of toast and choice of potato

Cheese

Choice of cheese 11.95

Add bacon, sausage, chorizo or ham 4.00

Club House

Cheddar, ham, onions, peppers 14.95

Veggie

Mushroom, onion, peppers, tomato, cheddar. Served with choice of home fries, hash browns, or grits and toast 13.95

Grande Omelette

Chorizo, peppers, onion, tomato, home fries, wrapped in a tortilla and topped with green chili 18.95

SHAVE A STROKE

Patty Jewett Breakfast Banana Split

Split whole banana topped with yogurt, granola, berries, honey 11.95

Avocado Toast

Avocado toast, sliced tomatoes, cottage cheese 11.95

Granola Yogurt Parfait 7.95

THE SWEET SPOT

Buttermilk Pancakes 10.95

Belgian Waffle 10.95

French Toast 10.95

Add Nutella, cinnamon, or chocolate chips 1.00

Add strawberry, blueberry, or banana 2.00

Loaded with all fruits and berries 4.00

Add whipped cream 1.00

Add bacon, sausage, or ham 4.50

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

BAR AND GRILL OPEN 7 DAYS A WEEK REGARDLESS OF WEATHER!

• DRINKS •

Take home a Patty Jewett Coffee Mug for 9.00

BEVERAGES

Pepsi Products 3.50
Iced Tea 3.50
Locally Roasted Barista Coffee 3.50

Juice Sm 3.50 Lg 5.50
OJ, cranberry, grapefruit, pineapple, tomato, apple
Milk 3.50

BREAKFAST COCKTAILS

PJ Bloody 6.50
Make it a double add 2.00
Aperol Spritz 9.00
Michelada 7.00
Mimosa 7.00

Irish Coffee 8.00
Poinsettia 7.00
Mimosa Carafe 26.00
Poinsettia Carafe 26.00

BEER

DRAFT

	Pint
Bud Light	6.00
Coors	6.00
Coors Light	6.00
Modelo	6.00
Laughing Lab	7.00
Beehive	7.00
Guinness	7.50
Goat Patch Hazy IPA	7.50
Voodoo Ranger IPA	7.00



BOTTLE/CAN

Budweiser 5.50	Mike's Hard Lemonade 6.00
Bud Light 5.50	Angry Orchard 6.00
Coors 5.50	Voodoo Ranger IPA 6.00
Coors Light 5.50	White Claw 5.50
Michelob Ultra 5.50	High Noon 5.50
Miller Light 5.50	Stella Artois 6.00
Blue Moon 6.00	Corona 6.00
Samuel Adams 6.00	Cutwater Transfusion 6.50
Heineken 6.50	Cutwater Margarita 6.50

NON-ALCOHOLIC

Sam Adam's NA Haze 6.50
Bud Zero NA 6.00
Corona NA 6.00
Guinness NA 8.00
Heineken 0.0 NA 7.00



MOCKTAILS

The Tee Box
Lime juice, chamomile simple syrup and topped with club soda 8.00
The Mulligan
Pineapple juice, splash of lemon juice and rosemary simple syrup 8.00

GOLF DIGEST 50 BEST 19TH HOLES IN AMERICA

WINES

HOUSE WINES

Markstone Pinot Gris 6.50 / 21.00 bottle
Markstone Chardonnay 6.50 / 21.00 bottle
Markstone Pinot Noir 6.50 / 21.00 bottle
Markstone Cabernet Sauvignon 6.50 / 21.00 bottle

WHITES

Minimalista Rose - Argentina 10.00 / 36.00 bottle
Benovolio Pinot Grigio - Italy 8.00 / 28.00 bottle
Schmitt Sohne Riesling - Germany 11.00 / 32.00 bottle
Yealands Sauvignon Blanc - Marlborough, New Zealand 11.00 / 38.00 bottle
Aveleda Vinho Verde - Portugal 10.00 / 32.00 bottle
Cambria Katherines Vineyard Chardonnay - Santa Barbara, CA 14.00 / 42.00 bottle
Kendall Jackson Chardonnay - CA 9.00 / 30.00 bottle

REDS

Boen Pinot Noir - Russian River Valley, CA 11.00 / 40.00 bottle
Portillo Malbec - Argentina 11.00 / 42.00 bottle
Highlands 41 Black Granite Red Blend - Paso Robles, CA 12.00 / 40.00 bottle
Gnarly Head Zinfandel - Lodi, CA 11.00 / 38.00 bottle
Earthquake Cabernet Sauvignon - Lodi, CA 12.00 / 44.00 bottle
Clay Shannon Cabernet Sauvignon - Lake Country, CA BOTTLE ONLY 55.00
Kings Ridge Pinot Noir - Willamette Valley, OR BOTTLE ONLY 55.00

SPARKLING WINE

House Sparkling Wine 6.50 / 24.00 Carafe
Gruvi NA Dry Secco or Rose 8.00
Zonin Prosecco Split - Italy 8.00
Dom Perignon (for that hole in one!) 145.00

COCKTAILS

Spicy Masters Margarita
Jalapeno infused Cazadores tequila, Italicus liqueur, fresh lime juice and agave 12.00

Blackberry Margarita
Cazadores tequila, triple sec, blackberries and lime juice 12.00

Gin Sandie
Hendrick's Gin, St Germain liqueur, ginger ale and a splash of lemon 12.00

Colorado Barkie
291 Whiskey, Tawny Port and dash of bitters 12.00

French Country Cosmo
Tito's vodka, Cointreau, ruby red grapefruit juice 12.00

Patty Spritz
Bare Bones Vodka, Prosecco, and a splash of grapefruit juice 12.00

PIMMS Cup
Pimms No. 1 Cup, cucumber, lemon, lime, mint, orange, topped with ginger ale 12.00

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*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. ©US Foods Menu 2025 (5295961)