



BREAKFAST

Served Mon-Fri until 11am,
Sat-Sun until 11:30am (last orders by 11:15am)

FIRST ON THE TEE*

Corned Beef Hash & Eggs*

House braised corned beef, grilled potatoes, onion, peppers with toast and choice of eggs 14.95

Breakfast Burrito

Scrambled eggs, peppers, onion, tomato, bacon, smothered in green chili and cheese. Served with home fries 14.95

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 13.95

Big Bertha Breakfast Sandwich*

Grilled Texas toast, egg, american cheese, hash browns, bacon, mayo, slice of sliced tomatoes 12.95

All American*

Two eggs, hash or home fries, choice of meat 12.95

Biscuits & Gravy

Two fresh baked biscuits, country gravy, sausage patty 9.95
Half Order 6.95
Add two eggs* 4.00

Steak & Eggs*

14oz ribeye, home fries, toast, choice of eggs 23.95

Chicken Fried Steak & Eggs*

Two eggs, county gravy, hash browns 16.95
Make it a Southwest Style - green chili instead of gravy 2.00

ADD SOME STROKES*

One Egg* 2.25

Toast 2.50

English Muffin 3.50

Grits 3.00

Side Green Chili 1.50

Meat

Bacon, sausage, ham 3.25

Potatoes

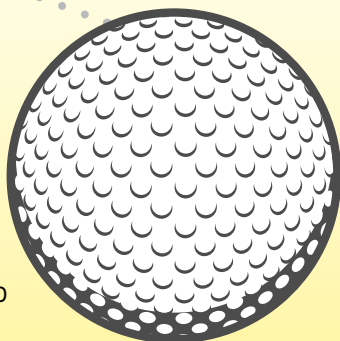
Home fries, hash browns 3.00

Side of Berries Sm 1.50 Lg 4.00

Refried Beans 3.00

Included toast choices:

Sourdough, Wheat, Rye, Biscuit, English Muffin +1.00



BENEDICTS*

Classic*

Poached eggs, ham, hollandaise on english muffin. Served with choice of potatoes or grits 12.95

Southwest*

Poached eggs, flour tortilla, green chili. Served with choice of potatoes or grits 12.95

OMELETTES*

Cheese

Choice of cheese 10.95

Add bacon, sausage, chorizo or ham 3.00

Club House

Cheddar, ham, onions, peppers 13.95

Veggie

Mushroom, onion, peppers, tomato, cheddar. Served with choice of home fries, hash browns, or grits and toast 12.95

Grande Omelette

Chorizo, peppers, onion, tomato, home fries, wrapped in a tortilla and topped with green chili 16.95

SHAVE A STROKE

Patty Jewett Breakfast Banana Split

Split whole banana topped with yogurt, granola, berries, honey 10.95

Avocado Toast Plate

Avocado toast, sliced tomatoes, cottage cheese 10.95

Granola Yogurt Parfait 6.95

THE SWEET SPOT

Buttermilk Pancakes 10.95

Belgian Waffle 10.95

French Toast 10.95

Cajun French Toast

Fried French toast, whiskey butter, whipped cream 11.95

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 3.00

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 •

BREAKFAST BEVERAGES

- PJ Bloody** 6.50
- Aperol Spritz** 8.50
- Michelada** Pint 6.00 22oz 8.00
- Mimosa** 6.50
- Irish Coffee** 7.50
- Poinsettia** 6.50
- Mimosa** Carafe 24.00
- Poinsettia** Carafe 24.00

BEER

DRAFT

	Pint	22oz
Bud Light	5.50	6.50
Coors	5.50	6.50
Coors Light	5.50	6.50
Modelo	5.50	6.50
Laughing Lab	6.50	7.50
Beehive	6.50	7.50
Guinness	6.50	7.50
Goat Patch Hazy IPA	7.50	8.50
Voodoo Ranger IPA	6.50	7.50

BOTTLE/CAN

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

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



MOCKTAILS

- Berry Blitz**
Mixed berries, lime juice, soda water 8.00
- Cool as a Cucumber Mojito**
Cucumber, lime, mint, simple syrup and soda water 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 Katheries Vineyard Chardonnay** - Santa Barbara, CA 14.00 / 42.00 bottle
- Kendall Jackson Chardonnay** - CA 9.00 / 30.00 bottle
- Zonin Prosecco Split** - Italy 8.00

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
- Lunetta Prosecco (Split)** 7.00
- Dom Perignon (for that hole in one!)** 145.00

COCKTAILS

- Cinn-full Old Fashioned**
Stranahan's Blue Label Whiskey, Cinnamon Maple Simple Syrup 12.00
- Blackberry Margarita**
Cazadores tequila, triple sec, blackberries and lime juice 12.00
- Carmel Apple Spritz**
Captain Morgan Spiced rum, apple cider, Prosecco, served with a charred apple and a caramel rim 12.00
- Orange Chocolate Martini**
St Bernard's Irish Crème Liqueur, Crème de Cacao, Frangelico, orange liqueur, served with a candied orange 12.00
- French Country Cosmo**
Titos vodka, Cointreau, ruby red grapefruit juice 12.00
- Strawberry Whiskey Sour**
Sazerac whiskey, strawberry puree, egg whites and lemon juice 12.00
- PIMMS Cup**
Pimms No. 1 Cup, cucumber, lemon, lime, mint, orange, topped with ginger ale 12.00
- Greens Keeper**
Hendricks Gin, St. Germain, honey syrup 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 2024 (4107931)