



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 16.95

Breakfast Burrito

Scrambled eggs, peppers, onion, tomato, bacon, smothered in green chili and cheese. Served with home fries 16.95

Chili Relleno*

Traditional relleno, smothered with green chili, one sunny side up egg, hash browns, tortilla 14.95

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 15.95

Big Bertha Breakfast Sandwich*

Grilled Texas toast, egg, american cheese, hash browns, bacon, mayo, side 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 5.00

Side Green Chili 2.00

Meat

Bacon, sausage, ham or chorizo 4.50

Potatoes

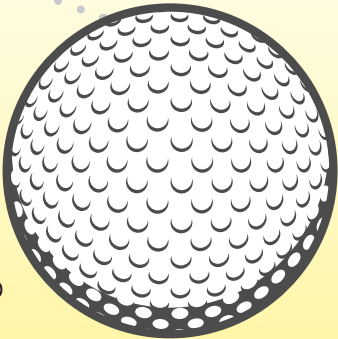
Home fries, hash browns 4.00

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 15.95

Southwest*

Poached eggs, flour tortilla, green chili. Served with choice of potatoes or grits 15.95

OMELETTES*

Choice of toast and choice of potato

Cheese

Jack and cheddar cheese 11.95

Add bacon, sausage, chorizo or ham 4.00

Club House

Jack and cheddar, ham, onions, peppers 15.95

Veggie

Mushroom, onion, peppers, tomato, jack and cheddar cheese 14.95

Grande Omelette

Jack and cheddar cheese, 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 12.95

Granola Yogurt Parfait 8.95

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

Coke 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 7.50
Make it a double add 2.00
Aperol Spritz 9.00
Michelada 7.00
Mimosa 7.00

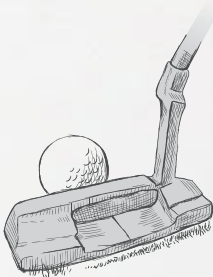
Irish Coffee 8.00
Poinsettia 7.00
Mimosa Carafe 26.00
Poinsettia Carafe 26.00

BEER

DRAFT

Bud Light
Coors
Coors Light
Modelo
Laughing Lab
Beehive
Guinness
Goat Patch Hazy IPA
Voodoo Ranger IPA

Pint
6.00
6.00
6.00
6.00
7.00
7.00
7.50
7.50
7.00



BOTTLE/CAN

Angry Orchard 6.50
Blue Moon 6.50
Bud Light 6.00
Budweiser 6.00
Coors 6.00
Coors Light 6.00
Corona 6.50
Cutwater Transfusion 7.00
Cutwater Margarita 7.00
Heineken 7.00

High Noon 6.50
Michelob Ultra 6.00
Mike's Hard Lemonade 6.50
Miller Light 6.00
Modelo 6.00
Samuel Adams 6.50
Stella Artois 6.50
Sun Cruiser 6.50
Voodoo Ranger IPA 6.50
White Claw 6.50

NON-ALCOHOLIC

Sam Adam's NA Haze 7.00
Bud Zero NA 6.50
Corona NA 6.50
Guinness NA 8.00
Heineken 0.0 NA 7.50



MOCKTAILS

Bogey Berry Mule
Strawberry syrup, lime juice, and ginger beer 8.00
Purple Mountain Punch
Blackberry syrup, Starry, lemonade 8.00

GOLF DIGEST 50 BEST
19TH HOLES IN AMERICA

WINES

HOUSE WINES

Markstone Pinot Grigio 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

Crane Lake White Zin - California 5.50 / 21.00 bottle
Benovolio Pinot Grigio - Italy 8.00 / 28.00 bottle
Schmitt Sohne Riesling - Germany 9.00 / 30.00 bottle
Kendall Jackson Chardonnay - CA 9.00 / 30.00 bottle
Tangent Albariño - California 10.00 / 36.00 bottle
Minimalista Rose - Argentina 10.00 / 36.00 bottle
Yealands Sauvignon Blanc - Marlborough,
New Zealand 11.00 / 38.00 bottle
Big Salt White Blend - Oregon 11.00 / 38.00 bottle

REDS

Freakshow Red Blend - California 10.00 / 36.00 bottle
Gnarly Head Zinfandel - Lodi, CA 11.00 / 38.00 bottle
Boen Pinot Noir - Russian River Valley, CA
11.00 / 38.00 bottle
Portillo Malbec - Argentina 11.00 / 38.00 bottle
Earthquake Cabernet Sauvignon - Lodi, CA
12.00 / 44.00 bottle

SPARKLING WINE

House Sparkling Wine 6.50 / 24.00 Carafe
Gruvi Non-Alcoholic Wines
(Dry Secco or Rose) 8.00
Try a non-alcoholic mimosa!
Opera Prima Brut Split 8.00
Veuve Clicquot
(for that special occasion, or a hole in one!) 115.00

COCKTAILS

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

Strawberry Margarita
Cazadores tequila, triple sec,
strawberry syrup and lime juice 12.00
(Blackberry flavor available, too!)

Approach Shot Aviation
Hendricks gin, lemon juice, cherry
liqueur, blackberry syrup 12.00

Special Reserve Sour
Weller Special Reserve, lemon and
lime juice, dash of simple, egg whites,
floater of Markstone Cabernet 12.00

French Country Cosmo
Deep Eddy grapefruit vodka, Cointreau,
ruby red grapefruit juice 12.00

Lemon Wedge Spritz
Caravella limoncello and
sparkling wine 10.00

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

Grounds Crew
Espresso Martini
Vodka, Colombian espresso, and
caramelized brown sugar 10.00

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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 2026 (7752122)