

BRUNCH

BREAKFAST

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

All American*

Two fresh baked biscuits, country gravy, sausage patty 12.95 Half order 6.95 Add two eggs* 4.00

Chicken Fried Steak and Eggs*

Two eggs, country gravy, hash browns 16.95

Make it Southwest Style-Green chili instead of gravy 2.00

Huevos Rancheros*

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

Classic Eggs Benedict*

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

Lobster Benedict*

Poached eggs, lobster, hollandaise on english muffin. Served with choice of potato or grits 21.95

Club House Omelette

Cheddar, ham, onions, peppers 13.95

Veggie Omelette

Mushroom, onion, peppers, tomato, cheddar 12.95



APPETIZERS

Homemade Chips & Salsa 6.95

Homemade Chips & Guacamole 8.95

Homemade Chips & Queso

Cup 6.95 Bowl 8.95 Add Chorizo +2.00

Chicken Wings

Sauce Choice: Buffalo, Asian, or Garlic Parmesan 14.95

Nachos

Melted cheese, tomatoes, green onions, guacamole, sour cream and a side of salsa 12.95 Choose Chicken or Steak

Birdie-Birdie Shrimp

Popcorn shrimp with birdie sauce 13.95

Sweet Potato Fries

Served with whiskey butter 8.95

Fried Fish Street Tacos

Fried cod, shredded lettuce, Cholula remoulade 11.95

SHAVE A STROKE

Patty Jewett Breakfast Banana Split

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

Avocado Toast

Avocado toast, sliced tomatoes, cottage cheese 10.95

Granola Yogurt Parfait 6.95

THE SWEET SPOT

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 3.00

ADD SOME STROKES

One Egg* 2.25

Toast 2.50

Toast choices:

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

English Muffin 3.50

Grits 3.00

Side Green Chili 1.50

Meat

Bacon, ham, sausage 3.25

Potatoes

Home fries or hash browns 3.00

Side of Berries

Sm 1.50 Lg 4.00

Refried Beans 3.00

SOUP/SALAD

Add Protein Option for Salad: Chicken, fried shrimp or salmon 5.00

Green Chili Cup 4.95 Bowl 6.95

Colorado Cobb Salad

Bacon, egg, bleu cheese, avocado, tomato, fresh greens 12.95

Make it a chef for 5.00

Asian Salad

Rice noodles, water chestnuts, red pepper, carrot, red onion, cashews, wasabi peas, fresh greens, sesame seeds, sweet chili vinaigrette 13.95

SANDWICHES

Nashville Chicken Sandwich

Fried chicken tossed in Nashville hot honey sauce, sriracha mayo, coleslaw, pickles and pickled onion 14.95

Add some heat with a side of garlic chili oil

The "Club" House

Our triple decker specialty with smoked turkey, ham, cheddar cheese, bacon, lettuce, tomato, choice of bread 14.95

Reuben

Corned beef, sauerkraut, swiss cheese, 1000 island on marble rye 14.95

Turkey Avocado Melt

Smoked turkey breast, avocado, tomato, jack cheese, served open faced on texas toast 13.95

Shaved Prime Rib French Dip

Served on a hoagie with au jus 16.95

ENTREES

Grilled Ribeye Steak*

Mashed potatoes, fresh vegetable 24.95

Fish and Chips

Deep fried battered cod served with fries and coleslaw 14.95

BURGERS

Classic Burger*

Lettuce, tomato, pickles and onions 13.95

Substitute a veggie patty for 2.00,

Add green chiles, cheese or bacon for 1.50

DAILY SPECIAL

Sunday BBQ

House smoked pork BBQ ribs, fries, slaw
½ rack 20.95 Full rack 28.95



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 | Irish Coffee 7.75 |
| Aperol Spritz 8.50 | Poinsettia 6.50 |
| Michelada Pint 6.00 22oz 8.00 | Mimosa Carafe 24.00 |
| Mimosa 6.50 | 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	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
Newcastle Brown 6.00	

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

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 42.00

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 (4069303)