

BRUNCH

Brunch Hours - Saturday and Sunday until 2pm

Due to our high-volume during brunch, we politely request no modifications to the menu. We are happy to accommodate modifications for a \$1 surcharge per entree. This will be passed on to our kitchen staff for their extra efforts.

BREAKFAST

Huevos Rancheros*

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

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

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

Chicken Fried Steak and Eggs*

Two eggs, country gravy, hash browns 17.95

Make it Southwest Style-

Green chili instead of gravy 2.00

Biscuits and Gravy

Two fresh baked biscuits, country gravy, sausage patty 10.95

Half Order 6.95

Add two eggs* 5.00

Steak and Eggs*

14oz Ribeye, home fries, toast,

choice of eggs 24.95

Classic Eggs Benedict*

Poached eggs, ham, hollandaise on english muffin. Served with choice of potatoes or grits 15.95

Lobster Benedict*

Poached eggs, lobster, hollandaise on english muffin. Served with choice of potato or grits 23.95

Club House Omelette

Cheddar and jack, ham, onions, peppers. Choice of potato or grits 15.95

Veggie Omelette

Cheddar and jack, mushroom, onion, peppers, tomato. Choice of potato or grits 14.95

Early Birdie Bowl*

Grits, 2 eggs your way, shredded cheese, bacon, and green onions 15.95



APPETIZERS

Curry Fries

Basket of fries served with homemade curry mayo 8.95

Homemade Chips & Salsa 8.95

Homemade Chips & Guacamole 10.95

Homemade Chips & Queso 12.95 Add Chorizo +4.00

Chicken Wings

Sauce Choice: Buffalo, Asian, or Garlic Parmesan 16.95

Nachos

Choose chicken or steak. Melted cheese, tomatoes, green onions, guacamole, sour cream and a side of salsa 12.95

Birdie-Birdie Shrimp

Popcorn shrimp with birdie sauce 15.95

Sweet Potato Fries

Served with whiskey butter 10.95

Fried Fish Street Tacos

Fried cod, shredded lettuce, Cholula remoulade 12.95

SANDWICHES

Served with your choice of side

Nashville Chicken Sandwich

Fried chicken dipped in Nashville hot honey sauce, sriracha mayo, coleslaw, pickles and pickled onion 17.95

Add some heat with a side of garlic chili oil

The "Club" House

Our triple decker specialty club with smoked turkey, ham, cheddar cheese, bacon, lettuce, tomato, mayo, choice of bread 15.95

Reuben

Corned beef, sauerkraut, swiss cheese, 1000 island on marble rye 16.95

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 17.95

Classic Burger*

1/2 lb patty, lettuce, tomato, pickles and onions. 15.95

Substitute a veggie patty for 2.00,

Add green chiles, cheese or bacon for 2.00

SHAVE A STROKE

Patty Jewett Breakfast Banana Split

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

Avocado Toast

Avocado toast, sliced tomatoes, cottage cheese 12.95

Granola Yogurt Parfait 8.95

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 4.50

ADD SOME STROKES

One Egg* 2.75

Toast 3.00

Toast choices:

Sourdough, Wheat, Rye, Biscuit

English Muffin 4.00

Grits 5.00

Side Green Chili 2.00

Meat

Bacon, ham, sausage, chorizo 4.50

Potatoes

Home fries or hash browns 4.00

Side of Berries

Sm 1.50 Lg 4.00

Refried Beans 3.00

SOUP/SALAD

Add Protein Option for Salad: Chicken 5.00

Steak, tuna poke, fried shrimp or salmon 7.00

Green Chili Cup 5.95 Bowl 8.95

Colorado Cobb Salad

Bacon, egg, bleu cheese, avocado, tomato, fresh greens 13.95

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 15.95

SIDES

fries, potato salad, coleslaw, cottage cheese,

or upgrade to a premium side

PREMIUM SIDES

1.95

Sweet potato fries, cup of soup, side salad, or onion rings

ENTREES

Grilled Ribeye Steak*

14 oz, mashed potatoes, side salad 26.95

Fish and Chips

Deep fried battered cod served with fries and coleslaw 16.95

DAILY SPECIALS

Saturday Prime Rib

Prime Rib, garlic mashed potatoes, side salad

12oz 23.95 Big Willy Cut - 24oz 38.95

Sunday BBQ

House smoked pork BBQ ribs, fries, slaw

½ rack 21.95 Full rack 31.95

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!

• BEVERAGES •

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 Pint 7.00
- Irish Coffee 8.00

- Mimosa 7.00
- 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
- Boen Pinot Noir - Russian River Valley, CA 11.00 / 38.00 bottle
- Portillo Malbec - Argentina 11.00 / 38.00 bottle
- Gnarly Head Zinfandel - Lodi, CA 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 - Spain 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 (7752343)