

## APPETIZERS

### Homemade

**Chips & Salsa** 6.95

**Chips & Guacamole** 8.95

**Chips & Queso**

Cup 6.95 Bowl 9.95

Add Chorizo 3.00

### Wings

Sauce choice: Buffalo, Asian, or  
Garlic Parmesan 14.95

**Yak Attack Skewers** (3)

Chicken 9.95

**Mozzarella Sticks** (8) 10.95

**Green Chili**

**Cheese Fries** 9.95

### Chicken or Steak

**Fajita Quesadilla**

Cheddar and jack, onions,  
peppers, tomatoes, sour cream,  
guacamole, salsa 13.95

### Nachos

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

**Birdie-Birdie Shrimp**

Popcorn shrimp with  
birdie sauce 13.95

**Sweet Potato Fries**

With whiskey butter 8.95

**Shrimp Cocktail**

FRIDAY STARTING AT 3PM 14.95



## STREET TACOS

**3 TACOS** (no mix and match) 11.95

### Steak

Carne asada, cotija  
cheese, shredded  
lettuce, fresh  
jalapeño

### Chicken

Grilled chicken,  
shredded lettuce,  
cilantro lime crema

### Fried Fish

Fried cod, shredded  
lettuce, Cholula  
remoulade

## SLIDER BASKET

**5 Sliders** - American, swiss, grilled onions, au jus 14.95

## BURGERS & SANDWICHES

served with your choice of 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

## SANDWICHES

Add green chiles, cheese, or bacon to any sandwich for 1.50

### Nashville

#### Chicken Sandwich

Fried chicken filet tossed in  
Nashville hot honey sauce,  
sriracha mayo, coleslaw,  
pickles, and pickled onion.  
Add some heat with a side  
of chili garlic oil 14.95

### 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

### Chicken Sandwich

Chicken breast, bacon, avocado,  
jack, grilled onions 14.95

### Philly Cheesesteak

Shaved prime rib, grilled peppers  
and onions, provolone, on a  
hoagie roll 16.95

### Turkey Avocado

#### Tomato Melt

Smoked Turkey breast, avocado,  
tomato, jack cheese, served open  
face on Texas toast 13.95

### Shaved Prime Rib

#### French Dip

Served on a hoagie roll  
with au jus 16.95

### Warm Tuna Melt

Cheddar, your choice of bread 12.95

### The Don

Prosciutto, salami, pepperoni,  
ham, pepperoncini, mozzarella,  
lettuce, tomato, onion, Italian  
vinaigrette, on a hoagie roll 15.95

### Veggie Pita

Avocado, tomato, onion,  
cucumber, lettuce, red pepper  
hummus 13.95

### BLT

Traditional BLT, your  
choice of bread 13.95

## SOUP & SALAD

Add Protein Option for Salads 5.00 - Chicken, fried shrimp, or salmon

### Green Chili

Cup 4.95 Bowl 6.95

### French Onion

Cup 4.95 Bowl 6.95

### Soup O' Day

Cup 3.95 Bowl 5.95

### Colorado

#### Cobb Salad

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

Make it a Chef for 5.00

### Caesar Salad

Croutons, parmesan,  
romaine, Caesar 10.95

### Asian Salad

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

### Antipasto

Iceberg, prosciutto, salami,  
pepperoni, black olive,  
mushroom, onion, fresh  
mozzarella, pepperoncini,  
Italian vinaigrette 13.95

## ENTREES

### Grilled Ribeye Steak\*

Mashed potatoes,  
fresh vegetable 24.95

### Shrimp Scampi

Jumbo prawns, fettuccini, with  
garlic toast 19.95

### Fish & Chips

Deep fried battered cod served  
with fries and coleslaw 14.95

### Chicken Fried Steak

Mashed potatoes, vegetable,  
cream gravy 16.95

### Fresh Ahi Poke Bowl\*

Ahi, cucumber, fresh ginger,  
carrots, avocado, water chestnuts,  
wasabi peas, sesame seeds,  
rice noodles, fried wontons 16.95

Add Starter Salad 2.95

## BURGERS\*

Substitute any burger with a veggie patty for 2.00

Add green chiles, cheese, or bacon to any burger for 1.50

### Classic Burger\*

Lettuce, tomato, pickles  
and onion 13.95

### The Green Chili Slopper\*

Topped with green chili, tomato,  
jalapeño, cheddar, sour cream,  
served open face 15.95

### California Burger\*

Avocado, grilled ham, jack cheese,  
lettuce, tomato, pickles, onions,  
ranch dressing 15.95

### Bacon Cheddar Burger\*

Crisp bacon, lettuce, tomato, pickles,  
onions, cheddar 15.95

### Mushroom Swiss Burger\*

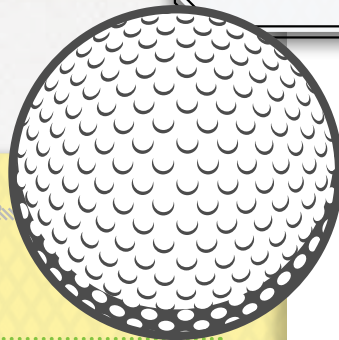
Fresh sautéed mushrooms, lettuce,  
tomato, pickles, onions, swiss 15.95

### Signature Patty Melt\*

Grilled onions, swiss on rye 14.95

### Patty's Fatty\*

Double patty, lettuce, tomato, pickles,  
onions, double cheddar 17.95



## DAILY SPECIAL

### MONDAY

#### Open Faced Beef

Shaved prime rib served  
open faced on Texas toast  
with mashed potatoes and  
brown gravy 14.95

### WEDNESDAY

#### All-You-Can-Eat

#### Snow Crab

Served with wild rice and  
drawn butter. Seasonal from  
October-May 57.99

### THURSDAY

#### Chicken Fried Chicken

Cream gravy, mashed potatoes,  
green beans 16.95

### FRIDAY

#### Lobster Roll

Connecticut style, brown  
butter poached lobster roll,  
choice of side 23.95

### SATURDAY

#### Prime Rib

12oz 21.95

Big Willy Cut 24oz 35.95

Prime rib, garlic mashed  
potatoes, side salad

### SUNDAY

#### BBQ

1/2 Rack 20.95 Full Rack 28.95

House smoked pork  
BBQ ribs, fries, slaw

\*Consuming raw or undercooked meat, 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!

## BEER

### DRAFT

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

### BOTTLE/CAN

<b>Budweiser</b> 5.50	<b>Mike's Hard Lemonade</b> 6.00
<b>Bud Light</b> 5.50	<b>Angry Orchard</b> 6.00
<b>Coors</b> 5.50	<b>Voodoo Ranger IPA</b> 6.00
<b>Coors Light</b> 5.50	<b>White Claw</b> 5.50
<b>Michelob Ultra</b> 5.50	<b>High Noon</b> 5.50
<b>Miller Light</b> 5.50	<b>Stella Artois</b> 6.00
<b>Blue Moon</b> 6.00	<b>Corona</b> 6.00
<b>Samuel Adams</b> 6.00	<b>Cutwater Transfusion</b> 6.50
<b>Heineken</b> 6.50	<b>Cutwater Margarita</b> 6.50
<b>Newcastle Brown</b> 6.00	
<b>Sam Adam's</b>	<b>Corona NA</b> 6.00
<b>NA Haze</b> 6.00	<b>Guinness NA</b> 7.00
<b>Bud Zero NA</b> 6.00	<b>Heineken 0.0 NA</b> 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

## DESSERTS

### House Made Bread Pudding

Whiskey butter glaze 7.00

### Cheesecake by Michele

Locally baked cheesecake - New York or Seasonal 9.00

### PJ Sundae

Vanilla ice cream, chocolate, caramel, candied pecans, whipped cream, sprinkles 8.00

### Carrot Cake

Traditional carrot cake 7.00

### French Silk Pie 7.00

### Apple Pie 7.00

Ala mode +2.00



**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** 6.00 / 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 (3874855)