

FEATURED WINES

HOUSE WINES

CANYON ROAD, CA | 5.50 GLASS | 20 BOTTLE
CHARDONNAY • PINOT GRIGIO • WHITE ZINFANDEL
CABERNET SAUVIGNON • MERLOT

SANGRIA MADRIA | 5 GLASS | 22 PITCHER
RED • WHITE

WHITE WINES

CHARDONNAY, KENDALL JACKSON VINTNER'S RESERVE
CA | 8 GLASS | 32 BOTTLE
BEAUTIFULLY INTEGRATED TROPICAL FLAVORS SUCH AS PINEAPPLE
& MANGO WITH A HINT OF OAK & VANILLA

CHARDONAY, WILLIAM HILL, CENTRAL COAST, CA | 26 BOTTLE
FLAVORS OF WHITE APPLE & CITRUS SUPPORTED BY LIGHT NOTES OF
TOASTED OAK

PINOT GRIGIO, ECCO DOMANI, DELLA VENZIE, ITALY | 24 BOTTLE
LIGHT CITRUS & DELICATE FLORAL AROMAS & A CRISP REFRESHING FINISH

SAUVIGNON BLANC, STARBOROUGH
MARLBOROUGH, NEW ZEALAND | 26 BOTTLE
GRAPEFRUIT & KIWI LAYERED OVER CITRUS FLAVORS, ENDS IN A CRISP,
CLEAN, MELON FINISH

REISLING, PRIMO AMORE, ITALY | 24 BOTTLE
FLAVORS OF FRESH APPLE, SWEET LEMON & CITRUS

MOSCATO, ZONIN REGIONS, ITALY | 24 BOTTLE
FRUITY SWEET MOSCATO WITH PEACH & TANGERINE FLAVORS WITH A
SPRITZY BACK BONE

SPARKLING WINES

KORBEL BRUT, CA | 8 SPLIT
THIS BOTTLE- FERMENTED CHAMPAGNE IS LIGHT TASTING & CRISP-
BALANCED MEDIUM-DRY FINISH

MARQUIS DE LA TOUR, FRANCE | 24 BOTTLE
DELICATE AROMA WITH FLORAL ASPECTS, WHILE TASTE IS CRISP & LIGHT
WITH MELON FLAVORS

RED WINES

PINOT NOIR, MIRASSOU, CA | 7 GLASS | 28 BOTTLE
CHERRY & STRAWBERRY FLAVORS WITH A VANILLA & OAK FINISH

PINOT NOIR, ECHELON, CA | 24 BOTTLE
RICH FLAVORS OF BLACK CURRANT & RASPBERRY WITH A HINT OF
EARTHINESS AT THE FINISH

SHIRAZ, MCWILLIAM'S HANWOOD ESTATE
AUSTRALIA | 24 BOTTLE
RHUBARB & BLACK CHERRY FLAVORS, LAYERS OF CHOCOLATE, VANILLA &
SPICE WITH OAK HINTS

MALBEC, DON MIGUEL GASCON
MENDOZA, ARGENTINA | 32 BOTTLE
ELEGANT & RICH IN TEXTURE, WITH FLAVORS & AROMAS OF DARK BERRIES
& A HINT OF MOCHA

MERLOT, RED ROCK, CA | 22 BOTTLE
SOFT BLUEBERRY & PLUM FLAVORS WITH A HINT OF VANILLA AT THE FINISH

CABERNET SAUVIGNON, LOUIS M. MARTINI
SONOMA, CA | 32 BOTTLE
FABULOUSLY SWEET AROMAS OF BLACK CURRANTS, LICORICE, & CEDAR

CABERNET SAUVIGNON, DARKHORSE
CA | 24 BOTTLE
FLAVORS OF BLACKBERRY & BLACK CHERRY
HINTS OF TABACCO,
BROWN SPICE & DARK CHOCOLATE

FEATURED DRINKS

DRAFT BEER

BUDWEISER • BUD LIGHT • MILLER LIGHT
COORS LIGHT

DOGFISH HEAD 60 MINUTE IPA • BELL'S SEASONAL
LAGUNITAS IPA • PORT CITY OPTIMAL WIT
SAM ADAMS BOSTON LAGER • SAM ADAMS SEASONAL
FAT TIRE • YUENGLING • STELLA
GUINNESS • SMITHWICK'S • BLUE MOON
ANGRY ORCHARD HARD CIDER (GLUTEN FREE)

BOTTLED BEER

BUDWEISER • BUD LIGHT • MILLER LIGHT
COORS LIGHT

CORONA • CORONA LIGHT
MICHELOB ULTRA • AMSTEL LIGHT • HEINEKEN
O'DOULES NON-ALCOHOLIC

OTHER BEVERAGES

COKE • DIET COKE • SPRITE
GINGERALE • LEMONADE
SODA WATER • TONIC WATER
PERRIER SPARKLING WATER
OLD DOMINION ROOT BEER
RASPBERRY LEMONADE
RASPBERRY TEA
TEA (SWEET OR UNSWEETENED)
COFFEE • HOT TEA
HOT CHOCOLATE

FEATURED DRINKS COCKTAILS

PJ's Classic Mojito \$8

Fresh mint & limes muddled with homemade mint infused simple syrup
with Rum topped off with a splash of soda water

Fresh Pineapple Mojito \$8.50

PJ's Margarita \$7

Classic, Mango, Raspberry or Strawberry
Mixed with Tequila, Tripe Sec, fresh squeezed limes
& our signature margarita mix.
Served frozen or on the rocks in a salt rimmed glass

Cherry Limeade Splash \$7

Cherry Vodka mixed with grenadine, fresh squeezed limes & sprite

Ice Pik \$7

Vodka, homemade sweetened tea & fresh squeezed lemons

Watermelon Star Burst \$7

Whipped Vodka, Watermelon Puckers, sweet & sour mix
topped with sprite

PJs Tropical Punch \$9

Bacardi sliver, Captain Morgan's spiced rum, Myer's Dark rum, Malibu Rum
& a blend of tropical juices

Mango Passion Fruit Madness \$7

Mango passion fruit vodka, orange juice, pineapple juice
& a splash of soda

Moscow Mule \$8

Vodka, ginger beer & fresh squeezed limes

Mint Julep \$9

Knob Creek bourbon, fresh mint, mint infused simple syrup
& a splash of soda

MARTINIS

Chocolatini \$9

Vanilla vodka, Baileys Irish Cream, Cream de coco served chilled
in a chocolate drizzled martini glass with a maraschino cherry

Absolute Lemon Drop Martini \$9

Absolute Citron and a splash of lemonade served chilled
in a sugared rim martini glass

Skidoos Sunrise Cosmo \$9

Orange vodka, Tripe Sec, fresh squeezed lime & a splash of cranberry juice
served chilled with a fresh orange slice

Raspberry Martini \$9

Raspberry vodka, tripe sec, raspberry puree and orange juice chilled

Pineapple Upside Down-tini \$9

Vanilla vodka, pineapple juice & grenadine float

Classic Manhattan \$9

Makers Mark, Sweet Vermouth & bitters

AFTER DINNER DESSERTS

Brownie Fudge Sundae \$5.95

Homemade warm double fudge Ghirardelli chocolate brownie topped with vanilla ice cream, drizzled with chocolate syrup & finished with whipped cream

Apple Tart \$5.95

Served with vanilla ice cream and topped with caramel sauce & whipped cream

Crème Brulee \$5.95

Homemade & topped with whipped cream

Chocolate Mousse \$4.95

Homemade & topped with whipped cream

Ice Cream \$3

Choice of vanilla or chocolate

Sherbert \$3

Please ask your server for the flavor of the day

Dessert of the Day

Please ask your server for details!

NOSEWARMERS

Irish Coffee \$8

Coffee with Jameson's Irish whiskey and Bailey's Irish Cream.
Topped with green dyed whipped cream.

Caribbean Coffee \$8

Coffee with Tia Maria, Kahlua, and a splash of raspberry liquor.
Topped with whipped cream.

Bailey's Mint Kiss \$8

Coffee with Bailey's Irish Cream, Goldshlager, and Ruple Minze.
Topped with whipped cream.

Snuggler \$8

Hot chocolate with Vanilla Vodka and Bailey's Irish Cream.
Topped with whipped cream.

HAPPY HOUR

MONDAY- FRIDAY
BAR AND PATIO AREA ONLY

Drink Specials 11-8PM

\$2.49 House Beers

\$2.99 House Liquor, House Wine and House Bottle Beers

\$4.99 Select Appetizers 4-8PM

Buffalo Wings, Spinach & Artichoke Dip, Nachos
Chicken Tenders, Calamari, Zucchini Sticks,
Tex Mex Eggrolls, Potato Skins,

\$5 Drink of the Day- All Day Every Day!