

FEATURED WINES

HOUSE WINES

CANYON ROAD, CA | 6 GLASS | 20 BOTTLE
CHARDONNAY • PINOT GRIGIO • WHITE ZINFANDEL
CABERNET SAUVIGNON • MERLOT

SANGRIA MADRIA | 6.50 GLASS | 24 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

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

SAUVIGNON BLANC, PROPHECY

MARLBOROUGH, NEW ZEALAND | 7 GLASS | 24 BOTTLE
GRAPEFRUIT & LIME WITH ORANGE AND GREEN APPLES

SPARKLING WINES

KORBEL BRUT, CA | 8 SPLIT

THIS BOTTLE- FERMENTED CHAMPAGNE IS LIGHT TASTING & CRISP-
BALANCED MEDIUM-DRY FINISH

MARQUIS DE LA TOUR, FRANCE | 28 BOTTLE

DELICATE AROMA WITH FLORAL ASPECTS, WHILE TASTE IS CRISP & LIGHT
WITH MELON FLAVORS

ZONIN PROSECCO ITALY | 7 SPLIT

DELICATE ALMOND NOTE THAT PAIRS WELL WITH ALL FOODS

ROSE WINE

PROVERB ROSE CA | 6 GLASS | 18 BOTTLE

DRY WITH RIPE CHERRY AND STRAWBERRY NOTES

RED WINES

PINOT NOIR, MIRASSOU, CA | 8 GLASS | 28 BOTTLE

CHERRY & STRAWBERRY FLAVORS WITH A VANILLA & OAK FINISH

PINOT NOIR, HARLOW RIDGE CA | 18 BOTTLE

RICH FLAVORS OF PLUM, BLACK CHERRY AND CEDAR WITH A HINT OF
CINNAMON AND A SOFT FINISH

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 | 8 GLASS | 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 | 8 GLASS | 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

SOLACE BREWING- PARTLY CLOUDY (VA BEER!) ABV 7.5

DEVIL'S BACKBONE- VIENNA LAGER (VA BEER!) ABV 5.2

DOGFISH HEAD- 60 MINUTE IPA ABV 6.0

LAGUNITAS IPA ABV 6.2

FOUNDERS BREWING- ALL DAY IPA ABV 4.7

PACIFICO ABV 4.5

SKIDOOS PILSNER BY EGGENBERG ABV 5.1

SAM ADAMS- BOSTON LAGER

SAM ADAMS- SEASONAL

YUENGLING

STELLA

GUINNESS

BLUE MOON

ANGRY ORCHARD (GLUTEN FREE)

BOTTLED BEER

BUDWEISER • BUD LIGHT • MILLER LIGHT
COORS LIGHT

CORONA • CORONA PREMIER

MICHELOB ULTRA • HEINEKEN

ST. PAULI GIRL (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

Cheesecake \$5.95

Topped with fresh berries and 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

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 Copa de Oro, Kahlua, and a splash of raspberry liquor.
Topped with whipped cream.

Bailey's Mint Kiss \$8

Coffee with Bailey's Irish Cream, Goldshlager, and Rumpel 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 Bottled Beers

\$3.99 Shooters

\$4.99 Bombs

\$5.99 Select Appetizers 4-8PM

Chicken Tenders (Buffalo or Plain), Spinach & Artichoke Dip,
Nachos, Zucchini Sticks, Calamari,
Tex Mex Eggrolls, Potato Skins

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