

# 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

DOGFISH HEAD 60 MINUTE IPA  
SOLACE SHE MADE ME (LOCAL VA PUMPKIN!)  
LAGUNITAS IPA  
BELL'S TWO HEARTED IPA  
DEVIL'S BACKBONE VIENNA LAGER (VA BEER!)  
SAM ADAMS BOSTON LAGER • SAM ADAMS SEASONAL  
FAT TIRE • YUENGLING • STELLA  
GUINNESS • BLUE MOON  
ANGRY ORCHARD (GLUTEN FREE)  
SKIDOOS LAGER BY FOUNDERS

## BOTTLED BEER

BUDWEISER • BUD LIGHT • MILLER LIGHT  
COORS LIGHT  
CORONA • CORONA LIGHT  
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

## **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 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!