



COCKTAILS

"ON THE ROCKS" \$8

- Knob Creek Old Fashioned
- Larios Gin "Aviation"
- Effen Cosmopolitan
- Cruzan Mai Tai
- Tres Generaciones Jalapeno Pineapple Margarita
- Hornitos Margarita

HOUSE COCKTAILS \$7

- Aperol Spritz
- Tito's Bloody Mary
- IW Harper's "Kentucky Mule"
- Jack & Ginger
- Corazón Paloma
- Patio Pounder—Skyy Watermelon, lemonade
- Cut Loose Juice—Rosé, orange liqueur, oj, grapefruit

CASA NOBLE 375MLS

- Blanco \$36
- Reposado \$42
- Anejo \$48
- Served w/ lime & salt

CIDER

- Ace Ginger Cider \$5
- Blake's "Flannel Mouth" Classic Cider \$5 can
- Blackthorn Dry Cider 16.9oz \$6 can

BEER

- PBR "Extra" Tallboy \$4 can
- Bud Lite \$5
- Corona Premier \$5
- Modelo Especial \$5
- Steigl Grapefruit Radler 16.9oz \$7 can
- Steigl Raspberry Radler 16.9oz \$7 can
- Palmia "Light Lemon" \$5 can
- New Belgium Fat Tire Belgian White \$5 can
- Brooklyn Lager \$5
- Joseph James "Weize Guy" Hefeweizen \$5 can
- Anchor Steam \$5
- Bells "Two Hearted" Ale \$5 can
- Pizza Port "Swami" IPA 16oz \$6 can
- Sierra Nevada "Hoppy Anniversary" IPA \$5
- Sierra Nevada "Tropical Torpedo" IPA \$5 can
- 21st Amendment "Blood Orange" IPA \$5 can
- Tenaya Creek "Bonanza Brown" Ale \$5 can
- Founders "Dirty Bastard" Scotch Ale \$5
- Lovelady "Paleo Porter" \$5 can
- Guinness Stout 14.9oz \$6 can
- Belching Beaver "Peanut Butter" Stout \$6 can
- North Coast "Old Rasputin" Imperial Stout \$6

WINE & CHAMPAGNE



BY THE GLASS

Caposaldo Prosecco, Valdobbiadene <i>Italy NV</i>	\$8 gls / \$29
Charles Smith "Kung Fu Girl" Riesling <i>Washington</i>	\$8 gls / \$29
King Estate "Domaine" Pinot Gris <i>Oregon</i>	\$8 gls / \$29
Simi Sauvignon Blanc <i>Sonoma County</i>	\$8 gls / \$29
Annabella Chardonnay <i>Napa</i>	\$9 gls / \$33
Chateau Minuty Rosé <i>France</i>	\$9 gls / \$33
Parducci "Small Lot" Pinot Noir <i>Mendocino County</i>	\$9 gls / \$33
Baron Fini Merlot, Trentino <i>Italy</i>	\$9 gls / \$33
Barossa Valley Estate "GSM" Grenache/Syrah/Mouvedre <i>Australia</i>	\$8 gls / \$29
Rodney Strong Cabernet Sauvignon <i>Sonoma County</i>	\$11 gls / \$41

CHAMPAGNE

Don Simon Cava Brut <i>Spain</i>	\$22
Freixenet Cordon Rosado Brut Cava <i>Spain</i>	\$25
Schramsberg "Mirabelle" Brut Rosé <i>North Coast</i>	\$45

WHITES

Villa Sandi Pinot Grigio, delle Venezie <i>Italy 2017</i>	\$22
I Magredi Sauvignon Blanc, Friuli <i>Italy 2017</i>	\$30

Kunde "Magnolia Lane" Sauvignon Blanc <i>Sonoma Valley 2019</i>	\$30
Martin Ray Chardonnay <i>Sonoma Coast 2017</i>	1/2 bottle / \$18
Taken "Complicated" Chardonnay <i>Sonoma Coast 2016</i>	\$28
Stags' Leap Chardonnay <i>Napa 2018</i>	\$48
Rombauer Chardonnay <i>Carneros 2018</i>	\$52

REDS

Martin Ray Pinot Noir <i>Sonoma Coast 2016</i>	(1/2 bottle) \$21
La Follette Pinot Noir <i>North Coast 2016</i>	\$39
Arista Pinot Noir <i>Russian River Valley 2013</i>	\$59
Wilson Winery Zinfandel <i>Sonoma 2015</i>	\$42
Michael-David "Earthquake" Zinfandel <i>Lodi 2016</i>	\$45
Rombauer Zinfandel <i>California 2018</i>	\$49
Black Cabra Malbec <i>Argentina 2017</i>	\$24
Tapiz "Alta Collection" Malbec <i>Mendoza, Arg. 2017</i>	\$42
Michael-David "Earthquake" Cabernet Sauvignon <i>Lodi 2016</i>	\$45
Stags' Leap Cabernet Sauvignon <i>Napa 2016</i>	\$69
Santa Ema "Rivalta" Carménère Blend Cachapoal Valley <i>Chile 2007</i>	\$75



STARTERS

Giant Meatball \$11.95
Pepperoni sauce, table bread

1 lb Jumbo Chicken Wings \$11.95
Apricot sambal glaze, desert heat dry spice or hot 'n wet - served with ranch dressing

Loaded Mac -N- Cheese \$9.95
Slow roast pork*, slaw, green onion
**Sub jalapeño cauliflower for a vegetarian option*

Mini Burgers - 3 or 6 \$9.95/16.95
Cheese, pickle, brioche bun, fried onions

Creamy Crab Soup \$9.95
Lump crab meat, served with garlic toast

Blackened Shrimp & Grits \$12.95
Sharp cheddar grits, white wine butter sauce

Roasted Jalapeño Cauliflower \$8.95
Orange cumin marinade, roasted red pepper, with an apricot sambal glaze

Crazy Feta \$8.95
Roasted jalapeño, olive oil drizzle, green onion, kalamata olives, crispy cracker bread

Table Bread \$2.95
Pizza bread w/ garlic butter and zesty tomato sauce

SPECIALTY BEVS

Fiji Water 500ml / 1 L \$2.75 / 4.95

Perrier Water 330ml \$1.95

Red Bull REG & SF \$3.25

Lavazza Espresso \$2.25

Cappuccino / Café Latte \$2.75

Café Mocha \$2.95

SALADS

Apple Pecan Salad \$9.95
Baby greens, red onion, blue cheese, candied pecans, balsamic vinaigrette

Caesar Salad \$9.95
Shaved Parmesan, garlic croutons

Greek Salad \$10.95
Feta, kalamatas, red onion, grape tomato, red bell, scallions, creamy oregano vinaigrette

Fried Chicken Cobb Salad \$13.95
Mixed greens, bacon, avocado, cheddar, tomato, red onion, black pepper ranch

ADD CHICKEN \$5 | SALMON \$8 | SHRIMP \$6

SAMMICHES

Battle Born \$13.95
Slow roast pork, jalapeño bacon, sharp cheddar, house slaw, pickled onion, sliced brioche

Prime Rib Dip \$13.95
Thinly sliced roasted prime rib, horseradish dijon cream, fontina cheese, steak roll

Mini Meatball Sub \$13.95
Zesty tomato sauce, Parmesan, fresh mozzarella

Bistro Burger \$13.95
Tomato bacon jam, sharp cheddar, red onion, pickle, smoky BBQ sauce, potato bun

Caliente Burger \$13.95
Seasoned patty w/ jalapeño & cheese, topped with grilled onion & avocado, chili mayo, potato bun

Spicy Chicken \$12.95
Crispy fried chicken tenders, pepper jack, pickles, slaw, chili mayo, potato bun



PIZZAS

Cheese	\$10.95 / \$16.95
Mozzarella, zesty tomato sauce	
Pepperoni	\$12.95 / \$19.95
Roasted cremini mushroom, mozzarella, ZTS	
Sausage & Onion	\$12.95 / \$19.95
Roasted tomato, ricotta, mozzarella, ZTS	
Spicy Meatball	\$13.95 / \$20.95
Red onion, chili flake, mozzarella, ZTS	
The Italian	\$13.95 / \$20.95
Soppressata, garlic salami, mozzarella, ZTS, marinated tomato, arugula, Parmesan	
Proscuitto & Fig	\$13.95 / \$20.95
Ricotta, mozzarella, arugula, black pepper honey	
Fresh Mozzarella	\$11.95 / \$17.95
Italian tomato puree, roma tomato, basil	
Chicken Pesto	\$12.95 / \$19.95
Pesto sauce, mozzarella, kalamata olive, red onion	
"The Fire"	\$12.95 / \$19.95
Chipotle puree, roasted garlic, ZTS, roasted cauliflower, red pepper, red onion, basil, evoo	
Beyond Good	\$14.95 / \$21.95
Beyond plant based spicy italian sausage, garlic puree, ZTS, mozzarella, spinach, cremini mushroom	

ADD TOPPINGS

\$1.25 SM | \$2.25 LG

Arugula, Bacon, Basil, Cauliflower, Creminis, Chicken, Sausage, Jalapeno, Kalamatas, Roma Tomato, Marinated Tomato, Roasted Tomato, Meatballs, Pepperoni, Proscuitto, Red Onion, Spanish Onion, Roasted Red Pepper, Ricotta, Garlic Salami, Sopressata, Spinach

Beyond Sausage \$2.50 SM | \$4.50 LG

Gluten Free Crust 10" \$4.00

MAINS

Baby Back Ribs	\$19.95
Smoky spiced rum BBQ sauce, fries, house slaw	
Seared Salmon	\$19.95
Cheddar grits, sautéed spinach, Tabasco herb butter	
Blackened Chicken Breast	\$16.95
Mashed potato, chicken jus, pickled red onion	
Spaghetti & Giant Meatball	\$16.95
Zesty tomato sauce, Parmesan, garlic toast	
Rigatoni Bolognese	\$16.95
Sausage, beef, peas, shaved Parmesan, garlic toast	
Chicken Pesto Pasta	\$16.95
Roasted tomato, red onion, Parmesan, garlic toast	
Creamy Garlic Prawns	\$19.95
Linguine, grape tomato, garlic toast	

DESSERTS

Chocolate Chip Bread Pudding	\$7.95
Caramel rum banana	
Cheesecake	\$7.95
Grand Marnier berries	
Butter Cake	\$7.95
Strawberries & cream	

SIDES

French Fries	\$3.95
Black Pepper Mashed Potatoes	\$4.95
Mac -N- Cheese	\$4.95
Cheddar Grits	\$4.95
Sautéed Spinach	\$4.95



HAPPY HOUR

MONDAY-FRIDAY 3:30 - 6:30 PM

CHARLES SMITH WINES \$6

"Kung Fu Girl" Riesling, Evergreen Vineyard
Ancient Lakes of Columbia Valley

"Eve" Chardonnay
Washington

"Band of Roses" Rosé
Washington

"The Velvet Devil" Merlot
Washington

BEERS & CIDERS \$3

PBR "Select" Tallboys

Ace Ginger Cider, CA

Blackthorn Dry Cider, Ireland

21st Amendment "Sparkale" Rosé Ale, CA

Palmia Light Lemon Lager, WI

Full Sail "Sesión" Mexican Lager, OR

Fat Tire Belgium White, CO

Pyramid "Outburst" Citrus IPA, WA

Sierra Nevada "Hoppy Anniversary" IPA, CA

Hangar 24 "Iconic" Double IPA, CA

SPIRITED OFFERINGS \$5

Blueberry Bomb

Palmia Lemon Lager, Skyy Blueberry shot

Patio Pounder

Skyy Watermelon Vodka, lemonade

Cut Loose Juice

Rosé wine, orange liqueur, orange & ruby red grapefruit juices, mint syrup

FUN BITES \$6

El Centro "Dog"

Bacon wrapped, jalapeño relish, chipotle créma, queso fresco w/ fire fries

Mini Meatballs

Pepperoni sauce, garlic toast

Fire Fries Fully Dressed

Black pepper ranch, bacon, green onions, shredded cheddar

Crispy Chicken Tenders

Black garlic salt, togarashi mayo, scallions

The Pizza Roll

Pepperoni, salami, sopressata, red onion, jalapeño, mozzarella, zesty tomato sauce

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Open Mon-Fri 11am, Sat-Sun 10am / Closed Sun-Thurs 10pm, Fri-Sat 11pm

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BRUNCH FEATURES

Cornflake Crusted French Toast **\$10.95**

Madagascar vanilla bourbon cream cheese icing, blueberry compote, "The Sugarman" VT Maple Syrup

Brunch Pizza **\$13.95**

Herbed ricotta, sharp cheddar, sausage, potato, Spanish onion, soft scrambled egg, chipotle cream

Breakfast Skillet **\$13.95**

3 eggs any style, thick cut bacon, pork sausage patty, brunch potatoes, garlic toast

Chicken Enchilada Fritatta **\$13.95**

Corn tortilla, Spanish onion, red pepper, pepper jack cheese, chipotle cream, cilantro, brunch potatoes

Spinach & Feta Fritatta **\$13.95**

green onion, oregano, basil pesto, brunch potatoes

Hangover Burger **\$14.95**

Jalapeño bacon, cheddar, sunny side egg, romaine, pico de gallo, bloody Mary mayo, brunch potatoes

Ultimate Breakfast Sammich **\$13.95**

Sausage patty, jalapeño bacon, pepper jack, cheddar, scrambled egg, fried egg, potato bun, brunch potatoes

FREE FLOWING BRUNCH

Reopening Special

\$10 per person

Mimosas

Featuring Don Simon Cava
Orange, Ruby Red Grapefruit or Peach

Wine Selections

Villa Sandi Pinot Grigio, Veneto
Maria Carlotta Rosé, Tuscany
Black Caba Cabernet Sauvignon, Argentina

Craft Beer Selections

Palmia Light Lemon Lager, WI
21st Amendment "Sparkale" Rosé Ale, CA
St. Feuillien Saison Dry Hopped, Belgium
Full Sail "Sesión" Mexican Lager, OR
Fat Tire Belgium White Ale, CO
Pyramid "Outburst" Citrus IPA, WA
Sierra Nevada "Hoppy Anniversary" IPA, CA
Hangar 24 "Iconic" Double IPA, CA

Cider Selections

Ace Ginger Cider, CA
Blackthorn Dry Cider, Ireland