



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

\$15 per person

with food purchase

Mimosas

Orange, Ruby Red Grapefruit, Guava or Peach

Wine Selections

St Huberts "The Stag" Chardonnay, North Coast

Triennes "Mediterranée" Rosé, Provence

Fabre Montmayou Malbec "Reserva", Argentina

Craft Beer Selections

Ommegang "Rosé" Hibiscus Cider, NY

Wyders "Reposado" Pear Cider, VT

Palmia Light Lemon Lager, WI

Anchor Brewing "California Lager", CA

Santa Monica "Beach Wit" White Ale, CA

Sierra Nevada Pale Ale, CA

Pyramid "Outburst" Citrus IPA, WA

Sierra Nevada "Hoppy Anniversary" IPA, CA



HAPPY HOUR

MONDAY-FRIDAY 3:30 - 6:30 PM

WINES

\$5

St Huberts "The Stag" Chardonnay
North Coast, CA

Triennes "Méditerranée" Rosé
Provence, France

Fabre Montmayou "Reserva" Malbec
Mendoza, Argentina

BEERS

\$3

Ommegang "Rosé" Hibiscus Cider, NY

Wyder's "Reposado" Pear Cider, VT

PBR "Select" Tallboys

Palmia Light Lemon Lager, WI

Anchor Brewing California Lager, CA

Santa Monica "Beach Wit" White Ale, CA

Sierra Nevada Pale Ale, CA

Pyramid "Outburst" Citrus IPA, CA

Sierra Nevada "Hoppy Anniversary" 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

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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WINE & CHAMPAGNE



BY THE GLASS

Fratelli Cosmo Prosecco DOC (1/2 btl) <i>Veneto, Italy NV</i>	\$9 gls / \$17
Ca di Alte Pinot Grigio <i>Venezie, Italy</i>	\$8 gls / \$29
Maricos "The Ned" Sauvignon Blanc <i>Marlborough, New Zealand</i>	\$8 gls / \$29
St Huberts "The Stag" Chardonnay <i>North Coast, CA</i>	\$8 gls / \$29
Triennes "Méditerranée" Rosé <i>Provence, France</i>	\$8 gls / \$29
Stonewood Pinot Noir <i>California</i>	\$8 gls / \$29
Ghibello Chianti <i>Firenze, Italy</i>	\$8 gls / \$29
Fabre Montmayou Malbec Reserva <i>Mendoza, Argentina</i>	\$8 gls / \$29
Annabella Red Blend (Cab/Zin) <i>California</i>	\$10 gls / \$37

CHAMPAGNE

Perrier Jouët Grand Brut <i>Epernay, France</i>	1/2 bottle \$36
Barons de Rothschild Brut <i>Reims, France</i>	\$65
Schramsberg "Mirabelle" Brut Rosé <i>North Coast</i>	\$45

WHITES

Fantinel "Borgo Tesis" Pinot Grigio <i>Friuli, Italy 2017</i>	\$29
William Hill Sauvignon Blanc <i>Napa Valley 2017</i>	\$30
Joel Gott Sauvignon Blanc <i>California 2019</i>	\$30

Charles Smith "Eve" Chardonnay <i>Washington 2017</i>	\$30
Miura "Islero" Chardonnay <i>Napa Valley 2017</i>	\$42
Stags' Leap Chardonnay <i>Napa 2018</i>	\$48
Domaine Della "Ritchie Vyd" Chardonnay <i>Russian River Valley, California 2015</i>	\$59

REDS

La Follette Pinot Noir <i>North Coast 2016</i>	\$36
Caraccioli "Escolle Vineyard" Pinot Noir <i>Santa Lucia Highlands, California 2016</i>	\$55
Stonewood Merlot <i>California</i>	\$28
Wilson Winery Zinfandel <i>Sonoma 2015</i>	\$42
Michael-David "Earthquake" Zinfandel <i>Lodi 2016</i>	\$45
Ionis "Ater" Primitivo <i>Puglia, Italy 2014</i>	\$39
Ancient Oaks "Pagnano Vyd." Zinfandel <i>Russian River Valley 2016</i>	\$39
Black Cabra Malbec <i>Argentina 2017</i>	\$24
Michel Roland "Clos de Los Siete" Malbec Blend <i>Uco Valley, Mendoza, Argentina 2015</i>	\$42
Mark Ryan Winery "Dead Horse" Cabernet Sauvignon - <i>Red Mtn, WA 2017</i>	1/2 bottle \$30
Annabella Cabernet Sauvignon <i>Napa Valley 2018</i>	\$42



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
- Room 101 Gin & "Indian" Tonic
- Elijah Craig'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

- Blake's "Flannel Mouth" Classic Dry Cider \$5 can
- Blake's "Saint Chéri" Bourbon Barrel Aged Cherry \$5 can
- Wyder's "Reposado" Pear Cider \$5

BEER

- PBR "Extra" Tallboy\$4 can
- Bud Lite\$5
- Corona Premier\$5
- Modelo Especial 24oz "Raider Edition"\$9 can
- Palmia "Light Lemon"..... \$5 can
- CraftHaus "Silver State" Blonde Ale\$5 can
- Einstök Icelandic White Ale\$6 can
- New Glory "Daydream Ethos" Hoppy Pilsner 16oz\$8 can
- Mother Earth "Cali Creamin' Creamsicle" Ale .\$.6 can
- Boneyard "Incredible Pulp" Blood Orange Pale Ale\$6 can
- Bells "Two Hearted" Ale\$5 can
- Cigar City "Guayabera" Citra Pale Ale\$6 can
- Sierra Nevada "Tropical Torpedo" IPA\$5 can
- Pizza Port "Swami" IPA 16oz\$7 can
- Able Baker "Atomic Duck" IPA 16oz\$8 can
- Beachwood "Citraholic" IPA 16oz\$8 can
- Beachwood "Amalgamator" IPA 16oz.....\$8 can
- Offshoot "Relax" Hazy IPA 16oz\$8 can
- Beer Zombie "Hopshow 2" Double Hazy IPA 16OZ ...\$9 can
- Tenaya Creek "Bonanza Brown" Ale\$5 can
- Founders "Backwoods Bastard" Bourbon Barrel Aged Scotch Ale\$8
- Lovelady "Paleo Porter"\$5 can
- Guinness Stout 14.9oz\$6 can
- Lead Dog "Peanut Butter" Stout 16oz\$8 can
- North Coast "Old Rasputin" Imperial Stout\$6



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 \$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

Spicy Chicken \$13.95
Crispy fried chicken tenders, pepper jack, pickles, slaw, togarashi mayo, potato bun

*Consuming raw- or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of foodborne illness

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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, mozz, 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, Sub Vegan Cheese
Beyond Sausage \$2.50 SM | \$4.50 LG
Gluten Free Crust 10" \$4.00

MAINS

Braised Beef Short Ribs	\$22.95
Mashed potato, brussels sprouts w/ bacon & blue cheese, short rib gravy	
Seared Salmon	\$19.95
Cheddar grits, sautéed spinach, tabasco herb butter	
Pork Osso Bucco	\$17.95
Mashed potato, bacon spinach, sherry cremini cream sauce	
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, fresh cream	
Cheesecake	\$7.95
Blueberry compote, fresh cream	
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