

Presentation to Shareholders

June 2022

Safe Harbor

Certain statements in the preceding paragraphs and all other statements that are not purely historical constitute "forward-looking" statements for purposes of the Securities Act of 1933 and the Securities Exchange Act of 1934, as amended, and are intended to be covered by the safe harbors created thereby. Such statements include, but are not limited to, those regarding expected comparable restaurant sales and margins, total potential domestic capacity, the success of various sales-building and productivity initiatives, future guest traffic trends, on and off-premise sales trends, construction cost savings initiatives and the number and timing of new restaurants expected to be opened in future periods. These "forward-looking" statements involve known and unknown risks, uncertainties and other factors which may cause actual results to be materially different from those projected or anticipated. Factors that might cause such differences include, but are not limited to: (i) the effect of the COVID-19 pandemic on our restaurant sales and operations, labor and staffing, customer traffic, our supply chain and the ability of our suppliers to continue to timely deliver food and other supplies necessary for the operation of our restaurants, the ability to manage costs and reduce expenditures and the availability of additional financing, (ii) our ability to manage new restaurant openings, (iii) construction delays, (iv) labor shortages, (v) increases in minimum wage and other employment related costs, including compliance with the Patient Protection and Affordable Care Act and minimum salary requirements for exempt team members, (vi) the effect of credit and equity market disruptions on our ability to finance our continued expansion on acceptable terms, (vii) food quality and health concerns and the effect of negative publicity about us, our restaurants, other restaurants, or others across the food supply chain, due to food borne illness or other reasons, whether or not accurate, (viii) factors that impact California, Texas and Florida, where a substantial number of our restaurants are located, (ix) restaurant and brewery industry competition, (x) impact of certain brewing business considerations, including without limitation, dependence upon suppliers, third party contractors and distributors, and related hazards, (xi) consumer spending trends in general for casual dining occasions, (xii) potential uninsured losses and liabilities due to limitations on insurance coverage, (xiii) fluctuating commodity costs and availability of food in general and certain raw materials related to the brewing of our craft beers and energy requirements, (xiv) trademark and service-mark risks, (xv) government regulations and licensing costs, (xvi) beer and liquor regulations, (xvii) loss of key personnel, (xviii) inability to secure acceptable sites, (xix) legal proceedings, (xx) other general economic and regulatory conditions and requirements, (xxi) the success of our key sales-building and related operational initiatives, (xxii) any failure of our information technology or security breaches with respect to our electronic systems and data, and (xxiii) numerous other matters discussed in the Company's filings with the Securities and Exchange Commission, including its recent reports on Forms 10-K, 10-Q and 8-K. The "forward-looking" statements contained in this presentation are based on current assumptions and expectations, and BJ's Restaurants, Inc. undertakes no obligation to update or alter its "forward-looking" statements whether as a result of new information, future events or otherwise.

For further information, please contact Tom Houdek of BJ's Restaurants, Inc. at (714) 500-2400 or JCIR at (212) 835-8500 or at bjri@jcir.com.

BJ's Restaurants Overview

214 restaurants in 29 states

- Large-format restaurants (7,000 to 10,000 sq. ft.)
- 3 restaurants opened so far in 2022 with another 5 planned to open in the second half
- Potential for 425 restaurants

Our restaurants feature:

- Broad, diversified menu for any dining occasion
- Signature menu items including deep dish pizza, craft beer and our famous "pizookie" dessert
- Contemporary, high quality, "casual plus" positioning in lively, high energy environment

Our restaurants generate:

- Industry-leading average unit volumes approaching $6 million annualized (Q1'22 exit run-rate)
- Industry-leading guest traffic
- Per person average spend of $19 (2021)

MISSION

To redefine the American Brewhouse by crafting experiences that energize the senses and leave you smiling



Note: Restaurant count as of 6/8/2022.

Why Guests Choose BJ's

BREADTH OF APPEAL






STRONG VALUE PROPOSITION







RELEVANT FOOD, DRINKS & ATMOSPHERE







UNMATCHED EXECUTION

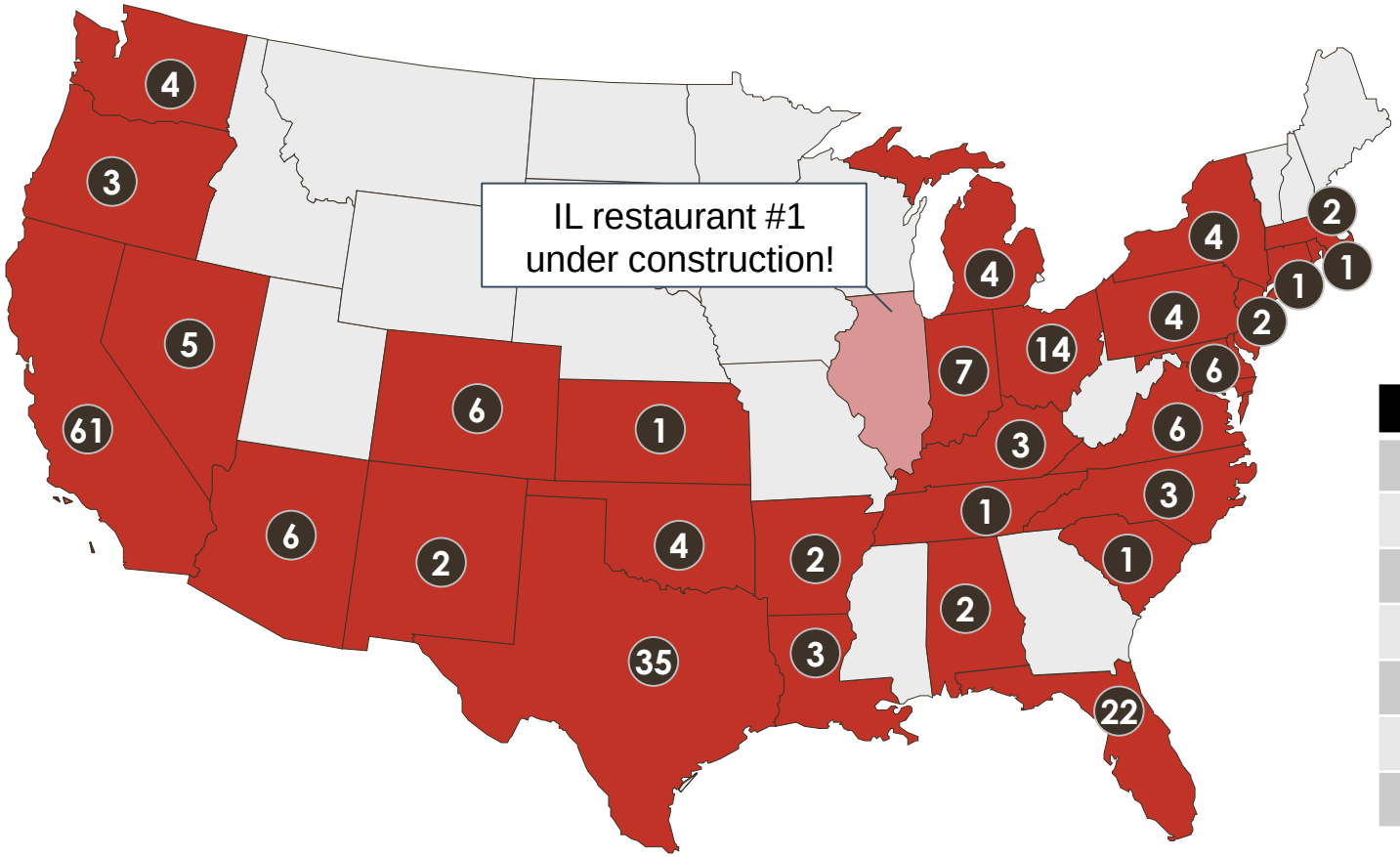






Opportunity for 425+ Domestic Locations; Just Getting Started in the Northeast & Midwest

- Currently 214 restaurants in 29 states, or approximately half of the identified potential locations
- 2022 Target: 8 New Restaurants (3 opened as of June 8, 2022)



Where BJ's is Expanding

2019	2020-21	YTD'22
CO	IN	MA
CT	MA	NC
IN	MI	TX
MI	OH	
NJ		
OH		
OK		

Road to $2 Billion Driven by Five Key Strategic Pillars

Serve Memorable Brewhouse Experiences

CRAFT a People-First Hospitality Culture

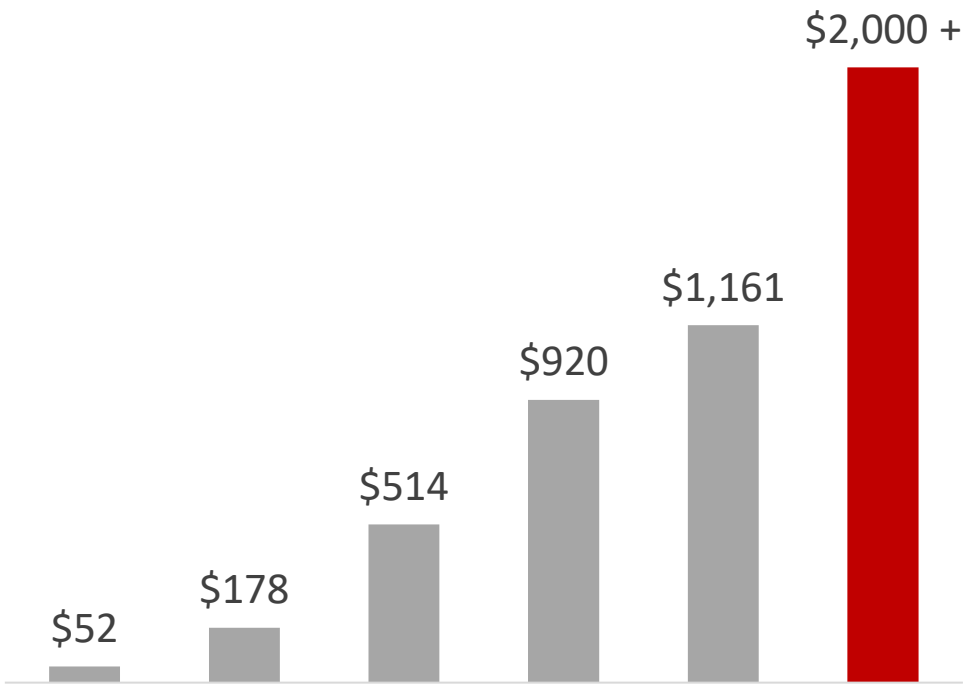
Build a Large, Profitable Best-In-Class Off Premise Experience

Accelerate Restaurant Growth & New Sales Channels

Build a Better Guest and Team Member Experience Through the Joy of Technology

Sales

($M except WSA)



	2000	2005	2010	2015	2019
Restaurants	29	44	103	172	208
WSA ($ 000s)	$37	$86	$102	$108	$109

Near-Term Challenges and Opportunities

Consumer Trends	• Consumers feeling inflation pressure • Wage growth appears to be helping mitigate sting from inflation • Demand for experiences such as dining out remaining stable so far
Sales - On Premise	• Traffic down from pre-pandemic levels but slowly recovering • Lunch remains most impacted daypart with business still reopening • Late Night recovering with improved staffing and hours added back
Sales - Off Premise	• Delivery and takeout remaining more than 2x pre-pandemic levels • Focused on maintaining and growing from current sales levels • Catering viewed as an area for meaningful growth
Food Cost Inflation	• Record high food inflation continues, further exacerbated by Ukraine • Menu pricing in June and more in near-term to help mitigate impact • Grocery inflation outpacing restaurant inflation
Labor Availability	• Hourly staffing levels slowly and steadily improving • 5% to 10% system remains with staffing challenges impacting sales • Training and overtime costs remain elevated



THANK YOU