

Soups

cup - 6 bowl - 8 qt/32 oz - 15

Black Bean
New England Style Clam Chowder

Appetizers

Guacamole and chips and salsa ...8 Calamari...10
Buffalo Chicken Wings...8 Double order +3
Chips and salsa...3
Onion Rings ...4 Org. Chicken Liver Paté...8
Giant Shrimp cocktail (2 colossal shrimp)...12

Salads

Garden Salad 7
Caesar Salad 7
Greek Salad 15
Avocado Shrimp & Crab Salad 16
Cobb Salad (see lunch specials)
Add Grilled Salmon... 10 Add Chicken Breast... 5

Pasta

Lasagne, fresh mozzarella, grilled veggies 14
Eggplant Parmesan on Spaghetti 14
Spaghetti & Meat Balls 14
Fettuccine Trifolati (creamy mushroom trio parmesan sauce) 17
Fettuccine Trifolati with grilled chicken breast 21
Spaghetti Marinara 11

Gluten free pasta available +2

Sandwiches (choose sides a la cart)

BLT ... 9 add avocado +1
Turkey Club Classic ... 13 add green chile +1
Reuben ... 12 Italian MeatBall Sub ... 11
Steak Sandwich on Sub ... 14
BBQ Brisket on Sub ... 11
Veggie on Focaccia ... 11
Grilled Cheese & Tomato ... 7 Add green chile +1
1/2 sandwich with soup or salad ... 11 **GF bread +1.00**

**Steak San and Club not available as 1/2 sandwich*

SIDES FOR SANDWICHES & BURGERS A LA CARTE:

Garlic Mashed potatoes 4 Cole Slaw 3 Onion Rings 4
French Fries 4 Sautéed spinach 4 Veggies 4 Side Salad 4
Tzadziki 4 Green Chile 2

Consumer Advisory: Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions

Joe Burgers

Our burgers are made with local grass-finished Beef, LaMont's Bison & Shepherd's Certified Organic Lamb

Compared to grain-finished feed-lot meat, grass-finished meat has 4 times more vitamin E, 5 times more CLA, an anti-cancer compound, 3 times more omega-3s and twice the beta carotene. It's lower in calories and saturated fat. Not only are you getting the best burger meat anywhere, but it can be said here's a burger that's truly good for you!

Served on a fine Fano toasted brioche bun with lettuce, tomato and onion. (Gluten-free bun +1)

Triple B Burger

Bleu cheese, Bacon and **BBQ** sauce on fresh ground local **Beef** 12

Green Chile Cheese Buffalo Burger

Joe's Best Seller!

Fresh ground **NM Bison** topped with sharp cheddar and NM green chile 14

Green Chile Cheese Beef Burger

Fresh ground local **Beef** topped with sharp cheddar and NM green chile 12

Hawaiian Burger

Fresh ground local **Beef** topped with grilled pineapple, ham and teriyaki sauce 12

Greek Lamb Burger

Fresh ground **NM Certified Organic Lamb** with Tucumcari feta, chopped calamata olives. Served with tzadziki 15

Pizza Burger

Fresh ground **local Beef** topped with grilled pepperoni, pizza sauce and our own housemade fresh mozzarella 12

Mushroom Burger (Vegetarian)

A trio of Portabello, Shiitake and Oyster mushrooms sautéed with garlic and olive oil topped with melted parmesan 11

Beef Burger *local grass fed and finished* 10

Buffalo Burger *NM grass fed and finished* 13

Lamb Burger *NM Certified Organic grass finished* 14

Choose your favorite toppings:

blue cheese, Tucumcari feta, bacon, sautéed mushrooms, avocado, green chile, grilled onions, provolone, cheddar, Swiss cheese & house-made fresh mozzarella @ 1

Entrées served with choice of two sides

Atlantic Salmon Filet 19
Chopped Beef Steak 16
Chopped Buffalo Steak 19
Chopped Lamb Steak 21
1/2 Rack Of Lamb 21
Full Rack of Lamb 29
Herb Grilled **ORGANIC** Chicken 17
House smoked BBQ Brisket 16
Roast Duck Dinner, usually Thursday dinner
Prime Rib Dinner, Fridays

Sides (a la carte)

Mashed potatoes 4	Cole Slaw 3
Onion Rings 4	Green Chile 2
French Fries 4	Sautéed spinach 4
Vegetables du Jour 4	Side Salad 4
Tadziki 4	

Desserts

Our desserts and truffles are made in house fresh daily. They vary from day to day but include: triple berry peach pie, choc Swiss buttercream cake (GF), banana cream pie, chocolate mousse pie, cheese cake, bread pudding, cream puffs, a selection of **Gluten Free** desserts, chocolate eclairs, and our hand-made french chocolate truffles. Prices range from 2.25 - 9

Whole Desserts (24 hour advance order)

Whole pecan or fruit pies
Gluten free desserts
Banana or Coconut Cream
Whole fruit pie made with **local organic** fruits
Whole Chocolate Mousse Pie
Joe's Chocolate Truffles
Carrot Cake Chocolate Layer Cake
Petite Fours and finger dessert trays - priced to order
Birthday cakes - baked and priced to order

[all prices are subject to change without notice]

Pizza thin crust NY style

Plain Cheese	10" 9. (small)	16" 15. (X-Large)
Giovanni – Montrachet goat cheese, roasted red peppers, roasted garlic cloves and fresh oregano	10" 16.	16" 29.
Greek – Feta cheese, calamata olives, sun-dried tomatoes, garlic, cucumbers & oregano	10" 15.	16" 27.
Veggie - mushroom, tomato, spinach, green pepper, zucchini, onion and garlic	10" 14.	16" 26.
Deluxe – pepperoni, sausage, mushrooms, onions, green peppers, black olives, tomatoes	10" 15.	16" 27.
Three-Mushroom - shiitake, oyster and portabello mushrooms sauteed with garlic cloves, reggiano cheese	10" 15.	16" 27.

GLUTEN FREE PIZZA AVAILABLE IN 10" SIZE +1.50
ALL PIZZAS ARE MADE WITH OUR OWN HOUSE MADE FRESH MOZZARELLA, MADE MANY TIMES A DAY . CRUST MADE DAILY WITH NM ORGANIC FLOUR.

Build your own Pizza

All your favorite toppings plus these premium and extraordinary toppings:

- Mushrooms •onions •green peppers •NM green chile •black olives •pineapple •jalapenos •tomatoes •cucumbers •roasted garlic
Add to a small @ 1. Add to an X-Large @ 2.
- Roasted red peppers •Tucumcari feta •sundried tomatoes •pesto •sausage •pine nuts •calamata olives •bleu cheese •pepperoni •ham •caramelized red onions •artichoke hearts •extra-mozz •spinach •smoked bacon
Add to a small @ 2. Add to an X-Large @ 4.
- House-smoked salmon •goat cheese •natural chicken breast •fresh NM grass-finished ground beef or buffalo
Add to a small @ 3. Add to an X-Large @ 7.

The Red Room is perfect for special events and parties large and small.

Breakfast Menu 7:30am-11am daily

On Sunday, Brunch is served from 9:00am - 2:30pm with additional dishes

Joe's Scramble eggs scrambled with Mushrooms, onions, peppers, cheese, potatoes, sausage, ham & bacon	11
MorningGlory Muffin high protein, gluten free, delicious!	5
Breakfast Burrito Eggs, potatoes, cheese, red or green Add bacon, ham or homemade sausage	10 +2
French Toast 3 slices with syrup & butter Add bacon, ham or homemade sausage	8 +2
Granola Add fresh fruit	4 +3
Blue Corn Pinon Pancakes , stack of 5 Santa Fe's own	8
2 Eggs any style , potatoes and toast Add bacon, ham or homemade sausage	9 +2
Bagel and Schmea Toasted Wolf's bagel with cream cheese	6
Breakfast Enchilada Corn tortillas layered with scrambled eggs and cheese then topped with chile and an over easy egg. Add bacon, ham or homemade sausage	10 +2
Huevos Rancheros with red or green chile Add bacon, ham or homemade sausage	10 +2
Steak and Eggs , lean & juicy 6 oz. flatiron steak 2 eggs, home fries and toast	17
3 Egg Omelets served with home fries and toast Western: cheddar, ham, onions and green peppers Garden: Joe's home made fresh mozzarella, veggies Cheese: Swiss, provolone, cheddar or mozzarella	12 12 12
Quiche du Jour with home fries	10
M.E.H.A. - English Muffin, Egg, Ham, Avocado	7
Cowboy Jack - 2 eggs, 2 slices bacon, 2 blue corn pinon pancakes and potatoes	11
Light Breakfast Combo* 1 egg, 1 slice bacon or homemade sausage or ham, 1 piece of toast, potatoes and Ohori's organic coffee	9



*Locally Sourced
European Influenced
And Utterly Delicious
AMERICAN COMFORT FOOD*

Breakfast, Lunch, Dinner, Sunday Brunch & Catered Events

What distinguishes Joe's is our passion for a local and sustainable food supply. Well over 50% of our food budget is allocated to local foods. Check out our local farm and ranch partners in our newsletter, "DiJa Know"

**Gluten Free Menu Available
Daily Specials - for Lunch and Dinner**

*2801 Rodeo Road at Zia, Santa Fe, NM
505-471-3800 www.JoesDining.com
OPEN DAILY 7:30AM - 9PM*

"celebrating and serving local farm foods since 2002"