

## 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 ... 14 add green chile +1  
Reuben ... 13 Italian MeatBall Sub 12  
Steak Sandwich on Sub ... 15 Tuna Sal 9  
BBQ Brisket on Sub ... 12  
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 5 Cole Slaw 3 Onion Rings 5  
French Fries 5 Sautéed spinach 5 Veggies 5 Side Salad 4  
Tzadziki 5 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 12

*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 22  
Full Rack of Lamb 32  
Herb Grilled ORGANIC Chicken 18  
House smoked BBQ Brisket 16  
Roast Duck Dinner, usually Thursday dinner  
Prime Rib Dinner, Fridays

## Sides (a la carte)

Mashed potatoes	5	Cole Slaw	3
Onion Rings	5	Green Chile	2
French Fries	5	Sautéed spinach	5
Vegetables du Jour	5	Side Salad	4
Tadziki	5		

## 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

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

<b>Joe's Scramble</b> eggs scrambled with Mushrooms, onions, peppers, cheese, potatoes, sausage, ham & bacon	11
<b>MorningGlory Muffin</b> high protein, gluten free, delicious!	5
<b>Breakfast Burrito</b> Eggs, potatoes, cheese, red or green Add bacon, ham or homemade sausage	10 +2
<b>French Toast</b> 3 slices with syrup & butter Add bacon, ham or homemade sausage	8 +2
<b>Granola</b> Add fresh fruit	4 +3
<b>Blue Corn Pinon Pancakes</b> , stack of 5 Santa Fe's own	8
<b>2 Eggs any style</b> , potatoes and toast Add bacon, ham or homemade sausage	9 +2
<b>Bagel and Schmea</b> Toasted Wolf's bagel with cream cheese	6
<b>Breakfast Enchilada</b> 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
<b>Huevos Rancheros</b> with red or green chile Add bacon, ham or homemade sausage	10 +2
<b>Steak and Eggs</b> , lean & juicy 6 oz. flatiron steak 2 eggs, home fries and toast	17
<b>3 Egg Omelets</b> served with home fries and toast <i>Western:</i> cheddar, ham, onions and green peppers <i>Garden:</i> Joe's home made fresh mozzarella, veggies <i>Cheese:</i> Swiss, provolone, cheddar or mozzarella	12 12 12
<b>Quiche du Jour</b> with home fries	10
<b>M.E.H.A.</b> - English Muffin, Egg, Ham, Avocado	7
<b>Cowboy Jack</b> - 2 eggs, 2 slices bacon, 2 blue corn pinon pancakes and potatoes	12
<b>Light Breakfast Combo*</b> 1 egg, 1 slice bacon or homemade sausage or ham, 1 piece of toast, potatoes and Oho'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](http://www.JoesDining.com)  
 OPEN DAILY 7:30AM - 9PM

*"celebrating and serving local farm foods since 2002"*