

Joe's

dining

*Locally Sourced
European Influenced
American Comfort Food*

Who is Joe?

Joe is everyman. He is you, he is me, he is the guy next door, the gal next door. He is Jose, Giuseppe, Joseph, and all female renditions of the name.

Joe is the common thread among us and yet he is one of a kind. He is friendly, unpretentious, straightforward with quietly discriminating tastes. Joe has a robust sense of humor - he loves to laugh, even at himself. He loves good food, good drink and good company. Welcome to Joe's! (sn/joe 2002)

*Cash, MC and Visa accepted
20% gratuity added to parties of 6 or more
24% gratuity added to parties of 10 or more requesting separate checks*

www.joesdining.com

Soups & Small Plates

Black Bean Soup

Hearty, all vegetarian with a hint of Chimayo red chile, sour cream swirl. A long time favorite 6 / 8

New England Clam Chowder Joe's cream style, with potatoes and bacon 6 / 8

Soup du Jour 6 / 8

Calamari crisp calamari with chipotle aioli and orange dipping sauces 10

Chips & Salsa Freshly made corn chips w/ salsa 3

Guacamole & Chips Freshly made corn chips with house made guacamole and salsa 8

Onion Rings Beer battered and deep fried 5

Shrimp Cocktail Two huge, jumbo, gigantic Black Tiger Shrimp 12

Chicken Liver Paté organic chicken livers, touch of brandy, onion marmalade and cornichons 8

Buffalo Wings Spicy chicken wings with carrots and celery with hot sauce & blue cheese dressing for dipping 8

▶ double order of wings +3

Salads

dressings: Italian, Bleu Cheese, Ranch, Thousand Islands or Roasted Tomato Balsamic Vinaigrette

Garden Salad or Caesar Salad 7

Avocado filled with Shrimp & Blue Crab with greens with roasted tomato vinaigrette 16

Greek Salad

Tucumcari feta, calamatas, tomato, onion, garlic & cucumber on baby greens, Italian dressing 15

▶ **Add Grilled Atlantic Salmon** to any salad 10

▶ **Add Grilled Natural Chicken Breast** to salad 5

▶ **Add a Jumbo Tiger Shrimp** to anything 6

Pasta

Eggplant Parmesan

Tender rice flour dusted & fried eggplant layered with Joe's fresh mozzarella, served over spaghetti and topped with marinara sauce 14

Fettuccine Trifolati

A trio of gourmet mushrooms (shiitake, portabello & oyster) sautéed with garlic and parsley in a cream sauce topped with shaved Reggiano 17

▶ Add mesquite grilled natural chicken breast +4

Spaghetti Marinara

A light savory tomato sauce with basil and olive oil and topped with shredded Parmesan 11

Spaghetti and Meatballs

Marinara sauce and meat balls 14

Lasagne (vegetable)

Ricotta, fresh mozzarella, bechamel sauce and assorted mesquite roasted vegetables baked and topped with marinara sauce 14

Gluten free pasta available +2

please allow a little additional preparation time

Late Breakfast 11am - 2pm

(from 7:30am - 11am see our main Breakfast Menu)

Eggs are from cage-free chickens, hormone and antibiotic free.

Two Eggs any style with home fries, toast & jam 9

Add breakfast meat: hickory smoked bacon or ham or house made sausage +2

Steak and 2 Eggs any style with home fries and toast, 6 oz lean flat iron steak 17

Breakfast Burrito smothered and plated

Eggs, red potatoes, cheese, red or green chile 10

Add bacon, ham or homemade sausage +2

Huevos Rancheros

with red or green chile sauce 10

Add bacon, ham or sausage +2

Quiche of the Day European style, made fresh daily and served with salad greens 12

[all prices are subject to change without notice]
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

On Line Menu

Entrées

From Joe's Mesquite Open Fire Grill Served with your choice of two sides

Open fire grilling requires special attention.
The thickness of the meat and how you wish it done
will determine time of preparation.

Atlantic Salmon Filet

Grilled to your liking topped with Joe's herb butter
20

Chopped Steaks

Locally grown, grass-fed-and-finished Beef,
Bison & organic Lamb,
cooked to your liking, smothered with grilled
mushrooms and onions. Choose from:

- Beef — 17
- Buffalo — 20
- Lamb, certified organic — 22

½ Rack of Lamb*

Grass-fed-and-finished fresh New Zealand Lamb
roasted gently over the open fire grill. 22

Full Rack* 34

* Allow about 30 minutes preparation time. Worth
every minute!

Organic Herb Grilled Chicken

Mary's organic non-GMO pastured raised
boneless chicken marinated in olive oil, 5-color
peppercorns and herbs 19

From the Smoker:

Joe's Now-Famous House-Smoked BBQ Brisket Plate

Whole fresh brisket is rubbed and cured with our secret
spice rub, smoked and cooked slowly overnight, sliced
and served with BBQ sauce and your choice of 2 sides 16

Sides (à la carte)

- Cole Slaw 3
- Side Salad 4
- French Fries 5
- Beer-Battered Onion Rings 5
- Vegetables du Jour 5 (sauteed in ghee)
- Organic Spinach Sautéed in Olive Oil & garlic 5
- Garlic Mashed Potatoes 5
- Green Chile (Bueno's NM non-GMO) 2

Pizza

- Our crust is made daily with locally grown organic Sangre de Cristo flour. We use no additives, preservatives or stabilizers.
- We use **only** our own house made fresh mozzarella (fiore di latte). We make it right here several times a day.

Plain Cheese

SMALL 10" = 6 slices **X-Large 16" = 12 slices**

all our pizzas are made with Joe's fresh mozzarella
(fiore di latte) made right here several times a day
Small 9 X-Large 15

Build your own Pizza ...

with regular toppings, premium toppings and
extraordinary toppings listed below.

REGULAR TOPPINGS:

- mushrooms • onions • green peppers • NM green chile
 - tomatoes • black olives • pineapple • jalapenos • roasted garlic
- Add to a small @ 1. Add to an X-Large @ 2.

PREMIUM TOPPINGS:

- Roasted red peppers • Tucumcari feta • extra fresh mozz
 - sundried tomatoes • pepperoni • ham • pine nuts • calamata
 - olives • pesto • bleu cheese • spinach • caramelized red
 - onions • sausage • smoked bacon • artichoke hearts
- Add to a small @ 2. Add to an X-Large @ 4.

EXTRAORDINARY TOPPINGS:

- 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.

Deluxe – pepperoni, sausage, mushrooms, green
peppers, onions, black olives and tomatoes
Small 15 X-Large 27

Three Mushroom - portobello, shiitake and oyster
mushrooms sauteed in olive oil with garlic
Small 15 X-Large 27

Giovanni – Montrachet goat cheese, roasted red peppers
and roasted whole garlic cloves
Small 16 X-Large 29

Greek — Tucumcari feta cheese, calamata olives,
sun-dried tomatoes, garlic, cucumbers and oregano
Small 15 X-Large 27

Veggie – mushroom, tomato, spinach, green peppers,
zucchini, onion and garlic
Small 14 X-Large 26

• *Gluten free? Ask for the 10" GF crust - add \$1.50*

Sandwiches

on Fano whole wheat, sourdough, rye or sub or Joe's focaccia. *Gluten-free bread +1*

Bacon Lettuce and Tomato - Crisp strips of hickory smoked bacon, sliced tomato and lettuce with mayonnaise on toasted sourdough 10 great with avocado +1

Grilled Cheese and Tomato - Melted sharp cheddar and tomato slices on sourdough 7 Add green chile +1

Turkey Club Classic - Triple decker toasted sourdough, crispy hickory smoked bacon, sliced turkey breast, lettuce, tomato and mayonnaise 15 Add green chile +1

Reuben Sandwich - Hot, tender thick-sliced corned beef, Swiss cheese and sauerkraut with Russian dressing on swirled rye bread 14

Steak Sandwich - Lean 6oz. flat iron steak grilled to order with Joe's herb butter on a toasted sub 16

BBQ Beef Brisket - House smoked, over-night slow roasted brisket with tangy BBQ sauce on toasted sub 12

Italian Meatball Sub - Five meatballs smothered with marinara sauce and melted provolone on toasted sub 12

Tuna Salad - Celery, onions and mayonnaise with lettuce & tomato on your choice of bread 10

Veggie on Focaccia - Artichoke hearts, roasted red bell peppers, pesto, lettuce & tomato, and your choice of Swiss, goat, cheddar, provolone or our own fresh mozzarella 11

1/2 Sandwich with Soup or Salad* Choose from BLT, Reuben, Beef Brisket, Tuna Salad, Veggie on Focaccia, Italian Meatball or Grilled Cheese 11

**Please note: Turkey Club Classic and Steak Sandwich are not offered in 1/2 sandwich portion*

Sides for Burgers and Sandwiches

Ghee Stir-fried Vegetable du Jour 5	French Fries 5
Beer-battered Onion Rings 5	Side Salad 4
Olive Oil Sautéed Organic Spinach 5	Cole Slaw 3
Yukon Gold Mashed Potatoes 5	

Joe Burgers

made with local grass-fed-and-finished Beef from BerryBeef, La Mont's Bison or Certified Organic Lamb from Shepherd's Lamb

Compared to grain-finished feed-lot meat, grass-finished meat is raised without growth hormones or antibiotics, 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 we contend it'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***

Build it with your favorites:

Grass fed-and-finished Beef Burger 10

La Mont's Buffalo Burger 13

Shepherd's Organic Lamb Burger 14

Choose your toppings:

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

Triple B Burger - Beef burger topped with Bleu cheese, Bacon and BBQ sauce 12

Greek Lamb Burger - Certified Organic Shepherd's Lamb from Chama Valley with Tucumcari feta, chopped calamata olives 15

Green Chile Cheese Buffalo Burger

Joe's best seller!

La Mont's Bison, Bueno non-GMO green chile and sharp cheddar 14

Oyster Burger - fried Oyster on Beef with Cajun Remoulade, Raddish Sprouts and pickled Peppers 14

Mushroom Burger (Vegetarian) A trio of Portabello, Shiitake and Oyster mushrooms sautéed with garlic and olive oil topped with melted parmesan 12