**Soups**

**Black Bean Soup**

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

**Chicken, Vegetable and Ginger**

Made with Mary’s organic Chicken 6/8

**Soup du Jour** 6/8

changes daily and reflects the season

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**Small Plates**

**Calamari**

Crisp calamari with chipotle aioli and citrus 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

**Fried Oysters**

Lightly battered, flash fried and served with a tangy Cajun Remoulade 8

**Buffalo Wings**

Spicy chicken wings with carrot and celery with hot sauce & blue cheese dressing for dipping 1/2 lb 8 1 lb 12

**Texas Twinkies**

Two bacon wrapped Jalapenos stuffed with House Brisket and Joe’s fresh Mozzarella 8

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**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 grilled natural chicken breast 4

**Spaghetti Marinara**

A light savory tomato sauce with basil and olive oil and topped with freshly grated Reggiano 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

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**Salads**

Dressings made in house with olive oil: Italian, Roasted Tomato Balsamic Vinaigrette & Caesar. Made with Mayonnaise: Bleu Cheese, Ranch & Thousand Islands.

**Garden Salad**

Mixed organic greens, romaine, carrots, onions, tomato and Susan’s sunflower sprouts with choice of dressing 7

**Caesar Salad**

Crisp Romaine tossed with our zesty Caesar dressing, topped with croutons and freshly grated Reggiano 8

**Avocado filled with Shrimp & Blue Crab**

With greens with roasted tomato vinaigrette 16

**Greek Salad**

Tucumcari feta, calamata olives, tomato, onion, garlic & cucumber on baby greens with Italian dressing 15

> Add Grilled Scottish Salmon to any salad 12
> Add Grilled Natural Chicken Breast to any salad 6
> Add Giant Jumbo Tiger Shrimp to any salad 6
> Add Grass-finished Beef pattie to any salad 6
> Add Buffalo pattie to any salad 7
> Add Organic Lamb pattie to any salad 8
> Add 3-Meatballs to any salad 4
Entrées

From Joe's 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.

Chopped Steaks
Locally grown, grass-fed-and-finished cooked to your liking, smothered with grilled mushrooms and onions & gravy. Choose from:
- Lamb, certified organic 23
- Buffalo, Beck & Bulow 22
- Berry Beef, certified “Where Food Comes From” 18

½ Rack of Lamb*
Grass-fed-and-finished fresh New Zealand Lamb roasted gently over the open fire grill. 26

Full Rack* 38
* 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 21

Rib-Eye Steak
Grilled to your liking, 8 oz certified aged Angus topped with crispy onion 29

Scottish “Loch Duart” Salmon Filet
Grilled to your liking and topped w/ Joe’s herb butter 22

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, served with BBQ sauce and your choice of 2 sides 18

Sides (à la carte)
- Cole Slaw 3
- 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 homemade 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
- Sun-dried 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 sautéed 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 8 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 15

Steak Sandwich - Lean 6oz. flat iron steak grilled to order with Joe’s herb butter on a toasted sub 17

BBQ Beef Brisket - House smoked, over-night slow roasted brisket with tangy BBQ sauce on toasted sub 14

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 12

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

Sides for Burgers and Sandwiches

Ghee Stir-fired Vegetable du Jour 6
Beer-battered Onion Rings 5 French Fries 5
Olive Oil Sautéed Organic Spinach 5 Side Salad 4
Yukon Gold Mashed Potatoes 5 Cole Slaw 3

Joe Burgers

made with local grass-fed-and-finished 
Beef from BerryBeef, NM-Best 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

Buffalo (Bison) 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!
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 Portobello, Shiitake and Oyster mushrooms sautéed with garlic and olive oil topped with melted parmesan 14