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

Black Bean Soup
Hearty, 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

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 carrots and celery with hot sauce & blue cheese dressing for dipping 1/2 lb 8 1 lb +4

Texas Twinkies
Two Bacon wrapped Jalapenos stuffed with House Brisket and Joe's fresh Mozzarella 8

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

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 16
  • Add Grilled Scottish Salmon to any salad 13
  • Add Grilled Natural Chicken Breast to any salad 7
  • Add Giant Jumbo Tiger Shrimp to any salad 6
  • Add Grass-finished Beef patty to any salad 7
    • Add Buffalo patty to any salad 8
  • Add Organic Lamb patty to any salad 9
    • Add 3-Meatballs to any salad 4
# Sandwiches

- **Bacon Lettuce and Tomato** - Crisp strips of hickory smoked bacon, sliced tomato and lettuce with mayonnaise on toasted sourdough 10  |  
- **Grilled Cheese and Tomato** - Melted sharp cheddar and tomato slices on sourdough 8  |  
- **Turkey Club Classic** - Triple decker toasted sourdough, crispy hickory smoked bacon, sliced turkey breast, lettuce, tomato and mayonnaise 15  |  
- **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 19  |  
- **BBQ Beef Brisket** - House smoked, over-night slow roasted brisket with tangy BBQ sauce on toasted sub 15  |  
- **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

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# Joe Burgers

- **Build it with your favorites:**  
  - Grass fed-and-finished Beef Burger 11  
  - Buffalo (Bison) Burger 14  
  - Shepherd's Organic Lamb Burger 15  

### Choose your toppings:
- Blue cheese, Tucumcari feta, bacon, sautéed mushrooms, avocado, green chile, grilled onions, provolone, cheddar, Swiss cheese & house-made fresh mozzarella @ 1

### Prices:
- **Triple B Burger** - Beef burger topped with Bleu cheese, Bacon and BBQ sauce 13
- **Greek Lamb Burger** - Certified Organic Shepherd's Lamb from Chama Valley with Tucumcari feta, chopped calamata olives 16
- **Green Chile Cheese Buffalo Burger** - Joe's best seller!
  - Bison, Bueno non-GMO green chile and sharp cheddar 15
- **Oyster Burger** - fried Oyster on Beef with Cajun Remoulade, Raddish Sprouts and pickled Peppers 15
- **Mushroom Burger (Vegetarian)** - A trio of Portobello, Shiitake and Oyster mushrooms sautéed with garlic and olive oil topped with melted parmesan 15

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# Sides for Burgers and Sandwiches

- Ghee Stir-fried Vegetable du Jour 5  
- Beer-battered Onion Rings 5  
- Olive Oil Sautéed Organic Spinach 5  
- Yukon Gold Mashed Potatoes 5

- French Fries 5  
- Side Salad 4  
- Cole Slaw 3
**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 24
- Buffalo, Beck & Bulow 23
- BerryBeef, certified “Where Food Comes From” 19

**1/2 Rack of Lamb***
Grass-fed-and-finished fresh New Zealand Lamb roasted gently over the open fire grill. 27

**Full Rack*** 39
* 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

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**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 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*

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**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 19

**Sides (à la carte)**

- Cole Slaw 3
- Side Salad 4
- French Fries 5
- Rice Pilaf 4
- 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