

Soups

cup - 6 bowl - 8 quart - 15
 Black Bean
 Chicken (organic), Vegetable and Ginger
 Ask about our Soup of the Day

Appetizers

Guacamole and chips and salsa ...8
 Calamari...10
 Buffalo Chicken Wings w/ CruDeTe, Ranch & Hot sc.
 reg order 1/2 lb 8, Double order +4
 Chips and salsa...3
 Onion Rings ...5
 Giant Shrimp cocktail (2 colossal shrimp)...12
 Fried Oysters with Cajun Remoulade ...8

Salads

Garden Salad 7
 Caesar Salad 8
 Greek Salad 16
 Avocado Shrimp & Crab Salad 16
 Cobb Salad (see lunch specials)
Add to any Salad or Pasta Dish Chicken Breast... + 7
Grilled Salmon... + 13, Giant Shrimp + 6

Pasta

Lasagne, fresh mozzarella, grilled veggies 14
 Eggplant Parmesan on Spaghetti 14
 Spaghetti & Meat Balls 14
 Fettuccine Trifolati (creamy mushroom trio parmesan sauce) 17
 Spaghetti Marinara 11
Gluten free pasta available +2

Sandwiches (choose sides a la cart)

BLT ... 10 add avocado +1
 Turkey Club Classic ... 15 add green chile +1
 Italian MeatBall Sub...12
 Steak Sandwich on Sub ... 15 Tuna Sal...10
 BBQ Brisket on Sub ... 15 Veggie on Focaccia ... 11
 Grilled Cheese & Tomato ... 8 Add green chile +1
 1/2 sandwich with soup or salad ... 12
 GF bread +1.00
**Steak San and Club not available as 1/2 sandwich*

Joe Burgers

*Our burgers are made with local grass-finished
 Beef from BerryBeef and Shepherd's Lamb
 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)*

Beef Burger local grass fed and finished 11

Lamb Burger Certified Organic grass finished 15

Choose your favorite toppings:

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

Triple B Burger

Beef Burger with Bleu cheese, Bacon and BBQ sauce 13

Green Chile Cheese Burger

Joe's Best Seller!

Grass-finished Beef topped with sharp cheddar
 and NM green chile 12

Greek Lamb Burger

Fresh ground NM Certified Organic Lamb with
 Tucumcari feta & chopped calamata olives. 16

Mushroom Burger (Vegetarian)

A trio of Portabello, Shiitake and Oyster mushrooms sautéed
 with garlic and olive oil topped with melted parmesan 14

[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

Entrées served with choice of two sides

Atlantic Salmon Filet 22
 Chopped Steak with onions, mushroom and gravy
 BerryBeef 19, Organic Lamb 24
 1/2 Rack Of Lamb 27
 Full Rack of Lamb 39
 Herb Grilled ORGANIC Chicken 21
 House smoked BBQ Brisket 19
 Rib-Eye Steak 8 oz w/ fried Onions 29

Tuesday, Spagetti Bolognese
 Wednesday, Meatloaf
 Thursday, Roast Duck Dinner
 Friday lunch, Fish & Chips
 Friday dinner, Prime Rib Dinner
 Saturday, Breakfast until 2 pm
 Sunday Brunch starting 9am - 2:30

Sides (a la carte)

Mashed potato 5 Cole Slaw 3 Onion Rings 5
 Green Chile 2 French Fries 5 Sautéed spinach 5
 Vegetables du Jour 5 Rice Pilaf 4 Side Salad 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 - 10

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
 Birthday cakes, Petite Fours and finger dessert trays
 - baked and priced to order

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

favorite toppings : small + 1, x-Large + 2.

- Mushrooms •onions •green peppers •NM green chile
- black olives •pineapple •jalapenos •tomatoes
- cucumbers •roasted garlic

premium: small + 2, x-Large + 4.

- Roasted red peppers •Tucumcari feta •sundried tomatoes
- pesto •sausage •calamata olives •bleu cheese
- pepperoni •ham •caramelized red onions
- artichoke hearts •extra-mozz •spinach •bacon

extra ordinary : small + 3, x-Large + 7.

- House-smoked salmon •goat cheese •chicken breast
- fresh NM grass-finished ground beef or lamb

The Red Room is perfect for special events and parties large and small.
Call us about all the possibilities! 471-3800

Breakfast Menu 8:00am-11am daily

On Sunday, Brunch is served from 9:00am - 2:30pm with additional dishes we use organic egg from Organic Valley

MorningGlory Muffin	5
high protein, gluten free, delicious!	
Blue Corn Pinon Pancakes	8
Santa Fe's own, stack of 4	
Breakfast Burrito	11
Eggs, potatoes, cheese, red or green	
Add bacon, ham or homemade sausage	+2
French Toast 3 slices with syrup & butter	9
Add bacon, ham or homemade sausage	+2
Granola	4
Add fresh fruit	+3
Joe's Scramble eggs scrambled with	12
Mushrooms, onions, peppers, cheese, potatoes, sausage, ham & bacon	
2 Eggs any style , potatoes and toast	11
Add bacon, ham or homemade sausage	+2
Bagel and Schmeear	7
Toasted bagel with whipped cream cheese	
Breakfast Enchilada	11
Corn tortillas layered with scrambled eggs and cheese then topped with chile and an over easy egg. Add bacon, ham or sausage	+2
Huevos Rancheros with red or green chile	11
Add bacon, ham or homemade sausage	+2
Steak and Eggs , lean & juicy	15
flatiron steak 2 eggs, home fries and toast	
3 Egg Omelets with home fries and toast	12
<i>Western:</i> cheddar, ham, onions and green peppers	
<i>Garden:</i> home made fresh mozzarella, veggies	
<i>Cheese:</i> Swiss, provolone, cheddar or mozzarella	
Quiche du Jour served with salad greens	14
M.E.H.A. - English Muffin, Egg, Ham, Avocado	8
Cowboy Jack - 2 eggs, 2 slices bacon,	13
2 blue corn pinon pancakes and potatoes	
Light Breakfast Combo*	9
1 egg, 1 slice bacon or homemade sausage or ham, 1 piece of toast, potatoes and Ohori's organic coffee *(coupons are not valid on this item)	



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

**Breakfast, Lunch, Dinner,
 Sunday Brunch & Cated 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 9:00AM - 8:00PM

"celebrating and serving local farm foods since 2002"