

## Soups

### Black Bean Soup

Vegetarian, 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 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

BerryBeef, 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 • 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

## 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 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-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 Berry Beef, 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  
Portabello, Shiitake and Oyster mushrooms sautéed with  
garlic and olive oil topped with melted parmesan 14