

# 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*

*consuming raw or undercooked food may increase your risk for food born illness*

*listening to only one side of an issue may increase your risk for tunnel vision*

*health inspection report available at*

*[www.joesdining.com](http://www.joesdining.com)*



11am - closing

## Soups

### Chicken, Vegetable and Ginger

Made with Mary's organic Chicken 6 / 9

### Soup du Jour 6 / 9

changes daily and reflects the season

## Small Plates

### Calamari

Crisp calamari with chipotle aioli and citrus dipping sauces 14

### Chips & Salsa

Freshly made corn chips w/ salsa 6

### Guacamole & Chips

Freshly made corn chips with house made guacamole and salsa 9

### Onion Rings

Beer battered and deep fried 6

### Smoked Salmon

Thinly sliced house smoked Scottish Salmon garnished with capers, onions and horseradish cream 16

### Fried Oysters

Lightly battered, flash fried and served with a tangy Cajun Remoulade 11

### Buffalo Wings

Spicy chicken wings with carrots and celery, hot sauce & blue cheese dressing for dipping  
1/2 lb 9 1 lb +5

### Chicken Liver Pate

Organic Chicken livers & onion marmalade 10

## Pasta

### Eggplant Parmesan

Tender rice flour dusted & fried eggplant layered with Joe's fresh mozzarella, served over spaghetti and topped with marinara sauce 15

### Fettuccine Trifolati

A trio of gourmet mushrooms (shiitake, portabello & oyster) sautéed with garlic and parsley in a cream sauce topped with shaved Reggiano 16  
No mushrooms Alfredo style 13  
▶ Add grilled natural chicken breast +7

### Spaghetti Marinara

A light savory tomato sauce with basil and olive oil and topped with freshly grated Reggiano Parmesan 12

### Spaghetti and Meatballs

Marinara sauce and meat balls 16

### 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 18

### Greek Salad

Tucumcari feta, calamata olives, tomato, onion, garlic & cucumber on baby greens with Italian dressing 17

- ▶ Add Grilled Scottish Salmon to any salad 14
- ▶ Add Grilled Natural Chicken Breast to any salad 7
- ▶ Add Grass-finished Beef pattie to any salad 7
- ▶ Add Organic Lamb pattie to any salad 9
- ▶ Add Flat Iron Steak to any salad 7
- ▶ Add 3-Meatballs to any salad 4



Ham - closing

## 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.*

### Organic Herb Grilled Chicken

Mary's organic non-GMO pastured raised boneless 1/2 chicken marinated in olive oil, 5-color peppercorns and herbs 25

### Chopped Steaks

Locally grown, grass-fed-and-finished cooked to your liking, smothered with grilled mushrooms and onions & gravy. Choose from:  
Lamb, certified organic 25  
Beef from Mesa Meats 19

### 1/2 Rack of Lamb\*

Grass-fed-and-finished fresh New Zealand Lamb roasted gently over the open fire grill. 29

### Full Rack\* 39

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

### Liver & Onions

Grass-finished, caramelized onions and gravy 18

### Scottish Salmon Filet

We buy fresh whole salmon and grill it to your liking, topped w/Joe's herb butter 27

#### *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 4
- Side Salad 5
- French Fries 6
- Rice Pilaf 4
- Beer-Battered Onion Rings 6
- Vegetables du Jour 5 (sautéed in ghee)
- Organic Spinach Sautéed in Olive Oil & garlic 6
- Roasted Garlic Mashed Yukon Gold 5
- Green Chile (Bueno's NM non-GMO) 2

## Pizza

- Our crust is made with organic flour, water, salt, olive oil, yeast and sugar. The dough is fermented for 3 days before hand-stretching.
- We use **only** our own house made fresh mozzarella (fiore di latte). We make it right here daily.

### 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 11    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 @ 1.5    Add to an X-Large @ 3.

#### PREMIUM TOPPINGS:

- Roasted red peppers • Tucumcari feta • extra fresh mozz
  - sundried tomatoes • pepperoni • ham • calamata olives • pesto • bleu cheese • spinach • caramelized red onions • sausage • smoked bacon • artichoke hearts
- Add to a small @ 3.    Add to an X-Large @ 5.

#### EXTRAORDINARY TOPPINGS:

- house-smoked salmon • goat cheese • natural chicken breast
  - fresh NM grass-finished ground beef or lamb
- Add to a small @ 4.    Add to an X-Large @ 9.

**Deluxe** – pepperoni, sausage, mushrooms, green peppers, onions, black olives and tomatoes  
Small 18    X-Large 29

**Three Mushroom** - portobello, shiitake and oyster mushrooms sautéed in olive oil with garlic  
Small 18    X-Large 29

**Giovanni** – Montrachet goat cheese, roasted red peppers and roasted whole garlic cloves  
Small 18    X-Large 29

**Greek** — Tucumcari feta cheese, calamata olives, sun-dried tomatoes, garlic, cucumbers and oregano  
Small 18    X-Large 29

**Veggie** – mushroom, tomato, spinach, green peppers, zucchini, onion and garlic  
Small 18    X-Large 29

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



11am - close

## 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 11 great with avocado +1.5

**Grilled Cheese and Tomato** - Melted sharp cheddar and tomato slices on sourdough 10 Add green chile +1.5

**Club Classic** - Triple decker toasted sourdough, crispy hickory smoked bacon, sliced roasted chicken breast, lettuce, tomato and mayonnaise 17 Add green chile +1.5

**Steak Sandwich** - Lean flat iron steak grilled to order with Joe's herb butter on a toasted sub 18

**BBQ Beef Brisket** - House smoked, over-night slow roasted brisket with tangy BBQ sauce on toasted sub 17

**Italian Meatball Sub** - Five meatballs smothered with marinara sauce and melted provolone on toasted sub 15

**Tuna Salad** - Celery, onions and mayonnaise with lettuce & tomato on your choice of bread 14

**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 15

**1/2 Sandwich with Soup or Salad\*** Choose from BLT, Beef Brisket, Tuna Salad, Veggie on Focaccia, Italian Meatball or Grilled Cheese 15

*\*Please note : 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 6
Beer-battered Onion Rings 6	Side Salad 5
Olive Oil Sautéed Organic Spinach 6	Cole Slaw 4
Yukon Gold Mashed Potatoes 5	

## Joe Burgers

*made with local grass-fed-and-finished Beef from Mesa Meats and 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 14**

**Shepherd's Organic Lamb Burger 17**

### Choose your toppings:

blue cheese, Tucumcari feta, bacon, sautéed mushrooms, avocado, green chile, grilled onions, provolone, cheddar, Swiss cheese & house-made fresh mozzarella @ 1.5

**Triple B Burger** - Beef burger topped with Bleu cheese, Bacon and BBQ sauce 17

### Green Chile Cheese Burger

*Joe's best seller!*

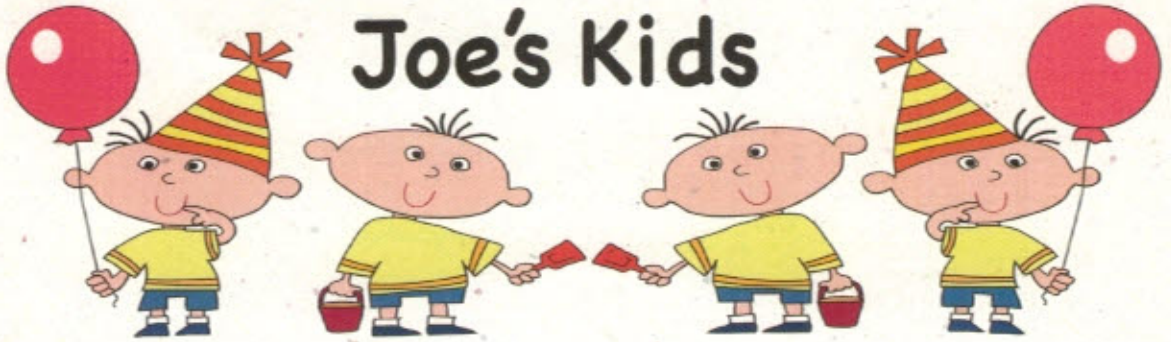
Grass-finished, Bueno non-GMO green chile and sharp cheddar 16

**Oyster Burger** - fried Oyster on Beef with Cajun Remoulade, Raddish Sprouts and pickled Peppers 17

**Mushroom Burger (Vegetarian)** A trio of Portabello, Shiitake and Oyster mushrooms sautéed with garlic and olive oil topped with melted parmesan 16



# Joe's Kids



Small (10") Pepperoni Pizza	14
Grilled Cheese Sandwich	10
Spaghetti Marinara	9
Spaghetti with butter and Parmesan	9
Spaghetti with sauce and 3 Meat Balls	11
Chicken Wings with a side of Ranch for dipping	9
Cheese Quesadilla with Ranch dressing on the side	8
Chicken Breast with French fries or mashed potatoes	10

## Side Orders

French Fries	6	Onion Rings	6
Cole Slaw	4	Mashed Potatoes	5
Sautéed Spinach	6	Stir-fried Vegetables	5

**Milk Shake** with Häagen Dazs 7  
vanilla or chocolate

**Italian Cream Sodas** 4

cherry, raspberry, blackberry, strawberry,  
chocolate, vanilla and hazelnut



# Sunday Brunch

8 am - 2:30 pm

*Mimosa* 9.

Organic Orange Juice and "Champagne"

Brunch without a Mimosa?  
Inconceivable!

Joe's Morning Glory Muffin (GF) 6

**Joe's Scramble** 14

Mushrooms, onions, peppers, cheese, home fries, sausage, bacon and ham topped with an over easy egg.  
\*Add NM green chile non-GMO +1.5

**Eggs Benedict** English muffin topped 18  
with ham,  
2 poached eggs, generous Hollandaise, home fries

**Eggs Florentine** 18  
English muffin topped with sautéed organic spinach,  
2 poached eggs & Hollandaise, home fries

**Joe's Benedict** 2 latkes topped with 19  
poached eggs, our house-smoked Scottish salmon  
and Hollandaise served with salad greens. (GF)

**Eggs Royale** English muffin topped with Joe's 19  
house-smoked Scottish salmon, poached eggs &  
Hollandaise, home fries

**Buttermilk Pancakes**, four pc 10  
\*Add ham, bacon or sausage +2

**2 Eggs any style** with toast & home fries 13  
\*Add ham, bacon or sausage +2

**Toasted Bagel** and schmear of cream cheese 9

**Smoked Scottish Salmon with Bagel** 19  
and Cream Cheese, Joe's own house-smoked salmon

**Cowboy Jack** 2 eggs, 2 slices bacon, 15  
2 buttermilk pancakes and home fries

**Steak & Eggs** flatiron steak, lean and juicy 19

**Huevos Rancheros** on corn tortillas, 2 eggs, 14  
cheddar, red or green chile home fries & flour  
tortilla  
\*Add ham, bacon or sausage +2

We use Organic Eggs from Organic Valley

## Potato Latkes

potato pancakes with apple sauce and sour cream 8

with house-smoked Scottish Salmon, sour cream, onions and capers 19

**Quiche** 1/4 pie 9

with Mixed baby greens +5

with home fries +3

**3-Egg Omelets** served with home fries and toast 15

### Western Omelet:

cheddar, ham, onions and green peppers

Cheese Omelet: Swiss, cheddar and mozzarella (or any combination of cheeses)

### Garden Omelet:

Joe's home made mozzarella and seasonal vegetables

**Breakfast Burrito** eggs, cheddar, potatoes, smothered with cheese and red or green chile. 14  
\*Add ham, bacon or sausage +2

**Enchilada** Corn tortillas layered with scrambled eggs, and cheese topped with chile and an over easy egg. 14  
With bacon, ham or homemade sausage +2

**French toast** with syrup & butter 13.  
with bacon, ham or homemade sausage +2

## *Sides and à la carte items:*

Bacon, Ham or Homemade Sausage	5
Real Maple Syrup	3
Toast, English Muffin, Bagel or Focaccia, Tortilla	3
One Buttermilk Pancake, butter and syrup	5
One Slice French Toast, butter and syrup	6
Home Fries	3
Fruit Nappy	5
Red or Green Chile sauce	2
One egg	3
Granola bowl w/ milk and fresh fruit	8
Gluten free toast	+1

### Children's Brunch Plates

◇ One egg cooked to order with a slice of toast and jam and home fries 8

◇ 2 buttermilk pancakes with butter and syrup 6



# Breakfast at Joe's dining

Tues - Sunday 8:00 AM - 11:00 AM

Brunch on Sunday's is served from 8:00am through 2:30pm with additional dishes



*Joe's Breakfast Enchilada*



*Joe's Cowboy Jack – best-seller!*

*Note: In keeping with our mission of supporting our health, our land, our local economy with locally sourced foods, we serve the following excellent breakfast ingredients: Joe's eggs are organic from cage-free chickens, free of hormones, pesticides and antibiotics, bread is locally made, chile is NM grown and certified non-GMO and vegan, coffee is organic from Ohoi's, potatoes (local when available) are freshly cooked, than griddly fried with onions, Ghee and Bacon-fat and we make our own sausage. The Orange juice is Organic and perfect for a mimosa.*

- |   |    |  |    |
|---|----|--|----|
| ♦ <b>2 Eggs</b> any style, home fries and toast<br>With bacon, ham or homemade sausage +2   | 13 | ♦ <b>Bagel and Schmeear</b><br>Toasted bagel with whipped cream cheese   | 9  |
| ♦ <b>Breakfast Enchilada</b><br>Corn tortillas layered with scrambled eggs,<br>cheese topped with chile and an over easy egg.<br>With bacon, ham or homemade sausage +2 | 14 | ♦ <b>Huevos Rancheros</b> with red or green chile<br>With bacon, ham or homemade sausage +2                    | 14 |
| ♦ <b>French Toast</b> with syrup & butter<br>With bacon, ham or homemade sausage +2   | 13 | ♦ <b>Breakfast Burrito</b><br>Eggs, home fries, cheese, red or green<br>With bacon, ham or homemade sausage +2 | 14 |
| ♦ <b>Buttermilk - Pancakes</b> , stack of four made 10<br>with organic eggs, organic buttermilk and local flour<br>With bacon, ham or homemade sausage +2               |    | ♦ <b>Cowboy Jack</b> 2 eggs, 2 slices bacon,<br>2 Buttermilk pancakes & home fries                             | 15 |



- ◆ **M.E.H.Á** English muffin, egg, ham and avocado slice 8
- ◆ **Joe's Scramble** Sautéed mushrooms, onions, peppers, cheese, home fries, sausage, bacon and ham topped with an over easy egg. 14  
add Bueno certified NM non-GMO green chile +1.5
- ◆ **Steak and Eggs** Lean & juicy flatiron steak 2 eggs, home fries and toast 19
- ◆ **Morning Glory Muffin** Moist & yummy! High in protein from almond meal and **gluten free**, we bake them daily with apples, carrots, raisins, coconut & a smidge of honey 6
- ◆ **3-Egg Omelets** 15  
served with home fries and toast  
*Western:* cheddar, ham, onions and green peppers  
  
*Garden:* Joe's home made fresh mozzarella and seasonal vegetables  
  
*3-Cheese:* Swiss, cheddar and mozzarella or mix them to your liking
- ◆ **Quiche du Jour** ¼ pie 9  
with home fries + 3  
with side salad + 5
- ◆ **Granola** with milk 5  
add fresh fruit + 3

**\* Light Breakfast Combo\* 9**

1 egg, 1 slice bacon or homemade sausage or ham, 1 piece of toast and home fries

(Please note: *\*coupons cannot be applied to, and will not be accepted against the Light Breakfast Combo.*

*\*Substitutions are charged à la carte)*

## -Coffees & Beverages-

*Our espresso is Illy, coffee beans are from Ohori's, a Santa Fe company.*

*They are **organic** and sustainably grown.*

- ◆ Coffee, ( free refill, OHORI-organic) 4
- ◆ Hot tea (organic) 4
- ◆ Espresso 4
- ◆ Cappuccino 5
- ◆ Latté 5
- ◆ Hot water service 1
- ◆ Americano 4
- ◆ Macchiatto 4
- ◆ Caffée Mocha 6
- ◆ Hot Chocolate 6
- ◆ Mexican Hot Chocolate 6
- ◆ OJ (organic), Apple, Cranberry Juice 5
- ◆ Mimosa with breakfast or brunch 9  
*trés continental!*

## Sides and à la carte items

- ◆ Bacon, Ham or Sausage 5
- ◆ Real Maple Syrup 3
- ◆ Toast, English Muffin, Bagel, Focaccia, or Tortillas 3
- ◆ One Buttermilk Pancake 5
- ◆ One Slice French Toast 6
- ◆ One Egg *organic* 3
- ◆ Fruit Nappy 5
- ◆ Home Fries 3
- ◆ Green or Red chile sauce 2  
(NM grown, non-GMO, of course!, vegan)
- ◆ Gluten free toast with breakfast 1

*Gluten free? Ask for GF toast and GF French toast +1*

*Ask to see the Sunday Brunch menu with additional choices served from 8am-2:30pm*



# Joe's

dining

coffees soft drinks wines beers and  
other beverages



"What would you like to drink?"





## SOFT DRINKS

Iced Tea, Lemonade, Sodas (includes refill)	4
Hot Teas (most are organic)	4
Milk	3
Hot water, complete set up	1
Raspberry Lemonade	3
San Pellegrino Sparkling Mineral Water	5
Orangiana or Limonada	4
Panna Still Mineral Water	5
Juices: Cranberry, Orange (organic) or Apple	5
Bottled Root Beer	5
Milk Shake (made with Haagen Dazs)	8
Iced Coffee Float w/ Haagen Dazs	8
Root Beer Float w/ Haagen Dazs	8
Italian Soda	4
Italian Cream Soda	5

*Monin real fruit syrups  
sweetened with Non-GMO cane sugar:  
blackberry, cherry, hazelnut,  
raspberry, strawberry, chocolate & vanilla +1*

## COFFEES

*coffee beans are OHORI's  
superior grade organic and fair trade*



*Espresso from Illy*

Coffee (including refill)	4
Iced Coffee with coffee ice cubes	5
Espresso ILLY	4
Cappuccino or Latte	5
Mexican Hot Chocolate	6
Americano	4
Macchiato	4
Caffée Mocha	6
Hot Chocolate, dark, rich house blend	6



# WINE



## white

	6 oz Glass	Bottle
Kim Crawford Sauvignon Blanc (NZ) <i>dazzles with aromas of intense tropical fruit</i>	10	34
Barefoot Pinot Grigio (CA) <i>crisp citrus and orange blossom, honey fragrance</i>	9	29
Sycamore Lane Chardonnay (CA) <i>smooth, round texture and creamy apple, citrus and peach</i>	9	29
Benziger Chardonnay (CA) <i>biodynamic</i> <i>aromas of peach, apricot, lively acid and subtle creaminess</i>		34
Ramey Chardonnay Russian River Valley <i>great depth, aromatic complexity &amp; balanced richness and delicacy</i>		56
Pine Ridge Chenin Blanc & Viognier (CA) <i>a Joe's house favorite, refreshing with honeydew, spring flowers and notes of pear</i>	10	34



## bubbly

Campo Viejo Cava Brut – Spain <i>elegant on the palate with excellent final sensation</i>	flute 10	34
Schramsberg Brut Rose 2017 - CA “champagne” <i>the White House serves Schramsberg too</i>		58

## rosé

A to Z - Oregon <i>elegant on the palate with excellent final sensation</i>	9	29
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# WINE



## red

	6 oz Glass	Bottle
<b>Chianti (IT)</b> <i>forthright fruit and well-behaved tannins beckons to be savored. An unpretentious solid good friend to almost any meal, free of any complexities that would insist on some degree of formality</i>	9	½ ltr 20
<b>Sycamore Lane Merlot (CA)</b> <i>cherry &amp; plum aromas, hints of tobacco, smooth texture and soft tannins</i>	9	29
<b>J.Lohr Pinot Noir (CA)</b> <i>spicy strawberry meld with sagebrush on the nose and complemented by camphor, dried cherry and black tea on the finish</i>	10	34
<b>Luis Martini Cabernet 2017 (Alexander Valley)</b> <i>Rich and complex, the wine opens with layered aromas of blueberry, black cherry, licorice and herbs; smoky cedar and oak</i>		54
<b>Drumheller Cabernet Sauvignon (WA)</b> <i>bright floral nose, ripe cherry, cinnamon, intense but silky finish</i>	9	29
<b>Harvey &amp; Harriet 2019 San Luis Obispo County</b> <i>Blend 40% Cabernet Sauvignon, 20% Syrah, 10% Petit Sirah, 10% Cabernet Franc, 10% Petit Verdot, 10% Malbec</i>		69
<b>7 Deadly Zins (CA)</b> <i>heavenly, addictive, attracts a fiercely loyal following</i>		36
<b>Toscan Monte Antico (IT)</b> <i>a Tuscan gem that over-delivers</i>		29
<b>Allegrini Amarone 2015</b> <i>impressive structure and depth, with aromas of mature fruit and spices....like chocolate filled with cherry liquor and dusted w/ cracked pepper</i>		110
<b>Orin Swift Papillon Blend 2018</b> <i>Full-bodied, the palate has a firm texture of ripe, grainy tannins with a lively line and a long earthy finish</i>		98





# Cocktails



*made with 1.5 oz top-shelf spirits from local distilleries  
"neat" or "on the rocks" with your favorite mixer like  
tonic, Coke, Sprite, ginger ale, soda water, apple or cranberry juice*

Bourbon - Whiskey – Alegria blending project - Tumbleroot	10
<i>High Wheat, straight (aged in new charred American oak) sweet full and smooth</i>	
Rye - Whiskey – Governor's Reserve - Taos Lightning	12
<i>single barrel straight rye, 4yr in new charred American oak, subtle &amp; refined</i>	
Single Malt – Whiskey – Colkegan – Santa Fe Spirits	10
<i>mesquite smoked malt results in a mysterious unique complexity</i>	
Gin – High Desert - Tumbleroot	10
<i>angelica root, long pepper, forward citrus with the classic gin notes of juniper</i>	
Gin – Wheeler's dry - Santa Fe Spirits	10
<i>bold complexity upon a solid foundation of juniper with hint of cactus flower</i>	
"Tequila" – Five Ducks Agave Silver - Little Toad Creek	10
<i>small batch made with 100% Jalisco Blue Agave</i>	
"Tequila" – Five Ducks Agave Reposada - Little Toad Creek	12
<i>small batch Silver Agave aged 6 month in house-charred white oak to enhance the mild smokey flavors of this polished southwest spirit</i>	
Vodka – "Expedition" American West – Santa Fe Spirits	10
<i>maize &amp; Sangre de Cristo mountain water deliver a clean and mellow taste</i>	
Vodka – Cane juice - Tumbleroot	10
<i>appreciable smoothness with a hint of sweetness and sugar cane flavor</i>	
Rum – Anejo – Vara	10
<i>this rum blankets the palate with wood spice, caramelized sugar and toasted nuts</i>	
Brandy – Apple – Santa Fe Spirits	10
<i>apple peel, vanilla, fruit &amp; cinnamon, perfect after dinner or paired with dessert</i>	
<b>Margarita</b> (Agave Silver, lime, salt rim)	10
<b>Bloody Mary</b> (vodka & seasoned tomato juice)	10
<b>Old Fashioned</b> (bourbon, bitters, syrup, orange peel)	10
<b>Tequila Sunrise</b> (Agave Silver, Grenadine & orange juice)	10
<b>Martini</b> (straight up Vodka, dry vermouth with olive)	10



## DRAFT BEER

	Pint
Route 66 Pils	6
Alien Amber Ale	6
Seasonal, check the Specials	6
Guinness Stout	6
Black and Tan (pint only)	7



## BOTTLED BEER

Corona	6
Samuel Adams	
Dos Equis	
Tecate Lite	
Heineken (non-alcohol)	
Estrella Damm Daura, Spain - <i>Gluten Free</i>	



## Other Libations

*Pamper yourself with these refreshing, low in alcohol  
and not too sweet summer cocktails*

Mimosa <i>organic orange juice and bubbly</i>	flute 9
Sangria <i>red wine, citrus fruit and soda</i>	½ ltr 14
Wine Spritzer <i>½ red or white wine ½ soda water</i>	8 oz 7
Shandy (or Radler) <i>This is the go-to thirst-quencher in Britain &amp; Germany after a long bike ride or workout. 1/2 Rio Grande lager and 1/2 Ginger Ale</i>	pint 5
Spezi (a german favorite, non alcoholic) <i>½ coca cola ½ orange soda</i>	pint 4