

Nov 1 2023

prices subject to change

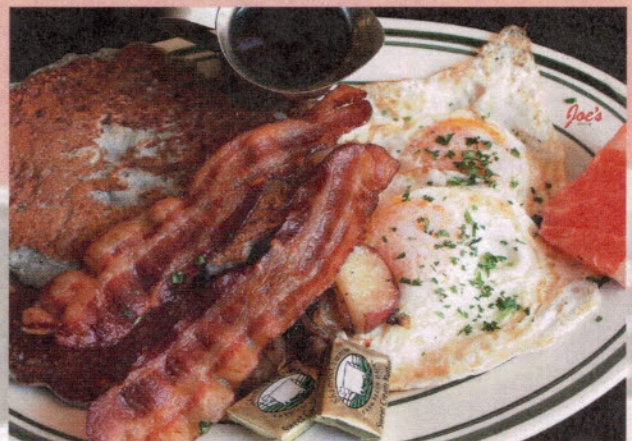
# Breakfast at *Joe's* dining

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>add bacon, ham or homemade sausage +3   | 13 | ♦ <b>Bagel and Schmear</b><br>Toasted bagel with whipped cream cheese   | 8  |
| ♦ <b>Breakfast Enchilada</b><br>Corn tortillas layered with scrambled eggs,<br>cheese topped with chile and an over easy egg.<br>add bacon, ham or homemade sausage +3 | 14 | ♦ <b>Huevos Rancheros</b> red, green or x-mas<br>2 eggs and chile sauce with Cheddar on Corn tortilla<br>served with Home Fries and flour tortilla<br>add bacon, ham or homemade sausage +3 | 14 |
| ♦ <b>French Toast</b> with syrup & butter<br>add bacon, ham or homemade sausage +3   | 13 | ♦ <b>Breakfast Burrito</b><br>Eggs, home fries, cheese, red or green chile<br>add bacon, ham or homemade sausage +3   | 14 |
| ♦ <b>Buttermilk - Pancakes</b> , stack of four made10<br>with organic eggs, organic buttermilk and local flour<br>add bacon, ham or homemade sausage +3                |    | ♦ <b>Cowboy Jack</b> 2 eggs, 2 slices bacon,<br>2 Buttermilk pancakes & home fries  | 15 |



- ♦ **M.E.H.A** 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 +2
- ♦ **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 10  
with home fries + 5  
with side salad + 6
- ♦ **Granola** with milk 6  
add fresh fruit + 4

**\* 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) 4.50
- ♦ Hot tea (organic) 4.50
- ♦ Espresso 4.00
- ♦ Cappuccino 5.00
- ♦ Latté 5.00
- ♦ Hot water service 1.00
- ♦ Americano 4.00
- ♦ Macchiatto 4.00
- ♦ Caffée Mocha 6.00
- ♦ Hot Chocolate 6.50
- ♦ Mexican Hot Chocolate 6.50
- ♦ OJ (organic), Apple, Cranberry Juice 5.00
- ♦ 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 5
- ♦ 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 + 2**

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



# 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*



## *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 charred Lemon 15

### **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 18

### **Fried Oysters**

Lightly battered, flash fried and served with a tangy Cajun Remoulade 12

### **Buffalo Wings**

Spicy chicken wings with carrots and celery, hot sauce & blue cheese dressing for dipping  
1/2 lb 9 1 lb +6

### **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 17

No mushrooms Alfredo style 14

► Add grilled natural chicken breast +8

### **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 17

**Gluten free pasta available +2**

Please allow a little additional preparation time

## *Salads*

*Dressings made in house*

*Made with Olive Oil: Italian Vinaigrette & Caesar.*

*Made with Mayonnaise: Ranch & Thousand Islands.*

### **Garden Salad**

Mixed organic greens, romaine, carrots, onions, tomato and Susan's Raddish sprouts with choice of dressing 8

### **Caesar Salad**

Crisp Romaine tossed with our zesty Caesar dressing, topped with croutons and freshly grated Reggiano 9

### **Avocado filled with Shrimp & Blue Crab**

With mixed baby greens, choice of dressing 19

### **Greek Salad**

Tucumcari feta, calamata olives, tomato, onion, garlic & cucumber on baby greens with Italian dressing 18

► **Add Grilled Scottish Salmon** to any salad 15

► **Add Grilled Natural Chicken Breast** to any salad 8

► **Add Grass-finished Beef pattie** to any salad 8

► **Add Organic Lamb pattie** to any salad 10

► **Add Flat Iron Steak** to any salad 8

► **Add 3 Meatballs** to any salad 5



## 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 27

### Chopped Steaks

Locally grown, grass-fed-and-finished  
cooked to your liking, smothered with grilled  
mushrooms and onions & gravy. Choose from:

Lamb, certified organic 27  
Beef from Mesa Meats 21

### 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 28

#### 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 20

#### Sides (à la carte)

- Cole Slaw 4
- Side Salad 6
- French Fries 6
- Rice Pilaf 5
- Beer-Battered Onion Rings 6
- Vegetables du Jour 5 (sauteed 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 12    X-Large 18

### 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 19    X-Large 29

**Three Mushroom** – portobello, shiitake and oyster  
mushrooms sauteed in olive oil with garlic  
Small 19    X-Large 29

**Giovanni** – Montrachet goat cheese, roasted red  
peppers and roasted whole garlic cloves  
Small 19    X-Large 29

**Greek** – Tucumcari feta cheese, calamata olives,  
sun-dried tomatoes, garlic, cucumbers and oregano  
Small 19    X-Large 29

**Veggie** – mushroom, tomato, spinach, green peppers,  
zucchini, onion and garlic  
Small 19    X-Large 29

• *Gluten free? Ask for the 10" GF crust + 2*



# Sandwiches

*on sourdough, sub or Joe's focaccia.  
Gluten-free bread +2*

**Bacon Lettuce and Tomato** - Crisp strips of hickory smoked bacon, sliced tomato and lettuce with mayonnaise on toasted sourdough 12 great with avocado +2

**Grilled Cheese and Tomato** - Melted sharp cheddar and tomato slices on sourdough 11 Add green chile +2

**Club Classic** - Triple decker toasted sourdough, crispy hickory smoked bacon, sliced roasted chicken breast, lettuce, tomato and mayonnaise 18 Add green chile +2

**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 sourdough 14

**Veggie on Focaccia** - Artichoke hearts, roasted red bell peppers, pesto, lettuce & tomato and your choice of Swiss, goat, cheddar, provolone or 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

Beer-battered Onion Rings 6

Olive Oil Sautéed Organic Spinach 6

Yukon Gold Mashed Potatoes 5

French Fries 6

Side Salad 6

Cole Slaw 4

# 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 toasted brioche bun  
with lettuce, tomato and onion. Gluten-free bun +2*

## Build it with your favorites:

**Grass fed-and-finished Beef Burger** 15

**Shepherd's Organic Lamb Burger** 18

## Choose your toppings:

blue cheese, Tucumcari feta, bacon, sautéed mushrooms, avocado, green chile, grilled onions, provolone, cheddar, Swiss cheese & house-made fresh mozzarella @ 2

**Triple B Burger** - Beef burger topped with Bleu cheese, Bacon and BBQ sauce 18

## Green Chile Cheese Burger

*Joe's best seller!*

Grass-finished, Bueno non-GMO green chile and sharp cheddar 17

**Oyster Burger** - fried Oyster on Beef with Cajun Remoulade, Raddish Sprouts and pickled Peppers 18

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



# 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 15

Mushrooms, onions, peppers, cheese, home fries, sausage, bacon and ham topped with an over easy egg.  
\*Add NM green chile non-GMO +2

## Eggs Benedict English muffin topped 20

with ham,  
2 poached eggs, generous Hollandaise, home fries

## Eggs Florentine 20

English muffin topped with sautéed organic spinach,  
2 poached eggs & Hollandaise, home fries

## Joe's Benedict 2 latkes topped with 21

poached eggs, our house-smoked Scottish salmon  
and Hollandaise served with salad greens. (GF)

## Eggs Royale English muffin topped with Joe's 21

house-smoked Scottish salmon, poached eggs &  
Hollandaise, home fries

## Buttermilk Pancakes, four pc 10

\*Add ham, bacon or sausage +3

## 2 Eggs any style with toast & home fries 13

\*Add ham, bacon or sausage +3

## Toasted Bagel and schmear of cream cheese 8

## Smoked Scottish Salmon with Bagel 21

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 +3

## Potato Latkes

potato pancakes with apple sauce and sour cream 8

with house-smoked Scottish Salmon, +13  
sour cream, onions and capers

## Quiche 1/4 pie 10

with Mixed baby greens +5  
with home fries +4

## 3-Egg Omelets served with home fries 15

and toast

### 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, 14

smothered with cheese and red or green chile.

\*Add ham, bacon or sausage +4

## Enchilada Corn tortillas layered 14

with scrambled eggs, and cheese  
topped with chile and an over easy egg.

With bacon, ham or homemade sausage +3

## French toast with syrup & butter 13

with bacon, ham or homemade sausage +3

## 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 5

Fruit Nappy 5

Red or Green Chile sauce 2

One egg 3

Granola bowl w/ milk and fresh fruit 9

Gluten free toast +2

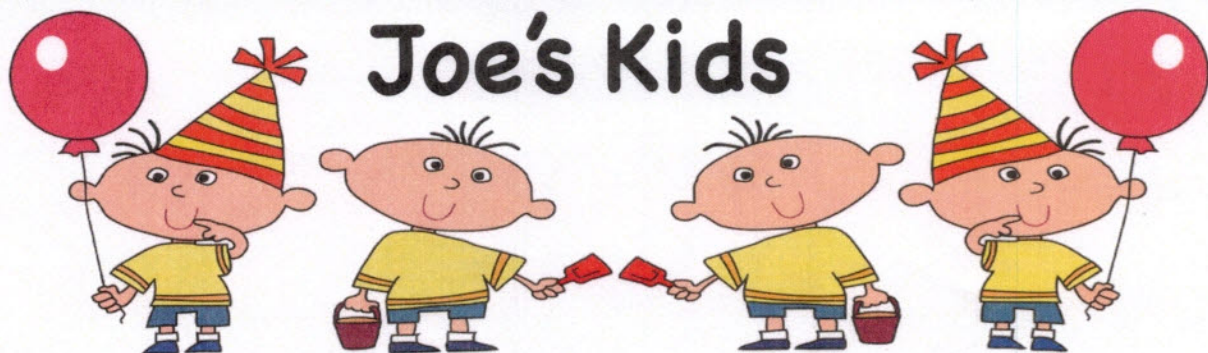
### Children's Brunch Plates

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

◇ 2 buttermilk pancakes with  
butter and syrup 6

We use Organic Eggs from Organic Valley





Grilled Cheese Sandwich 10

Spaghetti Marinara 8

Spaghetti with butter and Parmesan 8

Spaghetti with sauce and 2 Meat Balls 12

Small (10") Pepperoni Pizza 15

Chicken Wings with a side of Ranch for dipping 9

Cheese Quesadilla with Ranch dressing on the side 9

Chicken Breast with French fries or mashed potatoes 12

## Side Orders

French Fries 6

Cole Slaw 4

Sautéed Spinach 6

Onion Rings 6

Mashed Potatoes 5

Stir-fried Vegetables 5

**Milk Shake** with Häagen Dazs 8  
vanilla or chocolate

**Italian Cream Sodas** 4

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