

JOE'S TAVERN

SOUP + SALADS

FRENCH ONION 5

HOUSE SALAD

spring mix, tomato, cucumber, carrots, black olives, red onion small 6 / large 10
chicken +4 shrimp +7

CAESAR SALAD

romaine, romano, herb croutons, house made dressing small 6 / large 10
chicken +4 shrimp +7

AMBER'S SALAD

mixed greens, grilled chicken, roasted red peppers, artichoke hearts, fresh mozzarella, grape tomato, cucumber, black olives and red onion with balsamic vinaigrette 15

BLACK AND BLEU SALAD

blackened 8oz Prime Sirloin, bleu cheese crumbles, grape tomato, shredded carrots, cucumber, black olive and red onion with balsamic vinaigrette 18

GRILLED SHRIMP SALAD

Mixed greens, grape tomato, cucumber, pineapple, strawberries and crumbled bacon with a blush wine vinaigrette 18

CAPRESE SALAD

Slices of fresh mozzarella layered with fresh sliced roma tomato and basil over mixed greens with roasted red peppers and balsamic reduction 12

BRUSCHETTA

tomato basil bruschetta over garlic toast points with balsamic reduction 11

WINGS

All wings served with celery, carrots and bleu cheese.
Extra bleu cheese \$1 Extra veggies \$2

SAUCES INCLUDE

mild, medium, hot, extra hot, ghost pepper sauce, garlic parm, asian zing, BBQ, honey BBQ, hot BBQ, mango thai chili

BONE IN CHICKEN WINGS

Ten Wings 10

BONELESS WINGS

one dozen 9

STARTERS

CRAB CAKES

with petite strawberry field green salad and spicy remoulade 12

STUFFED MUSHROOMS

with sausage and red pepper 10

ANTIPASTO

assorted meat, cheese and vegetables over a heritage blend salad 13

FRIED MAC N CHEESE BITES

with smoked gouda and bacon mac n cheese 9

HOMEMADE FRIED MOZZARELLA

hand breaded, served with choice of house marinara or melba sauce 10

LOBSTER POT PIE

with lobster, shrimp and scallops in a brandy cream baked under a puff pastry 16

STEAMED CLAMS

bakers dozen with drawn butter 11

CLAMS BIANCO

in a white wine garlic butter sauce with garlic bread 13

SHRIMP COCKTAIL

five jumbo shrimp cooked to order with house made cocktail sauce 12

BACON WRAPPED SHRIMP

with a sweet and spicy pineapple mango chili sauce 12

BLACKENED FISH TACO

with slaw and a jalapeno cucumber aioli 12

MANGO THAI CHILI CHICKEN TACOS

with shredded lettuce, diced pineapple and red onion 10

CHICKEN QUESADILLA

grilled chicken, peppers, onions, mushrooms and cheddar cheese 10

SCALLOPS CASINO

with garlic, bacon, bell peppers and butter breadcrumb 14

ARTICHOKE SPINACH DIP

house made with toasted corn tortilla chips 8

EGGPLANT STACK

layered with marinara, roasted red peppers, ricotta, parmesan and mozzarella 11

GARLIC KNOTS

served with house marinara 5

KOBE BURGERS

1/2 lb burgers on a toasted kaiser roll served with Mom's homemade macaroni salad and pickles

CLASSIC KOBE

with choice of two toppings. Served with lettuce, tomato and onion 12

BBQ BACON CHEDDAR KOBE

with lettuce, tomato and onion 13

BLACK N BLEU KOBE

cajun spices, caramelized onions, melted bleu cheese crumbles, lettuce and tomato 12

RED AND WHITE KOBE

with roasted red peppers, grilled tomato, fresh mozzarella, baby spinach and pesto mayo 13

MAUI KOBE

grilled pineapple, applewood smoked bacon, teriyaki, swiss and lettuce 13

SANDWICHES

Served with Mom's homemade macaroni salad and pickles

THE ULTIMATE STEAK SANDWICH

8oz Prime sirloin grilled to your liking, sliced and topped with sauteed vidalia onion and button mushrooms on a hoagie roll with melted swiss 16

PESTO CHICKEN SANDWICH

grilled chicken, fresh pesto, roasted red peppers, fresh mozzarella and spinach with pesto mayo on a toasted kaiser 10

TURKEY MELT

Oven roasted turkey, applewood smoked bacon, russian and swiss on grilled marble rye 9

CRAB CAKE SANDWICH

Jumbo crab cake, lettuce, tomato, red onion, spicy remoulade on a toasted kaiser 12

CORNED BEEF REUBEN

with sauerkraut, Swiss and Russian on grilled marble rye 10

TURKEY REUBEN

Oven roasted turkey, coleslaw, Swiss and Russian on grilled marble rye 9

HARMONY GRILL

shaved prime rib, caramelized onions, swiss and horseradish mayo on grilled thick sliced Italian bread 12

FRENCH ONION CHICKEN SANDWICH

grilled chicken, caramelized onions, swiss and baby spinach on a toasted kaiser roll 10

BBQ BEEF

shaved prime rib, applewood smoked bacon, bbq and cheddar on a toasted kaiser roll 12

HOT TORPEDOS

Served with Mom's homemade macaroni salad and pickles

MEATBALL TORPEDO

with marinara and melted mozzarella 10

SAUSAGE TORPEDO

with peppers, onions, marinara and melted mozzarella 10

sauteed peppers and onions +2

CHICKEN PARM TORPEDO

with marinara and melted mozzarella 10

VEAL PARM TORPEDO

with marinara and melted mozzarella 12

THE WILLY

meatballs, sausage, peppers, onions, mushrooms, marinara and melted mozzarella 12

PHILLY CHEESESTEAK

12oz of shaved steak, grilled onions and mozzarella 12
sauteed peppers +1 sauteed mushrooms +1

PASTA

CHICKEN TORTORELLA

grilled chicken, crumbled sausage and roasted red peppers sauteed with marsala wine over linguini 18

LEMON PEPPER CHICKEN AND SHRIMP

Shrimp sauteed in a white wine, garlic, lemon pepper sauce with fresh asparagus, diced tomatoes and basil, tossed with penne pasta and topped with grilled chicken 20

CHICKEN AND SAUSAGE A LA VODKA

with sweet onion in a vodka cream sauce tossed with penne 18

TOMATO BASIL CHICKEN PASTA

Grilled chicken over cheese tortellini in a creamy tomato basil sauce with grape tomato and fresh basil 18

FRUITTI DI MARE

Shrimp, Scallops, Lobster and Clams sauteed in a savory sherry marinara over linguini 22

LINGUINI WITH CLAM SAUCE

One dozen whole clams with chopped clams in a savory clam sauce over linguini. Choose either red or white clam sauce 20

PASTA WITH MEATBALLS OR ITALIAN SAUSAGE

choice of capellini, linguini or penne 14
baaked with ricotta and mozzarella +2

PASTA PRIMAVERA

with roasted fresh garden vegetables over linguini 16
chicken 4 shrimp 7

ENTREES

CHIANTI BRAISED BEEF SHORT RIB
stuffed inside red bliss smashed potatoes, wrapped in a puff pastry and drizzled with a sweet onion and garlic demi served with fresh green beans 20

MACARONI AND CHEESE STUFFED MEATLOAF

Wrapped in bacon and topped with a roasted garlic tomato demi, with red bliss smashed potatoes and green beans 18

PORK OSSO BUCCO

slow roasted pork shank over red bliss smashed potatoes with a roasted red pepper and caramelized onion demi with vegetable du jour 20

HONEY BBQ CHICKEN

topped with applewood smoked bacon and cheddar, served over smashed potatoes with fresh green beans 18

SLICED SIRLOIN

8oz prime sliced sirloin over garlic toast points with a sweet onion demi, potato du jour and fresh green beans 20
grilled shrimp skewer +7 grilled sea scallops +8

TUSCAN FILET

9oz of seared filet mignon, sliced and served over a caramelized onion, mushroom and roasted red pepper risotto, finished with a bleu cheese cream reduction 24

14oz NY STRIP

topped with a mushroom bourbon sauce and served with mashed potatoes and vegetable du jour 24

BROILED SEA SCALLOPS

Lemon Chablis broiled with a garlic butter crumb crust, long grain and wild rice and vegetable du jour 22

ORANGE GLAZED SALMON

with sesame ginger shrimp, wild rice and vegetable du jour 22

SEAFOOD RISOTTO

sauteed shrimp and scallops in a creamy roasted red pepper and broccoli risotto topped with grilled salmon 21

CHICKEN PARMESAN

hand breaded, pan fried, baked with marinara and mozzarella. Served with penne 16

VEAL PARMESAN

hand breaded, pan fried and baked with marinara and mozzarella. Served with penne 17

EGGPLANT PARMESAN

Egg battered and baked with marinara and mozzarella. Served with penne 14

PIZZA

TOPPINGS INCLUDE

extra cheese, pepperoni, sausage, bacon, meatball, ham, anchovies, onions, mushrooms, mixed bell peppers, roasted red peppers, hot cherry peppers, tomatoes, black olives, green olives, artichokes, spinach, broccoli, pineapple, ricotta, jalapenos

Small \$1 Large \$1.50

chicken \$4

SMALL PIZZA

14" round 6 cut 9

LARGE PIZZA

16" round 8 cut 11

THREE LITTLE PIGS

Loaded with extra cheese, pepperoni, bacon and sausage 15

BBQ CHICKEN PIZZA

Grillked chicken, BBQ sauce, cheddar, mozzarella and red onion 15

GARLIC CRUSTED

white garlic pizza with sausage and roasted red peppers 14

CHICKEN PARM

with breaded chicken, ricotta, marinara and mozzarella 15

CHICKEN FLORENTINE

white pizza with spinach, roasted red peppers, garlic and grilled chicken 16

MARGHERITA

white garlic pizza with sliced tomato, fresh mozzarella and fresh basil 14

VEGGIE LOVERS

with peppers, mushrooms, onions, broccoli and black olive 15

CHICKEN BRUSCHETTA

white garlic pizza with diced tomato, basil and grilled chicken 15

CALZONES

The biggest you've ever seen!! Stuffed with mozzarella, ricotta, sauce and your choice of toppings!

CHEESE CALZONE

add toppings at \$1 a piece 11

VEGGIE DELIGHT

pesto, roasted red peppers, spinach, black olives, ricotta and mozzarella 14

BUFFALO CHICKEN

Frank's Red Hot, boneless hot wings, mozzarella, bleu cheese crumbles 15

THE WISE GUYS CALZONE

Salami, Pepperoni, capicola, roasted red peppers, ricotta, mozzarella and provolone 14

THE GODFATHER

pepperoni, sausage, meatball, bacon, ricotta, mozzarella and marinara. Double stuffed!! 17

SIDES

PASTA WITH MARINARA

capellini, linguini or penne 6

MEATBALLS 6

ITALIAN SAUSAGE 5

POTATO DU JOUR 5

VEGETABLE DU JOUR 5

RISOTTO

chef's daily inspiration 7

OUR HISTORY

JOE'S TAVERN

has a long and storied history here in the city of Cohoes. When the tavern first opened in the mid 1930's it was called Jim's Tavern. Jim O'Hearn and family first ventured up the hill from Remsen street in 1935 to start a community focused tavern that they could call their own. For roughly eight years the O'Hearn's provided food and beverage to the residents of Bunker Hill. During World War II it is said that Jim helped out his small community as fathers, husbands, sons and uncles all went off to fight bravely for their country. In the mid 1940's the O'Hearns had a bigger vision and decided to sell the tavern. Jim went on to open The Century House on what is now Route 9 in Latham. His family still runs the business to this day.

THE MID 1940'S

was when Joe's Tavern got its name with the sale of 16 Division Street to Joe and Delores Ponzo. Joe and Dee had made the move up from Brooklyn where they had also owned a restaurant. The people of Cohoes were quite pleased the Ponzo family brought their recipe for pizza sauce with them. With the delicious pizza being served on a nightly basis, the beverages flowing and the friendly, fun and caring Ponzo's providing their guests with warm, comfortable and energetic service, the tavern quickly became known as Joe's in Cohoes and the name stuck! During the war, as well as after, the Ponzo's had a deep commitment to the community. The stories of their hospitality, generosity and compassion can still be heard on certain evenings in the dining room today.

THE ANANIA FAMILY

were next in line to own this now developing landmark in Cohoes. They purchased it from the Ponzo's in the 1960's and kept the tradition alive. Joe's became the Friday night hang out after dances, basketball games and social gatherings at the Lyceum. Gerald Anania was also a community focused man giving many Cohoes residents the opportunity of a job whether it be washing dishes, making pizzas or tending bar. People still walk through these doors talking about their first job as a teenager being here.

IN 1973

Helen and Paul Bertrand took ownership. The tradition continued as the delicious food kept rolling out of the tiny kitchen with a smile. Small upgrades were made, including the pizza oven that still sits in our kitchen, to meet the demands of the growing business. The people in the community would send their children over with a big, empty pot that Helen would fill with spaghetti, sauce and her, never to be duplicated, meatballs. Helen Bertrand Rifenburg is also the inventor of the Willy, a sandwich that is still on our menu to this day! For 27 years Helen and her family touched the hearts and stomachs of people from Cohoes and the surrounding communities.

THE YEAR 2000

saw us in a new millennium as well as new ownership for Joe's Tavern. Marty and Kathy Riberdy took over and had Helen show them the ropes. The great pizzas continued to come out of the kitchen. Friends gathered for dart leagues in the dining room, known as the bamboo room as the tunes poured out of the jukebox. Marty and Kathy were gracious hosts and their energy, charisma and smiles were contagious.

IN 2007

Angela and Kevin McCarthy decided to expand the menu as they became the sixth owners of the tavern. With a focus on the food, Kevin and Angela brought back that old time feel of community in the dining room. After a few years other business opportunities pulled them in a different direction and the tavern was faced with the possibility of closing its doors which it did for the first time at the end of February 2011. After two months of small repairs and removal of the bamboo, Joe's opened its doors again under new and current ownership.

AT JOE'S TAVERN

it is our mission to provide the highest quality food at reasonable prices while giving exemplary service that will establish community relationships for years to come. My wife Amber and myself, Michael Fortin, are committed to providing a wonderful experience for you, your family and yours friends that will keep you coming back time and time again. We use only the highest quality and freshest ingredients available to us and take pride in each dish we serve and drink we pour. Whether it be dining with us, taking it home to your family or having a party catered by us, we promise you our very best every time. So much more than a tavern... SMALL PLACE, BIG TASTE!! Bon Appetit!!