

# JOE'S TAVERN

## STARTERS

### CRAB CAKES 14

petite salad, lemon dill aioli

### STUFFED MUSHROOMS 10

with sausage and red pepper

### FRIED MAC N CHEESE BITES 10

with smoked gouda and bacon mac n cheese

### HOMEMADE FRIED MOZZARELLA 11

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

### LOBSTER POT PIE 17

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

### STEAMED CLAMS 13

one dozen with drawn butter  
w/ bianco sauce - 14

### SCALLOPS MORNAY 15

sea scallops baked in a gruyere cheese sauce

### MANGO THAI CHILI CHICKEN TACOS 12

with shredded lettuce, diced pineapple, red onion

### CHIPOTLE CHICKEN TACOS 12

crispy fried chicken, cheddar, bacon, diced tomato, shredded lettuce and chipotle ranch

### CHICKEN WING DIP 10

house made with toasted corn tortilla chips

### EGGPLANT STACK 11

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

### GARLIC KNOTS 7

served with house marinara

## SOUP + SALADS

### FRENCH ONION 5

### HOUSE SALAD/CAESAR SALAD sm 6 / lg 10

### AMBER'S SALAD 15

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

### STEAK SALAD 20

mixed greens, roasted corn, pickled red onion, grape tomato, feta cheese and sliced hanger steak with ancho chili vinaigrette

### HARVEST SALAD 18

mixed greens, apples, sweetened cranberries, roasted butternut squash, walnuts, feta, grilled chicken and citrus vinaigrette

## KOBE BURGERS

1/2 LB WAGYU BURGERS ON A TOASTED KAISER ROLL SERVED WITH MOM'S HOMEMADE MACARONI SALAD AND PICKLE

### CLASSIC KOBE

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

### BLACK N BLEU KOBE

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

### BUNKER HILL BURGER

applewood smoked bacon, caramelized onions, swiss, lettuce and tomato 13

## WINGS

### 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 with bleu cheese, carrots and celery 10

### BONELESS WINGS

one dozen with bleu cheese, carrots and celery 9

## SIDES

### PASTA WITH MARINARA 6

capellini, linguini or penne

### MEATBALLS 6

### ITALIAN SAUSAGE 5

### LOBSTER TAIL 15

### POTATO DU JOUR 5

### VEGETABLE DU JOUR 5

### RISOTTO 7

chef's daily inspiration

## SANDWICHES

SERVED WITH MOM'S HOMEMADE  
MACARONI SALAD AND PICKLE

### STEAK SANDWICH

shaved prime rib grilled with  
sweet onions and mushrooms  
in a toasted hoagie with  
provolone 16

### CRAB CAKE SANDWICH

jumbo crab cake, lettuce,  
tomato, red onion, lemon dill  
aioli, on a toasted kaiser 14

### CORNED BEEF REUBEN

with sauerkraut, Swiss and  
Russian on grilled marble  
rye 12

### HARMONY GRILL

shaved prime rib, caramelized  
onions, swiss and horseradish  
mayo on grilled thick sliced  
Italian bread 14

### BACON JAM CHICKEN CLUB

grilled chicken, bacon jam,  
lettuce, tomato and chipotle  
ranch on a toasted kaiser 12

## HOT TORPEDOS

SERVED WITH MOM'S HOMEMADE  
MACARONI SALAD AND PICKLE

### MEATBALL TORPEDO

with marinara and melted  
mozzarella 10

### SAUSAGE TORPEDO

with peppers, onions,  
marinara and melted  
mozzarella 10

### 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

## PASTA

### PASTA MAX

braised short rib over fresh pappardelle tossed in a hearty short  
rib ragu with mushrooms and asiago 21

### LOBSTER PASTA

Sauteed lobster and shrimp in a lobster cream sauce with grape  
tomato and spinach over linguini 24

### LINGUINI WITH CLAM SAUCE

whole clams with chopped clams in a savory clam sauce over  
linguini. Choose either red or white sauce 21

### FRUITTI DI MARE

shrimp, Scallops, Lobster and Clams simmered in a sherry  
marinara over linguini 23

### CHICKEN AND SAUSAGE A LA VODKA

with sweet onion in a vodka cream sauce tossed with penne 19

### GARLIC PARMESAN CHICKEN PASTA

grilled chicken over penne pasta in a garlic parmesan cream  
sauce with broccoli and mushrooms 20

### PASTA WITH MEATBALLS OR ITALIAN SAUSAGE

choice of capellini, linguini or penne 15  
baked with ricotta and mozzarella - +2

## ENTREES

### CHIANTI BRAISED BEEF SHORT RIB

inside red bliss smashed potatoes, wrapped in puff pastry,  
finished with a sweet onion garlic demi, with vegetable du jour 22

### MACARONI AND CHEESE STUFFED MEATLOAF

wrapped in bacon and topped with a roasted garlic tomato demi,  
with red bliss smashed potatoes and vegetable du jour 19

### TUSCAN FILET

9oz of filet mignon, caramelized onion, mushroom and roasted  
red pepper risotto, bleu cheese cream reduction 27

### HANGER STEAK

9 ounce hanger steak topped with a cippolini onion and roasted  
mushroom bourbon sauce with potato and vegetable du jour 24

### NEW ENGLAND SEAFOOD BAKE

lobster, scallops and shrimp baked in a sherry butter sauce with  
breadcrumb. Served with potato and vegetable du jour 25

### ORANGE CHIPOTLE SALMON

with mashed potatoes and fresh seasonal vegetables 22

### SEAFOOD RISOTTO

sauteed shrimp and scallops in a creamy roasted red pepper and  
broccoli risotto topped with grilled salmon 23

### CHICKEN PARMESAN

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

### VEAL PARMESAN

hand breaded, pan fried and baked with marinara and  
mozzarella. Served with penne 18

### EGGPLANT PARMESAN

Egg battered and baked with marinara and mozzarella. Served  
with penne 15

## PIZZA

### TOPPINGS INCLUDE

extra cheese, pepperoni, sausage, bacon, meatball, 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 10

### LARGE PIZZA

16" round 8 cut 12

### THREE LITTLE PIGS

Loaded with extra cheese, pepperoni, bacon and sausage 16

### GARLIC CRUSTED

white garlic pizza with sausage and roasted red peppers 14

### MARGHERITA

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

### VEGGIE LOVERS

with peppers, mushrooms, onions, broccoli and black olive 16

## 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

### BUFFALO CHICKEN

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

### THE GODFATHER

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

## 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!!

