

JOE'S TAVERN

STARTERS

CRAB CAKES

petite salad, lemon dill aioli 13

STUFFED MUSHROOMS

with sausage and red pepper 10

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 11

LOBSTER POT PIE

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

STEAMED CLAMS

one dozen with drawn butter 13
w/ bianco sauce 14

MANGO THAI CHILI CHICKEN TACOS

with shredded lettuce, diced pineapple, red onion 12

CHIPOTLE CHICKEN TACOS

crispy fried chicken, cheddar, bacon, diced tomato, shredded lettuce and chipotle ranch 12

CHICKEN WING DIP

house made with toasted corn tortilla chips 10

EGGPLANT STACK

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

GARLIC KNOTS

served with house marinara 6

SOUP + SALADS

FRENCH ONION 5

HOUSE SALAD/CAESAR SALAD sm 6 / lg 10

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

CHOPPED CHICKEN SALAD

romaine, mixed greens, cherry tomato, cucumber, bacon bits, cheddar, ranch, grilled chicken 15

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 capellini, linguini or penne 6

MEATBALLS 6

ITALIAN SAUSAGE 5

LOBSTER TAIL 14

POTATO DU JOUR 5

VEGETABLE DU JOUR 5

RISOTTO

chef's daily inspiration 7

PLEASE LET US KNOW OF ANY DIETARY NEEDS YOU MAY HAVE

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 15

CRAB CAKE SANDWICH

jumbo crab cake, lettuce,
tomato, red onion, lemon dill
aioli, on a toasted kaiser 12

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 13

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 20

CHICKEN TORTORELLA

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

CHICKEN AND SAUSAGE A LA VODKA

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

LINGUINI WITH CLAM SAUCE

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

FRUITTI DI MARE

shrimp, Scallops, Lobster and Clams simmered in a sherry
marinara over linguini 22

PASTA WITH MEATBALLS OR ITALIAN SAUSAGE

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

LEMON BASIL CHICKEN AND SHRIMP

fresh basil, cherry tomato, white wine, lemon butter sauce tossed
with linguini 20

ENTREES

CHIANTI BRAISED BEEF SHORT RIB

stuffed inside red bliss smashed potatoes, wrapped in puff pastry
finished with a sweet onion garlic demi 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

TUSCAN FILET

9oz of filet mignon, caramelized onion, mushroom and roasted
red pepper risotto, bleu cheese cream reduction 25

STEAK MARSALA

8 oz prime sirloin over smashed potatoes topped with a
mushroom marsala sauce, served with vegetable du jour 21

BROILED SEA SCALLOPS

with long grain and wild rice and vegetable du jour 22

HONEY GARLIC SALMON

with wild rice and fresh seasonal vegetables 21

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, 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!!

