



BLUNCH @ JOE'S

Available from 8am till 3pm daily



It's time for a Bag of Beignets

8.00

SALTEADO DE CHORIZO E PATATA*

18.50

BREAKFAST HASH OF SPANISH CHORIZO, ROASTED YUKON GOLD POTATOES, SMOKED RED ONIONS, RED BELLS, GARLIC & SHERRY VINAIGRETTE. SERVED WITH SSU EGGS AND POTATO BAGUETTE.

BARCELONA BENEDICT *

19.50

TOASTED TOMATO OIL RUBBED POTATO BAGUETTE WITH HEIRLOOM TOMATO, ROASTED PEPPERS, POACHED EGGS, SMOKED PAPRIKA HOLLANDAISE, & MOJO DE CILANTRO. SERVED WITH A PRESERVED LEMON DRESSED ARUGULA & MARCONA ALMOND SALAD.

HUEVOS LA SAGRADA*

14.50

CRISPED TORTILLAS WITH PEPPERJACK CHEESE, BLACK BEANS, CHOPPED SCALLIONS & PICO DE ESPAÑA. SERVED WITH SSU EGGS, SALSA ROJO & MOJO DE CILANTRO. ADD SPANISH CHORIZO IF YOU PLEASE FOR \$5.

HUMBLE HOUSE HABITS

CHERRY FRENCH TOAST11.50/18.50

Cinnamon swirl brioche in vanilla custard griddled & served with butter & cherry compote.

KATHRYN'S GRAND SLAM*

19.75

A pair of hotcakes, whipped butter, RMS & choice of breakfast meat with two eggs any style.

BISCUITS & GRAVY

11.00/16.00

Billy Bob's cathead biscuits smothered with country sausage gravy. 1/2 or full size!

EGGS & SUCH

Migas

19.50

Egg scramble w/chorizo, fresno peppers, scallions, crispy corn tortillas, pico de gallo & cotija. Served with flour tortillas.

Foragers Omelette

20.75

Wild mushrooms, goat cheese, herbs and sweet onion. Served with crushed red potatoes & a cathead biscuit.

All Day Breakfast *

19.25

Applewood smoked bacon, country sausage, ham steak, chicken sausage or grilled pork chop with choice of eggs, crushed red potatoes & a cathead biscuit.

Cajun Benedict *

20.25

Acadian breakfast with a biscuit stacked with Tasso ham, poached eggs & Tabasco hollandaise with crushed red potatoes.

Cleanup on Aisle 12*

19.50

Vegetable hash with red potatoes, kale, mushrooms, delicata squash, onions & spicy Mama Lil's peppers. Served with eggs any style & a cathead biscuit.

Ham-o-rama

19.75

Three eggs scrambled with diced ham & cured tasso with scallions and cheddar. Served with red potatoes & a cathead biscuit.

Eat Your Oatmeal

9.75

Cranberries, cinnamon & brown sugar butter with streusel

GRIDDLE CAKES

with whipped butter & real maple syrup

Stacka Hot Cakes

6.00/10.50/14.50

Choice—one, two or three cakes

Stacka Blueberry Cakes

6.75/11.50/15.50

Choice-one, two or three cakes

BLOODY MARY TOWN

Joe's Bloody Mary11.00

Mischief vodka, house made mary mix with pickled vegetables.

Chipotle Mary11.50

Mischief vodka, house made mary mix, chipotle hot sauce, Cayenne salted rim & pickled vegetables.

SPARKLING WINE

Prosecco10.00

Sparkling Rosé10.00

Mimosa11.00

Mimosa carafe44.00

Mimosa of the day11.50

*Washington Dept. of Health Consumer Advisory states that consuming undercooked items may lead to food borne illness.

"NOT SO EARLY BIRD SPECIALS"

\$9.75

from 8am-11am

MONDAY-FRIDAY

(except holidays)

Choice:

LITTLE BISCUIT & GRAVY*

with two eggs

HAM SCRAM

with cheddar & scallions

breakfast potatoes & a biscuit

GOAT IN THE GARDEN SCRAMBLE

with goat cheese & arugula

served w/potatoes & a biscuit

EARLY BIRD PANCAKE SLAM*

with one pc. bacon & one egg

sorry, no substitutions—not available to go.

DAY SIDES

side breakfast meat6.50

crushed red potatoes5.00

two eggs*5.50

sourdough or wheat toast5.00

side of fries5.50

\$15

JOIN US FOR DINNER

BLUE PLATE

SPECIALS

from 5pm 'til they're gone!

Monday

Chicken Pot Pie with a green salad

Tuesday

Chorizo tacos, black beans, rice

Wednesday

Roast Turkey, mashed potatoes, vegetable

Thursday

Pierogi with Kielbasa sausage, tomato-cream sauce

\$15



LUNCH @ JOE'S

Served every day from 8am till 4pm



SALADS & SOUP

add chicken to house or Caesar salad for \$5

Seasonal Salad – with dried cherries, bleu cheese & almonds in balsamic-cherry vinaigrette.	10.50
Caesar Salad- romaine, parmesan & croutons.	9.50
Tavern Salad– grilled chicken, bacon, bleu cheese, avocado & tomato with red wine vinaigrette.	20.25
Tomato soup- cup or bowl with crackers.	5.00/8.00

Ensalada con Pollo

Sazon spiced chicken breast served on spring greens and arugula, aged Manchego, roasted red peppers & Marcona almonds in a preserved lemon vinaigrette.

21.00

Choripan de Barca

Griddled Spanish chorizo links on a split potato baguette with pickled red onions and roasted peppers, pepper jack & cilantro mojo.

16.50

SANDWICHES

Slap on a side of fries, house salad or cup of tomato soup for \$3.50

Santa Fe Chicken Fried Chicken Sandwich	16.00
potato bun with lettuce, pico de gallo, pepperjack, & chipotle crema.	
Hamburger Sandwich*	16.50
8 oz burger, charbroiled and served on a potato bun with LTO.	
Spank it with cheddar for 1.50. Add bacon for 2.00	
BLT	16.00
Thick cut pepper bacon, lettuce, tomato, mayo on toasted multigrain.	
Lamb Burger*	17.75
Lamb, bacon, Calabrian chilies & roasted garlic burger with goat cheese schmear, pickled red onion & arugula on a potato bun.	
Grilled Three Cheese Sandwich	8.50/13.75
1/2 or full size 3 cheese blend with sliced tomato on griddled sourdough. add fries, a salad or soup for 3.50	
Roast Turkey Sandwich	9.00/14.50
1/2 or full size roasted turkey, swiss, lettuce, tomato, mayo on sourdough. add fries, salad or soup for 3.50	

Cast Iron Mac n Cheese

Baked creamy three cheese blend & radiatori topped with herbed bread crumbs. Served with a small salad.

15.50

Fauntleroy Fish & Chips

Breaded Alaskan cod with remoulade & fries

24.00

D E S S E R T	Bag of beignets	8.00	Key Lime Pie w/whipped cream	9.00	D E S S E R T
	Barcelona Santiago Cake	10.00	PNW Cherry crisp	12.00	
	flourless almond cake with quince jam		with bing & tart cherries, oat crumble		
			& Olympic Mountain vanilla ice cream.		

BARCELONA COCKTAILS

Tarte de Mimosa

Amaretto, bing cherry, quince & bubbles.

12.00

Gaudi Cafe

Licor 43, Campari, coffee, whipped cream.

12.50

Costa Del Sol

Licor 43, orange, pineapple & lime juices

11.50

Sober Sips

Barceloneta

Prickly pear syrup, Seedlip agave, quince & lime juice, soda

12.00

Playa de la Mar

Lyre's orange, vanilla syrup, pineapple & lime juices, soda

10.00

Agua Fresca

agave, strawberry puree, pineapple, orange & lime juices

9.75

BOTTLED BEER & CIDERS

DRAFT BEER

Black Raven, pilsner WA	6.50	Boundary Bay IPA, WA	7.00
Garage, lite beer, WA	6.00	Ft. George, Cavatica Stout , OR	7.00
Estrella Galicia Especial Lager, SP	7.00	Stoup Pale Ale, WA	7.50
Select, non alcohol beer	6.50	Ancestry Dry Irish Red Ale, OR	7.50
Bellingham Dry Cider WA	6.50	Ilk Villareal Corn Lager, WA	7.50
Seasonal, Cider	6.50	Reuben's Hazealicious IPA, WA	8.00

WHITE BY THE GLASS OR BOTTLE

Joe's House White, CA	8.00	n/a
Drumheller Chardonnay, WA '22	8.75	33
La Playa Sauvignon Blanc, CL '24	8.50	32
Q.S.S. Rare Vinho Verde, PT 'n/v	9.50	36
Bodegas LAN Verdejo, SP '24	10.50	40

RED BY THE GLASS OR BOTTLE

Joe's House Red, CA	8.00	n/a
Reserve d'Marande Pinot Noir FR '22	10.00	38
Altos La Hoya Monestrell, SP '23	10.00	38
Carrio Tinto, Red Blend, SP '24	9.50	36
Revelry, Cabernet Sauvignon, WA '21	12.00	46
Flaco, Tempranillo, SP '23	8.00	30

* Washington Dept. of Health Consumer Advisory states that consuming undercooked items may lead to food borne illness.



DINNER



TAPAS

Patatas Bravas	7.50
Yukon golds herb blanched, quick fried & tossed with sazón Español. Served with mojo de cilantro & saffron aioli.	
Jamón Croquettes	11.00
Three each Serrano ham, aged Manchego & macaroni fritters dotted with pickled red onions & saffron aioli.	
Gambas al Ajillo	14.00
Wild American shrimp sauteed in tomato-garlic infused oil, garlic & Fresno peppers. Served with potato baguette.	
Empanadillas	12.50
A pair of fried pastries stuffed with ground beef, pepperjack cheese, onions, garlic, green olives & tomato sauce.	
Calamares Frito	15.50
with Fresno peppers & lemon wheels. Served with saffron aioli.	
Chorizo a la Sidra	12.00
Spanish chorizo simmered in chicken stock & hard apple cider with roasted garlic, red bells & scallion relish.	
Melon con Jamon	11.00
Seasonal melon, serrano ham, hilo de jerez.	
Escalivada	12.00
Grilled eggplant, red bells & smoked red onions dressed with sherry vinaigrette. Served with romesco & Marcona almonds.	
Tomates Aliñados	10.50
Heirloom tomatoes, potato bread croutons, Spanish olives, mojo de cilantro & preserved lemon vinaigrette.	
Pan de Papa	8.00
Warm potato baguette with tomato infused oil for dipping.	



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foodborne illness.

APPETIZERS

Cast Iron Mac n Cheese	11.50
Baked creamy three cheese blend & radiatori noodles topped with herbed bread crumbs.	
EJ's Onion Rings	7.00
Hand breaded onion rings with remoulade.	

SALADS

add chicken to seasonal or Caesar salad for \$5.

Seasonal Salad	10.50
with dried cherries, bleu cheese & almonds in white balsamic-cherry vinaigrette.	
Caesar Salad	9.50
Romaine, Caesar dressing, parmesan & croutons.	
Tavern Salad	19.75
Mixed greens, grilled chicken breast, bacon, bleu cheese, avocado, tomato, & tossed in red wine vinaigrette.	

SUPPER

Linguini Española	12.50/22.00
with Spanish olives, heirloom tomatoes, roasted garlic, parmesan, & herbs in a tomato infused olive oil base.	
Winner Winner Chicken Dinner	16.00/24.50
Buttermilk marinated boneless thighs & breast fried & spanked with honey. Served with mashed potatoes, gravy & roasted carrots. (available Monday– Saturday night only)	
Big Willy's Pork Chop*	18.00/30.50
One or two 6 oz. bone-in, spice rubbed chop, mashed potatoes & sauteed green beans.	
Summer Steak*	21.00/39.00
5 oz or 10 oz flat iron beef steak, romesco sauce, mashed potatoes, sauteed green beans.	
PNW Wild Salmon	34.00
Chipotle honey glazed pan-seared local salmon, patatas bravas & sauteed green beans.	
Fauntleroy Fish & Chips	24.00
Alaskan cod with remoulade & fries.	
All Day Breakfast*	19.25
Your choice of meat with eggs any style, crushed red potatoes or a small salad & toast.	

SANDWICHES

add fries, house salad or cup of tomato soup \$3.50

Hamburger Sandwich*	16.50
8 oz burger, charbroiled on potato bun with LTO. Spank it with cheddar for \$1.50, add bacon \$2.00	
Lamb Burger*	17.75
Grilled lamb, bacon, Calabrian chilies & roasted garlic burger with goat cheese schmear, pickled red onion & arugula on a potato bun.	
Santa Fe Chicken Fried Chicken	16.00
on a potato bun with pico de gallo, pepperjack, lettuce & chipotle crema.	

\$15

CHECK OUT OUR BLUE PLATE
SPECIALS

Monday-Thursday

\$15



Barcelona!

Costa del Sol	11.50
Licor 43, orange, pineapple & lime juices.	
Tarte de Mimosa	12.00
Amaretto, bing cherry, quince syrup & bubbles.	
Park Güell	14.00
Campari, agave, lime & grapefruit juices.	
Gaudi Cafe	12.50
Licor 43, Campari, coffee, whipped cream.	

JOE’S COCKTAIL FAVORITES

Paloma	12.00
Tequila, grapefruit juice, lime, simple, soda	
Paper Plane	13.00
Amaro, Aperol, Evan Williams bourbon, lemon	
Joe’s Rob Roy	13.00
Scotch, sweet vermouth, bitters, cherry.	
Old Fashioned	12.50
Evan Williams bourbon, bitters, sugar cube, cherries, orange.	



Sober Sips

Agua Fresca
Agave, strawberry puree,
pineapple, orange & lime juices
9.75

Barceloneta
Prickly pear syrup, Seedlip agave,
quince & lime juice, soda
12.00

Playa del la Mar
Lyre’s orange, vanilla syrup,
Pineapple & lime juices, soda
10.00

BOTTLED BEER & CIDERS

Black Raven, pilsner WA	6.50
Garage lite beer, WA	6.00
Estrella Galicia Especial Lager, SP	7.00
Select, non alcohol beer	6.50
Bellingham Dry Cider WA	6.50
Seasonal, Cider	6.50

DRAFT BEER

Boundary Bay IPA, WA	7.00
Ft. George, Cavatica Stout , OR	7.00
Stoup Pale Ale, WA	7.50
Ancestry Dry Irish Red Ale, OR	7.50
Reuben’s Hazealicious IPA, WA	8.00
Ilk Villareal Corn Lager, WA	7.50

Ask about our trolly and nitro taps

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Joe’s House White, CA	8.00	n/a
Drumheller Chardonnay, WA ‘22	8.75	33
La Playa Sauvignon Blanc, CL ‘24	8.50	32
Q.S.S. Rare Vinho Verde, PT ‘n/v	9.50	36
Bodegas LAN Verdejo, SP ‘24	10.50	40
Borsao, Rose SP ‘IT ‘22	9.00	34
Martin Sancho Verdejo, SP ‘21		46
Dusted Valley Olsen, Chardonnay, WA ‘22		58
Palencia, Albarino, WA ‘21		46
La Pettegola, Vermintino, IT ‘24		30
Bandol Rose, FR ‘21		42

RED BY THE GLASS & BOTTLE

Joe’s House Red, CA	8.00	n/a
Reserve d’Marande Pinot Noir FR ‘22	10.00	38
Altos La Hoya Monestrell, SP ‘23	10.00	38
Carrio Tinto, Red Blend, SP ‘24	9.50	36
Revelry, Cabernet Sauvignon, WA ‘21	12.00	46
Flaco, Tempranillo, SP ‘23	8.00	30
Anko, Malbec, ARG ‘19		38
Dunham, Syrah, WA ‘20		61
Tomero, Cab Franc, AR ‘22		40
Precious, Syrah, SP ‘21		66
Maysara, Gamsheed Pinot Noir, OR ‘16		52
Cote de Bonneville, Cabernet, IT ‘19		61
Axel, Carmenere, CH ‘19		38
Las Pizzaras, Garnacha/Syrah SP ‘23		54

Sparkling Wine
by the glass

Prosecco by the glass	10.00
Sparkling Rosé by the glass	10.00

by the bottle

Borgoluce, Prosecco, IT NV	42
Ferrari Perle, Sparkling Brut, IT ‘13	65
Moët & Chandon, Sparkling Brut, FR NV	85

BROWN BAG SPECIAL

Bottle of Red or White

we choose it
you drink it!

\$19

\$19

Things you may want to know . . . we would like for you to know . . .
and what the guvner says you outta know . . .

We accept VISA & MasterCard. Nix on the American Express. & Diner’s Club Card. Greenbacks rock, not so much with the personal checks...There is a \$30.00 charge for those nasty n.s.f. checks. One check per table, please.
We cannot be responsible for lost or stolen articles.

HOUSE DESSERTS

Bag of beignets	8.00
Key lime pie	9.00
PNW Cherry Crisp with bing & tart cherries, oat crumble & vanilla ice cream.	12.00
Olympic Mountain sorbet (ask your server)	6.00



Sweet Barcelona

Santiago Cake 10.00
Flourless cake w/ground almonds, sugar, eggs
& lemon zest with quince jam.

What is La Sagrada Familia?

It is an unfinished basilica in Europe famous for its grandeur. Historically, it was inspired by Josep Bocabella, a devout Spaniard who founded the *Spiritual Association of Devotees of Saint Joseph*. His religious organization campaigned for a new church in Barcelona dedicated to the Holy Family

Architect Francisco de Paula del Villar y Lozano initially designed it into a Neo-Gothic church that would reflect magnificent Gothic churches of medieval Europe with intricate decorations and towering spires.

Construction officially began in 1882 but Villar resigned shortly after, marking the beginning of many significant facts about La Sagrada Familia.

Antoni Gaudi took over the construction of La Sagrada Familia in 1883 and transformed it beyond the traditional Neo-Gothic architecture. He sought inspiration from nature to replicate what he saw as divine architecture. He redesigned support structures to mimic plant stems which provided greater strength and allowed for more natural light.

Gaudi's design blended Neo-Gothic elements with the organic and flowing forms of Art Nouveau. Botanical motifs dominate both the structure and decorations, which make the church resemble a natural formation. Unlike Medieval Gothic cathedrals that relied on large buttresses, Gaudi aimed for grandeur free of bulky external supports as he believed that God's house should appear limitless in height yet structurally independent.

Gaudi encountered engineering complexities, so he used upside-down models to study weight distribution. His design also prioritized natural light to flood the interior of the basilica. Towards the end of his life, he dedicated himself entirely to the Sagrada Familia, fully aware that he would not live to see completion.

The Spanish Civil War in 1936 severely disrupted the construction and destroyed many of Gaudi's original models. This delayed the progress of the basilica for decades. Its completion has been a topic of debate to this day. Among interesting facts about La Sagrada Familia is that, if completed, it would become the tallest religious structure in all of Europe.



NEIGHBORHOOD RESTAURANTS
www.chowfoods.com

*If we're not in your neighborhood,
we hope you'll visit one of ours*

WEST SEATTLE



9261 45th Ave S.W.
206 937 JOES

WALLINGFORD



2114 North 45th Street
206 322 0124

NORTH TACOMA



Cooks Tavern
3201 N. 26th St..
253 327 1777



Brewers Row
3205 N. 26th St
253 327 1757

WEEKLY HAPPENINGS
AT JOE'S

"NOT SO EARLY BIRD"
SPECIALS

\$9.75



from 8am-11am

MONDAY-FRIDAY

LITTLE BISCUIT & GRAVY
HAM SCRAM
GOAT IN THE GARDEN SCRAMBLE
EARLY BIRD PANCAKE SLAM

sorry, but no substitutions
or food packaged to go
not available on holidays

FAMILY FRIENDLY
HAPPY HOUR

Choice of six menu items for \$6 & \$7
Draft beer, house wine & well drinks for \$6
Monday—Friday
3pm-5:00pm

EVERY SUNDAY NIGHT
FAMILY STYLE
FRIED CHICKEN SUPPER



FROM 5pm
'til it's gone!
1/2 Northwest bone in
chicken served with
mashed potatoes, roasted
carrots & biscuits
24.00— Adults
11.00— Kids

JOIN US FOR DINNER
BLUE PLATE SPECIALS
from 5pm 'til they're gone!
Monday
Chicken Pot Pie with a green salad
Tuesday
Chorizo tacos, black beans, rice
Wednesday
Roast Turkey, mashed potatoes, vegetable
Thursday
Pierogi with Kielbasa sausage,
tomato-cream sauce