BLUNCH @ JOE'S

available from 8am till 3pm daily

New Orleans



Big Easy Andouille Hash* 19.50
Chef Prudhomme's Andouille Sausage, Cajun spiced Yukon Gold potatoes, onion, red & green bells. Served with SSU eggs and a cathead biscuit.

Bananas Foster French Toast 12.00 / 19.00
Brioche dunked in a boozy banana-bourbon custard, griddled and topped with Carnival caramel & pecans.

Grillades & Grits 21.50
Holy Trinity Braised Cajun pork tenderloin served over creamy cheddar cheesy grits, topped with a scatter of scallions and SSU eggs.

EGGS & SUCH

Migas 20.50
Egg scramble w/chorizo, fresno peppers, scallions, crispy corn tortillas, pico de gallo & cotija. Served with flour tortillas.

Foragers Omelette 21.00
Wild mushrooms, goat cheese, herbs and sweet onion. Served with crushed red potatoes & a cathead biscuit.

All Day Breakfast * 19.75
Applewood smoked bacon, country sausage, ham steak, chicken sausage or grilled pork chop with choice of eggs, crushed red potatoes & a cathead biscuit.

Huevos Rancheros* 17.50
Eggs served sunny side up on pepperjack crisped tortillas resting on a bed of black beans. Served with pico de gallo & fruit.

Cajun Benedict * 21.00
Acadian breakfast with a biscuit stacked with Tasso ham, poached eggs & Tabasco hollandaise. Served 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 and a cathead biscuit.

Ham-o-rama 20.50
Three eggs scrambled with diced ham & cured tasso with scallions and cheddar. Served with red potatoes & a cathead biscuit.

Eat Your Oatmeal 10.50
Dried cranberries, cinnamon & brown sugar butter with streusel topping.

GRIDDLE CAKES

with whipped butter & real maple syrup

Stacka Hot Cakes 6.00/11.50/15.50
Choice—one, two or three cakes

Stacka Blueberry Cakes 7.00/12.50/16.50
Choice-one, two or three cakes

BLOODY MARY TOWN

Joe's Bloody Mary 13.00
Mischief vodka, house made mary mix with pickled vegetables.

Chipotle Mary 13.50
Mischief vodka, house made mary mix, chipotle hot sauce, cayenne salted rim and pickled vegetables.

SPARKLING WINE

Prosecco	10.00
Sparkling Rosé	10.00
Mimosa	11.00
Mimosa carafe	44.00
Mimosa of the day	11.50

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

It's time for a Bag of Beignets 8.00



HUMBLE HOUSE HABITS

French Toast 12 / 19
Apple-cinnamon swirl brioche in vanilla custard, griddled & served with apple-cranberry compote.

Kathryn's Grand Slam* 19.75
A pair of hotcakes, whipped butter, RMS & choice of breakfast meat. Served with two eggs any style.

Biscuits & Gravy 11 / 17
Billy Bob's cathead biscuits smothered with country sausage gravy.

"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 DA GARDEN SCRAMBLE
with goat cheese & arugula
served w/potatoes & a biscuit
EARLY BIRD PANCAKE SLAM*
with one slice of bacon & one egg
sorry, no substitutions—not available to go.
not available on holidays

DAY SIDES

side breakfast meat	7.00
crushed red potatoes	6.00
two eggs*	6.50
cathead biscuit	4.00
sourdough or wheat toast	5.00
side of fries	5.50

JOIN US FOR DINNER
BLUE PLATE SPECIALS

$15 $15

from 5pm 'til they're gone!

Monday
Chicken Pot Pie with a green salad

Tuesday
Rockfish tacos, black beans & rojo rice

Wednesday
Roast turkey, mashed potatoes, vegetable

Thursday
Pierogi with Kielbasa sausage, & tomato-cream sauce

LUNCH @ JOE'S

served every day from 8am till 4pm

SALADS & SOUP

add chicken to house or Caesar salad for $5

Seasonal Salad – mixed greens, cosmic crisp apples, dried cranberries, pecans & goat cheese tossed in spiced cider 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. 6.00/9.00

Muffuletta Salad

Our play on a Muffuletta sandwich from Central Grocery offers up salami, mortadella, provolone, roasted red bells, calamata olives, pepperoncini & croutons tossed with romaine in red wine vinaigrette.

18.50

SANDWICHES

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

Santa Fe Chicken Fried Chicken Sandwich 16.50
Potato bun with lettuce, pico de gallo, pepperjack, & chipotle crema.

Hamburger Sandwich* 17.50
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 17.00
Thick cut pepper bacon, lettuce, tomato & mayo on toasted multigrain.

Lamb Burger* 18.75
Grilled 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
3 cheese blend with sliced tomato on griddled sourdough.

Roast Turkey Sandwich 9.00/14.50
1/2 or full size roasted turkey, swiss, lettuce, tomato & mayo on sourdough.

Cast Iron Mac n Cheese
Baked creamy three cheese blend & radiatori topped with herbed bread crumbs. Served with a small salad.
16.50

Fauntleroy Fish & Chips
Breaded Alaskan cod with remoulade & fries
25.00

DESSERT

Bag of Beignets 8.00

Cinnamon Swirl King Cake Cheesecake 10.00

Turtle Sundae 12.50
Vanilla ice cream with chocolate & caramel sauces, candied pecans & whipped cream.

PNW Apple-Cranberry Crisp 12.00
oat crumble & Olympic Mountain vanilla.

Big Easy Banana Brioche Pudding 12.00
topped with caramel & candied pecans

Key Lime Pie w/whipped cream 9.00

CRESCENT CITY COCKTAILS

Orleans Parish Mimosa

Vanilla vodka & syrup, passion fruit syrup, lime & bubbles

12.50

St Charles Coffee

Licor 43, absinthe, coffee, whipped cream

13.00

Sober Sips

Spiced Agua Fresca
Pineapple & lime juice, prickly pear syrup, agave, fresno chile heat, soda
9.00

The Dolly
Almave Blanco, strawberry puree lime, cranberry juice & soda
12.00

Riverwalk Punch
Lyre's N/A dark rum, orange & lime juice, passion fruit syrup.
11.00

Bottled Beer & Ciders

Black Raven, Pilsner, WA	7.00
Garage, lite beer, OH	7.00
Abita, Amber Ale, LA	7.50
Select Athletic, N/A, CA	7.50
Bellingham Dry Cider WA	7.50
Bellingham, Seasonal, Cider, WA	7.50

Draft Beer

Boundary Bay IPA, WA	8.00
Ft. George, Cavatica Stout , OR	8.00
Stoup Pale Ale, WA	8.00
Ancestry Dry Irish Red Ale, OR	8.00
Douglas Lager, WA	7.00
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
O & T Sauvignon Blanc, FR '24	12.00	46
Le Domitienne "Pique Poul", FR '24	14.00	54
Benvolio, Pinot Grigio, IT '24	9.50	32

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
Revelry, Cabernet Sauvignon WA '21	12.00	46
Chateau de Costis Bordeaux Rouge FR '24	11.50	44
Flaco, Tempranillo, SP '23	8.00	30
J. Bookwalter Notebook Red WA, 23	9.00	34

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

DINNER

New Orleans

LAISSEZ LES BONS TEMPS ROULER

Petits Plats



Fried Green Tomatoes 13.50
Thick cut tomato slices dipped in tabasco spiked buttermilk, dredged in cornmeal & flour and quick fried. Served with Chef Pat's pickles & remoulade.

BBQ Shrimp 18.50
Four 16/20 wild gulf shrimp sauteed in Cajun spiced butter sauce with an atoll of creole rice & diced scallions.

Crawdaddy Spring Rolls 11.50
Pair of spring rolls stuffed with crawfish tails ground pork, mushrooms, cabbage, carrots, red bells & garlic then fried up & served with a robust sweet chili dipping sauce.

Entrees

Duck & Andouille Gumbo 17.00/28.00
Confit duck & Andouille sausage stew of Trinity vegetables, garlic, tomato, red bells, onion and dark roux with creole rice & a scatter of scallions.

Bronzed Rockfish 24.00
Spicily seasoned and seared filet served with creole rice & bacon spiked collard greens.

Jambalaya 16.00/26.50
Wild gulf shrimp, andouille & chicken stewed in a spiced dark roux. Served over Creole rice.

Grillades & Grits 25.50
Holy trinity braised Cajun pork tenderloin served over creamy cheddar cheesy grits & served with bacon spiked Collard greens topped with a scatter of fresh herbs.



*Washington Dept. of Health Consumer Advisory: consuming raw or undercooked items may lead to foodborne illness.

APPETIZERS

Cast Iron Mac n Cheese 12.50
Baked creamy three cheese blend & radiatori noodles topped with herbed bread crumbs.

EJ's Onion Rings 7.50
Hand breaded onion rings with remoulade.

Joe's Tomato Soup 6.00/9.00

SALADS

add chicken to seasonal or Caesar salad for $5.

Seasonal Salad 10.50
Mixed greens with cosmic crisp apples, candied pecans, dried cranberries & goat cheese tossed with spiced cider vinaigrette.

Caesar Salad 9.50
Romaine, Caesar dressing, parmesan & croutons.

Tavern Salad 20.25
Mixed greens, grilled chicken breast, bacon, bleu cheese, avocado & tomato, tossed in red wine vinaigrette.

SUPPER

Four Cheese Tortellini 14.00/22.00
with roasted delicata squash, brown butter cream sauce, toasted pepitas & a dusting of pecorino.

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 chops, mashed potatoes & sauteed brussels sprouts.

NY Strip Loin Steak* 23.50/39.00
Bronzed & grilled 5 oz or 10 oz New York steak with mashed potatoes & sauteed brussels sprouts.

PNW Wild Salmon 34.00
Brown sugar glazed pan-seared local salmon, Mama Lils' spiked vegetable hash.

Fauntleroy Fish & Chips 25.00
Alaskan cod with remoulade & fries.

All Day Breakfast* 19.75
Your choice of breakfast 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* 17.50
8 oz burger, charbroiled on potato bun with LTO. Spank it with cheddar for $1.50, add bacon $2.00

Lamb Burger* 18.75
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 16.50
on a potato bun with pico de gallo, pepperjack, lettuce & chipotle crema.

Sides

side of fries	5.50	sauteed brussels sprouts	7.00
mashed potatoes	6.00	roasted carrots	6.00
cheddar cheese grits	6.50	bacons spiked collards	7.00

CHECK OUT OUR BLUE PLATE SPECIALS
Monday-Thursday
from 5pm 'til they're gone!



Crescent City Cocktails

Hurricane 14.00
Pair of rums, orange & lime juice, passion fruit syrup & grenadine,

Orleans Parish Mimosa 12.50
Vanilla vodka & syrup, passion fruit syrup, lime &bubbles

St. Tammany Sazerac 15.00
Woodinville rye, Absinthe, Peychaud's bitters & sugar

Joe's Cocktail Favorites

Paloma 13.00
Tequila, grapefruit juice, lime, simple, soda

Paper Plane 14.00
Amaro, Aperol, Evan Williams bourbon, lemon

Joe's Rob Roy 14.00
Scotch, sweet vermouth, bitters, cherry.

Old Fashioned 13.50
Evan Williams bourbon, bitters, sugar cube, cherries, orange.



Sober Sips

Spiced Agua Fresca
Pineapple & lime juice, prickly pear syrup, agave, fresno chile heat, soda.
9.00

The Dolly
Almave Blanco, strawberry puree, lime, cranberry juice & soda.
12.00

Riverwalk Punch
Lyre's N/A dark rum, orange & lime juice, passion fruit syrup.
11.00

Bottled Beer & Ciders

Black Raven, Pilsner, WA	7.00
Garage, lite beer, OH	7.00
Abita, Amber Ale, LA	7.50
Select Athletic, N/A, CA	7.50
Bellingham Dry Cider WA	7.50
Bellingham, Seasonal, Cider, WA	7.50

Draft Beer

Boundary Bay IPA, WA	8.00
Ft. George, Cavatica Stout , OR	8.00
Stoup Pale Ale, WA	8.00
Ancestry Dry Irish Red Ale, OR	8.00
Douglas Lager, WA	7.00
Reuben's Hazealicious IPA, WA	8.00

Ask about our trolly and nitro taps

White by the Glass & Bottle

Joe's House White, CA	8.00	n/a
Drumheller Chardonnay, WA '22	8.75	33
O & T Sauvignon Blanc, FR '24	12.00	46
Le Domitienne "Pique Poul", FR '24	14.00	54
Benvolio, Pinot Grigio, IT '24	9.50	32
Domain le Clos, Rosé, Cotes du Rhone, FR '24		34
Dusted Valley Olsen, Chardonnay, WA '22		58
Palencia, Albarino, WA '21		46
Domaine de Pajot Les Quartre Cepages FR '25		40
Triennes Rosé, Provence, FR '25		56

Red by the Glass & Bottle

Joe's House Red, CA	8.00	n/a
Reserve d'Marande Pinot Noir FR '22	10.00	38
Revelry, Cabernet Sauvignon WA '21	12.00	46
Chateau de Costis Bordeaux Rouge FR '24	11.50	44
Flaco, Tempranillo, SP '23	8.00	30
J. Bookwalter Notebook Red WA, 23	9.00	34
Axel, Carmenere, Malbec, CH '19		38
Dunham, Syrah, WA '20		61
Anko, Malbec, ARG '23		52
Sumar, Cabernet Franc, Loire Valley, FR '23		47
Las Pizzaras, Garnacha/Syrah SP '23		54
Nicholas Patel, Beaujolais Village, FR '22		45

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
Moét & 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 w/whipped cream	9.00
PNW apple-cranberry crisp with oat crumble & vanilla ice cream.	12.00
Turtle Sundae Vanilla ice cream, chocolate & caramel sauces, candied pecans, whipped cream.	12.50
Olympic Mountain ice cream or sorbet	4.00/7.00

NOLA Sweets

King of Carnival Cheesecake cinnamon swirl cheesecake with whipped cream	10.00
Big Easy Banana Brioche Bread Pudding The title says it all! Except, topped with caramel and candied pecans.	12.00

Jean Lafitte–the Pirate & the Patriot

Jean Latitte was a French pirate and privateer who established a vast smuggling empire in the early 1800's from his base in Barataria Bay, Louisiana.

He and his men attacked Spanish ships in the Gulf of Mexico, selling stolen goods to New Orleans merchants and becoming a powerful force in the region.

While he was a notorious outlaw, Lafitte is still celebrated in the Louisiana folklore primarily for his heroic role in the War of 1812. After rejecting a British offer to fight against the United States, he and his Baratarian pirates provided crucial support–including men, cannons and local knowledge to Andrew Jackson's U.S forces.

His assistance was a key factor in the decisive American victory at the Battle of New Orleans in 1815, earning him the title **"The Hero of New Orleans"** Though he eventually left Louisiana (and there were a number of rumors about his eventual demise), his legacy is deeply ingrained in the state's culture, with the legends of buried treasure, a national park named in his honor, and festivals celebrating his audacious spirit.

CHOW

NEIGHBORHOOD RESTAURANTS
www.chowfoods.com

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

North Tacoma

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

Brewers Row
3205 N. 26th St
253 327 1757

West Seattle

Endolyne Joe's and The Last Stop Lounge
9261 45th Ave S.W.
206 937 JOES

WEEKLY HAPPENINGS AT JOE'S

"NOT SO EARLY BIRD" SPECIALS

$9.75



from 8am-11am
MONDAY-FRIDAY

Choice:
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
25.00– Adults
12.00– Kids

JOIN US FOR DINNER BLUE PLATE SPECIALS

$15 $15

from 5pm 'til they're gone!

Monday
Chicken pot pie with a green salad.
Tuesday
Rockfish tacos, black beans, rojo rice.
Wednesday
Roast turkey, mashed potatoes, vegetable.
Thursday
Pierogi with Kielbasa sausage, tomato-cream sauce.

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

Eat at Joes

ENDOLYNE
JOE'S
and
THE LAST STOP LOUNGE



NEW ORLEANS

ENDOLYNE JOE'S and THE LAST STOP LOUNGE