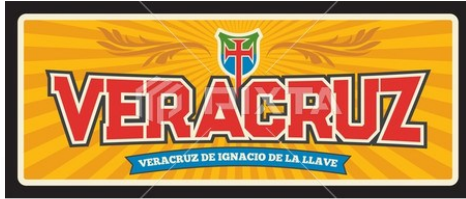
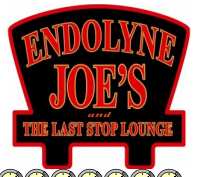




BLUNCH @ JOE'S

Available from 8am till 3pm daily



It's time for a Bag of Beignets
8.00

- Picadillo de Batata *** 18.00
Breakfast hash of chili spiced sweet potatoes, grilled red peppers, smoked red onions, jalapeno, cilantro & garlic. Eggs any style & flour tortilla. Add chorizo for \$4.
- Boca Del Rio Benedict *** 19.00
Masa sopes topped with black beans, smashed avocado, smoked red onion, poached eggs & chipotle hollandaise. Served with salad greens tossed in mango-lime vinaigrette & pineapple salsa. Add chorizo for \$4.
- Huevos Rancheros con Mole de Cerdo *** 18.50
A pair of pepperjack cheese topped tortillas, topped with black beans, xiqueno mole braised pork, pickled red onion, chile roasted peanuts, pineapple salsa with SSU eggs.

EGGS & SUCH

- Migas** 18.75
Egg scramble w/chorizo, fresno peppers, scallions, crispy corn tortillas, pico de gallo & cotija. Served with flour tortillas.
- Foragers Omelette** 20.50
Wild mushrooms, goat cheese, herbs and sweet onion. Served with crushed red potatoes & a cathead biscuit.
- All Day Breakfast *** 18.75
Applewood smoked bacon, country sausage, ham steak or grilled pork chop with choice of eggs, crushed red potatoes & a cathead biscuit.
- Cajun Benedict *** 19.75
Acadian breakfast with a biscuit stacked with Tasso ham, poached eggs & Tabasco hollandaise with crushed red potatoes.
- Cleanup on Aisle 12*** 19.00
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** 19.50
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 topping served with a biscuit.

GRIDDLE CAKES

with whipped butter & real maple syrup

- Stacka Hot Cakes** 5.75/10.00/14.00
Choice-one, two or three cakes
- Stacka Blueberry Cakes** 6.25/11.00/15.00
Choice-one, two or three cakes

BLOODY MARY TOWN

- Joe's Bloody Mary** 11.00
Mischief vodka, house made mary mix with pickled vegetables.
- Chipotle Mary** 11.50
Mischief vodka, house made mary mix, chipotle hot sauce, cayenne, salted rim & pickled vegetables.

SPARKLING WINE

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

HUMBLE HOUSE HABITS

- FAUNTLEROY'S** 10.50/17.50
- FAMOUS FRENCH TOAST**
cinnamon swirl brioche in vanilla custard griddled & served with butter & house made caramel .
- KATHRYN'S GRAND SLAM*** 19.50
A pair of hotcakes, whipped butter, RMS & choice of breakfast meat with two eggs any style.
- BISCUITS & GRAVY** 10.00/15.00
Billy Bob's cathead biscuits smothered with country sausage gravy. 1/2 or full size!

"NOT SO EARLY BIRD SPECIALS"

\$9.75



from 8am-11am

MONDAY-FRIDAY

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 meat 6.50
- crushed red potatoes 5.00
- two eggs* 5.50
- sourdough or wheat toast 5.00
- side of fries 5.50

JOIN US FOR DINNER

BLUE PLATE SPECIALS

from 5pm 'til they're gone!

Monday

Chicken Pot Pie with a green salad

Tuesday

Baja Fish Tacos, black beans, rice

Wednesday

Roast Turkey, mashed potatoes, vegetables

Thursday

Chicken fried pork tenderloin, milk gravy, mashed potatoes, vegetable

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



LUNCH @ JOE'S

Served every day from 8am till 4pm



SALADS & SOUP

add chicken to house or Caesar salad for \$4.50

Seasonal Salad - spring greens, strawberries, chevre, almonds, white balsamic vinaigrette.	10.00
Caesar Salad - romaine, parmesan & croutons.	9.00
Tavern Salad - grilled chicken, bacon, bleu cheese, avocado & tomato with red wine vinaigrette.	19.75
Tomato soup - cup or bowl with crackers.	4.50/7.50

Ensalada Veracruz

Spring greens, chile marinated & grilled chicken, pineapple salsa, pickled red onion, queso fresco & ancho roasted pepitas with mango vinaigrette.

19.50

Torta Puerco Mole

Toasted Ciabatta roll stuffed with Pork Mole Xiqueno, pepper jack, chile roasted peanuts, pickled red onion, avocado, & cilantro.

16.00

SANDWICHES

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

Santa Fe Chicken Fried Chicken Sandwich	15.50
Potato bun with lettuce, pico de gallo, pepperjack, & chipotle crema.	
Hamburger Sandwich*	16.00
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	15.50
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. <i>add fries, a salad or soup for 3.50</i>	
Roast Turkey Sandwich	9.00/14.50
1/2 or full size roasted turkey, swiss, lettuce, tomato, mayo on sourdough. <i>add fries, a salad or soup or 3.50</i>	

Cast Iron Mac n Cheese

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

15.50

Fauntleroy Fish & Chips

Breaded Alaskan cod with remoulade & fries

22.00

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
	Lemon pound cake, strawberries, whipped cream.	9.00	Mango Tres Leches Cake	9.50	
	Helado de Heroica Sundae	12.00	Tres leches flavored mango sponge cake, whipped cream & mango compote.		
	Horchata ice cream, canela				

Cócteles de Veracruz

Mixtla Mimosa

Lunazul tequila, prickly pear syrup & bubbles.

11.50

Prickly Pineapple Margarita

Lunazul tequila, lime juice, pineapple juice, prickly pear, & triple sec.

15.00

Coastal Café'

Contera Negra' Café' pineapple rum, coffee, whipped cream..

12.50

Sober Sips

Agua Fresca

Guava puree, pineapple juice, OJ, lime juice, agave.

9.50

Mecatlán Mai Tai

Lyres light N/A rum, OJ, lime pineapple juice, lime, agave & grenadine.

11.00

Coscomatepec Cactus Juice

Almave Blanco N/A, prickly pear syrup, lime juice, & soda.

10.50

BOTTLED BEER & CIDERS

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

DRAFT BEER

6.50	Boundary Bay IPA, WA	7.00
6.00	Ft. George, Cavatica Stout, OR	7.00
7.00	Stoup Pale Ale, WA	7.50
6.50	Ancestry Dry Irish Red Ale, OR	7.50
6.50	Ilk Villareal Corn Lager, WA	7.50
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, VR 'n/a	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 foodborne illness.



DINNER



Get Your Veracruz On!
 Start out with chile spiced tortilla chips
 with pineapple pico & salsa verde.
 6.00



APERITIVOS

- Sopes de Frijoles** 10.00
Fried masa cups filled with black beans, cabbage slaw, queso fresco, pickled red onions & smokey/spicy salsa macha with chiles, peanuts, garlic & dried cranberries.
- Vampiros** 15.50
Carne asada, pepper jack & grilled red onions folded into corn tortillas and griddled. Served with vegetable escabeche & cilantro.
- Ensalada Veracruz** 9.50
Mixed greens, pickled red onion, pineapple salsa, queso fresco, ancho roasted pepitas, mango/lime vinaigrette.



PLATOS GRANDES

- Coatepec Chile Relleno** 18.50
Blistered & fried poblano pepper stuffed with sweet potato hash, onions, cilantro, charred corn, mushrooms & pepperjack cheese. Topped with ancho spiked tomato sauce, cilantro crema & pico de gallo. Served with black beans & arroz rojo.
- Mole Xiqueno** 14.50/26.50
Pork shoulder braised in a traditional Veracruz mole of chiles, almonds, peanuts, sesame seeds, garlic & piloncillo. Served with salsa macha, grilled spring onion, & red bells, citrus rice & flour tortillas.
- Camarones Verde** 15.00/27.00
Wild gulf shrimp sauteed with garlic, salsa verde & pineapple salsa, citrus rice, black beans.
- Pollo a la Veracruzana** 28.50
Smoked achiote, lime, pineapple & garlic marinated 1/2 chicken, finished with salsa veracruzana of tomato, onion, garlic, green olives & capers. Served with sweet potato hash & chili spiced asparagus.

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 \$4.50
- Seasonal Salad** 10.00
Spring greens, sliced strawberries, chevre, toasted almonds, white balsamic vinaigrette.
 - Caesar Salad** 9.00
Romaine, Caesar dressing, parmesan & croutons.
 - Tavern Salad** 19.75
Mixed greens, grilled chicken breast, bacon, bleu cheese, avocado, tomato, & tossed in red

SUPPER

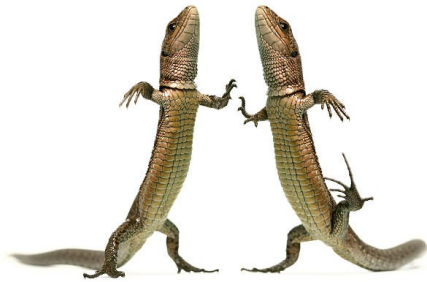
- Three Cheese Tortellini** 11.50/21.00
Asparagus, grape tomatoes & shallots tossed in lemon/basil/wine cream sauce.
- Winner Winner Chicken Dinner** 15.00/23.50
Buttermilk marinated boneless thighs & breast fried & spanked with honey. Served with mashed potatoes, gravy & roasted carrots. (available Monday– Saturday night only)
- Big Willy's Pork Chop*** 17.00/29.50
One or two 6 oz. bone-in, spice rubbed pork chop, mashed potatoes & chile spiced asparagus.
- Cast Iron Carne Asada*** 19.00/33.50
Pan seared 5 or 10 oz. Bavette steak, macha mashed potatoes, chile spiced asparagus & smoked onions.
- PNW Wild Salmon** 32.00
Chipotle honey glazed pan-seared local salmon, sweet potato & smoked onion hash and chile spiced asparagus.
- Fauntleroy Fish & Chips** 22.00
Alaskan cod with remoulade & fries.
- All Day Breakfast*** 18.75
Applewood bacon, country sausage or ham steak with eggs any style, crushed red potatoes or a

SANDWICHES

- add fries, house salad or cup of tomato soup \$3.50
- Hamburger Sandwich*** 16.00
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** 15.50
On a potato bun with pico de gallo, pepperjack, lettuce & chipotle crema.

CHECK OUT OUR BLUE PLATE SPECIALS
 Monday-Thursday
 from 5pm 'til they're gone!
 \$15

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



Cócteles de Veracruz

Guava Colada	15.00
Licor 43, guava puree, vanilla syrup, half & half.	
The Veracruz	13.50
Lunazol tequila, prickly pear, guava puree & lime juice.	
Prickly Pineapple Margarita	15.00
Lunazol tequila, triple sec, prickly pear, pineapple, lime & agave.	
Coastal Café	12.50
Pineapple rum, Cantera Negra Café, coffee, whipped cream.	
Prickly Pear Mimosa	12.00
Lunazol tequila, prickly pear syrup, & bubbles.	

JOE'S COCKTAIL FAVORITES

Paloma	11.00
Tequila, grapefruit juice, lime, simple, soda	
Paper Plane	12.00
Amaro, Aperol, Evan Williams bourbon, lemon	
Joe's Rob Roy	12.00
Scotch, sweet vermouth, bitters, cherry.	
Old Fashioned	11.50
Evan Williams bourbon, bitters, sugar cube, cherries, orange.	



Sober Sips

Agua Fresca Guave puree, pineapple juice, OJ, lime juice, agave & water 9.50	Mecatlán Mai Tai Lyres light N/A rum, OJ, Pineapple juice, lime juice, agave and grenadine 11.00	Coscomatepec Cactus Juice Almave Blanco, prickly pear syrup, lime juice, & soda. 10.50
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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 trolley and nitro taps

WHITE BY THE GLASS & 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, VR 'n/a	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 Cala Vermintino, IT '24	35	
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 '18	52	
Cote de Bonneville, Cabernet, IT '19	61	
Axel, Carmenere, CH '19	38	
Las Pizaras, Garnacha/Syrah SP '23	52	44

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

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
Lemon pound cake, strawberries, whipped cream	9.00
Key lime pie	9.00
Olympic Mountain sorbet (ask your server)	6.00

Veracruz Desserts

Helado de Heroica Sundae	12.00
Horchata ice cream, canela caramel, whipped cream, toasted coconut.	
Mango Tres Leches Cake	9.50
Tres leches flavored mango sponge cake, whipped cream, mango compote.	



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



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

\$15

JOIN US FOR DINNER BLUE PLATE SPECIALS

\$15

from 5pm 'til they're gone!

Monday

Chicken Pot Pie with a green salad

Tuesday

Baja Fish Tacos, black beans, rice

Wednesday

Roast Turkey, mashed potatoes, vegetables

Thursday

Chicken fried pork tenderloin, milk gravy