



BLUNCH @ JOE'S

Available from 8am till 3pm daily



Kielbasa Hash 18.50

Seared kielbasa sausage, Yukon gold potatoes, fennel, red bells, red onion, pepperoncini, & roasted pepper vinaigrette with two SSU eggs and sourdough toast.

Little Italy Benedict * 19.75

Seared house made Italian sausage served over crisped polenta rounds with poached eggs & rosemary-thyme hollandaise. Served with an arugula salad with roasted red pepper vinaigrette.



EGGS & SUCH

Migas

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

18.75

Foragers Omelette

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

20.50

All Day Breakfast *

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

18.75

Cajun Benedict *

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

19.75

Cleanup on Aisle 12*

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

19.00

Ham-o-rama

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

19.50

Huevos Rancheros*

Eggs sunny side up on pepper jack crisped tortillas reclining on a bed of black beans. Served with pico de gallo and fruit.

16.00

Eat Your Oatmeal

Cranberries, cinnamon & brown sugar butter with streusel topping served with a biscuit.

9.75



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



It's time for a Bag of Beignets

8.00

HUMBLE HOUSE HABITS	
FAUNTLEROY'S	10.50/17.50
FAMOUS FRENCH TOAST	
cinnamon swirl brioche in vanilla Custard griddled & served with 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, not available on holidays

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

\$15 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, mashed potatoes, vegetable



LUNCH @ JOE'S

Served every day from 8am till 4pm



SALADS & SOUP

add chicken to house or Caesar salad for \$4.50

Seasonal Salad- greens, apples, dried cranberries, pecans & bleu cheese tossed in 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



Thin sliced seasoned roast beef slow cooked, served on a French roll with house pickled giardiniera, and au jus.

(Add fries or salad for 3.50)

19.00



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*	17.25
Lamb, bacon, Calabrian chilies & roasted garlic burger with goat cheese schmear, pickled red onion & arugula on a potato bun.	
Grilled Three Cheese Sandwich	13.75
3 cheese blend with sliced tomato on griddled sourdough. 1/2 grilled cheese sandwich-add fries, a salad or soup for 3.50	8.50
Roast Turkey Sandwich	14.50
Roasted turkey, swiss, lettuce, tomato, mayo on toasted sourdough. 1/2 turkey sandwich-add fries, a salad for soup or 3.50	9.00

Fauntleroy Fish & Chips
Breaded Alaskan cod with remoulade & fries
21.00

Cast Iron Mac n Cheese
Baked creamy three cheese blend & radiatori topped with herbed bread crumbs.
Served with a small salad.
15.50

D Bag of beignets	8.50	Key Lime Pie	9.00	D
E BTO chocolate chip cookie a la mode	9.00	World's Fair Candy Sundae	11.00	E
S Eli's Chicago Cheesecake with whipped cream	9.50	salted caramel ice cream, chocolate & caramel		S
E & a shortbread cookie		sauces, whipped cream & caramel popcorn.		E
R				R
T				T

CHICAGO COCKTAILS

Cran-Apple Mimosa
Sour apple pucker, apple brandy, cranberry vodka, bubbles
12.00

Lost Lake
Luxardo, rum, Campari, lime, pomegranate syrup, pineapple juice
11.50

The Theo
Montenegro Amaro, Contera Negra
Café, coffee, and whipcream.
12.00

Sober Sips

Wild Fox
Seedlip N/A Spice 94, lemon juice, coriander simple syrup, lemon twist on da rocks.
11.00

Orange Creamsicle
Lyres orange, lemon juice, simple syrup & soda on da rocks
10.00

Lake Michigan
Lyre's Dark Cane, pineapple juice, pomegranate syrup, lime juice on da rocks.
10.50

BOTTLED BEER & CIDERS

Douglas Lager, WA	5.50	Reuben's Hazealicious IPA, WA	8.00
Dales, Light Lager, CO	5.50	Boundary Bay IPA, WA	7.00
Bitburger Pilsner, GER	5.50	Ft. George, Cavatica Stout, OR	7.00
Athletics Seasonal, non alcohol CA	5.75	Stoup Pale Ale, WA	7.50
Bellingham Dry Cider 12oz can	6.25	Ancestry Dry Irish Red Ale, OR	7.50
Channel Marker, cider 16oz can WA	8.50	Black Raven, Pilsner, WA	7.00

DRAFT BEER

5.50	Reuben's Hazealicious IPA, WA	8.00
5.50	Boundary Bay IPA, WA	7.00
5.50	Ft. George, Cavatica Stout, OR	7.00
5.75	Stoup Pale Ale, WA	7.50
6.25	Ancestry Dry Irish Red Ale, OR	7.50
8.50	Black Raven, Pilsner, WA	7.00

WHITE BY THE GLASS OR BOTTLE

Joe's House White, CA	8.00	n/a	Joe's House Red, CA	8.00	n/a
Drumheller Chardonnay, WA '22	8.75	33	Reserve d'Marande Pinot Noir FR '22	10.00	38
La Playa Sauvignon Blanc, CL '24	8.50	32	Ca Gialla Barbera 'd' Alba, IT '23	11.50	44
Benvolio, Pinot Grigio, IT '22	8.00	30	Note Book, Red Blend, WA '23	10.50	40
Schlink Haus, Dry Riesling, GER '23	11.00	42	Revelry, Cabernet Sauvignon, WA '21	12.00	46
Borsao, Rose SP IT '22	9.00	34	Villa Puccini, Chianti Reserva, IT '21	13.00	50

RED BY THE GLASS OR BOTTLE

8.00	n/a	Joe's House Red, CA	8.00	n/a
8.75	33	Reserve d'Marande Pinot Noir FR '22	10.00	38
8.50	32	Ca Gialla Barbera 'd' Alba, IT '23	11.50	44
8.00	30	Note Book, Red Blend, WA '23	10.50	40
11.00	42	Revelry, Cabernet Sauvignon, WA '21	12.00	46
9.00	34	Villa Puccini, Chianti Reserva, IT '21	13.00	50

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

DINNER



SMALL PLATES

Herbed Focaccia	7.00
House baked with rosemary, oregano & red pepper flake with balsamic vin & EVOO.	
Windy City Clams	16.50
House made Italian sausage, white wine, cherry bomb peppers, garlic, scallions.	
Shrimp DeJonge	16.00
Wild American shrimp sauté with butter, garlic, sherry, herbs & bread crumbs.	
Crisped Cauliflower	12.00
Battered brassica tossed in panko, quick fried & served with romesco & slivered almonds.	



BIG PLATES

Polania Triangle Pierogi	22.50
Polish potato dumplings sauteed with red bell pepper, roast garlic & herbs in a creamy tomato sauce. Topped with seared kielbasa sausage or kale sauteed with shallot & lemon.	
Steak O'Leary*	38.75
Grilled 10 oz. Coulotte steak, fried brussels sprouts tossed in red pepper vinaigrette and spiced & fried Yukon gold potatoes.	
Chicken Vesuvio	28.00
Marinated & pan-roasted 1/2 chicken served with spiced & fried Yukon gold potatoes, roasted carrots & green peas sauced with white wine, butter & garlic.	

BLUE PLATE SPECIALS

\$15	from 5pm	\$15
'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		

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.	
Joe's Tomato Soup	4.50/7.50

SALADS

add chicken to seasonal or Caesar salad for \$4.50	
Seasonal Salad	10.00
greens, dried cranberries, apples, bleu cheese & pecans tossed in 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 wine vinaigrette.	

SUPPER

Butternut Squash Ravioli	21.00
Ricotta & roasted squash filled pasta with brown butter cream, kale, pepitas, delicatas quash, & pecorino Romano.	
Winner Winner Chicken Dinner	15.00/23.50
(available Monday thru Saturday) Buttermilk marinated boneless thighs & breast fried & spanked with honey. Served with mashed potatoes, gravy & roasted carrots.	
Big Willy's Pork Chop*	16.00/29.50
One or two 6 oz. bone-in, spice rubbed pork chop, mashed potatoes & fried Brussels sprouts.	
PNW Wild Salmon	32.00
Brown sugar glazed pan-seared local salmon, with a winter delicata squash, kale, shallot & lemon sauté.	
Fauntleroy Fish & Chips	21.00
Alaskan cod with remoulade & fries.	
All Day Breakfast*	18.75
Applewood bacon, country sausage, ham steak or house made Italian sausage with eggs any style, crushed red potatoes or small salad & toast.	

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*	17.25
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.	

WINDY CITY COCKTAILS

Lost Lake	11.50
Luxardo, rum, Campari, pomegranate syrup, pineapple juice, lime	11.50
Pepperoncini Martini	12.50
Absolut Peppar, pepperoncini, olive oil.	12.50
Cran Apple Mimosa	10.00
Sour Apple Pucker, cranberry vodka, apple brandy, bubbles.	10.00
The Leo	12.00
Montenegro Amaro, Contera Negra Café, coffee, whipped cream.	12.00
Windy City	10.50
Brandy, triple sec, angostura bitters, bubbles.	10.50

JOE'S COCKTAIL FAVORITES

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

Sober Sips

Mock Margarita
Almave Blanco, agave, orange & lime juices
10.00

Lake Michigan
Lyre's Dark Cane, pomegranate Syrup, pineapple & lime juice
10.50

Chicago Cosmo
Seedlip de Agave, coriander simple syrup, lime & cranberry juice, soda.
11.50

BOTTLED BEER & CIDERS

Douglas Lager, WA	5.50
Dales, Light Lager, CO	5.50
Bitburger Pilsner, GER	5.50
Athletics rotating, non alcohol CA	5.75
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Borsao Rose, SP '23	9.00	34
Benvolio, Pinot Grigio, IT '22	8.00	30
Schlink Haus, Dry Riesling, GER '23	11.00	42
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
Reserve d'Marande Pinot Noir FR '22	10.00
Ca Gialla Barbera 'd' Alba, IT '23	11.50
Note Book, Red Blend, WA '23	10.50
Villa Puccini, Chianti Reserva, IT '21	13.00
Revelry Cabernet Sauvignon, WA, '21	12.00
Anko, Malbec, ARG '19	38
Dunham, Syrah, WA '20	61
Tomero, Cab Franc, AR '22	40
Iris Vineyards, Pinot Noir, WA '20	44
Maysara, Gamsheed Pinot Noir, OR '18	52
Cote de Bonneville, Cabernet, IT '19	61
Axel, Carmenere, CH '19	38
Cannona Di Sardegna, IT '20	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
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 add an 18% gratuity right onto the check for parties of 8 or more people.

We cannot be responsible for lost or stolen articles.

HOUSE DESSERTS

Bag of beignets	8.00
BTO chocolate chip cookie a la mode	9.00
Key lime pie	9.00
Olympic Mountain sorbet (ask your server)	6.00



Chi-Town Desserts

Eli's Cheesecake with whipped cream and a shortbread cookie.	9.50
World's Fair Candy Sundae salted caramel ice cream, chocolate & caramel sauces, whipped cream & caramel popcorn	11.00

Chicago

(shi-kah-goh) Noun · City

A city built on grit, deep-dish pizza, and weather that keeps you humble. Known for its towering skyline, wind that feels like it has a personal vendetta, and sports fans with the patience of saints. It's the place where hustle never sleeps, but the L train occasionally does. Bonus points if you can survive a winter without losing your hat or your sanity.

CHOW

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 JOES

"NOT SO EARLY BIRD" SPECIALS



\$9.15

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*

HAPPY HOUR IN THE LAST STOP LOUNGE

*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

\$15 **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
mashed potatoes, vegetable