

# DOWNTOWN JOE'S GRILL & BREWHOUSE

EST. 1994

## ~SALADS~

*Add Grilled Tequila Lime Chicken Breast \$4 or Blackened Salmon \$6*

Italian Dinner Salad.....	Small 5	Large 6
Mixed Greens, Garbanzo & Kidney Beans and Chopped Salami.		
Northwest Chopped Salad.....	Small 6	Large 8
Chopped Greens, Washington Apples, Raisins, Danish Blue Cheese & Balsamic Vinaigrette.		
Roasted Garlic Caesar.....	Small 5	Large 7.5
Romaine Lettuce tossed with a Meyer-Lemon Caesar Dressing, Shaved Parmesan and Croutons.		
Warm Spinach & Basil Salad .....	8.5	
Baby Spinach tossed in warm Extra Virgin Olive Oil, Pine Nuts, Basil, Prosciutto di Parma and topped with Laura Chenel Goat Cheese.		
Classic Cobb Salad.....	12.5	
Mixed Greens topped with Grilled Chicken Breast, Roma Tomato, Bacon, Cheddar Cheese, Blue Cheese, Green Onion, Avocado and Hard Boiled Egg.		

*Dressing Choices:* Ranch, Blue Cheese, 1000 Island, Italian, Caesar.

*Low Cal:* Raspberry Vinaigrette, Ginger-Lime Dressing.

## ~BREWHOUSE FAVORITES~

DTJ's Signature Cheeseburger.....	9
With fries or the Salad of the Day. Feel free to substitute a Veggie Patty, Chicken Breast or Portabella Mushroom. Add Bacon \$1.	
Thin Crust Pizzas .....	10
<i>Margarite</i> with Olive Oil, Basil, Tomato, Garlic and Mozzarella Cheese.	
Or <i>Italian Sausage</i> with Marinara Sauce, Mushrooms and Mozzarella Cheese.	
Fish and Chips.....	14
Our Brewmaster's House Beer Battered Fish with Beer Fries.	
Killer Corned Reuben Sandwich.....	10.5
Corned Beef, Sauerkraut, 1000 Island Dressing and Gruyere Cheese on Marbled Rye. Served with Beer Fries or Salad of the Day.	
BBQ Pulled Pork Sandwich.....	10
Slow Roasted Pork with our famous 12 hour simmered Cabernet BBQ sauce Served on a Roll with Beer Battered Fries.	

## ~CHEF'S SPECIALTIES~

New York Steak.....	8 oz-\$18.....14 oz-\$24
Certified Black Angus Organic Naturewell's Beef topped with an Herb Butter and accompanied by Yukon Gold Mashed Potatoes and Fresh Veggies.	
Prawns Royale.....	18
Jumbo white Mexican Prawns on a bed of Angel Hair Pasta tossed with Fresh Tomato, Garlic, Basil and Extra-Virgin Olive Oil.	
Chicken Pomodoro.....	15.5
Chicken Breast in a Vodka Cream Sauce with Fresh Tomatoes. Served on a bed of Fettuccini.	
Mama Mia, That's Italian!.....	14
Italian Sausage, Portabella Mushroom and Marinara served with Rosemary Polenta.	
Pacific Sea Bass.....	17.5
Pan Seared to perfection in an Artichoke, Fresh Basil, Garlic and Roasted Peppers Buerre Blanc with Jasmine Rice and Fresh Veggies.	
Zio Mario's Cioppino.....	18
Uncle Mario's blend of Seafood in a slow simmered Bouillabaisse has been Our Family's Tradition for more than 90 years.	

*A Gratuity of 18% will be added to parties of 6 or more.*

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## ~ Our Handcrafted Ales ~

Our Ales are brewed right here with the finest European Malts and the Freshest Hops by Brewmaster Colin Kaminski.

Lazy Summer American Wheat 4.2% ABV, 14 IBU's

A light, crisp, crystal clear and refreshing classic summer beer.

Ace High Pale 5.8% ABV, 30 IBU's

This Bold Pale Ale offers a pleasant hop aroma, generous hop flavor and medium hop bitterness.

Tail Waggin' Amber Ale 5.6% ABV, 24 IBU's

Crisp and flavorful with a slight roasted aroma and delicate hop flavors.

Tantric India Pale Ale 6.8% ABV, 60 IBU's

Hoppy and high in alcohol with a balancing residual maltiness. Very Intense!

Golden Thistle Very Bitter Ale 5.2% ABV, 100+ IBU's

This very hoppy beer has a bitterness that lingers like the day is long.

### Seasonal Specials

Brewed at the whim of our Brewmaster.

Over Due Porter 5.6% ABV, 28 IBU's

This classic British style features strong roast flavor and a floral hoppiness.

Worthy's Leprechaun Stout 4.5% ABV, 22 IBU's

Nitrogen pushed with roasted coffee & chocolate flavors with a creamy head.

Double Secret Probation IPA 8.9% ABV, 85 IBU's

Sometimes available, as hoppy as they come.

## ~APPETIZERS~

Ploughman's Platter.....14

Gourmet world Cheese selection accompanied by Breads, local Fruits and savory Spreads.

Calamari Medley.....10.5

A lightly fried blend of Calamari Rings and Tentacles with Fennel and Broccoli served with Remoulade sauce.

Chicken or Beef Quesadilla.....8

Tequila Lime Chicken or Marinated Skirt Steak, Pepper Jack Cheese and Pineapple served with all of the fixin's.

Seared Ahi .....9.5

Sashimi style, Sunflower Seed Encrusted Ahi Tuna. Served on Golden Fried Wontons with Micro-Greens, Soy Sauce and Pickled Ginger.

Buffalo Wings .....8 for \$7.5.....Dozen for \$10

Don't worry about all those little buffalos without wings, we get them from chickens!

Spinach Artichoke Dip .....7.5

Our House Recipe Spinach and Artichoke Dip served with either Chips, Veggies or both.

Joe's Crab Cakes .....8.5

A blend of Fresh Crab and Veggies, Breaded with Japanese Bread Crumbs lightly grilled served on Greens with Ginger Lime Dressing.

### SIDES

Mashed Potatoes 3.5 - Garlic Bread 3.5 - Beer Fries 3.5

Seasonal Vegetables 3.5 - Grilled Rosemary Polenta 5

Salad of the Day 3.5 Cup or Soup of the Day 3.5 Bowl of Soup of the Day 6