

DOWNTOWN JOE'S GRILL & BREWHOUSE

EST. 1994

~CHEF'S SPECIALTIES~

Prime Rib Eye Steak.....	14 oz-\$26
Certified Black Angus Organic Beef topped with an Herb Butter and accompanied by Roasted Rosemary Red Potatoes and Fresh Veggies.	
Organic Tasmanian Salmon.....	19.5
Heart Healthy Grilled Fillet cooked medium and topped with house made Pesto served with Couscous and fresh Vegetables.	
Rosemary Polenta Ragu.....	Vegetarian 13.5.....Italian Sausage...15.5
Rosemary Polenta with Portabella Mushroom and Marinara.	
Pacific Sea Bass.....	22.5
Baked to perfection with a Tomato, Fresh Basil, Garlic and White wine, served with Couscous and Fresh Veggies.	
Falls Brand Idaho Pork Chop.....	20
Double French Cut Organic Pork Chop served with Homemade Apple Sauce, Roasted Rosemary Red Potatoes and Veggies.	
Seafood Linguini.....	20
Fresh Organic Fish and Shellfish in Uncle Mario's slow simmered Bouillabaisse over Linguini. A Family Tradition for more than 90 years.	

~BREWHOUSE FAVORITES~

DT Joe's Hand Pressed Cheeseburger.....	11.5
Niman Ranch Natural Ground Sirloin with Fries.	
Or substitute a <i>Veggie Patty, Chicken Breast or Portabella Mushroom</i> . Add Bacon \$1.	
New York Strip Sandwich.....	18.5
An 8oz Cut all Natural New York Strip served on a French Roll with Marinated Red Onion and Blue Cheese Crumbles and Fries.	
Brewhouse Fish and Chips.....	15.5
House Beer Battered Rock Cod with Beer Fries and Slaw.	
Kaluha Pork Sandwich.....	11.5
Smoked Pulled Pork in a Mango BBQ Sauce with Slaw and Fries.	
Chicken Enchiladas Verdi with Spanish Rice and Black Beans.....	13.5
Reuben Sandwich	13.5
Corned Beef, Swiss, House Sour Kraut, 1000 Island on Swirled Rye with Beer Fries.	
Margarite Pizza with Olive Oil, Basil, Tomato, Garlic and Mozzarella Cheese.....	12
Italian Sausage Pizza with Marinara Sauce, Mushrooms and Mozzarella Cheese.....	14
BBQ Pulled Pork Pizza with Mozzarella Cheese, Roasted Garlic, Red Onion.....	15

~SIDES~

Roasted Rosemary Red Potatoes.....	5
Garlic Bread delicious Sciambra Bakery Baguette.....	4
Beer Battered Onion Rings with a choice of BBQ Sauce or Ranch.....	6.5
Seasonal Vegetables ask your server.....	4
Grilled Vegetarian Polenta served with Organic Marinara Sauce.....	6

Downtown Joe's has a city of Napa tradition dating back eighty years. Founding partner Joe Ruffino's Grandmother: Grace opened Ruffino's Restaurant in 1944. The family restaurant flourished through three generations until 2004. Grace learned the business working for the Tamborelli family at The Depot Hotel, Napa's original boarding house and restaurant which opened in the mid 1920's. The locations of The Depot, Ruffino's, and Downtown Joe's are all within a stones throw from each other here in Downtown Napa.

The Oberon building, now known as Downtown Joe's, has been providing good times for more than 100 years. A cultural focal point since 1894, this has been the gathering place for the big city visitors to meet and engage our local population. Whether by boat, train or auto tourists have disembarked here, to become refreshed and revived, to share the love of living the good life, celebrating the fruits of labor, soil and sun. Enjoy with us our fantastic hand-crafted beers, Napa wines, and local cuisine that is fresh and globally responsible.

902 Main Street, Napa Ca 94559
707-258-BEER (2337)

DOWNTOWN JOE'S GRILL & BREWHOUSE

~ OUR HANDCRAFTED ALES ~

Brewed right here by Brewmaster Colin Kaminski.

Lazy Summer American Wheat - A light, crisp and refreshing classic summer beer.

Ace High Pale Ale - This Pale Ale offers a pleasant hop aroma, generous hop flavor and medium hop bitterness.

Tail Waggin' Amber Ale - Crisp and flavorful with a slight roasted aroma and delicate hop flavors.

Tantric India Pale Ale - Hoppy and high in alcohol with a balancing residual maltiness. Very Intense!

Golden Thistle Very Bitter Ale - This very hoppy beer has a bitterness that lingers like the day is long.

Over Due Porter - This classic British style features strong roast flavor and a floral hoppiness.

Worthy's Leprechaun Stout - Nitrogen pushed with roasted coffee & chocolate flavors with a creamy head.

Double Secret Probation IPA - As hoppy as they come.

~APPETIZERS~

Harvest Platter.....15
Gourmet World Cheese selection of the day accompanied by Breads, local Fruits and Savory Spreads.

Calamari Medley.....13
A lightly fried blend of Calamari Rings and Tentacles with Rock Shrimp "Mini Lobster" served with Remoulade sauce.

Buffalo Wings8 for \$8.5.....Dozen for \$12.5
Don't worry about all those little buffalos without wings, we get them from *Free Range Organic Chickens!*

Spinach Artichoke Dip8
Our House Recipe Spinach and Artichoke Dip served with either Chips, Veggies or both.

Shrimp Ceviche8.5
Bay Shrimp marinated in Lime and Jalapeño Peppers served with Tortilla Chips.

Seared Sushi Grade Ahi13.5
Ginger-Lime Micro Greens topped with Sunflower Seed encrusted seared Ahi Tuna on Fried Wontons with Wasabi, Pickled Ginger and Soy Sauce.

Joe's Crab Cakes11
A blend of Fresh Crab and Veggies, Breaded with Japanese Bread Crumbs lightly grilled served on Greens.

Beer Battered Fries w/ranch.....4.5 Add Garlic.....5.5

Our Famous California Clam ChowderCup 4 - Bowl 6

Soup of the Day always home made.....Cup 4 - Bowl 6

~SALADS~

Add Tequila Lime Chicken Breast \$5.5, Blackened Prawns \$6.5 or Blackened Salmon \$7.5

Italian Dinner Salad.....Small 5.5 Large 8.5
Romaine, Garbanzo & Kidney Beans and Chopped Salami.

Northwest Chopped Salad.....Small 6.5 Large 9.5
Chopped Greens, Washington Apples, Raisins, Danish Blue Cheese & Balsamic Vinaigrette.

Roasted Garlic Caesar.....Small 7 Large 9.5
Romaine Lettuce tossed with a Meyer-Lemon Caesar Dressing, Shaved Parmesan and Croutons.

Spinach Salad With Bay Shrimp12.5
Baby Spinach with Hard Boiled Egg, Red Onion, Fresh Mushrooms and Bay Shrimp. Served with Raspberry Vinaigrette Dressing.

Asian Chicken Salad.....12.5
Mixed Greens topped with Grilled Chicken Breast, Water Chestnuts, Alfalfa and Bean Sprouts, Green Onions, Cilantro and Crunchy Noodles. Served with Sesame Soy Vinaigrette.

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

Low Cal: Raspberry Vinaigrette, Ginger-Lime Dressing.