



## Downtown Joe's at the Oberon Building

At the Oberon, built in 1893, guests could buy a cigar, get a shave and haircut for two bits, and relax with a cold beer. After a devastating fire in 1932, the building was rebuilt and restored to the current art deco style. The sturdy Oberon withstood both boxing legend and regular Rocky Marciano, countless floods and the August, 2014 6.0 Earthquake.

In 1985 Chuck Ankeny, great grandson of Theodore Hamms, hatched a plan to brew beer in Napa much the way Hamms had first done in St. Paul, Minnesota in 1865. As a child Chuck watched the Hamms family brew in San Francisco from 1954 to 1972. Ankeny hired brewmaster Schlitz Brewery's Brian Hunt, a UC Davis alum. Chuck and Brian crafted a seven-barrel microbrewery inside the Oberon and opened in 1988 as Willits Brewery.

Locals Joe and Nancye Peatmen purchased Willits in 1993 with third-generation Napan restaurateur Joe Ruffino and retained brewmaster Hunt. Thus, Downtown Joe's was born. Joe Ruffino moved on. Since then, Joe and Nancye Peatman, with support from their family, have maintained the Napa tradition of operating a friendly down-to-earth neighborhood brewery and restaurant. They have stayed true to their roots by welcoming each guest in as a friend and respecting & valuing their staff. Surrounded by an influx of new premium wine businesses and restaurants, Downtown Joe's is one of the last connections to Old Napa; a wonderful place and home to wonderful people before Grape was King.

### Our Philosophy

Unpretentious, friendly, and fun. Downtown Joe's continues to be the place where locals meet and visitors come to feel like a local.

### Our Mission

To share our love of quality food, wine and beer with our guests in a friendly, warm, and entertaining atmosphere.

To go beyond our guests' expectations and to select, develop, and empower the finest people.

# Cheers!

For a party of 6 or more gratuity may be added



## Brewhouse Beginnings

### ASIAGO, ARTICHOKE & SPINACH DIP

Served with French bread and veggies 9.69

### SPICY SHRIMP & AVOCADO LETTUCE WRAPS

Served with honey lime slaw 11.29

### CALAMARI MEDLEY

Lightly battered & flash fried served with fennel and remoulade 12.59

### NACHOS

Cheese sauce, pico del gallo, black olives, guacamole, and sour cream 9.79  
Add chicken or pork 5.50

### BUFFALO WINGS

Classic upstate New York style hot, with blue cheese, carrots & celery 13.99

### SALTED PRETZEL BITES

Served hot with two dips, house beer mustard & cheese sauce 8.50

### ONION DIP & TARO ROOT CHIPS

Sweet & nutty flavor, hand cut chips served with our creamy house made onion dip 6.99

### THAI SWEET CHILI CHICKEN SLIDERS

Grilled chicken breast glazed in Thai sweet chili sauce, topped with house slaw & served on soft Hawaiian slider rolls 12.99

### THREE OLIVE & GRAPE TOMATO BRUSCHETTA

Served with pesto, parsley, red onion, & garlic on a fresh baguette 8.99

## Soups & Salads

### 1<sup>ST</sup> PLACE CHILI "Chili Cook off Winner"

CUP 5.99 | BOWL 9.50

### SAN FRANCISCO CLAM CHOWDER

"24th Year on the Menu"

CUP 5.99 | BOWL 8.99

### CLASSIC ITALIAN STARTER SALAD

Baby greens, kidney & garbanzo beans with balsamic vinaigrette dressing 6.99

### ROASTED GARLIC CAESAR

Baby romaine hearts chopped to order, house dressed with croutons & shaved parmesan Half 9.59 | Whole 13.29  
Add Chicken 5.50 | Add grilled or blackened salmon or prawns 7.50

### BROWN DERBY COBB SALAD

Protein packed, including avocado, Point Reyes blue cheese crumbles, and cheddar cheese 16.99

### BABY SPINACH SPRING SALAD

With strawberries & avocado in a poppy seed dressing and blue cheese crumbles 13.69

### ARUGULA PEAR & WALNUT SALAD

Tossed in lemon vinaigrette dressing 9.59

### HALF CLUB SAMMY WITH SOUP OR SALAD

enjoy a cup of chowder or small Italian,

## Basket of...

BEER BATTERED  
FRIES 5.09

SWEET POTATO  
FRIES 7.59

GARLIC  
FRIES 7.09

ONION  
RINGS 7.99

# Char Burgers & Sammy's

Burgers are served on freshly baked buns from Napa's very own Sciambra Bakery

## OBERON BURGER

Ground chuck infused with chopped bacon, smoked Gouda, lettuce, tomato, onion, pickle and mayo served with beer battered fries 14.09

## UPTOWN DOWNTOWN BURGER

Gruyere cheese, arugula, red onion, tomato, pickle, sweet spicy mustard seed spread and garlic aioli, served with beer battered fries 14.99

## BLACKENED BISON BURGER

1/2lb of Durham Ranch Bison & Black Angus Beef, caramelized onion, lettuce, garlic aioli spread, served with sweet potato fries 16.99

## IMPOSSIBLE BURGER

Juicy wheat & potato veggie pattie, avocado, tomato, arugula, 1000 island dressing served with sweet potato fries 15.99

## ♥ CHICKEN?

Substitute grilled chicken breast on any burger

Too complicated? Straight-up

## CHEDDAR BURGER

Lettuce, tomato, onion, pickle, mayo with beer battered fries 12.69  
Add Bacon 1.59 | Sub Garlic Fries 1.99

## HOT PASTRAMI RUBEN

In house cured and smoked pastrami, Swiss cheese, fresh kraut & 1000 island, served with beer battered fries 16.79

## EL CUBANO

Ample portion of shredded pork & ham, gruyere cheese, spicy mustard panini style, served with potato salad 15.29

## TURKEY AVOCADO CLUB

Applewood smoked bacon, swiss cheese with pesto mayo on wheat with potato salad 14.99

## FILET STEAK SAMMY

Served on grilled bagette, sliced filet mignon, crispy fried onions, blue cheese crumbles, lettuce, tomato, and mayo served with beer battered fries 18.99

# Brewhouse Favorites

## BEER BATTERED FISH & CHIPS

Wild Alaskan Cod, hand dipped to order served with beer battered fries, and house made slaw  
2 piece 15.99 | 3 piece 18.89

## BLACKENED FISH TACOS

Wild Alaskan Cod "Not Fried" dusted with black, white & red pepper, served with Cajun slaw, chips, guacamole, & pico de gallo, and wrapped in corn tortillas 16.19

## APPLE CIDER BRINED PORK CHOPS

Topped with maple balsamic glaze with cinnamon & apple compote, mashed potatoes and green beans grilled, and oven finished 24.49

## BACON WRAPPED FILET MIGNON

7oz Filet topped with garlic herb butter served with mashed potatoes, and steamed vegetable medley 27.99

## SPRINGTIME VEGETABLE PASTA PRIMAVERA

Tri color farfalle, medley of green vegetables, grape tomato, sweet peppers, lemon juice, and fresh parmesan 16.99

## CAJUN PENNE PASTA

Andouille sausage, prawns, and chicken in a Cajun cream sauce served with garlic bread 23.99

## BACON MAC & CHEESE

YES BUTTER! YES HEAVY CREAM!  
The rest is a secret 13.09

## GRILLED PESTO SALMON

Wild King Salmon, cooked medium rare. Served with quinoa & steamed veggies 24.99

Available Friday-Sunday after 5PM

## 24 HOUR HERB AND SPICED RUBBED HALF CHICKEN

Smoked and grilled, finished with mashed potatoes and vegetable medley 24.99

The pink color in your delicious smoked chicken is called a "Smoke Ring," this indicates that our Chef has done a fantastic job smoking and preparing your meal.

RANCH DRESSING .50

STEAMED VEGGIES 5.99

QUINOA 4.99

MASHED POTATOES 4.99

SUBSTITUTE SALAD 1.99

GARLIC BREAD 4.50

# Breakfast

WE USE NAPA COUNTY, FREE RANGE, FARM FRESH EGGS **Mon-Fri** 8-11:00 | **Sat-Sun** 8-12:00



## BREWHOUSE BENEDICT

Niman Ranch ham traditional benedict, choice of home fries or hash browns 15.99

## CALIFORNIA BENEDICT

Fresh tomato and avocado are the substitute for ham, choice of home fries or hash browns 14.99

## EGG WHITE & MUSHROOM SCRAMBLE

Fresh baby spinach, mushrooms, and onions topped with Swiss cheese, served with hash browns and toast choice 14.59



## ORIGINAL JOE'S SCRAMBLE

3 Eggs scrambled with ground beef, sausage, onion, spinach, mushrooms, and cheddar cheese served with hash browns and toast choice 14.59

## BACON, HAM AND CHEDDAR OMELETTE

served with hash browns and toast choice 13.79

## 2 X 2 X 2 SLAM

2 Pancakes, 2 eggs any style, 2 sausage, bacon or ham, hash browns and toast choice 11.99

## YOGURT, GRANOLA & BERRIES

Greek yogurt with honey drizzle 10.79



## BANANA FOSTER FRENCH TOAST

Butter, brown sugar, braised bananas on classic French toast 11.99

## A La Carte

- PANCAKES 5.50
- SOURDOUGH BREAKFAST SANDWICH  
2 Eggs over medium, bacon and cheddar 10.29
- BACON OR SAUSAGE LINKS 4.99
- NIMAN RANCH HAM STEAK 5.99
- HOME FRIES OR HASH BROWNS 3.99
- SLICED FRUIT PLATE 6.29

## Kid's Menu

- PANCAKE AND BACON\* 5.50
- SCRAMBLED EGGS & BACON\* 5.00
- PANCAKES, EGGS & BACON\* 6.10

\*Served only during breakfast hours

## CHEESE BURGER SLIDERS WITH FRIES 7.50

BACON MAC & CHEESE 7.50

CHICKEN STRIPS & FRIES WITH RANCH DRESSING 7.50

MINI CORN DOGS & FRIES 6.50

GRILLED CHEESE WITH FRUIT CUP 7.00

INCLUDES DRINK & ICE CREAM

## Beverages

### JOE'S PROGRESSIVE BLOODY MARY

2 shots of Seagrams Vodka, Special house mix - SUPERBLY garnished! Friday and Saturday we add a bacon strip. Sunday, we add bacon and a chicken wing! 12.00

Mimosa 10 | Red Beer 6 | Ramos Fizz 12 | Orange Beer 6

### FROM THE TAP

Lazy Summer Crystal Wheat, Golden Ribbon Pale Ale, Tail Waggin Bitter Ale, Tantric IPA, Rebob Porter, Old Magnolia Stout

- 3.00 —————
- Pepsi | Diet Pepsi | Dr. Pepper | Mug Root Beer
- Sierra Mist | Lemonade | Iced Tea | Ginger Ale
- Sparkling Pomegranate Lemonade | Mint Sweet Tea
- 2.50 ————— 3.00 —————
- Coffee/ Hot Tea, Milk Assorted Juices

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.