

APPETIZERS

Giant Pretzel / 16

House made, salted, served hot with jalapeño beer cheese

Buffalo Wings / 15

Six wings tossed in classic New York hot sauce, with blue cheese, carrots and celery

Artichoke Spinach Dip / 14

House made, served hot with chips, veggies or half/half

Classic Potato Skins / 14

Bacon, cheddar, green onions, and sour cream

Calamari Fritti / 16

Lightly dusted, rings, tentacles, broccoli, and peperoncini served with a side of rémoulade

Cheese Board / 21

Flatbread, roasted red pepper chimichurri, olive tapenade, seasonal meats, seasonal cheeses, and seasonal fruits

Pizza Pretzel Bites 13

Our famous pizza pretzel without the twist. Bite size & dip ready. Until Sold Out!

SMALL BITES

Brewery Basket / 8 Flight /14

Choose one of the following:

Beer Fries, Garlic Parmesan Fries, or Cheese Curds

Chips & Guacamole / 9

Cup Of Clam Chowder / 8

Served with oyster crackers

Eloté Corn Riblets / 13

Quartered corn, lemon chili aioli, cotija cheese, cilantro

Ahi Poke & Wontons / 15

Crispy wontons, mixed greens, pickled ginger, wasabi

Add avocado \$3 Extra wontons \$1.50

Ceviche / 16

Shrimp, cilantro, cucumber, red onion, lime juice, salt & pepper

Jumbo Onion Rings / 10

KIDS MENU

Free ice cream cone OR cotton candy with purchase of kids meal!

Kids eat FREE Wednesdays with purchase of entree.

Served during breakfast hours

Kids meals served with fries or fruit

Scrambled Eggs & Bacon 10

Cheese Burger Slider 11

Pancake & Bacon 9

Crispy Chicken Strips 10

Pancake Eggs & Bacon 11

Grilled Cheese 10

Seasonal Fruit Cup 4

Kraft Mac N Cheese 9

HOUSE BREWED BEER

BREWED RIGHT HERE BY JJ FITTIPOLDI, COLIN KAMINSKI, AND MICHAEL PAINE

Raspberry Blonde 16oz/20oz

A clean light blonde ale kissed with the aroma of raspberry.

Lazy Summer Crystal Wheat 16oz/20oz

This best selling beer is light and crisp. It is a crystal clear wheat beer served with an orange slice.

Galactic Command Pale Ale 16oz/20oz

This light and hoppy ale is smooth and drinks easily.

Ruddy Mutton Irish Red 16oz/20oz

Malty and delicious, not light or hoppy, pairs well with a big meal.

Et Tu Brute IPA 16oz/20oz

Our house IPA with a bold blend of hops is always a good choice.

Tail Waggin West Coast Bitter 16oz/20oz

A traditional English style bitter with lots of malts and lots hops It's been sold here for more than 20 years.

Double Secret IPA 16oz/20oz

Our double IPA is slightly bitter and generously hoppy. It never disappoints.

Chocolate Icarus Porter 16oz/20oz

A dark robust porter brewed with loads of chocolate malt. A great choice on a cold day.

Old Magnolia Stout 16oz/20oz

Our darkest beer made with whole oats. Roasty with a full bodied mouth feel.

**Ask about our To-Go
Crawlers!**

Tasting Set / 10

Choose four 4oz pours of our house beers.



SMOKIN BBQ

12 Hour Smoked Brewhouse Brisket Plate / 29

Sliced and served with a loaded baked potato and eloté corn

Smoked Baby Back Ribs / 29

Half Rack served with a loaded baked potato and eloté corn

SALADS

Roasted Garlic Caesar Salad / 16

Chopped romaine lettuce, Joe's signature garlic Caesar dressing, croutons, roasted head of garlic and a lemon.

ADD CHICKEN, SALMON, OR PRAWNS \$8

Roasted Beet Salad / 15

Roasted pistachios, balsamic glaze, feta cheese, E.V.O.O.

ADD CHICKEN, SALMON, OR PRAWNS \$8

Classic Cobb Salad / 20

Mixed greens, bacon, pulled chicken, egg, avocado, tomato, green onion, crumbled blue cheese, cheddar cheese, tossed in your choice of dressing.

ADD SALMON OR PRAWNS \$8

Buffalo Chicken Salad / 18

Mixed greens, cheddar cheese, green onion, and avocado, tossed in ranch dressing. Crispy buffalo chicken. Topped with fried onions.

Fajita Salad / 20

Mixed greens, cheddar cheese, pico de gallo, black beans, grilled chicken and green onion, sautéed red and green bell peppers, onions, salt, pepper, paprika. Tossed in a cumin dressing and served in a tortilla bowl. **SUB PRAWNS \$4 ADD PRAWNS \$8**

Wedge Salad / 13

A wedge of iceberg lettuce topped with blue cheese crumble, chopped bacon, hard boiled eggs and a drizzle of blue cheese dressing.

ADD CHICKEN, SALMON, OR PRAWNS \$8

PUB GRUB

Pastrami Reuben / 19

House sauerkraut, 1000 island dressing, melted gruyere cheese. Served on sliced marble rye with beer fries.

ADD GRILLED ONIONS \$1.50, BACON \$2

Bacon Jam Burger / 20

1/2 lb black angus beef patty, gouda cheese, lettuce, tomato, onions, mayo, and **house made bacon jam**. Served with beer fries.

ADD PASTRAMI \$6, GRILLED ONIONS \$1.50, BACON \$2, MAKE IT A DOUBLE \$6

Black and Blue Bison Burger / 21

Durham Ranch bison blended with black angus ground chuck, lettuce, garlic aioli, and blue cheese crumbles. Served with sweet potato fries.

ADD PASTRAMI \$6, GRILLED ONIONS \$1.50, DOUBLE PATTY \$8 BACON \$2

Impossible Burger / 20

Gruyere cheese, mixed greens, tomato, onions, and mayo. Served with beer fries.

ADD GRILLED ONIONS \$1.50, AVOCADO \$3

Chicken Ciabatta Sandwich / 18

Toasted ciabatta, pesto mayo, lettuce, onion, tomato, grilled chicken, served with beer fries.

ADD GRILLED ONIONS \$1.50, BACON \$2

Fish Tacos / 17

Blackened alaskan cod, cajun slaw, with a side of house chips, guacamole, and pico de gallo.

BBQ Brisket Sliders / 20

12 hour smoked brisket, Alabama white BBQ sauce, blue cheese crumbles, crispy fried onions on toasted buns. Served with a side of beer fries.

ADD DOUBLE BRISKET \$6, BACON \$2

Turkey Avocado Club Sandwich / 16

Bacon, turkey, lettuce, tomato, avocado, pesto mayo, and pepper jack cheese on toasted whole grain bread. Served with house potato salad.

SUB GARLIC FRIES \$1.50, HOUSE SALAD \$2

Steak & Frites / 28

10oz New York strip steak, garlic compound butter. Served with thin and crispy beer fries.

ADD PRAWNS \$8, VEGGIES \$5. SUB MASHED POTATOES \$3

Cajun Penne Pasta / 24

Andouille sausage and prawns sautéed in a creole cream sauce. A long standing house favorite!

ADD GARLIC BREAD \$3.50

Steak & Eloté Tacos / 20

Two tacos filled with marinated steak, fresh eloté, salsa and cotija cheese. Served with a side of chips, pico de gallo and guacamole.

Lemon Chicken Picatta / 23

Tender chicken breast, sautéed with white wine, lemon, butter and capers. Served with grilled vegetables.

ADD PRAWNS \$8 MASHED POTATOES \$5

CHEF'S

CHOICE

Grilled Pacific Salmon / 25

7oz grilled filet topped with house made pesto. Served with grilled vegetables.

ADD PRAWNS \$8 OR MASHED POTATOES \$5

Beer Battered Fish & Chips

Alaskan cod dipped in our wheat beer batter. Served with beer fries and coleslaw.

TWO PIECE \$18 / THREE PIECE \$20

Jumbo Spinach Ricotta Raviolis / 19

Five ravioli with a choice of, alfredo cream sauce. Topped with blue cheese crumbles and walnuts. House pesto, or Marinara. Served with a side of garlic bread.

ADD GRILLED VEGGIES \$5

SWEET TREATS

Cini Minis / 10

Hawaiian rolls layered with cream cheese filling. Dusted with cinnamon

Brownie with Raspberry Blonde Sauce / 9

Freshly baked À la carte
With vanilla bean ice cream
\$11

Classic Peach Cobbler / 9

Freshly baked À la carte
With vanilla bean ice cream
\$11

Homemade Tiramisu / 9

Kahlua and espresso soaked lady fingers with a cream cheese custard

BREAKFAST

California Benedict

Avocado and tomato spread on top of a toasted english muffin topped with two poached eggs and a drizzle of homemade hollandaise sauce. Served with a side of hashbrowns **\$18.95**

Traditional Benedict

Two poached eggs placed on a toasted english muffin with ham and a drizzle of homemade hollandaise sauce. Served with a side of hashbrowns **\$18.95**
ADD TWO PIECES OF BACON OR SAUSAGE \$4

BBQ Brisket & Gravy

Tender Traeger smoked brisket placed on a toasted english muffin, topped with two fried eggs, homemade country gravy. Served with a side of hashbrowns **\$20.95**

2 X 2 X 2 SLAM

Two pancakes, two eggs any style, two sausage links, bacon, or ham steak, hashbrowns, served with your choice of toast **\$21.95** MINI SLAM 1X1X1 **15.95**

Egg White Scramble

Spinach, mushroom, tomato, and feta cheese. Served with hashbrowns or home fries with your choice of toast **\$17.95**

ADD AVOCADO \$3

Original Joe's Scramble

Three eggs scrambled with ground beef, sausage, onion, spinach, mushrooms, and cheddar cheese. Served with hashbrowns and your choice of toast. **\$18.95**

ADD AVOCADO \$3

Corned Beef Hash & Poached Eggs

Corned beef, diced potatoes, sautéed peppers and onions, topped with two medium poached eggs with your choice of toast **\$19.95**

Irish Scramble

House cured corned beef, gruyere cheese, 3 scrambled eggs, served on a baked potato. Topped with green onions, 1000 island dressing. Choice of fruit or house salad. **\$19.95**

Avocado Toast

Served on two slices of wheat bread toasted, fresh avocado slices, topped with farm fresh eggs any style, and pico de gallo, kosher salt and black pepper **\$16.95**

EXTRA AVOCADO \$3

Chicken Fried Steak

Seasoned tenderized beef, fried to perfection, and topped with country gravy. Served with hashbrowns and toast **\$21.95**

Huevos Rancheros

Two eggs any style, chorizo, black beans, guacamole, pico de gallo, sour cream and corn tortillas **\$19.95**

**\$20 BOTTOMLESS MIMOSAS
EVERY SATURDAY & SUNDAY
8AM-1PM**

OMELETTES

South Of The Border

Chorizo, black beans, pico de gallo, cheddar cheese, cilantro, topped with avocado, and sour cream. **\$20.95**

Denver

Bell peppers, onion, cheddar cheese and ham. **\$19.95**

Veggie

Mushroom, onion, spinach, tomato, and cheddar cheese. **\$18.95**

ALL OMELETTES ARE SERVED WITH POTATOES AND CHOICE OF TOAST

BEVERAGES

Cranberry Juice	\$4.95
Apple Juice	\$4.95
Orange Juice	\$4.95
Pineapple Juice	\$4.95
Cup of Joe	\$4.95

COCKTAILS

Bloody Mary	\$16
Beerмосa	\$7
Mimosa	\$13
Mimosa Flight	\$17
Pineapple, Orange, Cranberry, Grapefruit	



MOCKTAILS

Pinneapple Express	\$8.95
Blueberry Mojito	\$8.95
Piña Colada	\$8.95
Southern Kiss	\$8.95

BREAKFAST

À LA CARTE

Sourdough Breakfast Sandwich **\$12**

Two Pancakes **\$8**

Three Bacon or Three Sausage Links **\$7**

Niman Ranch Ham Steak **\$7**

Home Fries or Hash Browns **\$6**

Sliced Fruit Plate **\$7**

Two eggs any style **\$6**

Bagel with cream cheese **\$9**

Steel Cut Oatmeal **\$9**

Toast or English Muffin **\$3**