Brunch Cocktails

LAVENDER HAZE | 15

barr hill gin, lavender, fresh lemon, italicus, honey water, egg white

FLOWER & FIRE | 16

don julio blanco, union mezcal, hibiscus agave, fresh lime, habanero

TROPICAL JOE | 15

appleton rum, cognac, orgeat, pineapple, lime, angostura

ELENA'S ESPRESSO MARTINI | 16

tito's vodka, baileys, tuaca, kahlua, frangelico, espresso

SEASONAL SPRITZ | 15

st. germain, fresh lime, mint, fever tree cucumber tonic, prosecco

THE BLOODY JOE | 12

st. george green chile vodka, house made mix

RAMOS GIN FIZZ | 12

tanqueray gin, half & half, lemon juice, egg white, orange flower water, sugar

JOE'S RITA | 14

casamigos blanco tequila, agave, fresh lime juice ADD: grand marnier float | 2

Fruit & Grains

FRESH FRUIT & YOGURT BOWL | 12

greek yogurt, house made granola, fresh berries, honey

FRESH FRUIT SALAD | 4.50 SM | 9 LG

Bombolini

12

HOUSE MADE WARM ITALIAN JELLY DONUTS

tossed in cinnamon sugar and dusted with powdered sugar

Toasts

AVOCADO | 15

olive oil, sea salt, lemon, grated hardboiled egg, everything bagel seasoning, arugula salad

SMOKED SALMON | 18

herb cream cheese, sliced cucumber, capers, dill, everything bagel seasoning, arugula salad

From the Sea

DUNGENESS CRAB COCKTAIL 32 95

JUMBO PRAWN COCKTAIL 23 95

DUNGENESS CRAB CAKE

arugula salad, house made lemon aioli 25.95

FRIED CALAMARI

house made cocktail & tartar sauces 22.95

FRITTO MISTO

lightly fried calamari, rock shrimp, lemon, olives, fennel, assorted vegetables, house made spicy aioli 21.95

Brunch Specialties

CRAB CAKE BENEDICT | 20

crab cake, poached eggs, english muffin, sautéed spinach, hollandaise, home fries

HUEVOS RANCHEROS | 17

three eggs over easy, corn tortillas, avocado, roasted tomato salsa, queso fresco, cilantro, sour cream, pico de gallo, refried beans

THE RISE & GRIND | 15

scrambled eggs with chives, bacon, american cheese, toasted brioche bun, home fries

HOUSE MADE WAFFLE | 14

whipped cream, mixed berries, vermont maple syrup

TRADITIONAL EGGS BENEDICT | 16

poached eggs, english muffin, canadian bacon, hollandaise, home fries

BREAKFAST BURRITO | 16

scrambled eggs, hash browns, ham, sausage, bacon, green onion, green chilies, american, cheddar & monterey jack cheeses

JOE'S CORNED BEEF HASH | 19

potatoes, two eggs over easy, chives

JOE'S SPECIAL | 21.95

signature scramble of ground beef, spinach, onions, eggs ADD: MUSHROOMS | 2

BRUNCH BURGER | 17

joe's hamburger patty, fried egg, bacon, cheddar cheese, mayonnaise, brioche bun

BAY SHRIMP & AVOCADO SANDWICH

17.95

avocado, tomato, butter lettuce, lemon aioli, toasted sourdough, served with choice of french fries, side salad or cole slaw

FRIED CHICKEN SANDWICH

19 os

cole slaw, house made bbq sauce, toasted brioche bun, served with choice of french fries, side salad or cole slaw

DUNGENESS CRAB CAKE BURGER

26.95

lemon caper slaw, tomato, toasted brioche bun, served with choice of french fries, side salad or cole slaw

Starters

Starters	
CHILLED	нот
CAESAR SALAD	SPINACH ARTICHOKE DIP
HOUSE SALAD	ARANCINI
ROASTED PEPERONATA & MOZZARELLA 19.95 roasted bell peppers, capers, basil, olive oil, aged balsamic, mozzarella di bufala, grilled sourdough crostini	JOE'S MEATBALLS
PROSCIUTTO & BURRATA	HOUSE MADE SOUP
Entrée	Salads
	E DRESSINGS blue cheese · creamy chive
CLASSIC COBB	CRISPY PARMESAN CHICKEN & ARUGULA
CHICKEN CAESAR	JOE'S ITALIAN CHOPPED
DUNGENESS CRAB LOUIE	romaine, radicchio, salami, cucumbers, bell peppers, tomatoes, garbanzo beans, pepperoncinis, fennel, olives, provolone cheese, parmesan, italian vinaigrette
JOE'S FAMOUS HAMBURGER SANDWICH 22.95 ADD: CHEESE 2 sourdough roll • french fries charbroiled upon request	PRIME RIB DIP 26.95 ADD: CHEESE 2 thinly sliced roasted prime rib on a french roll with horseradish sauce, au jus, french fries
Chicken & Veal	Seafood
CHICKEN PARMIGIANA	FILET OF SOLE PICCATA
VEAL PARMIGIANA 40.95 lightly breaded, signature marinara sauce, monterey jack cheese, choice of french fries or joe's house made ravioli	JOE'S FILET OF SOLE
CHICKEN PICCATA	CHARBROILED SALMON
Pasta	WHOLE BRANZINO
JOE'S HOUSE MADE RAVIOLI	Hausa Onasialtias
SPAGHETTI AND MEATBALLS	House Specialties
SPICY RIGATONI	JOE'S EGGPLANT PARMIGIANA
	HOUSE MADE BAKED LASAGNA 26.05

BRUNCH · APRIL 2024