

JOE'S

DINER & PIZZA

Appetizers & Shared Plates

Chips & Salsa & Guacamole

freshly-made corn chips with house-made
mexican guacamole & red salsa \$12

Onion Rings

beer-battered & golden fried \$9

Calamari

lightly-battered with a charred lemon
& chipotle aioli or marinara sauce \$14

Pacific Shrimp Cocktail

chilled jumbo shrimp with
classic cocktail sauce \$15

*Consuming raw, rare or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of
food-borne illness.*

Joe's Signature Chicken Wings

barbecue, buffalo or mango habanero sauce
served with carrots & celery with a side of
ranch or blue cheese dressing
1/2 lb. \$10 1 lb. \$16

Crispy Jalapeño Poppers

jalapeño stuffed with white cheddar, cream
cheeses & bacon, breaded & fried with
chipotle ranch dressing \$11

Quesadilla of the Day

ask your server for today's offering
with sour cream, house-made
guacamole and salsa \$15

Pizza!

Specialty Pizzas

Joe's Signature

mozzarella cheese & fresh basil
10" | \$13 18" | \$22

New Mexican

pepperoni & green chile
10" | \$14 18" | \$24

Trifolati

shiitake, portobello & oyster mushrooms
10" | \$16 18" | \$26

Norteño

pepperoni, sliced meatballs, house-made
sausage, Canadian bacon & red chile
10" | \$17 18" | \$28

Build Your Own

10" or 18" Thin & Crispy

10" \$12	18" \$20
toppings	toppings
+\$1.50 each	+\$3 each

10" gluten-free crust available

Available Toppings

caramelized onion
pepperoni
roasted garlic
roasted chicken
sausage
sundried tomatoes
bacon
black olives
extra cheese

canadian bacon
fresh basil
green peppers
sliced meatballs
anchovies
sliced tomatoes
green chile
mushrooms
pineapple

Kids Menu, \$10 Each

Cheesy Quesadilla

toasted flour tortilla with white cheddar
cheese

Mini Burger

3-ounce certified angus beef burger with or
without white cheddar cheese & fries

Buttered Noodles

no cheese or green stuff

Chicken Bites

crispy chicken bites with
ranch dressing, & fries or veggies

Kid's Spaghetti & Marinara

add a meatball +\$3



Breakfast

every day, 8 a.m. – 11 a.m.

All-Day Breakfast Sandwich

fried egg & avocado, choice of sourdough bread, english muffin, bagel & choice of applewood-smoked bacon, sausage or country ham \$9

Joe’s Breakfast

two eggs any style, home-fried potatoes, toast & choice of apple-wood smoked bacon, country ham or sausage \$12

Breakfast Enchiladas

corn tortillas, scrambled eggs & white cheddar cheese topped with chile and an over-easy egg, & choice of apple-wood smoked bacon, country ham or sausage \$14

Buttermilk Pancakes

stack of four, made with organic eggs & buttermilk, choice of apple-wood smoked bacon, country ham or sausage \$15

Lox and Bagel

open-faced bagel, lox, cream cheese & thinly sliced red onion \$14

Mexican Chilaquiles

choice of red, green or xmas chile, cojita cheese, sour cream, pickled onion on egg, refried black beans & home-fried potatoes \$14

Cowboy Jack

two eggs, apple-wood smoked bacon, two buttermilk pancakes & home-fried potatoes \$15

3-Egg Omelettes

with home-fried potatoes & toast

Vegetable: spinach, mushrooms, onion green bell pepper & swiss cheese \$14

Western: country ham, white cheddar cheese onion & green bell pepper \$14

Bacon & Cheese: apple-wood smoked bacon white cheddar cheese \$14

Breakfast Burrito

scrambled eggs, cheese, home-fried potatoes & choice of green, red or xmas chile \$10
add bacon, sausage or ham: +\$3

Kids Breakfast

one egg any style, slice of apple-wood smoked bacon, sausage or country ham, home-fried potatoes & toast \$9

Breakfast Burrito & Coffee On-the-Go

for dine-in or to-go, \$10, available 8-9 a.m.

Joe’s serves organic eggs only.

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Brunch

available saturday and sunday,
8 a.m. – 2:30 p.m.

Crab Cake Benedict

two golden crab cakes topped with poached eggs & hollandaise sauce on a toasted english muffin with dressed mixed greens \$22

Eggs Benedict

two poached eggs, country ham, hollandaise sauce on a toasted english muffin with home-fried potatoes \$19

Joe’s Benedict

two potato latkes topped with poached eggs, our house-smoked scottish salmon, hollandaise sauce & dressed mixed greens \$22

Eggs Florentine

two poached eggs, sautéed spinach, hollandaise sauce on a toasted english muffin with home-fried potatoes \$20

Avocado Toast With Poached Eggs

toasted artisanal bread with avocado, poached eggs, mixed greens, extra virgin olive oil & balsamic glaze \$21
add side of hollaindaise sauce \$3.50

House-Made Granola Bowl

with vanilla yogurt and fresh fruit \$15

Latkes with Sour Cream and Apple Puree

classic german-style potato latkes \$8

Al la Carte

Yogurt Parfait \$7

Stack of 3 Buttermilk Pancakes \$8

Toasted Bagel With Cream Cheese \$8

Fresh-Fruit Bowl \$9

with vanilla yogurt: +\$2

House-Made Granola and Milk \$7

substitute vanilla yogurt: +2

Daily Quiche \$8

Morning Glory Muffin \$5

Add-Ons

Meats

applewood-smoked bacon, country ham or sausage. \$5

certified angus beef bistro tender steak 8 oz. \$10

Breads

sourdough english muffin, bagel, focaccia, corn or flour tortillas, gluten-free toast \$4

Beans & Potatoes

refried black beans or home-fried potatoes \$5

green, red or xmas chile sauce \$2

Sandwiches

available after 11 a.m.
with french fries
onion rings (+\$3) or side salad (+\$5) available

Fried Shrimp Po'Boy

hand-battered & fried shrimp on a
toasted baguette, romaine lettuce,
vine-ripened tomatoes, pickles,
cajun remoulade sauce \$17

Classic BLT

crisp applewood-smoked bacon,
romaine lettuce, vine-ripened tomato &
mayo on toasted sourdough bread \$13
add avocado +\$2

Joe's Grilled Cheese

butter-toasted sourdough bread layered
with house-made smoked mozzarella &
white cheddar cheeses \$12
add country ham +\$2 | green chile +\$1

Steak & Blue Melt

grilled certified angus beef bistro tender
steak, melted blue cheese & caramelized
onion on a toasted baguette \$18

Club Classic

triple-decker toasted sourdough bread
with house-made Caesar dressing,
crisp applewood-smoked bacon,
all-natural chicken, white cheddar
cheese, vine-ripened tomato \$17

Crispy Fried Chicken Sandwich

fried all-natural chicken served on
brioche bun topped with romaine
lettuce, vine-ripened tomato & pickles
with choice of buffalo or
mango habanero sauce \$17

Tuna Salad

house-made tuna salad with romaine
lettuce & vine-ripened tomato on
sourdough bread \$15

Caprese Sandwich

vine-ripened tomato, house-made
smoked mozzarella, fresh basil,
red onion, extra virgin olive oil &
balsamic glaze on toasted focaccia bread
\$15 add avocado +\$2

All-Day Breakfast Sandwich

fried egg & avocado, choice of
sourdough bread, english muffin, or
bagel with choice of applewood-smoked
bacon, sausage or country ham
(sorry, no fries) \$9

Soups

Hearty Black Bean

hearty & vegetarian with a hint of
chimayo red chile & sour cream swirl
cup \$6 | bowl \$9

Soup du Jour

changes daily and reflects the season
cup \$6 | bowl \$9

Joe's Burgers

only certified angus beef.
with romaine lettuce,
vine-ripened tomato, pickles & french fries
onion rings (+\$3) or side salad (+5) available

Joe's Burger

house-made mozzarella cheese,
applewood-smoked bacon, barbecue sauce
& fried onion ring crown \$18

Green Chile Cheeseburger

autumn-roast green chile & white
cheddar cheese \$16

Sloppy Joe's Mushroom Veggie Burger

trio of portabello, shiitake &
oyster mushrooms, truffle oil, swiss cheese
roasted bell peppers & caramelized onions
on toasted garlic butter brioche \$16

BYOB (Build Your Own Burger)

\$15, with any of these additional
toppings for \$1 each:

blue cheese	avocado
tucumcari feta cheese	green chile
swiss cheese	applewood-smoked bacon
white cheddar cheese	sautéed mushrooms
house-made smoked mozzarella cheese	grilled onions

Salads

choice of italian, ranch, blue cheese or caesar
house-made dressings

Garden

organic mixed greens, carrots
red onions, vine-ripened tomato
susan's organic radish sprouts
choice of dressing
side \$6 | large/family \$15

Caesar

crispy romaine tossed with
parmigiano reggiano cheese
house-made caesar dressing & crostini
side \$6 | large/family \$15

Add your protein:

grilled scottish salmon: 4 oz. \$8 | 6 oz. \$12
grilled bistro tender steak: 8 oz. \$10
all-natural chicken: 6 oz. \$8
wild-caught shrimp: 6 oz. \$8

Avocado, Shrimp & Crab

avocado filled with shrimp & blue crab
with mixed greens, vine-ripened tomato,
red onion, carrots & choice of dressing \$19

Greek Salad

tucumcari feta cheese, kalamata olives,
vine-ripened tomato, red onion, roasted
garlic & cucumber on mixed greens with
italian dressing \$18

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Entreés

available all day after 11 a.m

Chicken-Fried Steak

certified angus beef steak hand breaded & fried, country-style gravy with mashed potatoes & farmers market vegetables \$21

Roland's Pork Schnitzel

panko-crusted pork tenderloin finished in butter & lemon, on mashed potatoes topped with dressed mixed greens \$21

House-Smoked BBQ Brisket Platter

cured with our secret spice rub than cooked low and slow overnight, with mashed potatoes & farmers market vegetables \$20

Steak Frites

certified angus beef bistro tender steak & crispy golden french fries, finished with lemon-herb butter \$22

Grilled Scottish Salmon Filet

4- or 6-ounce salmon filet served with rice pilaf & farmers market vegetables, topped with lemon-herb butter 4 oz. \$22 | 6 oz. \$29

Chicken Cordon Bleu

crispy panko-crusted chicken breast filled with country ham & swiss cheese, with mashed potatoes, farmers market vegetables & poblano pepper cream sauce \$21

Pasta

available all day after 11 a.m,
with garlic bread

Eggplant Parmesan

gluten-free panko eggplant cutlets, marinara sauce, melted mozzarella & parmigiano reggiano cheese \$16

Fettuccine Alfredo

classic alfredo sauce made with parmigiano reggiano cheese, onion & roasted garlic \$14
add all-natural chicken +\$8

Spaghetti Marinara

house-made marinara sauce with parmigiano reggiano cheese \$12
add 3 meatballs +8

Fettuccine Trifolati

trio of portobello, shiitake & oyster mushrooms in a cream sauce with parmigiano reggiano cheese \$18

Lemon-Garlic Shrimp Scampi

wild-caught shrimp sautéed in garlic & lemon & white wine with capellini pasta & parmigiano reggiano cheese, chili flakes & italian parsley \$24

Mac & Cheese

elbow pasta with a blend of house-made smoked mozzarella, white cheddar & parmesiano-reggiano cheeses & buttery bread crumbs. \$15
add all-natural chicken +\$8

Dinner

available after 4 p.m.

Herb-Roasted Chicken

mary's' farm all-natural 1/2 bone-in chicken marinated in extra virgin olive oil, peppercorns & fresh thyme, with lemon-butter caper sauce and rice pilaf \$24

Classic Roast Prime Rib

seasoned with fresh rosemary, sea salt & cracked pepper, served with mashed potatoes, farmers market vegetables & a side of house-made au jus 8 oz. \$29
12 oz. \$35

Half Rack of Lamb

roasted with fresh rosemary, served with mashed potatoes, farmers market vegetables & roasted garlic demi-glacé \$30 | full rack \$45

**Blue Plate
Weekday Specials**

Meatless Monday Lasagna

pasta with layers of ricotta & smoked mozzarella cheeses, farmers market vegetables, parmigiano reggiano cheese, served with garlic bread & side salad \$22

Two for Tuesday Spaghetti Bolognese

classic, slow-baked italian meat sauce over spaghetti for two, with garlic bread, caesar salad and a half-liter of chianti \$58

Joe's Meatloaf Wednesday

gluten-free, with mashed potatoes, farmers market vegetables & roasted garlic gravy \$20

Fried Chicken Thursday

hand-battered, bone-in 1/2 chicken, buttermilk mashed potatoes, buttered corn & joe's famous biscuit. \$18

Fish-Fry Friday

beer-battered cod filets, french fries, house-made tartar sauce, coleslaw & grilled lemon wedges \$22

Dessert

ask your server for today's selections & price

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