

# 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

#### **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

#### **Pacific Shrimp Cocktail**

Grilled shrimp skewers served with classic cocktail sauce \$17

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#### **Calamari**

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

#### **Crispy Jalapeño Poppers**

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

#### **Green Chile Cheese Fries**

Crispy fries topped with roasted New Mexico green chile chopped and melted white cheddar cheese \$14

#### **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	canadian bacon
pepperoni	fresh basil
roasted garlic	green peppers
roasted chicken	sliced meatballs
sausage	anchovies
sundried tomatoes	sliced tomatoes
bacon	green chile
black olives	mushrooms
extra cheese	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 hollandaise 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 Marsala

Pan-seared chicken breast in a house made Marsala mushroom sauce, served with mashed potatoes \$22

## 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

### Carbonara

Spaghetti pasta with crispy bacon, creamy egg-based sauce, Parmesan cheese and cracked black pepper \$20

## 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

### Pork Chop

Sauteed pork chop served with mashed potatoes and farmers market vegetables, finished with Red Wine Thyme Demi-Glace \$24

### 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

### Saturday Prime Rib

Slow-roasted prime rib served with mashed potatoes, seasonal vegetables and house-made au jus  
8oz \$29 / 12oz \$35

## Dessert

ask your server for today's selections & price

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