

# WINES BY THE GLASS

<b>Bonanza Lot 1</b> <i>cabernet sauvignon</i>	10.95	<b>Decoy</b> <i>chardonnay</i>	10.50
<b>Quilt</b> <i>cabernet sauvignon</i>	12.95	<b>Craggy Range</b> <i>sauvignon blanc</i>	10.50
<b>Ferrari Carano Siena</b> <i>red blend</i>	10.50	<b>Zenato</b> <i>pinot grigio</i>	10.50
<b>Seven Falls</b> <i>merlot</i>	8.95	<b>Charles Smith</b> <i>riesling</i>	10.50
<b>Martin Ray</b> <i>pinot noir</i>	9.95	<b>Bertrand Cotes des Roses</b> <i>rose</i>	10.50
		<b>Villa Sandi</b> <i>prosecco</i>	10.50

## RED WINES

### *cabernet sauvignon*

<b>Mondavi Private Selection Barrel-aged</b> 2019, CA	49
<b>Bonanza Lot 1 NV</b> , CA	52
<b>Wente</b> 2019, CA	62
<b>Quilt</b> 2019, CA	64
<b>Black Stallion Estate</b> 2019, CA	79
<b>Mount Veeder Winery</b> 2019, CA	89
<b>Conn Creek</b> 2018, CA	95
<b>Jordan</b> 2017, CA	125
<b>Silver Oak Alexander</b> 2018, CA	129
<b>Stag's Leap Artemis</b> 2019, CA	129
<b>Caymus Napa</b> 2020, CA	139
<b>Faust</b> 2019, CA	139

### *red blends*

<b>Ferrari Carano Siena</b> 2019, CA	52
<b>Z. Alexander Brown Proprietary</b> 2019, CA	59
<b>Villa Antinori Toscana Rosso</b> 2018, IT	59
<b>The Pessimist</b> 2020, CA	69
<b>Stag's Leap Hands of Time</b> 2018, CA	69
<b>Leviathan</b> 2018, CA	85
<b>Paraduxx</b> 2018, CA	105
<b>Mullan Road Red by Cakebread</b> 2016	119
<b>Justin Isosceles</b> 2018, CA	145
<b>Overture by Opus One NV</b> , CA	199
<b>Opus One</b> 2017, CA	480

### *merlot*

<b>Seven Falls</b> 2017, WA	44
<b>Silverado</b> 2018, CA	65
<b>Rombauer</b> 2017, CA	97
<b>Hourglass Blueline</b> 2019, CA	110

### *pinot noir*

<b>Martin Ray</b> 2020, CA	49
<b>Meiomi NV</b> , CA	52
<b>Cline</b> 2020, CA	54
<b>Decoy</b> 2020, CA	59
<b>Hartford Court</b> 2019, CA	89
<b>Twomey Russian River</b> 2020, CA	105
<b>Belle Gloss Las Alturas</b> 2019 CA	109
<b>Goldeneye Anderson Valley</b> 2019, CA	119

### *other reds*

<b>Gnarly Head Zinfandel</b> 2020, CA	54
<b>Chateau Ste. Michelle Syrah</b> 2019, WA	59
<b>Barossa Valley Estate Shiraz</b> 2018, AU	59
<b>Catena Vista Malbec</b> 2017, ARG	65
<b>Tenet Syrah the Pundit</b> 2016, WA	65
<b>Paraducci True Grit Petite Sirah</b> 2019, CA	65
<b>Seghesio Zinfandel</b> 2019, CA	77
<b>Michael David Inkblot Cabernet Franc</b> 2019, CA	85

## WHITE WINES

### *chardonnay*

<b>Carmel Road Unoaked</b> 2019, CA	49
<b>Decoy</b> 2019, CA	52
<b>Sandhi</b> 2015, CA	65
<b>William Fevre</b> 2018, FR	79
<b>Cakebread</b> 2019, CA	95

### *sauvignon blanc*

<b>Craggy Range</b> 2021, NZ	52
<b>Hanna</b> 2020, CA	54
<b>Cloudy Bay</b> 2020, NZ	79

### *pinot grigio*

<b>Bottega Vinaia Trentino</b> 2020, IT	49
<b>Zenato</b> 2021, IT	52
<b>Cantina Zaccagnini</b> 2020, IT	55

### *riesling*

<b>Charles Smith</b> 2021, WA	52
<b>Domaines Schlumberger</b> 2020, FR	59

### *white blends*

<b>Murrieta's Well The Whip</b> 2016, CA	59
<b>Conundrum</b> 2016, CA	65

### *rose*

<b>Bertrand Cotes des Roses</b> 2021, FR	52
<b>Whispering Angel</b> 2020, FR	59

## SPARKLING WINES

<b>Villa Sandi Il Fresco Prosecco NV</b> , IT	29 half, 52 full
<b>Freixenet Prosecco NV</b> , IT	49
<b>Chandon Sparkling Rose NV</b> , CA	55
<b>Taittinger La Francais Champagne NV</b> , FR	85
<b>Veuve Clicquot Champagne Brut NV</b> , FR	139
<b>Dom Perignon Champagne '12</b> , FR	429

## BEER

<b>Miller Lite</b>	6.95
<b>Heineken</b>	6.95
<b>Asahi Super Dry</b>	6.95
<b>Maui Brewing Co. Bikini Blond</b>	6.95
<b>Maui Brewing Co. Big Swell IPA</b>	6.95

## DESSERT WINES

<b>Taylor Fladgate 10 yr</b>	<b>by the glass</b>	11
<b>Saracco Moscato d'Asti</b>	<b>375ml bottle</b>	22

## LITTLE JOE'S COCKTAILS \$ 14.50

### \* Joe's Manhattan

whiskey, chartreuse, vermouth, bitters

### \* Joe Collins

gin, fresh lemon juice, simple syrup, soda

### Moscow Mule

vodka, fresh lime juice, ginger beer

### Mojito

rum, fresh lime sour, mint leaves, soda

### Amaretto Sour

amaretto, sweet & sour mix, soda

### Cilantro Cooler

gin, lime juice, yuzu, simple syrup, cucumbers, cilantro

### Bourbon Fizz

rye, prosecco, disaronno, amaretto, lemon juice, simple syrup

### Cosmopolitan

vodka, fresh lime juice, cranberry juice, triple sec

### Paloma

tequila, fresh lime juice, grapefruit juice, soda

### Lemon Drop

vodka, triple sec, lemon juice

### Whiskey Sour

whiskey, fresh lemon juice, simple syrup, egg whites, bitters

### Lychee Yuzu Martini

vodka, yuzu sake, lychee puree, simple syrup, fresh lemon juice

### Spiked Plantation

vodka, pinaepple juice, strawberry syrup, simple syrup, vanilla extract

\*vintages are subject to change

## BOURBON, WHISKEY & RYE

Bulleit 95 Rye	\$ 10
Crown Royal Canadian	10
Jack Daniels	10
Jameson Irish	10
Jim Beam Bourbon	10
Maker's Mark	11
Woodford Reserve	14

## COGNAC

Christian Bros Brandy Sq.	10
Hennessy XO	59
Hennessy Cognac VS	14
Remy Martin VSOP	17

## SCOTCH

Chivas Regal 12 yr	11
Dewars White Label	10
Glenfeddich 12 yr	18
Johnnie Walker Black	13
Laphroaig 10 yr	18
Macallan 12 yr	22

## RUM

Bacardi Superior White	10
Captain Morgan Spiced	10
Malibu Coconut	10
Myer's Dark rum	10

## GIN

Bombay Sapphire	10
Empress 1908	13
Hendrick's	15
Broker's Gin	10

## JOE'S CLASSIC COCKTAILS \$14.50

### \* Joe's Manhattan

Irish whiskey, green chartreuse, dolin rouge, barrel aged bitters

### \* Joe Collins

Butterfly Flower gin, fresh lemon juice, simple syrup, soda

### Moscow Mule

vodka, ginger beer, simple syrup, fresh lime juice,

### Mojito

rum, fresh lime juice, simple syrup, mint leaves, soda

### Cilantro Cooler

gin, lime juice, yuzu, simple syrup, cucumbers, cilantro

### Bourbon Fizz

rye, prosecco, disaronno, amaretto, lemon juice, simple syrup

### Cosmopolitan

vodka, fresh lime juice, cranberry juice, triple sec

### Paloma

tequila, fresh lime juice, simple syrup, grapefruit juice, citrus soda

### Whiskey Sour

whiskey, fresh lemon juice, simple syrup, egg whites, bitters

### Lychee Yuzu Martini

vodka, yuzu sake, lychee puree, fresh lemon juice, simple syrup

### Spiked Plantation

vodka, pineapple juice, strawberry syrup, simple syrup, vanilla extract

### Old Fashioned

whiskey, demerara syrup, and bitters

### Amaretto Sour

amaretto, sweet and sour mix, soda

### Lemon Drop

vodka, triple sec, lemon juice

### Dessert Cocktail

ask the bartender!

## VODKA

Absolut	\$10
Belvedere	11
Grey Goose	11
Ketel One	10
Tito's Handmade	10

## TEQUILA

Don Julio 1942	39
Don Julio Anejo	18
Don Julio Blanco	14
Don Julio Reposado	15
Mi Campo Teq Blanco	10
Patron Silver	13

## LIQUEURS

Aperol Apertivo	10
Bailey's	11
Campari	11
Chambord	11
Cointreau	13
Disaronno Amaretto	13
Grand Marnier	12
Green Chartreuse	15
Kahlua	10
Midori Melon	10
Luxardo Lemon	10
Luxardo Cherry	10
Lillet Rose	10
Limoncello	13
St. Germain Elderflower	11

## DESSERT WINES

Taylor Fladgate 10 year	11
Saracco Moscato 375ml	22



# LITTLE JOE'S

STEAKHOUSE

## Appetizers

BRUSCHETTA	8.50	SCALLOPS DYNAMITE* (seared)	12.50
ONION RINGS	10.95	FRIED CALAMARI	14.95
FRIED ZUCCHINI	9.95	PANKO SHRIMP	14.95
AVOCADO TOAST	11.95	SHRIMP COCKTAIL	14.95
SMOKED SALMON BITES	11.50	AHI SASHIMI*	17.50
AHI TARTARE*	13.95	AHI POKE*	17.50
STEAK TARTARE*	12.95	AHI KATSU*	17.50

## Soups & Salads

SEAFOOD BISQUE	11.95	FRENCH ONION SOUP	10.95
CAESAR SALAD	10.95	CHOPPED SALAD	10.95
ICEBERG WEDGE SALAD	10.50	SPINACH SALAD	11.95
		ARUGULA SALAD	12.50

## Steaks & Chops\*

FILÉT MIGNON (8oz.)	43.95	NEW YORK STRIP (16 oz.)	45.95
FILÉT MIGNON (12 oz.)	52.95	T-BONE (±24 oz.)	52.95
GREEK FILÉT MIGNON (8 oz.)	45.95	T-BONE (±30 oz.)	63.95
GREEK FILÉT MIGNON (12 oz.)	52.95	TENDERLOIN MEDALLIONS <small>w/ lobster peppercorn sauce</small>	39.95
RIB EYE (16 oz.)	45.95	RACK OF LAMB	41.95
BONE-IN RIB EYE (18 oz.)	53.95	PORK LOIN CHOP <small>w/ lobster peppercorn sauce</small>	36.95
		PANKO CRUSTED CHICKEN	32.50

## Seafood

SEARED FURIKAKE AHI*	36.95	MISO BUTTERFISH	36.95
FRESH SEARED SALMON*	36.95	SNOW CRAB (1.5 lb)	43.95
SCALLOPS DYNAMITE* (seared)	32.95	TWIN LOBSTER TAILS	49.95

## Sides

BAKED POTATO	6.95	SAUTÉED MUSHROOMS	10.95
MASHED POTATOES	8.50	FRIED MUSHROOMS	11.95
POTATO GRATIN	12.50	ONION RINGS	10.95
GRATIN WITH SHRIMP	15.50	FRIED RICE <small>w/ steak</small>	10.50
CREAMED CORN	10.50	CREAMED SPINACH	11.95
GARLIC FRIES	10.50	GRILLED ASPARAGUS	11.95
		BACON MAC & CHEESE	13.50

A standard 18% service charge will be applied to parties of 10 or more

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



**LITTLE JOE'S**

STEAKHOUSE

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**DESSERTS**

**Passion Fruit Creme Brulee**

8.95

**Cheesecake for Two**

12.95

**Chocolate Lava Souffle**

8.95

**Double Chocolate Cake**

9.50

**Chantilly Cake**

9.50

**Pineapple Upside Down Round**

9.50

**Affogato**

8.95

**Gelato**

6.95

**HAPPY HOUR**Food 4:30 pm ~ 6:30 pm  
Drinks ~ 7:00 pm**HAPPY HOUR**

<b>GREEN SALAD</b>	8.50	7.95
<b>SPICY GARLIC EDAMAME</b>	8.50	7.50
<b>FRIED ZUCCHINI</b>	9.95	7.95
<b>FRIED RICE w/ steak</b>	10.50	8.95
<b>STEAK TARTARE*</b>	12.95	9.50
<b>STEAK SLIDERS</b>	11.95	7.50
<b>STEAK TIPS w/ mushrooms and onions</b>	11.95	8.95
<b>STEAK TACOS</b>	12.95	8.50
<b>FISH TACOS</b>	12.95	8.50
<b>SPICY NEGI TORO*</b>	14.95	12.50
<b>CHEESEBURGER w/arugula</b>	17.95	11.95
<b>BRUSCHETTA</b>	8.50	7.50
<b>GARLIC FRIES</b>	10.50	8.95
<b>ONION RINGS</b>	10.95	9.95
<b>FRIED MUSHROOMS</b>	11.95	9.95
<b>AVOCADO TOAST</b>	11.95	10.95
<b>SMOKED SALMON BITES</b>	11.50	9.95
<b>POTATO GRATIN</b>	8.50	6.95
<b>PANKO SHRIMP</b>	14.95	12.95
<b>AHI TARTARE*</b>	13.95	11.95
<b>MEATBALLS w/ lobster peppercorn sauce</b>	12.95	9.50
<b>SCALLOPS DYNAMITE* seared</b>	12.50	10.50
<b>FRIED CALAMARI</b>	14.95	12.50
<b>AHI POKE*</b>	17.50	15.50
<b>BACON MAC &amp; CHEESE</b>	13.50	11.50
<b>STEAK SALAD</b>	12.95	10.95
<b>SHRIMP COCKTAIL</b>	14.95	12.95
<b>AHI SASHIMI*</b>	17.50	15.50
<b>PASSION FRUIT CREME BRULEE</b>	8.95	6.95
<b>RED WINE BY THE GLASS</b>		
<b>BONANZA cabernet sauvignon</b>	10.95	8.95
<b>QUILT cabernet sauvignon</b>	12.95	11.95
<b>FERRARI CARANO SIENA red blend</b>	10.50	9.50
<b>SEVEN FALLS merlot</b>	8.95	7.50
<b>MARTIN RAY pinot noir</b>	9.95	7.95
<b>WHITE &amp; SPARKLING</b>		
<b>DECOY chardonnay</b>	10.50	8.95
<b>CRAGGY RANGE sauvignon blanc</b>	10.50	8.95
<b>ZENATO pinot grigio</b>	10.50	8.95
<b>CHARLES SMITH riesling</b>	10.50	8.95
<b>BERTRAND COTES DES ROSES rose</b>	10.50	8.95
<b>VILLA SANDI prosecco</b>	10.50	8.95
<b>BEER</b>		
<b>MILLER LITE</b>	6.95	4.95
<b>HEINEKEN</b>	6.95	4.95
<b>ASAHI SUPER DRY</b>	6.95	4.95
<b>MAUI BREWING CO. BIKINI BLONDE</b>	6.95	4.95
<b>MAUI BREWING CO. BIG SWELL IPA</b>	6.95	4.95
<b>LITTLE JOE'S COCKTAILS</b>		
<b>JOE'S MANHATTAN</b>	14.50	10.95
<b>JOE COLLINS</b>	14.50	10.95

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