

WINES BY THE GLASS

Bonanza Lot 7 <i>cabernet sauvignon</i>	10.95	Decoy <i>chardonnay</i>	10.50
Quilt <i>cabernet sauvignon</i>	12.95	Craggy Range <i>sauvignon blanc</i>	10.50
Ferrari Carano Siena <i>red blend</i>	10.50	Gambino Il Masso <i>pinot grigio</i>	10.50
Drumheller <i>merlot</i>	8.95	Charles Smith Kung Fu Girl <i>riesling</i>	10.50
Martin Ray <i>pinot noir</i>	9.95	Bertrand Cotes des Roses <i>rose</i>	10.50
		Villa Sandi <i>prosecco</i>	10.50

RED WINES

cabernet sauvignon

Mondavi Private Selection Barrel-aged 2022, CA	49
Bonanza Lot 7 NV , CA	52
Wente Vineyards 2020, CA	62
Quilt 2021, CA	64
Mount Veeder Winery 2019, CA	135
Conn Creek 2019, CA	135
Jordan 2019, CA	135
Faust 2021, CA	150
Silver Oak Alexander 2019, CA	169
Caymus Napa 2021, CA	179
Stag's Leap Artemis 2021, CA	185

red blends

Ferrari Carano Siena 2022, CA	52
Villa Antinori Toscana Rosso 2020, IT	65
Stag's Leap Hands of Time 2020, CA	85
The Pessimist 2022, CA	89
Leviathan 2020, CA	109
Paraduxx 2020, CA	145
Justin Isosceles Paso Robles 2019, CA	159
Overture by Opus One NV , CA	275
Opus One 2019, CA	625

merlot

Seven Falls Wahluke Slope 2020, WA	44
Silverado 2019, CA	115
Rombauer 2019, CA	119
Hourglass Blueline 2020, CA	139

pinot noir

Martin Ray 2022, CA	49
Meiomi 2022, CA	52
Cline 2021, CA	59
Decoy 2021, CA	85
Hartford Court 2021, CA	95
Twomey Russian River 2020, CA	125
Belle Gloss Las Alturas 2020 CA	125
Goldeneye Anderson Valley 2021, CA	149

other reds

Chateau Ste. Michelle Syrah 2020, WA	59
Barossa Valley Estate Shiraz 2020, AU	59
Paraducci True Grit Petite Sirah 2020, CA	65
Catena Vista Malbec 2019, ARG	69
Tenet Syrah the Pundit 2018, WA	69
Seghesio Zinfandel 2021, CA	89
Michael David Inkblot Cabernet Franc 2020, CA	129

WHITE WINES

chardonnay

Carmel Road Unoaked 2022, CA	49
Decoy 2022, CA	52
Cakebread 2022, CA	129
William Fevre Chablis Domaine 2020, FR	159

sauvignon blanc

Craggy Range 2023, NZ	52
Hanna 2022, CA	69
Cloudy Bay 2022, NZ	95

pinot grigio

Bottega Vinaia Trentino 2021, IT	49
Gambino Il Masso 2021, IT	52
Cantina Zaccagnini 2021, IT	69

riesling

Charles Smith Kung Fu Girl 2022, OR	52
Domaines Schlumberger 2020, FR	79

white blend

Evolution Lucky No. 9 2021, OR	59
Conundrum 2022, CA	75

rose

Bertrand Cotes des Roses 2022, FR	52
Whispering Angel 2022, FR	69

CHAMPAGNE & PROSECCO

Villa Sandi Il Fresco Prosecco NV , IT	29 half, 52 full
Freixenet Prosecco NV , IT	59
Unshackled Sparkling Rose '18 , CA	69
Taittinger La Francais Champagne NV , FR	95
Veuve Clicquot Champagne Brut NV , FR	139
Dom Perignon Champagne '12 , FR	485

BEER

Michelob Ultra	6.95
Stella Artois	6.95
Asahi Super Dry	6.95
Kona Brewing Co. Light Blonde Ale	6.95
Kona Brewing Co. Gold Cliff IPA	6.95

DESSERT WINES

Taylor Fladgate 10 yr	by the glass	11
Saracco Moscato d'Asti	375ml bottle	35

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
Metaxa 5 Year Brandy	14

COGNAC

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
Koloa 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
Limoncello	13
St. Germain Elderflower	11

DESSERT WINES

Taylor Fladgate 10 year	11
Saracco Moscato 375ml	35



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	14.95	SHRIMP COCKTAIL	14.95
SMOKED SALMON BITES	11.50	AHI SASHIMI*	17.50
AHI TARTARE*	13.95	AHI POKE*	17.50
STEAK TARTARE*	14.95	AHI KATSU*	17.50
		CHICKEN FINGERS	12.95

Soups & Salads

CLAM CHOWDER	10.50	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.)	45.95	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 w/ Greek Sauce	39.95
RIB EYE (16 oz.)	45.95	RACK OF LAMB	41.95
BONE-IN RIB EYE (18 oz.)	53.95	PORK LOIN CHOP w/ Greek Sauce	36.95
		PANKO CRUSTED CHICKEN w/ Cucumber Ranch	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	FRIED MUSHROOMS	11.95
MASHED POTATOES	8.50	ONION RINGS	10.95
POTATO GRATIN	12.50	FRIED RICE w/ steak	10.50
CREAMED CORN	10.50	CREAMED SPINACH	11.95
GARLIC FRIES	10.50	GRILLED ASPARAGUS	11.95
SAUTÉED MUSHROOMS	10.95	BACON MAC & CHEESE	13.50

A standard 18% tip will be applied to parties of 8 or more

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



LITTLE JOE'S

STEAKHOUSE

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 HOURFood 4:30 pm ~ 6:30 pm
Drinks ~ 7:00 pm***50% OFF DURING
HAPPY HOUR
4:30 pm ~ 6:30 pm*****HAPPY
HOUR**

AVOCADO TOAST	14.95*	7.50
STEAK TARTARE*	14.95*	7.50
STEAK SLIDERS	14.95*	7.50
STEAK TIPS <i>w/ mushrooms</i>	14.95*	7.50
STEAK TACOS	14.95*	7.50
FISH TACOS	14.95*	7.50
SPICY NEGI TORO*	23.95*	12.50
MEATBALLS <i>w/ greek sauce</i>	14.95*	7.50
CHICKEN FINGERS <i>w/ cucumber ranch</i>	12.95	9.50
CHEESEBURGER <i>w/arugula</i>	17.95	11.95
AHI SASHIMI*	17.50	15.50
AHI POKE*	17.50	15.50
AHI TARTARE*	13.95	11.95
PANKO SHRIMP	14.95	12.95
SHRIMP COCKTAIL	14.95	12.95
SCALLOPS DYNAMITE* <i>seared</i>	12.50	10.50
FRIED CALAMARI	14.95	12.50
SMOKED SALMON BITES	11.50	9.95
STEAK SALAD	12.95	10.95
GREEN SALAD	8.50	7.95
SPICY GARLIC EDAMAME	8.50	7.50
FRIED ZUCCHINI	9.95	7.95
BRUSCHETTA	8.50	7.50
FRIED MUSHROOMS	11.95	9.95
POTATO GRATIN	8.50	6.95
BACON MAC & CHEESE	13.50	11.50
FRIED RICE <i>w/ steak</i>	10.50	8.95
GARLIC FRIES	10.50	8.95
ONION RINGS	10.95	9.95
CLAM CHOWDER	10.50	7.95
PASSION FRUIT CREME BRULEE	8.95	6.95
RED WINE BY THE GLASS		
BONANZA <i>cabernet sauvignon</i>	10.95	8.95
QUILT <i>cabernet sauvignon</i>	12.95	11.95
FERRARI CARANO SIENA <i>red blend</i>	10.50	9.50
SEVEN FALLS <i>merlot</i>	8.95	7.50
MARTIN RAY <i>pinot noir</i>	9.95	7.95
WHITE & SPARKLING		
DECOY <i>chardonnay</i>	10.50	8.95
CRAGGY RANGE <i>sauvignon blanc</i>	10.50	8.95
GAMBINO IL MASSO <i>pinot grigio</i>	10.50	8.95
CHARLES SMITH <i>riesling</i>	10.50	8.95
BERTRAND COTES DES ROSES <i>rose</i>	10.50	8.95
VILLA SANDI <i>prosecco</i>	10.50	8.95
BEER		
MICHELOB ULTRA	6.95	4.95
STELLA ARTOIS	6.95	4.95
ASAHI SUPER DRY	6.95	4.95
KONA BREWING CO. LIGHT BLONDE ALE	6.95	4.95
KONA BREWING CO. GOLD CLIFF IPA	6.95	4.95
LITTLE JOE'S COCKTAILS		
JOE'S MANHATTAN	14.50	10.95
JOE COLLINS	14.50	10.95

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