

WINES BY THE GLASS

Bonanza Lot 1 <i>cabernet sauvignon</i>	10.95	Decoy <i>chardonnay</i>	10.50
Quilt <i>cabernet sauvignon</i>	12.95	Greywacke <i>sauvignon blanc</i>	10.50
Ferrari Carano Siena <i>red blend</i>	10.50	Zenato <i>pinot grigio</i>	10.50
Seven Falls <i>merlot</i>	8.95	Charles Smith <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 2019, CA	42
Bonanza Lot 1 NV , CA	47
Wente 2019, CA	49
Black Stallion Estate 2018, CA	59
Quilt 2018, CA	64
Conn Creek 2018, CA	74
Mount Veeder Winery 2018, CA	89
Frank Family 2017, CA	89
Jordan 2017, CA	105
Faust 2017, CA	110
Silver Oak Alexander 2017, CA	119
Stag's Leap Artemis 2019, CA	119
Caymus Napa 2017, CA	129

red blends

Z. Alexander Brown Proprietary 2018, CA	49
Ferrari Carano Siena 2018, CA	52
Villa Antinori Toscana Rosso 2018, IT	59
The Pessimist 2019, CA	64
Stag's Leap Hands of Time 2018, CA	69
Leviathan 2018, CA	85
Mullan Road Red by Cakebread 2016	119
Justin Isosceles 2017, CA	135
The Prisoner Derange 2016, CA	169
Overture by Opus One NV , CA	199
Opus One 2017, CA	480

merlot

Seven Falls 2017, WA	44
Silverado 2016, CA	65
Rombauer 2017, CA	95
Hourglass Blueline 2017, CA	110

pinot noir

Cline 2020, CA	45
Martin Ray 2020, CA	49
Meiomi NV , CA	52
Decoy 2019, CA	54
Hartford Court 2019, CA	69
Twomey Russian River 2019, CA	85
Goldeneye Anderson Valley 2017, CA	119

other reds

Gnarly Head Zinfandel 2019, CA	49
Chateau Ste. Michelle Syrah 2019, WA	54
Barossa Valley Estate Shiraz 2016, AU	59
Catena Vista Malbec 2017, ARG	61
Tenet Syrah the Pundit 2016, WA	65
Paraducci True Grit Petite Sirah 2019, CA	65
Seghesio Zinfandel 2018, CA	77
Michael David Inkblot Cabernet Franc 2018, CA	85

WHITE WINES

chardonnay

Poppy 2015, CA	45
Decoy 2019, CA	47
Carmel Road Unoaked 2018, CA	49
Sandhi 2015, CA	65
William Fevre 2018, FR	79
Cakebread 2019, CA	85

sauvignon blanc

Greywacke 2021, NZ	47
Hanna 2020, CA	54
Cloudy Bay 2020, NZ	79

pinot grigio

Zenato 2017, IT	42
Bottega Vinaia Trentino 2018, IT	49
Cantina Zaccagnini 2020, IT	55

riesling

Charles Smith 2020, WA	42
Domaines Schlumberger 2015, FR	59

white blends

Murrieta's Well The Whip 2016, CA	59
Conundrum 2016, CA	65

rose

Bertrand Cotes des Roses 2020, FR	47
Whispering Angel 2020, FR	59

SPARKLING WINES

Villa Sandi Il Fresco Prosecco NV , IT	29 half, 44 full
Freixenet Prosecco NV , IT	49
Chandon Sparkling Rose NV , CA	55
Taittinger La Francais Champagne NV , FR	85
Veuve Clicquot Champagne Brut NV , FR	119
Dom Perignon Champagne '08 , FR	319

BEER

Miller Lite	6.50
Heineken	6.50
Asahi Super Dry	6.50
Maui Brewing Co. Bikini Blond	6.50
Maui Brewing Co. Big Swell IPA	6.50

DESSERT WINES

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

LITTLE JOE'S COCKTAILS \$ 13

* 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	9
Jim Beam Bourbon	9
Maker's Mark	11
Woodford Reserve	14

COGNAC

Christian Bros Brandy Sq.	9
Hennessy XO	59
Hennessy Cognac VS	14
Remy Martin VSOP	16

SCOTCH

Chivas Regal 12 yr	11
Dewars White Label	10
Glenfeddich 12 yr	18
Johnnie Walker Black	13
Laphroaig 10 yr	17
Macallan 12 yr	22

RUM

Bacardi Superior White	9
Captain Morgan Spiced	10
Malibu Coconut	10
Myer's Dark rum	9

GIN

Bombay Sapphire	10
Empress 1908	12
Hendrick's	11
Broker's Gin	9

JOE'S CLASSIC COCKTAILS \$13

* 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	\$ 9
Belvedere	10
Grey Goose	11
Ketel One	9
Tito's Handmade	9

TEQUILA

Don Julio 1942	39
Don Julio Anejo	18
Don Julio Blanco	14
Don Julio Reposado	15
Mi Campo Teq Blanco	9
Patron Silver	13

LIQUEURS

Aperol Apertivo	10
Bailey's	10
Campari	10
Chambord	10
Cointreau	12
Disaronno Amaretto	10
Grand Marnier	11
Green Chartreuse	15
Kahlua	9
Midori Melon	9
Luxardo Lemon	9
Luxardo Cherry	9
Lillet Rose	9
Lillet Blanc	9
St. Germain Elderflower	11

DESSERT WINES

Taylor Fladgate 10 year	11
Saracco Moscato 375ml	22
Limoncello	13



LITTLE JOE'S

STEAKHOUSE

Appetizers

BRUSCHETTA	7.95	SCALLOPS DYNAMITE* (seared)	12.50
ONION RINGS	9.95	FRIED CALAMARI	14.95
FRIED ZUCCHINI	8.95	PANKO SHRIMP	13.95
AVOCADO TOAST	11.50	SHRIMP COCKTAIL	14.95
SMOKED SALMON BITES	10.95	AHI SASHIMI*	16.95
AHI TARTARE*	12.95	AHI POKE*	16.95
STEAK TARTARE*	11.95	AHI KATSU*	16.95

Soups & Salads

SEAFOOD BISQUE	10.95	FRENCH ONION SOUP	10.50
CAESAR SALAD	8.95	CHOPPED SALAD	10.50
ICEBERG WEDGE SALAD	9.95	SPINACH SALAD	11.50
		ARUGULA SALAD	11.95

Steaks & Chops*

FILÉT MIGNON (8 oz.)	43.95	NEW YORK STRIP (16 oz.)	42.95
FILÉT MIGNON (12 oz.)	48.95	T-BONE (22 oz.)	48.95
GREEK FILÉT MIGNON (8 oz.)	43.95	TENDERLOIN MEDALLIONS ^{w/ lobster peppercorn sauce}	35.95
GREEK FILÉT MIGNON (12 oz.)	48.95	RACK OF LAMB	39.95
RIB EYE (16 oz.)	43.95	PORK LOIN CHOP ^{w/ lobster peppercorn sauce}	29.95
		PANKO CRUSTED CHICKEN	29.95

Seafood

SEARED FURIKAKE AHI*	33.95	MISO BUTTERFISH	35.95
FRESH SEARED SALMON*	32.95	SNOW CRAB (1.5 lb)	42.95
SCALLOPS DYNAMITE* (seared)	32.95	TWIN LOBSTER TAILS	49.95

Sides

BAKED POTATO	6.95	SAUTÉED MUSHROOMS	10.95
MASHED POTATOES	7.95	FRIED MUSHROOMS	11.95
POTATO GRATIN	12.50	ONION RINGS	10.50
GRATIN WITH SHRIMP	15.50	FRIED RICE ^{w/ steak}	9.50
CREAMED CORN	9.50	CREAMED SPINACH	10.95
GARLIC FRIES	9.50	GRILLED ASPARAGUS	10.95
		BACON MAC & CHEESE	12.95

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

DESSERTS

Passion Fruit Creme Brulee

8.95

Cheesecake for Two

11.95

Chocolate Lava Souffle

8.95

Double Chocolate Cake

8.50

Chantilly Cake

8.50

Pineapple Upside Down Round

8.50

Affogato

8.95

Gelato

6.95

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

GREEN SALAD	7.95	7.50
SPICY GARLIC EDAMAME	8.50	7.50
FRIED ZUCCHINI	8.95	6.95
FRIED RICE w/ steak	9.50	7.95
STEAK TARTARE*	11.95	8.95
STEAK SLIDERS	11.95	7.50
STEAK TIPS w/ mushrooms and onions	11.95	8.95
STEAK TACOS	12.95	8.50
FISH TACOS	12.95	8.50
SPICY NEGI TORO*	14.95	12.50
CHEESEBURGER w/arugula	17.95	11.95
BRUSCHETTA	7.95	6.95
GARLIC FRIES	9.50	7.95
ONION RINGS	10.50	9.50
FRIED MUSHROOMS	11.95	9.95
AVOCADO TOAST	11.50	10.50
SMOKED SALMON BITES	10.95	9.50
POTATO GRATIN	8.50	6.95
PANKO SHRIMP	13.95	11.95
AHI TARTARE*	12.95	10.95
MEATBALLS w/ lobster peppercorn sauce	12.95	9.50
SCALLOPS DYNAMITE* seared	12.50	10.50
FRIED CALAMARI	14.95	12.50
AHI POKE*	16.95	14.95
BACON MAC & CHEESE	12.95	10.95
STEAK SALAD	12.95	10.95
SHRIMP COCKTAIL	14.95	12.95
AHI SASHIMI*	16.95	14.95
PASSION FRUIT CREME BRULEE	8.95	6.95
RED WINE BY THE GLASS		
BONANZA cabernet sauvignon	10.95	8.95
QUILT cabernet sauvignon	12.95	11.95
FERRARI CARANO SIENA red blend	10.50	9.50
SEVEN FALLS merlot	8.95	7.50
MARTIN RAY pinot noir	9.95	7.95
WHITE & SPARKLING		
DECOY chardonnay	10.50	8.95
GREYWACKE sauvignon blanc	10.50	8.95
ZENATO pinot grigio	10.50	8.95
CHARLES SMITH riesling	10.50	8.95
BERTRAND COTES DES ROSES rose	10.50	8.95
VILLA SANDI prosecco	10.50	8.95
BEER		
MILLER LITE	6.50	4.95
HEINEKEN	6.50	4.95
ASAHI SUPER DRY	6.50	4.95
MAUI BREWING CO. BIKINI BLONDE	6.50	4.95
MAUI BREWING CO. BIG SWELL IPA	6.50	4.95
LITTLE JOE'S COCKTAILS		
JOE'S MANHATTAN	13.00	9.95
JOE COLLINS	13.00	9.95

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