

WINES BY THE GLASS

Bonanza Lot 5 <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	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 2021, CA	49
Bonanza Lot 5 NV , CA	52
Wente 2019, CA	62
Quilt 2019, CA	64
Black Stallion Estate 2019, CA	79
Mount Veeder Winery 2019, CA	89
Conn Creek 2019, CA	95
Jordan 2017, CA	125
Silver Oak Alexander 2018, CA	129
Stag's Leap Artemis 2019, CA	129
Caymus Napa 2020, CA	139
Faust 2019, CA	139

red blends

Ferrari Carano Siena 2021, CA	52
Z. Alexander Brown Proprietary 2019, CA	59
Villa Antinori Toscana Rosso 2019, IT	59
The Pessimist 2021, CA	69
Stag's Leap Hands of Time 2018, CA	69
Leviathan 2018, CA	85
Paraduxx 2019, CA	105
Mullan Road Red by Cakebread 2017	119
Justin Isosceles 2018, CA	145
Overture by Opus One NV , CA	199
Opus One 2017, CA	480

merlot

Seven Falls 2020, WA	44
Silverado 2019, CA	65
Rombauer 2017, CA	97
Hourglass Blueline 2019, CA	110

pinot noir

Martin Ray 2020, CA	49
Meiomi NV , CA	52
Cline 2020, CA	54
Decoy 2020, CA	59
Hartford Court 2021, CA	89
Twomey Russian River 2020, CA	105
Belle Gloss Las Alturas 2019 CA	109
Goldeneye Anderson Valley 2019, CA	119

other reds

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

WHITE WINES

chardonnay

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

sauvignon blanc

Craggy Range 2021, NZ	52
Hanna 2020, CA	54
Cloudy Bay 2020, NZ	79

pinot grigio

Bottega Vinaia Trentino 2020, IT	49
Zenato 2021, IT	52
Cantina Zaccagnini 2020, IT	55

riesling

Charles Smith 2021, WA	52
Domaines Schlumberger 2020, FR	59

white blends

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

rose

Bertrand Cotes des Roses 2021, FR	52
Whispering Angel 2020, FR	59

CHAMPAGNE & PROSECCO

Villa Sandi Il Fresco Prosecco NV , IT	29 half, 52 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	139
Dom Perignon Champagne '12 , FR	429

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	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

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
Metaxa	14

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.)	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/ lobster peppercorn 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/ lobster peppercorn sauce	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 w/ steak	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

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**HAPPY HOUR**

GREEN SALAD	8.50	7.95
SPICY GARLIC EDAMAME	8.50	7.50
FRIED ZUCCHINI	9.95	7.95
FRIED RICE w/ steak	10.50	8.95
STEAK TARTARE*	12.95	9.50
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	8.50	7.50
GARLIC FRIES	10.50	8.95
ONION RINGS	10.95	9.95
FRIED MUSHROOMS	11.95	9.95
AVOCADO TOAST	11.95	10.95
SMOKED SALMON BITES	11.50	9.95
POTATO GRATIN	8.50	6.95
PANKO SHRIMP	14.95	12.95
AHI TARTARE*	13.95	11.95
MEATBALLS w/ lobster peppercorn sauce	12.95	9.50
SCALLOPS DYNAMITE* seared	12.50	10.50
FRIED CALAMARI	14.95	12.50
AHI POKE*	17.50	15.50
BACON MAC & CHEESE	13.50	11.50
STEAK SALAD	12.95	10.95
SHRIMP COCKTAIL	14.95	12.95
AHI SASHIMI*	17.50	15.50
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
CRAGGY RANGE 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		
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