

# WINES BY THE GLASS

<b>Bonanza Lot 5</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 Wahluke Slope</b> <i>merlot</i>	8.95	<b>Charles Smith Kung Fu Girl</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> 2021, CA	49
<b>Bonanza Lot 5</b> NV, CA	52
<b>Wente Vineyards</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	135
<b>Conn Creek</b> 2019, CA	135
<b>Jordan</b> 2017, CA	135
<b>Silver Oak Alexander</b> 2018, CA	139
<b>Stag's Leap Artemis</b> 2019, CA	150
<b>Caymus Napa</b> 2020, CA	150
<b>Faust</b> 2020, CA	150

### *red blends*

<b>Ferrari Carano Siena</b> 2021, CA	52
<b>Villa Antinori Toscana Rosso</b> 2019, IT	65
<b>Stag's Leap Hands of Time</b> 2018, CA	85
<b>The Pessimist</b> 2021, CA	89
<b>Leviathan</b> 2019, CA	109
<b>Mullan Road Red by Cakebread</b> 2017	119
<b>Paraduxx</b> 2019, CA	145
<b>Justin Isosceles Paso Robles</b> 2018, CA	159
<b>Overture by Opus One</b> NV, CA	199
<b>Opus One</b> 2017, CA	480

### *merlot*

<b>Seven Falls Wahluke Slope</b> 2020, WA	44
<b>Silverado</b> 2019, CA	115
<b>Rombauer</b> 2017, CA	119
<b>Hourglass Blueline</b> 2019, CA	139

### *pinot noir*

<b>Martin Ray</b> 2020, CA	49
<b>Meiomi</b> NV, CA	52
<b>Cline</b> 2020, CA	59
<b>Decoy</b> 2021, CA	85
<b>Hartford Court</b> 2021, CA	95
<b>Twomey Russian River</b> 2020, CA	125
<b>Belle Gloss Las Alturas</b> 2019 CA	119
<b>Goldeneye Anderson Valley</b> 2019, CA	149

### *other reds*

<b>Chateau Ste. Michelle Syrah</b> 2019, WA	59
<b>Barossa Valley Estate Shiraz</b> 2020, AU	59
<b>Paraducci True Grit Petite Sirah</b> 2020, CA	65
<b>Catena Vista Malbec</b> 2017, ARG	69
<b>Tenet Syrah the Pundit</b> 2018, WA	69
<b>Seghesio Zinfandel</b> 2019, CA	89
<b>Michael David Inkblot Cabernet Franc</b> 2019, CA	129

## WHITE WINES

### *chardonnay*

<b>Carmel Road Unoaked</b> 2019, CA	49
<b>Decoy</b> 2019, CA	52
<b>Sandhi</b> 2015, Santa Rita Hills, CA	85
<b>Cakebread</b> 2019, CA	95
<b>William Fevre</b> 2019, Chablis Premier Cru, FR	159

### *sauvignon blanc*

<b>Craggy Range</b> 2021, NZ	52
<b>Hanna</b> 2020, CA	69
<b>Cloudy Bay</b> 2022, NZ	95

### *pinot grigio*

<b>Bottega Vinaia Trentino</b> 2020, IT	49
<b>Zenato</b> 2021, IT	52
<b>Cantina Zaccagnini</b> 2021, IT	69

### *riesling*

<b>Charles Smith Kung Fu Girl</b> 2021, Columbia Valley, OR	52
<b>Domaines Schlumberger</b> 2020, FR	79

### *white blend*

<b>Conundrum</b> 2021, CA	75
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### *rose*

<b>Bertrand Cotes des Roses</b> 2020, FR	52
<b>Whispering Angel</b> 2021, FR	69

## CHAMPAGNE & PROSECCO

<b>Villa Sandi Il Fresco Prosecco</b> NV, IT	29 half, 52 full
<b>Freixenet Prosecco</b> NV, IT	49
<b>Unshackled Sparkling Rose '18</b> , CA	69
<b>Taittinger La Francais Champagne</b> NV, FR	95
<b>Veuve Clicquot Champagne Brut</b> NV, FR	139
<b>Dom Perignon Champagne</b> '12, FR	485

## BEER

<b>Michelob Ultra</b>	6.95
<b>Stella Artois</b>	6.95
<b>Asahi Super Dry</b>	6.95
<b>Kona Brewing Co. Light Blonde Ale</b>	6.95
<b>Kona Brewing Co. Gold Cliff 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>	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

**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

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

## Soups & Salads

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

## Steaks & Chops\*

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

## Seafood

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

## Sides

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

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>MICHELOB ULTRA</b>	6.95	4.95
<b>STELLA ARTOIS</b>	6.95	4.95
<b>ASAHI SUPER DRY</b>	6.95	4.95
<b>KONA BREWING CO. LIGHT BLONDE ALE</b>	6.95	4.95
<b>KONA BREWING CO. GOLD CLIFF 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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