

# JOE'S PUB

## STARTERS & SHARES

Mini Crab Roll with Radish and Granny Smith Apple	8 ea
Short Rib Tacos, Salsa Verde, Radish, Cilantro	15
Hummus, Parmesan, Country Bread	12
Orange and Rosemary Olives	12
Little Gem Classic Caesar Salad	16
Fried Macaroni & Cheese, Buffalo Sauce	15
Mixed Green Salad, Aged Cheddar, Mint Vinaigrette	16
Roasted Beets, Apples, Goat Cheese, Hazelnuts	18
Crispy Calamari, Pickled Peppers, Chipotle Aioli	18
Greek Salad, Feta, Olives, Cucumbers, Oregano Vinaigrette	19

## MAINS & SIDES

Fried Chicken Sandwich, Spicy Buttermilk, Half Sour Pickles	22
Joe's Burger, Caramelized Onions, Bacon, Cheddar	24
Cavatelli Pasta, Squash, Maitake Mushrooms, Bacon, Pecorino, Sage	29
Tagliatelle Pomodoro, Eggplant, Basil	30
Smoked Cauliflower Cassoulet, Vegetables, Breadcrumbs	29
Moroccan Chicken, Couscous, Vegetables, Chermoula	33
Roasted Trout, Leek Sofrito, Raisins, Pine Nuts, Celery	34
Classic Pub Fish & Chips, L.I. Cod, Pickled Ramp Tartar Sauce	34
10oz. Porter House Pork Chop, Lentils, Caramelized Apples	37
Grilled Flat Iron Steak Frites, Ramp Butter, Green Salad	39
French Fries, Malt Vinegar Mayo	10
Grilled Broccolini, Ajo Blanco, Toasted Almonds	12
Fried Brussel Sprouts, Bacon, Grainy Mustard	14

## Share Plates

### Ham & Pickle Charcuterie

Selection of Domestic Hams  
Fresh Baked  
Country Biscuits  
Pickled Vegetables  
Housemade Condiments  
34

### Spanish Octopus

Pimenton Potatoes, Lemon Aioli  
32

## DESSERTS

Chocolate & Vanilla  
Soft Serve  
12

Spanish Flan, Raspberry, Mint  
14

Gala Apple Crumble,  
Vanilla Ice Cream  
14

Chocolate Walnut Cake,  
Malted Milk, Crème Anglaise  
14

Three Artisanal Cheeses,  
Grapes, Fruit & Nut Bread  
16

## HOUSE COCKTAILS

### SWEATER WEATHER

Vodka, Spiced Cranberry Shrub, Lemon,  
Gingerbeer

18

### WRITER'S BLOCK

Mezcal, Maraschino,  
Vanilla, Grapefruit, Lime

18

### HAIL STORM

Reposado Tequila, Charanda,  
Passion Fruit, Nutmeg, Lime

18

### HOLIDAY CHEER

Gin, Grapefruit, Cardamon Bitters,  
Mediterranean Tonic, Herb Bouquet,  
Keepsake Joe's Pub Glass

20

### HARVEST MOON

5 Year Aged Rum, American Amaro,  
Allspice, Mole and Molasses Bitters

18

### VENETIAN HOLIDAY

Cardamaro, Select Aperitivo,  
Cardamom Bitters, Prosecco, Club Soda

18

### CHANTEUSE OF CHARTREUSE

Rye, Yellow Chartreuse,  
Benedictine, Allspice, Orange Bitters

18

### THAT'S THE TEA

Bourbon, Chai-infused Blanc Vermouth,  
Bergamot, Honey Bitters

18

BY SHANNON BECK

# WINE LIST

## SPARKLING

	<b>G/B</b>
Prosecco, Tullia, Italy	17/64
Prosecco Rosé, Le Colture, Italy	18/66
Champagne, Gimmonet 1er Cru Blanc de Blanc	175
Rose Champagne, Geoffroy Rose de Saignee 1er Cru NV	175

## WHITE

	<b>G/B</b>
Verdicchio, Conti di Buscareto 2017, Italy	16/64
White Blend, Tensley 2017, California	17/70
Sauvignon Blanc, Highfield 2017, New Zealand	18/78
Chardonnay, Barrique 2016, California	18/78
Viognier, Les Vins de Vienne 2016, France	74
Pinot Grigio, Erste & Neue 2016, Italy	74
Falanghina, La Rivolta 2018, Italy	80
Dry Riesling, Red Tail Ridge 2016, New York	80
Arneis, Elvio Tenetero 2018, Italy	82
Albarino, Do Ferreiro 2017, Spain	86
Sauvignon Blanc, Pascal Jolivet Sancerre 2017, France	88
Chardonnay, Domaine de l'Enclos Chablis 2016, France	90
Chardonnay, ZD 2016, California	100

## ROSE

	<b>G/B</b>
Chateau Sumiere 'S', 2018, Provence France	18/66

## RED

	<b>G/B</b>
Cote du Rhone, L'Harmas 2017, France	16/64
Malbec, Alhambra 2017, Argentina	17/70
Pinot Noir, Gothic 'Nevermore' 2016, Oregon	18/78
Cabernet Sauvignon, Bench 2017, California	18/78
Tempranillo, Biga De Luberi 2013, Rioja, Spain	80
Gamay, Lo-Fi 2018, California	80
Super Tuscan, La Massa 2015, Italy	82
Syrah, Tensley 'Santa Barbara County' 2017, California	82
Bordeaux, Chateau Langlais, Puisseguin St.-Emilion 2009, France	84
Pinot Noir, Belland Santenay 1er Cru 2017, France	86
Nebbiolo, Sandro Fay Valtellina Superiore Ca Morei 2016, Italy	88
Sangiovese, Monte Bernardi, Chianti Classico Riserva 2015, Italy	92
Châteauneuf-du-Pape, Roger Perrin 2015, France	96
Cabernet Sauvignon, Sinsky 'POV' 2013, Napa California	120
Barolo, Gianfranco Alessandria 2014, Italy	125
Cabernet Sauvignon, Titus 2015, California	140

# SPIRITS

## VODKA

Reyka	17
Tito's	18
Industry Standard	18
Hanger One Citrus	18
Hanger One Mandarin	18

## GIN

Ford's, England	17
Plymouth, England	18
Greenhook, Brooklyn	18
Hendrick's, Scotland	18
The Botanist, Scotland	19
Cotswold's, England	19

## TEQUILA

Arette Blanco	17
Partida Blanco	18
La Gritona Reposado	18
Herradura Reposado	18
Don Julio Anejo	19
ArteNOM 1146 Añejo	19
400 Conejos Mezcal	18

## RUM

Real McCoy 3 yr, Barbados	17
Real McCoy 5 yr, Barbados	18
Appleton Reserve, Jamaica	18
Hamilton Black, Jamaica	19
Santa Teresa 1796, Venezuela	19
Doctor Bird, Jamaica	18

## AFTER DINNER

Arcane Fernet	17
Dudognon Cognac	18
Amontillado Sherry	18
10 Year Tawny Port	18
Late Harvest Riesling	18

## CIDER

Doc's Draft Hard Apple Cider, btl, New York	9
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## BOURBON & RYE

<b>BOURBON</b>	Four Roses Yellow	17
	Elijah Craig 12 yr	18
	Union Horse	18
	Bulleit	19
	Angel's Envy	19

## RYE

Old Overholt Rye	17
Michter's Rye	18
Rittenhouse Rye	18
Sagamore Rye	18
Wigle Rye	19

## SCOTCH

Glenlivet 12yr	18
Laphroaig 10yr	19
Talisker 10yr	19
Macallan 12yr	19
Highland Park 18yr	25
Glenrothes 1998	25

# DRAFT BEER

Narragansett Lager, RI	7
Sixpoint Crisp Pilsner, NY	8
Allagash, ME	9
Joe's IPA, PA	9
Southern Tier 'Live' Pale Ale, NY	9
Greenport Harbor Black Duck Porter, NY	10

# CLASSIC COCKTAILS

\$18

## NEW YORK SOUR

Sagamore Rye,  
Cabernet

## BOULEVARDIER

Elijah Craig Bourbon,  
Cappelletti, Cocchi Torino

# MOCKTAILS

\$12

## PURPLE HAZE

Blueberries, Lemon Juice, Lavender

## RED BULL

Regular, Sugar Free, Tropical