

Beer

**by the bottle
(and sometimes by the can)**

Ace Pear Cider	\$5
Amstel Light	\$4.50
Anchor Steam	\$5
Bell's Two Hearted	\$5
Boulevard Wheat	\$4.50
Corona	\$4.50
Crispin Brut Cider	\$5
Fat Tire Amber 22 oz	\$9
Guinness	\$5
Grainbelt Premium	\$3.75
Hardcore Hard Cider	\$4.50
Heineken	\$4.50
Labatt's "Big Blue"	\$7
Lift Bridge Farm Girl Saison	\$4.50
Michelob Golden Draft Light	\$3.75
Negra Modelo	\$4.50
Newcastle 18.6oz	\$8
Pabst Blue Ribbon	\$3.75
Rolling Rock	\$3.75
Sierra Nevada Pale Ale	\$4.50
Surly Cynic Ale 16 oz	\$6.75
Surly Coffee Bender 16 oz can	\$7.50
Haake Beck N/A	\$4.50

on tap

Summit Extra Pale Ale	\$5.50
Summit Seasonal	\$5.50
Blue Moon	\$5.50
Surly Furious	\$6
Stella Artois	\$6

Sparkling Wines

glass / bottle

Carpene Malvoti Prosecco, Italy	\$9	\$27
Veuve Clicquot, half bottle		\$35
Veuve Clicquot, full bottle		\$59
Cristalino, Cava, Spain	\$7	\$21
Roederer Estate Brut, Anderson Valley		\$30
Scharffenburger Brut Rose, California		\$28

House Wines

glass / bottle

PROCOLO RED, SPAIN	\$5 / \$15
PROCOLO WHITE, SPAIN	\$5 / \$15
OAKLEY 4 WHITES, CALIFORNIA	\$6 / \$18
OAKLEY 5 REDS, CALIFORNIA	\$6 / \$18
LE GRAND PINOT NOIR, FRANCE	\$7 / \$21
LE GRAND CHARDONNAY, FRANCE	\$7 / \$21

White Wines

glass / bottle

Murphy Goode Chardonnay, Sonoma County	\$9 / \$27
Dry Creek Fume Blanc, Sonoma County	\$8 / \$24
Santa Di Terossa Pinot Grigio, Italy	\$7 / \$21
Cline Cellars Viognier, California	\$7 / \$21
A-Z Riesling, Oregon	\$8 / \$24

Red Wines

glass / bottle

CABERNET

Liberty School Cabernet, Paso Robles	\$8 / \$24
Murphy Goode Cabernet, Alexander Valley	\$28
Robert Mondavi Cabernet, Napa Valley	\$38

MERLOT

Peirano Estate Merlot, Six Clones, Lodi	\$8 / \$24
Flora Spring Merlot, Napa Valley	\$27
Rombauer Merlot, Napa Valley	\$37

ZINFANDEL

Cline Ancient Vines Zinfandel, California	\$9 / \$27
Dry Creek Heritage Zinfandel, Sonoma County	\$29
Seghesio Zinfandel Sonoma, California	\$32

PINOT NOIR

A-Z Pinot Noir, Oregon	\$10 / \$30
Argyle Pinot Noir, Oregon	\$34
Saintsbury Vineyards, Carneros	\$40

OTHER REDS

Trumpeter Malbec, Mendoza, Argentina	\$7 / \$21
Argento Bonardo, Mendoza, Argentina	\$8 / \$24
Girasole Vineyards, Mendocino	\$9 / \$27

restaurant

joe's garage

Joe's Happy Hour M-F

BAR, MAIN LEVEL & SIDEWALK ONLY

4-6 PM

Half Priced Tap Beers, House Wines & Rail Drinks
Selected Appetizers*

10-Midnight

Half Priced Tap Beers, House Wines & Rail Drinks

Joe's Sunday Brunch 10-2 PM

GRATUITY OF 18% ADDED TO PARTIES OF 8 OR MORE

Catering and Parties – call Joe 612-904-1163

Restaurant Industry Night Sunday & Monday 5-Close

25% off all Food and Drinks, except Bottle Wine
Current Paystub & ID required!

Appetizers / Small Plates

Wings:	Sliders: 2 sliders served with shoestring potatoes	Baskets: all served with shoestring potatoes
Teriyaki Wings \$7.5 joe's original teriyaki marinade tossed in a hot & sour sauce	BBQ Brisket Sliders \$7 smoked brisket, bbq sauce, slaw	Fish Stick Basket \$7 chipotle remoulade & lemon
*Crispy & Salty Wings \$7 fried crispy with seasoned salt	Fried Oyster Po' Boy Sliders \$9 cornmeal fried, bacon, lettuce, tomato & chipotle remoulade	*Homemade Chicken Fingers \$8 chipotle ranch
Jamaican Jerk Wings \$7.5 homemade jerk Sauce – ya mon' spicy!	*Cheeseburger Sliders \$6 american, lettuce, tomato	Cornmeal Fried Oysters \$10 chipotle remoulade
Buffalo Wings \$7.5 fried & tossed in a seasoned franks hot sauce with blue cheese dressing & celery		
Lamb Meatballs \$8 with baked chevre & tomato sauce	*Nueskes Smoked Liver Pate Crostini \$7 topped with caramelized onions	Grilled Shrimp Skewers \$10 2 shrimp skewers with house cocktail sauce
Bruschetta 2 Ways \$7 black olive pesto & basil pesto	Spinach & Artichoke Ramekin \$8 served with french baguette	*Blue Cheese Nachos \$8 asiago, bacon, tomato, scallions & chipotle sour cream
*Panko Fried Fish Tacos \$7 crunchy slaw, pineapple salsa & cilantro, corn tortillas	Portobello Quesadilla \$8 roasted red bell peppers, chevre, asiago & caramelized onions	Spicy Cream Cheese Eggrolls \$8 asian slaw & tamari sauce
*French Fries \$5 served with chipotle sour cream & basil aioli		

Salads **starter side salad / entrée version** add grilled chicken \$3, grilled salmon filet \$5, or grilled shrimp skewer \$5.5

Mixed Greens \$4 / \$7 balsamic vinaigrette, tomatoes, & croutons	Caesar \$5 / \$9 romaine, caesar dressing, garlic croutons & parmesan	Buffalo Chicken Salad \$11 romaine, tomato, celery, blue cheese crumbles, grilled chicken, blue cheese dressing & buffalo hot sauce
SWG \$5 / \$9 strawberries, walnuts & gorgonzola on mixed greens, balsamic vinaigrette	Greek \$6 / \$10 romaine, kalamata, tomato, red onion, cucumber, artichoke hearts, pepperoncini, feta & red wine vinaigrette	Chinese Chicken Salad \$12 napa cabbage, carrots, snow pea pods, cucumber, grilled chicken, peanut soy dressing, sprouts, pickled ginger & cilantro
BLT \$4 / \$7 iceberg with bacon, tomato, red onion, blue crumbles, blue cheese dressing	Southwestern Cobb \$12 romaine, egg, tomato, avocado, black olives, asiago, bacon, grilled chicken, chipotle ranch & crispy tortilla strips	substitute mock duck \$13

Burgers **served with chips** add fries, mixed greens or mashers for an additional \$2.5

The Classic Beef \$8 ground angus chuck burger with lettuce & tomato	Breakfast Burger \$10 black forest ham, american & fried egg	Teriyaki Burger \$10 wasabi mayo, lettuce, tomato & onion
choice of cheese: american, aged cheddar, pepperjack, swiss, or blue \$1	Pate Burger \$10 nueskes smoked liver pate & caramelized onion	Spicy Asian Pork Burger \$9 asian slaw & peanut soy dressing
caramelized onions or sautéed crimini mushroom \$1	Martini Burger \$10 kettle one infused blue cheese & green olives	Turkey Bruschetta Burger \$9 basil pesto, tomato & parmesan
bacon \$2	BBQ Smoked Brisket Burger \$11 smoked brisket, bbq sauce & slaw	Chevre Lamb Burger \$12 grilled portobello, roasted red bell pepper, balsamic
	Bulgogi Burger \$10 iceberg, kim chee, red onions & sriracha	Southwestern Veggie Burger \$9 black bean, corn & falafel with asiago, pico de gallo, avocado & chipotle ranch in a flour tortilla

Entrées/ Big Plates

Jamaican Jerk Chicken\$12 pineapple salsa, creamy slaw & fries	Seared Ahi\$16 curry oil, wasabi aioli, asian slaw	Grilled Atlantic Salmon\$16 on greek risotto with lemon caper butter
Buttermilk Fried Chicken\$12 roasted garlic mashed potatoes, sautéed corn and rosemary gravy	Beef Short Ribs\$15 port wine sauce, with mashed potatoes & sautéed spinach	Peppered Sirloin\$17 blue cheese butter, fries
		Cajun Meatloaf\$14 with ratatouille & roasted garlic mashed potatoes

Pastas / Risotto

add grilled chicken \$3, grilled salmon filet \$5, or grilled shrimp skewer \$5.5

Jambalaya Risotto\$16 chicken, shrimp & andouille sausage in a spicy cajun tomato sauce	Ratatouille Risotto\$11 eggplant, zucchini, yellow squash, peppers, onions, tomato, fresh herbs & warm chevre add lamb meatballs.....\$14	Veggie Lasagna\$11 spinach, mushroom & red bell pepper with mozzarella, asiago & ricotta
Red Thai Curry Risotto\$11 potatoes, shiitake mushrooms & peas in a red thai curry sauce	Forest Mushroom Fettuccini\$13 asparagus, sun dried tomato, fresh herbs & parmesan	Mac & Cheese\$12 aged cheddar, asiago & blue with mn apple smoked bacon & sun dried tomato

Joe's Mashed Potato Bar

BLUE PLATE SPECIALTIES

Greek\$11.5 grilled salmon, sautéed spinach & tomato sauce	Country American\$10 grilled chicken, rosemary gravy & garlicky green beans
Wisconsin\$10.25 grilled bratwurst, cheese sauce & broccoli	Vegetarian Thai\$10.75 sautéed mock duck, red Thai curry, broccoli
Country French\$11.5 lamb meatballs, ratatouille & warm chevre	Baja\$11.25 panko fried fish filets, corn sauté & chipotle cream sauce

BUILD YOUR OWN BY STARTING WITH ONE OR TWO SCOOPS OF OUR FABULOUS ROASTED GARLIC MASHED POTATOES

ONE SCOOP \$2.5 / TWO SCOOPS \$4

VEGGIES

Broccoli.....\$2.75
Asparagus.....\$3.75
Sautéed Spinach.....\$3
Ratatouille.....\$4
Corn Sauté.....\$3
Garlicky Green Beans.....\$3
Sautéed Mushrooms.....\$3

SAUCES

Red Thai Curry.....\$3
Cheese Sauce.....\$3
Rosemary Gravy.....\$2.75
Greek Tomato.....\$2.5
Chipotle Cream Sauce.....\$3

MEATS - PROTEIN

Grilled Chicken.....\$3
Grilled Salmon.....\$5
Grilled Shrimp Skewers.....\$5.5
Lamb Meatballs.....\$5
Mock Duck.....\$3.5
Grilled Brat.....\$3
Fried Chicken Fingers.....\$4.5
Panko Fried Fish Filets.....\$4