

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!

# Sandwiches served with chips

**Add fries, mixed greens or mashers for an additional \$2.5**

<b>Mock Duck Banh Mi</b> ..... \$7	<b>Grilled Chicken BLT with Avocado</b> ..... \$8	<b>Provencal Lamb Meatball</b> ..... \$7
mock duck, asian slaw & cilantro on french baguette	on ciabatta with basil aioli	ratatouille & chevre on french baguette
<b>Fried Oyster Po' Boy Sliders</b> ..... \$9	<b>Smoked Brisket Sandwich</b> ..... \$9	<b>Cajun Meatloaf</b> ..... \$8
chipotle remoulade, bacon, lettuce & tomato on buttered buns	topped with BBQ sauce & slaw on ciabatta	open faced with roasted garlic mashed potatoes & ratatouille
<b>Jamaican Jerk Chicken</b> ..... \$7	<b>Panko Fried Fish Tacos</b> ..... \$7	<b>Portobello Mushroom Sandwich</b> ..... \$8
grilled chicken, jerk sauce & pineapple salsa, on ciabatta	crunchy slaw, pineapple salsa & cilantro, in corn tortillas	red bell pepper, basil pesto, chevre on ciabatta
<b>Ham &amp; Swiss Panini</b> ..... \$7	<b>Fish Sandwich</b> ..... \$8	
black forest ham, swiss cheese, dijon & mayo on ciabatta	panko fried pollock with lettuce, tomato & chipotle remoulade	

# Burgers served with chips

**add fries, mixed greens or mashers for an additional \$2.5**

**The Classic Beef** ..... \$7

ground angus chuck burger with lettuce & tomato

choice of cheese: american, aged cheddar, pepperjack, swiss, or blue ..... \$1

caramelized onions or sautéed crimini mushroom ..... \$1

bacon ..... \$2

<b>Breakfast Burger</b> ..... \$10	<b>Teriyaki Burger</b> ..... \$10
black forest ham, american & fried egg	wasabi mayo, lettuce, tomato & onion
<b>Pate Burger</b> ..... \$10	<b>Spicy Asian Pork Burger</b> ..... \$9
nueskes smoked liver pate & caramelized onion	asian slaw & peanut soy dressing
<b>Martini Burger</b> ..... \$10	<b>Turkey Bruschetta Burger</b> ..... \$9
kettle one infused blue cheese & green olives	basil pesto, tomato & parmesan
<b>BBQ Smoked Brisket Burger</b> ..... \$11	<b>Chevre Lamb Burger</b> ..... \$12
smoked brisket, bbq sauce & slaw	grilled portobello, roasted red bell pepper, balsamic
<b>Bulgogi Burger</b> ..... \$10	<b>Southwestern Veggie Burger</b> ..... \$9
iceberg, kim chee, red onions & sriracha	black bean, corn & falafel with asiago, pico de gallo, avocado & chipotle ranch in a flour tortilla

# Salads starter side salad / entrée version

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

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

# Pastas / Risotto

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

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

## Joe's Mashed Potato Bar

### BLUE PLATE SPECIALTIES

<b>Greek</b> .....\$11.5	<b>Country American</b> .....\$10
grilled salmon, sautéed spinach & tomato sauce	grilled chicken, rosemary gravy & garlicky green beans
<b>Wisconsin</b> .....\$10.25	<b>Vegetarian Thai</b> .....\$10.75
grilled bratwurst, cheese sauce & broccoli	sautéed mock duck, red Thai curry, broccoli
<b>Country French</b> .....\$11.5	<b>Baja</b> .....\$11.25
lamb meatballs, ratatouille & warm chevre	fish fingers, 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**

<b>VEGGIES</b>	<b>SAUCES</b>	<b>MEATS - PROTEIN</b>
Broccoli.....\$2.75	Red Thai Curry.....\$3	Grilled Chicken.....\$3
Asparagus.....\$3.75	Cheese Sauce.....\$3	Grilled Salmon.....\$5
Sautéed Spinach.....\$3	Rosemary Gravy.....\$2.75	Grilled Shrimp Skewers.....\$5.5
Ratatouille.....\$4	Greek Tomato.....\$2.5	Lamb Meatballs.....\$5
Corn Sauté.....\$3	Chipotle Cream Sauce.....\$3	Mock Duck.....\$3.5
Garlicky Green Beans.....\$3		Grilled Brat.....\$3
Sautéed Mushrooms.....\$3		Fried Chicken Fingers.....\$4.5
		Panko Fried Fish Sticks.....\$3.75

# 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 Saisson	\$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