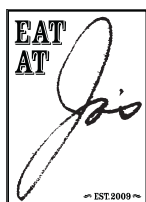


BRUNCH



BRUNCH · DINNER · DRINKS
SEVEN DAYS

3 eggs any style \$6.50
potato hash, toast

Poached eggs Florentine/Benedict \$10
potato hash

Brioche French toast \$9
blackberry crème, warm maple syrup, poached apple

Jo's delicious buttermilk ricotta pancakes \$9
warm cherry maple syrup

Steak 'n' Eggs \$15
grilled shell steak, poached eggs, Hollandaise sauce,
potato hash, toast

Local greens salad \$8
soy vinaigrette

Chicken club salad \$13
baby spinach, grilled chicken, hard boiled egg,
crumbled bacon, lemon vinaigrette

Burger deluxe \$12
red oak, smoked onion, tomato, fries, garlic chili mayo
add cheese \$2, bacon \$2.50, fried egg \$2, disco \$4
sub salad \$1.50

Omelet of the day \$10
potato hash, toast

Granola parfait \$9

Oysters MP
half dozen or dozen

SIDES

bacon \$4

toast \$3

sausage \$4.50

fries \$5

potato hash \$3

egg in a hole \$3.50

BEVERAGES

ALCOHOLIC

Jo's Bloody Mary or Maria \$7

Michelada \$7

Kir Royale \$7
crème de mure, and sparkling wine

Bellini \$7
St. Germain, white peach puree and bubbles

Mimosa \$7
fresh oj & bubbles

Pimm's Cup \$7

NON-ALCOHOLIC

HOT

Coffee \$2

Espresso/Machiato \$2.50 dbl \$4

Cappuccino \$3.50

Latte \$3.50

Tea \$3.50

Hot Chocolate \$4.50

COLD

Iced coffee \$2.5

Iced cappuccino \$4

Glass of milk \$2

Freshly squeezed oj & grapefruit juices \$4

Tomato, pineapple & cranberry juices \$3

HAPPY HOUR

Seven days 5 - 8 pm
Mike's Dollar Meatball Sliders

LATE NIGHT MENU

Friday & Saturday midnight - 1am

RESERVE A SUCKLING PIG DINNER

TAKE OUT & DELIVERY AVAILABLE

PRIVATE EVENTS

www.josnyc.com

GRAPES & HOPS

GRAPES BY THE GLASS

Bubbles

St. Vincent, NV, New Mexico	\$9
Rose Prosecco, Fantinel, Friuli-Venezia	\$11

Rose

Chateau Laulerie, Bergerac '09	\$11
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White

Gruner Veltliner, E&M Berger '08, Kremstal, Austria	\$9
Sauvignon Blanc, Long Meadow Ranch '09, Napa	\$10
Riesling, Charles Smith, Kung Fu Girl '09, Columbia Valley	\$11
Chardonnay, Hess, Su'skol Vineyard '07, Napa	\$14

Red

Cotes du Rhone Villages, Val Bruyere '07	\$10
Malbec, Padrillos '08, Mendoza	\$10
Montepulciano, Quattro Mani '08, Abruzzo	\$11
Pinot Noir, The Pinot Project '09, Napa	\$14

HOPS

Draught

Sixpoint Crisp Lager	\$6
Nebraska Cardinal Pale Ale	\$6
Ommegang Witte	\$6
Flying Dog Raging Bitch	\$7

Bottled

PorkSlap Ale (can)	\$5
Full Sail Session Lager	\$5
Abita Light	\$6
Dale's Pale Ale (can)	\$6
Smuttynose Old Dog Brown Ale	\$6
Ballast Point Big Eye IPA	\$7
Rogue Dead Guy Ale 22oz	\$13
Ommegang Three Philosophers 750ml	\$21
Two Brothers Bare Tree Weiss Wine '09	\$18

COCKTAILS

\$11

CHILLED

Jo's Martini

Gin, cucumber vermouth, olive skewer

Perfect Manhattan

Rye, sweet and dry vermouth & Regan's orange bitters

Strawberry Fields

Vanilla infused vodka, strawberries, lime

The G Spot

Vodka, mint, lemon, cucumber

Blood Orange Daiquiri

Saffron infused Rum, blood orange, lime

Vesper

Gin, Vodka, Lillet

OVER ICE

Peruvian Necktie

Macchu Pisco, lime, blackberries, ginger beer

Sancho

Tequila, lime, ancho chile honey, orange

Kentucky Peach

Rye, crème de peche, peach puree, lemon

Narcissist

Gin, lime, ginger beer, crème de violette, shiso leaf

Lavender Mojito

Rum, lime, lavender, mint, soda

Slaymee

Gin & Rye, lemon, cucumber, blackberries, 7-up, mint

Basil Watermelon Margarita

Tequila, fresh watermelon, basil leaf, lime, balsamic reduction

BUBBLES

The Purple Heart

by Eric Alperin, The Varnish. Los Angeles
Gin, Champagne, cherry Heering liqueur, Marasche Luxardo cherry