

DINNER

SALADS

grilled octopus frisee, celery leaves, basil, almonds, vinegar, chili oil	\$11
watercress & eggplant toasted black sesame, yuzu vinaigrette	\$9
parmacotto ham & soft scrambled egg frisee, maple vinaigrette	\$11
beets roasted baby beets, candied pumpkin seeds, goat cheese dressing	\$9
endive candied walnuts, bosc pears, bleu & balsamic reduction	\$10

APPETIZERS

daily oyster selection on the half shell, mignonette, cocktail sauce 6/12	mp
cheeses	\$12
cured meats	\$11
daily soup	\$6
chicken yakitori grilled thigh skewers, aromatic chili sauce	\$8
grilled squid citrus, salsa verde	\$9
crispy pork ribs garlic-glaze, shiso, peanuts	\$11
mussels andouille, white wine, herb butter	\$12

**BOOK A ROUND TABLE DINNER,
HOLIDAY PARTIES,
PRIVATE PARTY ROOM**

DINNER

ENTRÉES

OLD SCHOOL / A LA CARTE

garganelli three cheese blend, caramelized mushrooms, lardon	\$16
vegetable risotto seasonal vegetables & mushrooms	\$17
pork heirloom Tuscan bean salad, spezie forte, braised kale	\$21 / \$16
striped bass potato puree, snap pea emulsion, grilled onion, sopressata	\$22 / \$17
free range chicken farro, brussels sprouts, pan jus	\$19 / \$14
shell steak au poivre sauce & fries	\$25 / \$20
monkfish celery root, hon shemiji mushrooms, onion dashi broth	\$21 / \$16

SIDES

fries garlic chili mayo	\$5
seasonal vegetables	\$5
baby spinach	\$5
local greens soy vinaigrette	\$5
fingerling potato puree	\$5



18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE

EST. 2009

INFO

BRUNCH

saturday & sunday 11 am - 4 pm

HAPPY HOUR

seven days 5 - 8 pm

LATE NIGHT MENU

friday & saturday midnight - 1 am

PRIVATE EVENTS & CATERING

TAKE OUT AVAILABLE

www.josnyc.com

EST. 2009

GRAPES & HOPS

GRAPES BY THE GLASS

Bubbles

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

White

Grenache Blanc, Domaine de la Verriere 08, Ventoux	\$9
Gruner Veltliner, E&M Berger '08, Kremstal, Austria	\$8
Albarino, Adegas Gran Vinum 'Mars de Vinas' '08, Rias Baixas	\$11
Domaine Fichet, Macon -Villages '07, Burgundy	\$12

Red

Montepulciano, Quattro Mani '08, Abruzzo	\$11
Cotes du Rhone, Le Mas de Collines '05	\$10
Vinosia, Primitivo Salento '08	\$10
Malbec , Padrillos '08, Mendoza	\$9

HOPS

Draught

Victory Prima Pils	\$5
Blue Point Toasted Lager	\$5
Ommegang Witte	\$6
Sixpoint Righteous Rye Ale	\$6

Bottled

Lionshead Pilsner	\$4
Abita Light	\$6
PorkSlap Ale	\$5
Dale's Pale Ale	\$5
Blue Point Hoptical Illusion India Pale Ale	\$6
Smuttnose Old Dog Brown Ale	\$6
Victory Golden Monkey	\$7
Ommegang Hennepin	\$7
Lagunitas India Pale Ale 22oz	\$11
Rogue Dead Guy Ale 22oz	\$13

COCKTAILS

\$9

UP

Jo's Martini
Hendricks gin, assorted olive skewer

Perfect Manhattan
Jim Beam Rye, sweet and dry vermouth & Regan's orange bitters

Blood and Sand
Ballantine's Scotch whiskey, cherry brandy, sweet vermouth & fresh orange juice

Strawberry Fields
Vanilla infused vodka, strawberries, lime & simple syrup

The G Spot
Zubrowka bison grass vodka, mint, lemon, simple syrup & cucumber

CUBES

Basil Gimlet
Plymouth gin, basil infused simple syrup & lime

La Paloma
Tequila, lime, grapefruit, soda & salted orange

Blackberry Caipirinha
Sagatiba cachaca, lime, sugar & blackberries

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

CRUSHED

Kentucky Peach
Bourbon, peach puree, peach liqueur & lemon

Whiskey Smash
Jim Beam Rye, blackberries, lime, sugar & mint

Swedish Bramble
Svedka, lime, simple syrup & crème de mure

Tainted Love at Apt. 6B by Ian Barrington-Light. London Gin, St. Germain & cucumber

BUBBLES

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