

\$1 OYSTERS SNACKS

Chef's Signature

AHI TUNA TACHUSI* - 7

CILANTRO, SPICY MAYO, CRISPY WONTONS

STICKY RIBS - 7

CHIPOTLE SLAW, SESAME, SCALLION

HUMMUS, ZA'ATAR PITA CHIPS - 4 (VG2)

OLIVE OIL, PAPRIKA

SHRIMP N' GRITS - 6.5 (GF)

GARLIC-LEMON CREAM, SCALLION

JOE'S MAC & CHEESE - 4 (VG1)

CAMPANELLE PASTA, FIVE CHEESE BLEND

BRUSSEL SPROUTS - 4.5 (VG1)

WHITE BALSAMIC, RED ONION, TRUFFLE, PARMESAN

CRAB STUFFED MUSHROOMS - 8

BELL PEPPER, PANKO, CHEDDAR, DIJON CREAM

PRINCE EDWARD ISLAND MUSSELS - 8

(GF NO CROSTINI)

GARLIC, LEMON, PESTO CREMA

WEDGE SALAD - 7

BACON, ONION, TOMATO, EGG, BLUE CHEESE, RANCH

SLIDERS - 5

WAGYU BEEF*, CORNED BEEF,

RATATOUILLE LENTIL (VG1)

BRAISED SHORT RIB (8)

HAND-CUT FRIES - 4 (VG1)

TRUFFLE FRIES - 5 (VG1)

wood burning oven

WILD MUSHROOM FLATBREAD - 9 (VG1)

ARUGULA, TRUFFLE EMULSION, PARMESAN, RICOTTA, MOZZARELLA

FIESTA DORITO FLATBREAD - 9

TACO SEASONED BEEF, DICED TOMATO, LETTUCE, CHEDDAR, JALAPENO RANCH, CRUSHED DORITOS

MARGHERITA FLATBREAD - 8 (VG1)

VINE RIPE TOMATO, BASIL, GARLIC, FRESH MOZZARELLA, EVOO

Please ask your server about items that may contain raw or under cooked ingredients. Consuming raw or under cooked meat, seafood, shellfish or eggs, may increase your risk of foodborne illness.

Please advise us if you have any food allergies PRIOR TO ORDERING.

While every effort will be made to accommodate them, we're afraid we won't always be able to.

VG1 = VEGETARIAN / VG2 = VEGAN / GF = GLUTEN FREE

BISTRO
JOE'S

HAPPY HOUR

Tito's



Handmade
VODKA

COCKTAILS - 6



MARTINIS

PAMATINI

tito's, pama pomegranate

COSMO

tito's, triple sec, lime, cranberry

JOE'S TITO'S DOLI

pineapple infused tito's

CLASSIC GIN/VODKA

tito's/beefeater's, vermouth, olive

LEMON DROP

tito's, fresh lemon, sugar rim

PEAR GINGER

pear vodka, lemon, ginger liqueur

RASPBERRY KAMAKAZI

tito's, triple sec, fresh lime

CLASSICS

MOJITO

bacardi, mint, lime

SANGRIA

seasonal

TEXAS MULE

tito's, ginger beer, lime

MANHATTAN

bourbon, vermouth, bitters

MARGARITA

reposado, triple sec, agave

DARK 'N' STORMY

dark rum, ginger beer, lime

CUCUMBER GIMLET

tito's/beefeater's, persian cucs, lime

Draft Craft - 4

"JOE'S" IPA

AMERICAN-STYLE IPA - MICHIGAN - ABV 6.5

BELL'S "TWO HEARTED"

AMERICAN-STYLE IPA - KALAMAZOO, MI - ABV 7

KUHNHENN "DRIPA"

DOUBLE RICE IPA - CLINTON TWP, MI - ABV 7

NITRO GUINNESS

IRISH STOUT - DUBLIN, IRELAND - ABV 4.2

RIGHT BRAIN "NORTHERN HAWK OWL"

AMERICAN AMBER ALE - TRAVERSE CITY, MI - ABV 5.8

STELLA ARTOIS

PISLNER - LEUVAN, BELGIUM - ABV 5

WINES - 6

White Selection

Mercat - Cava - Catalonia, Spain

Barone Fini - Pinot Grigio - Valdige DOC, Italy

Chateau Morges Du Grey - Rosé les Galets - France

Callaway - Sauvignon Blanc - California

Callaway - Chardonnay - California

Gustav Adolf Schmitt - Reisling - Rheinhessen, Germany

Red Selection

Eguren 'Ugarte' Coshecha - Tempranillo - Rioja DOC, Spain

Côte de Rhône - "Vielles Vignes" - France

Callaway - Merlot - California

Mas de la Dame Rouge la Gourmand - Syrah, Southern France

Callaway - Cabernet Sauvignon - California

Clayhouse "Adobe" - Red Blend - Paso Robles, California

District 7 - Pinot Noir - California