

\$1 OYSTERS

SNACKS

Chef's Signature

AHI TUNA TACHUSI* - 7

CILANTRO, SPICY MAYO, CRISPY WONTONS

FIRE ROASTED BONE MARROW - 7

TOMATO JAM, BLACK TRUFFLE AIOLI

STICKY RIBS - 12

CHIPOTLE SLAW, SESAME, SCALLION

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

OLIVE OIL, PAPRIKA

SHRIMP N' GRITS - 6.5 (GF)

BLACK TIGER SHRIMP, GRITS, GARLIC, LEMON, SCALLION

JOE'S MAC & CHEESE - 4 (VG1)

CAMPANELLE PASTA, CHEDDAR GRATIN (W/ CHICKEN 5)

BRUSSEL SPROUTS - 4.5 (VG1)

WHITE BALSAMIC, RED ONION, TRUFFLE, PARMESAN

CRAB STUFFED MUSHROOMS - 8

BELL PEPPER, PANKO, CHEDDAR, DIJON CREAM

ESCARGOT - 7

GARLIC HERB BUTTER, PUFF PASTRY

PRINCE EDWARD ISLAND MUSSELS - 7

(GF NO CROSTINI)

CHARDONNAY, LEMON, PESTO CREMA

HAND-CUT FRIES - 4 (VG1)

TRUFFLE FRIES - 5 (VG1)

SLIDERS - 5

BLACK ANGUS OR RATATOUILLE LENTIL (VG1)

CORN BEEF SLIDERS - 5

CHIPOTLE CABBAGE SLAW, BRIOCHE

wood burning oven

WILD MUSHROOM FLATBREAD - 9 (VG1)

ARUGULA, BLACK TRUFFLE EMULSION, PARMESAN, RICOTTA, GARLIC

FIESTA FLATBREAD - 9

GROUND BEEF, BLACK BEANS, CORN, BELL PEPPER, CHEDDAR BLEND
CILANTRO, CHIPOTLE AIOLI

THE SICILIAN - 9

ITALIAN SAUSAGE, PROSCIUTTO, RICOTTA, MOZZARELLA, BANANA PEPPER,
PARMESAN, AMOGIO

MARGHERITA FLATBREAD - 9 (VG1)

VINE RIPENED TOMATO, BASIL, ROASTED GARLIC, FRESH
MOZZARELLA, EVOO, CRACKED PEPPER

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.

VG1= vegetarian / VG2= vegan / GF = gluten free

BISTRO
JOES

HAPPY HOUR

Tito's



Handmade
VODKA

COCKTAILS - 6



MARTINIS

PAMATINI
tito's, pama pomegranate

COSMO
tito's, triple sec, lime

JOE'S TITO'S DOLI
pineapple infused tito's

CLASSIC GIN/VODKA
beefeater's/tito'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

MOSCOW 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

BELL'S "TWO HEARTED"

AMERICAN-STYLE IPA - KALAMAZOO, MI - ABV 7

KUHNHENN "DRIPA"

DOUBLE RICE IPA - CLINTON TWP, MI - ABV 7

SAGATUCK "NEOPOLITAN"

MILK STOUT - DOUGLAS, MI - ABV 6

RIGHT BRAIN "NORTHERN HAWK OWL"

AMERICAN AMBER ALE - TRAVERSE CITY, MI - ABV 5.8

STELLA ARTOIS

PISLNER - LEUVAN, BELGIUM - ABV 5

ASK YOUR SERVER ABOUT
OUR ROTATING TAPS

WINES - 6

White Selection

Kila-Cava, - Penedes, Spain

Chateau Salmoniere - Muscadet - Vieilles Vignes, France

Barone Fini - Pinot Grigio - Valdige DOC, Italy

Better Half - Sauvignon Blanc - Marlborough, New Zealand

Glass Mountain - Chardonnay - California

Ryan Patrick - Riesling - Yakima Valley, Washington

Red Selection

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

Catena Zapata - Malbec - Mendoza, Argentina

Split Creek Farms - Merlot - Monterey, California

Yalumba - Shiraz - Western Cape, South Africa

Maggio - Cabernet Sauvignon - Lodi, California

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

Higher Ground - Pinot Noir - Monterey, California