

# Downtown Joe's

902 Main St 94559-3045 · +17072582337 · Updated: Jan 14, 2026

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## BOTTOMLESS MIMOSAS EVERY SUNDAY 8AM-12PM 12

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### California Benedict \$19.00

Avocado & tomato spread on top of a toasted English muffin topped with two poached eggs and a drizzled of homemade hollandaise sauce. Served with a side of hashbrowns

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### BBQ Brisket & Gravy \$21.00

Tender Traeger smoked brisket placed on a toasted English muffin, topped with two fried eggs, topped with homemade country gravy. Served with a side of hashbrowns

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### Traditional Benedict \$19.00

Two poached eggs on a toasted English muffin with ham and a drizzle of homemade hollandaise sauce. Served with a side of hashbrowns

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### 2x2x2 Slam \$18.00

2 pancakes, 2 eggs any style, 2 sausage, bacon or ham, hashbrowns and toast choice.

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### Egg White Scramble \$18.00

Spinach, mushrooms and tomato, feta cheese with hashbrowns or home fries and toast choice

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### Original Joe's Scramble \$19.00

3 Eggs scrambled with ground beef, sausage, onion, spinach, mushrooms, & cheddar cheese served with hash browns and toast choice

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### Huevos Rancheros \$20.00

2 eggs any style, chorizo, black beans, guac, pico de gallo, sour cream and corn tortillas

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### Corned Beef Hash & Poached Eggs \$20.00

Not canned, house concocted with toast choice

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### Banana Foster French Toast \$18.00

Slices of honey crisp apples and bananas glazed in butter & brown sugar syrup with roasted walnuts

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### Chicken Fried Steak \$19.00

Seasoned and fried to perfection, 2 eggs you're way country gravy. Served with hashbrowns

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### Avocado Toast \$17.00

Served on 2 slices of wheat bread toasted, fresh avocado slices, topped with farm fresh eggs any style, & pico, kosher salt & pepper

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### Smoked Salmon Avocado Toast \$21.00

Single slice of grain toast, fresh avocado spread, feta cheese & smoked salmon thinly sliced

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## OMELETTES 3

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<b>South of The Border</b>	<b>\$21.00</b>
Chorizo, black beans, pico de gallo, cheddar cheese, cilantro, topped with avocado and sour cream.	
<b>Denver</b>	<b>\$20.00</b>
Bell peppers, onion, cheddar cheese & ham	
<b>Veggie</b>	<b>\$19.00</b>
Mushrooms, onions, spinach, tomato, cheddar cheese	

## BREAKFAST A LA CARTE 14

<b>2 Pancakes</b>	<b>\$8.00</b>
<b>Sourdough Breakfast Sandwich</b>	<b>\$14.00</b>
<b>Bacon Links</b>	<b>\$7.00</b>
<b>Sausage Links</b>	<b>\$7.00</b>
<b>Niman Ranch Ham Steak</b>	<b>\$7.00</b>
<b>Home Fries</b>	<b>\$6.00</b>
<b>Hash Browns</b>	<b>\$6.00</b>
<b>Sliced Fruit Plate</b>	<b>\$7.00</b>
<b>Two Eggs Any Style</b>	<b>\$6.00</b>
<b>Bagel with Cream Cheese</b>	<b>\$9.00</b>
<b>Smoked Salmon Bagel Platter</b>	<b>\$17.00</b>
<b>Steel Cut Oatmeal</b>	<b>\$9.00</b>
<b>Toast</b>	<b>\$3.00</b>
<b>English Muffin</b>	<b>\$3.00</b>

## DESSERT 4

<b>Classic Peach Cobbler</b>	<b>\$11.00</b>
Southern recipe, baked and served hot with vanilla bean ice cream	
<b>Brownie with Raspberry Blonde Sauce</b>	<b>AVAILABLE OPTIONS</b>
	Freshly Baked A la Carte: \$8.00
	With Vanilla Bean Ice Cream: \$10.00
<b>Lemon Posset</b>	<b>\$8.00</b>
Tangy, creamy, custard like dessert topped with blue berry compote, candied lemon, and fresh mint.	
<b>Homemade Tiramisu</b>	<b>\$9.00</b>
Kahlua & espresso soaked lady fingers with cream cheese custard	

## CABERNET SAUVIGNON <sup>3</sup>

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2021 Sterling California

### AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$42.00

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2020 1847 Napa Valley

**\$55.00**

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2020 Sailors Grave Oakville Napa

### AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$55.00

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## PINOT NOIR <sup>1</sup>

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2020 Michael Pozzan Russian River

### AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$54.00

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## ZINFANDEL <sup>1</sup>

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2020 Deloach California

### AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$46.00

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## OTHER REDS <sup>3</sup>

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2016 Housley Field Blend

**\$44.00**

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2018 Joel Gott Palisades California

### AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$42.00

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2018 Monticello Merlot Oak Knoll Napa

**\$44.00**

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## SPARKLING/CHAMPAGNE <sup>4</sup>

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Ruffino Italy Prosecco

### AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$42.00

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Chandon California Rose

### AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$46.00

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Mumm Napa Brut

**\$55.00**

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Chandon Garden Spritz 187ml

**\$21.00**

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## CHARDONNAY <sup>5</sup>

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2014 Godspeed Napa Valley

**\$35.00**

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**2021 Raymond R Collection Napa****AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$42.00

**2020 Artesa Carneros Napa Valley****AVAILABLE OPTIONS**

Glass: \$16.00

Bottle: \$60.00

**2021 Hess Allomi Napa Valley****\$44.00****2019 Corley Family Oak Knoll Napa****\$50.00****SAUVIGNON BLANC** 4**2022 Charles Krug Napa Valley****\$45.00****2022 Michael Pozzan Napa Valley****AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$44.00

**2022 Honig Napa/Lake/Solano****\$47.00****2022 Balleto Russian River****AVAILABLE OPTIONS**

Glass: \$15.00

Bottle: \$55.00

**PINOT GRIGIO** 2**2021 Seaglass Pinot Gris Santa Barbara****\$44.00****2022 Ferrari Carano Pinot Grigio Sonoma****AVAILABLE OPTIONS**

Glass: \$13.00

Bottle: \$46.00

**OTHER WHITES/BLUSH** 5**2021 Day Owl Rose California****AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$42.00

**2018 Chivalry Old Vine Zin Rose****\$40.00****2021 Angels & Cowboys Rose Sonoma County****\$44.00****2020 Conundrum California****\$36.00****2020 Post Malone Maison No.9 Rose****\$44.00****COCKTAILS** 9

<b>George Dickel Sour</b>	<b>\$14.00</b>
George Dickel Whiskey, lemon juice, simple syrup. Its that simple	
<b>GIN Gimlet Martini</b>	<b>\$15.00</b>
Tanqueray gin, fresh lemon juice, simple syrup, shaken, served up	
<b>Blueberry Lemon Drop Martini</b>	<b>\$15.00</b>
360 lemon vodka, lemon juice, simple syrup, fresh blueberry puree, shaken, served up with sugared rim	
<b>Garden Spritz Sangria</b>	<b>\$17.00</b>
Fresh lime & orange juice, seasonal fruit, red wine, float of Chandon garden spritz	
<b>Swanky Cherry Blossom</b>	<b>\$14.00</b>
Svedka Cherry Lime Vodka, orange liquor, fresh lime juice, grenadine, splash of soda	
<b>Don Julio Cadillac Margarita</b>	<b>\$17.00</b>
Double shot Don Julio Blanco, fresh lemon, lime, & orange juice, float grand mariner, salty rim.	
<b>Jorge's Jalapeno Margarita</b>	<b>\$16.00</b>
21 Seeds Jalapeno Cucumber tequila, fresh strawberries, cucumber, jalapeno, muddled with lime juice, agave Tajin rim.	
<b>Tito's Cucumber Mule</b>	<b>\$15.00</b>
Tito's vodka, muddled cucumber, squeeze of lime juice, Bundaberg ginger beer, splash of soda water.	
<b>Strawberry Peach Smash</b>	<b>\$14.00</b>
360 Peach vodka, muddled strawberries, fresh lime juice, simple syrup, soda water mint garnish.	

## THE BLOODY MARY <sup>1</sup>

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<b>The Bloody Mary</b>	<b>\$16.00</b>
Joe's House Blend Bloody Mary Mix, double shot new Amsterdam Vodka, dash of tabasco (contains clamato) exceptionally garnished. 2023 competition winner	

## BLEND IT <sup>3</sup>

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<b>Blueberry Mojito</b>	<b>\$15.00</b>
Captain Morgan, Fresh mint, simple syrup, lime juice, soda water, blueberry puree	
<b>Posty Frose</b>	<b>\$19.00</b>
Post Malone Mason no.9 rose, vodka, strawberry puree, lime juice.	
<b>Bacardi You're way</b>	<b>\$15.00</b>
Strawberry daiquiri, pina colada, peach daiquiri, mango	

## APPETIZERS <sup>9</sup>

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<b>Calamari Fritti</b>	<b>\$10.00</b>
Lightly dusted rings and tentacles served with broccoli and side of remoulade.	
<b>Elote Corn Riblets</b>	<b>\$8.00</b>
2 Ears of corn quartered, lemon chili aioli, cotija cheese, cilantro.	

<b>Buffalo Wings</b>	<b>\$10.00</b>
Classic New York style hot, with blue cheese, carrots, celery.	
<b>BBQ Brisket Sliders</b>	<b>\$10.00</b>
12 hour smoked brisked, chili aioli, pickled slaw, Alabama white sauce, on toasted buns.	
<b>Veggie Quesadillas</b>	<b>\$10.00</b>
Spinach, zucchini, peppers, mushrooms, onions, pepper jack cheese, flour tortilla	
<b>Artichoke Spinach Dip</b>	<b>\$10.00</b>
Homemade, served hot with chips, veggies or half/half	
<b>Pretzel Bites</b>	<b>\$7.00</b>
Soft and served warm with wheat beer queso, and spicy whole grain mustard.	
<b>Pickle Fries</b>	<b>\$6.00</b>
Fried to perfection served with remoulade.	
<b>Seared Ahi with Wontons</b>	<b>\$17.00</b>
Sunflower crusted ahi, pickled ginger, wasabi, ginger lime dressed mixed greens.	

## SOUP AND SALADS 8

<b>Competition Winning Chili</b>	<b>AVAILABLE OPTIONS</b>
	Cup: \$8.00
	Bowl: \$12.00
<b>Fisherman's Warf Clam Chowder</b>	<b>AVAILABLE OPTIONS</b>
	Cup: \$7.00
	Bowl: \$10.00
<b>Roasted Garlic Caesar</b>	<b>AVAILABLE OPTIONS</b>
Baby romaine hearts chopped, joe's signature garlic Caesar dressing, served with croutons, roasted head of garlic, and a lemon wedge.	Half: \$11.00
	Whole: \$16.00
	Add Blackened Salmon: \$8.00
<b>Traegar Smoked Tri-tip Salad</b>	<b>\$22.00</b>
Mixed greens, chopped cabbage tossed with, apples, cranberries, raisins and balsamic vinaigrette topped with warm medium rare smoked tri tip and blue cheese crumbles.	
<b>Joe's Super Food Salad</b>	<b>\$12.00</b>
Mixed greens topped with beets, avocado, garbanzo & kidney bean, olive oil & vinaigrette, salt & pepper. Add protein for an additional charge.	
<b>Classic Cobb Salad</b>	<b>\$20.00</b>
Bacon, pulled chicken, egg, avocado, tomato, green onion, blue cheese, cheddar cheese, tossed in your choice of dressing.	
<b>Emperor Tso's Chicken Salad</b>	<b>\$18.00</b>
Mixed Greens, grilled chicken, mandarin oranges, bean sprouts, water chestnuts, sesame dressing, crispy wontons.	

## Spicy Shrimp Lettuce Wraps

**\$19.00**

Blackened shrimp, sliced avocado, cabbage tossed in a honey lime dressing topped with fresh jalapeno, served atop three butter lettuce leaves.

## PUB GRUB 8

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### Hot Pastrami Ruben

**\$20.00**

House sauerkraut, 1000 island, with melted gruyere cheese, on sliced marble rye. Served with beer fries.

### Black and Blue Bison Burger

**\$23.00**

Durham ranch bison, and black angus ground chunk, lettuce, garlic aioli, and point Reyes blue cheese crumbles.

### Double Cheddar Smash Burger

**\$21.00**

Two patties smashed, two slices of cheddar, lettuce, tomato, onions, pickles and mayo. Served with beer fries.

### JD Smoked Tri Tip Sandwich

**\$22.00**

Slow smoked tri-tip, crispy fried onions, house BBQ sauce, on toasted roll served with sweet potato fries.

### Blackened Fish Tacos

**\$18.00**

Blackened with caught Alaskan cod, seared, served atop Cajun slaw, with a side of house chips, guacamole, and pico de gallo.

### Beer Battered Fish & Chips

**AVAILABLE OPTIONS**

Alaskan cod, dipped to order in our wheat beer batter, served with beer fries and house made coleslaw.

2 Piece: \$18.00

3 Piece: \$23.00

### Turkey Avocado Club Sandwich

**\$17.00**

Bacon, turkey lettuce, tomato avocado, pesto mayo, and pepper jack cheese on toasted wheat bread. Served with house potato salad.

### Pesto Chicken on Focaccia

**\$19.00**

Grilled chicken, lettuce, tomato, onion, pepper jack, house pesto sauce, on toasted focaccia bread. Served with beer fries.

## THE MAIN STREET MENU 6

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### Stock Yard, NY Strip Steak

**\$36.00**

Tender, dry aged, cooked to temp, served with creamy mashed potatoes, vegetable medley and maitre d's butter.

### Cajun Penne Pasta

**\$28.00**

Andouille sausage, prawns, and tender chicken sauteed in a creole cream sauce. Long standing house favorite

### Lemon Chicken Picatta

**\$24.00**

Tender chicken breast, sauteed with white wine, lemon, butter, and capers. Served with creamy mashed potatoes and vegetables medley.

### Grilled Pacific Salmon

**\$28.00**

Grilled medium rare, topped with pesto sauce, served alongside mashed potatoes, and vegetable medley.

### Uncle Mario's Cioppino

**\$32.00**

Fresh pacific fish and shellfish stewed in our seafood bouillabaisse. Served with garlic bread.

## WEEKEND GRILLIN AND CHILLIN BBQ

Potato salad, corn and pickle fries

### AVAILABLE OPTIONS

Smoked baby back Ribs:

\$28.00

Smoked Half Chicken: \$28.00

Combo 1/4 and 1/4: \$34.00

## CRAFT BEERS 8

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### Lazy Summer Crystal Wheat ABV 4.0

#### AVAILABLE OPTIONS

Pint: \$7.00

Hoppy Hour Pints: \$5.00

### Galactic Command Pale Ale ABV 4.8

#### AVAILABLE OPTIONS

Pint: \$7.00

Hoppy Hour Pints: \$5.00

### Ruddy Mutton Irish Red ABV 5.5

#### AVAILABLE OPTIONS

Pint: \$7.00

Hoppy Hour Pints: \$5.00

### Double Secret Probation IPA ABV 8.8

#### AVAILABLE OPTIONS

Pint: \$9.00

Hoppy Hour Pints: \$5.00

### Chocolate Icarus ABV 5.8

#### AVAILABLE OPTIONS

Pint: \$7.00

Hoppy Hour Pints: \$5.00

### Raspberry Blonde ALE ABV 4.5

#### AVAILABLE OPTIONS

Pint: \$7.00

Hoppy Hour Pints: \$5.00

### Old Magnolia Stout ABV 5.0

#### AVAILABLE OPTIONS

Pint: \$7.00

Hoppy Hour Pints: \$5.00

### Brut IPA ABV 6.5

#### AVAILABLE OPTIONS

Pint: \$8.00

Hoppy Hour Pints: \$5.00

## BOTTLED BEER 5

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Coors Light

**\$6.00**

Modelo Especial

**\$7.00**

Modelo Negra

**\$7.00**

Corona

**\$7.00**

Heineken NA

**\$5.00**

## GUEST BEER 3

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**Trumer Pilsner**

**\$7.00**

**Guinness**

**\$7.00**

**Rotating Tap Q/A**