

Joseph's Culinary Pub

428 Agua Fria St 87501-2506 · +15059821272 · Updated: Jan 14, 2026

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STARTERS 8

Duck Fat Fries	\$10.00
Chicken Liver Mousse	\$14.00
Seabass Ceviche Plantain Tostones	\$24.00
Polenta Fries Grilled Radicchio, Gorgonzola Dolce	\$18.00
Crispy Chicken & Cheese Tamale & Red Chile	\$12.00
NM Lamb Tartare Cured Egg Yolk, Parsley Emulsion, Warm Tortilla Chips	\$24.00
Seasoned Duck Fat Fried Potato Chips	\$7.00
Traditional Egg Battered Chile Relleno de Esquites & Red Chile	\$18.00

PUB 4

N.M. Lamb Burger with Green Chile & Sheep's Milk Cheese House Made English Muffin & Green Salad	\$21.00
Duck Confit Pad Thai Rice Noodles, Egg, Peanuts, Charred Cabbage, Hoison BBQ Sauce & Fresh Lime	\$28.00
NM Lamb Banana Curry Lemon Turmeric Rice, Cherry Chutney & Fried Shallots	\$30.00
Bone Marrow Kimchi Fried Rice & Fresh Peas	\$28.00

GREENS, SOUPS & STEWS 6

Warm Charred Ratatouille Kale, Eggplant, Fennel, Tomatoes & Zucchini Ricotta Gnudi, Warm Tomato Vinaigrette	\$18.00
Christmas Style Chile Beef Tenderloin Stew	\$19.00
Curry Carrot & Crab Soup	\$18.00
Abuela Nora's Organic Chicken Posole Verde	\$18.00

Farmer's Market Simple Salad **\$12.00**

Hamachi Sashimi **\$36.00**

Crispy Kale, Grapefruit Supremes, Tamari Wasabi Vinaigrette

GRAND 7

Joseph's 6oz. Steak Au Poivre **\$54.00**

Beef Tenderloin, Potato Puree, Wild Mushroom Madera Demi

Vegetable Enchilada **\$29.00**

Acorn Squash, Corn Sautee, Local Mushrooms, Red Chile, Cotija Cheese Crumble East Indian Spinach Puree & Green Rice

J.C.P. Organic Chicken Cassoulet **\$38.00**

Chicken Sausage, Leg & Breast Medallions, Tomato White Beans, Parmigiano Reggiano & Fresh Lemon

Market Priced Fish Du Jour

Nightly Specials!

Please call for nightly special information.

Sweet & Spicy Glazed 1/2 Duck **\$38.00**

Charred Cabbage, Ginger Mint Yogurt, Fresh Blackberries

Rabbit Lasagna **\$38.00**

House Made Pasta, Long Simmered Rabbit Bolognese, Ricotta & Parmigiana Reggiano

MAIN 8

Cloud Cake **\$16.00**

Italian Meringue Cake, Caramel Sauce, Fresh Tarragon, Grapefruit Supreme

Bittersweet Chocolate Terrine **\$13.00**

Creme Anglaise & Fresh Berries

Butterscotch Pudding **\$11.00**

with Caramel Sauce & Sea Salt

Vanilla Ginger, Chocolate, Basil or Caramel Tamari Duck Fat Ice Cream **\$8.00**

Assorted House Made Sorbets **\$8.00**

Strawberry & Coconut

Orange Blossom Tres Leches **\$14.00**

Lemon Tart **\$12.00**

Warm Chocolate Bistro Cake & Chantilly Cream **\$14.00**

DRINKS 5

Agapao French Press Coffee **\$5.00**

Cappuccino	\$5.00
Espresso	\$4.00
Latte	\$5.00
Organic Loose Leaf Tea	\$5.00
Tropical Green, Breakfast Black, Jasmine, Earl Grey, Egyptian Chamomile, Hojicha, Peppermint, Honeybush Hot Cider, Lavender Mint, Sing Your Song (peppermint, lemongrass, cardamom, ginger, & licorice root)	

DESERT WINES 7

Fattoria Viticcio Dolce Arianna Vin Santo	\$11.00
Michele Chiarlo 'Nivole' Moscato D'Asti	\$10.00
Domaine De L'Alliance Sauternes 2010	\$18.00
Evolucio Late Harvest Tokaj	\$12.00
Royal Tokaj 5 Puttonyos Aszu	\$18.00
Domaine Des Baumard Quarts De Chaume	\$17.00
O'mara's Irish Cream	\$10.00

SHERRY / MADEIRA 3

Dios Baco Oxford 1.970 Pedro Ximenez Sherry	\$15.00
Delgado Zuleta Cream Sherry	\$8.00
Broadbent Madeira Malmsy 10 yr	\$15.00

PORT 9

Dow's Fine Ruby	\$12.00
Ramos Pinto 10 Year Tawny	\$12.00
Ramons Pinto 20 Year Tawny	\$20.00
Graham's 10 Year Tawny	\$15.00
Graham's 20 Year Tawny	\$20.00
Graham's 30 Year Tawny	\$25.00
Graham's 40 Year Tawny	\$35.00
Warre's Port LBV 2003	\$15.00
Quinta Do Crasto LBV 2011	\$14.00
