





## Wine & Beer Menu

### WHITE WINE . . . . .

RIFFAULT SANCERRE	\$13	\$50
KENWOOD SAUVIGNON BLANC	\$11	\$36
CAVIT DELLE VENEZIA PINOT GRIGIO	\$9	\$29
HESS SELECT CHARDONNAY	\$9	\$29

### RED WINE . . . . .

CLOS DU BOIS CABERNET	\$12	\$40
STAG'S LEAP SYRAH	\$13	\$55
DISENO ARGENTINIAN MALBEC	\$9	\$32
BANFI CLASSICO RESERVA CHIANTI	\$12	\$45
LUCKY STAR PINOT NOIR	\$11	

### DRAFT BEER . . . . .

STELLA ARTOIS	\$9	\$12
ROTATING IPA	\$9	\$12
SIERRA NEVADA	\$9	\$12

### BOTTLED BEER . . . . .

COORS LIGHT	\$7	FAT TIRE	\$8
BUDWEISER	\$7	GUINNESS	\$8
BUD LIGHT	\$7	PERONI	\$8
BUCKLER N/A	\$6	HEINEKEN	\$8
		BLUE MOON	\$8

ROTATING BOMBER \$13

### LIQUOR . . . . .

VODKA	RUM	GIN	
GREY GOOSE	BACARDI	BOMBAY SAPPHIRE	
TITO'S HANDMADE	CAPTAIN MORGANS	ST. GEORGE	
BELVEDERE GRAPEFRUIT	MEYERS	BOTANIVORE	
KETEL ONE			
KETEL ONE MANDARIN	<b>BOURBON/WHISKEY/RYE</b>		
KETEL ONE CITRON	FOUR ROSES	MAKER'S MARK	
	JACK DANIEL'S	BULLEIT BOURBON	
	BULLEIT RYE	CROWN ROYAL	
	FIREBALL		
COGNAC	TEQUILA	SCOTCH	CORDIALS
HENNESSY VS	JOSE CUERVO	CHIVAS REGAL	KAHLUA
COURVISIER	PATRÓN SILVER	MONKEY SHOULDER	JAGERMEISTER
	PATRÓN	GLENLIVET	MIDORI MELON
	REPOSADO	JOHNNY	AMARETTO
		WALKER BLACK	DISORONNO
		JOHNNY WALKER RED	CAMPARI
			LIMONCELLO



# Cocktail Menu

## COCKTAILS . . . . .

**DIRTY MARTINI** \$12  
*Vodka or gin and olive brine shaken and served up with three olives*

**THE FRENCH MULE** \$12  
*Grey Goose Vodka, fresh lime juice, Domaine Du Canton and ginger beer served in a copper mug*

**MILLIONAIRE** \$12  
*Bulleit Rye, Grand Marnier, cherry bitters, grenadine, and garnished with Luxardo cherries*

**RYE'S UP** \$12  
*Bulleit Rye, sweet vermouth, St. Germaine, aromatic bitters, and cognac served on the rocks*

**ANGELO AZZURO** \$10  
*Gin, Cointreau and Blue Curacao shaken and served up*

**THE GODFATHER** \$11  
*Maker's Mark and Amaretto di Soronno served on the rocks*

**BICICLETTA** \$10  
*Pinot Grigio, Campari and club soda with orange*

**FEEL THE TEAL** \$12  
*Belvedere Grapefruit Vodka, Blue Curacao, Domaine Du Canton and fresh sour*

**FROSTY LEMON MARTINI** \$12  
*Ketel One Citrus Vodka, Lemoncello and fresh lemon juice served up with a sugared rim*



## SOFT DRINKS . . . . .

**PEPSI PRODUCTS** \$3  
*Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist*

**JUICES** \$4  
*Orange, Cranberry, Tomato, Grapefruit, Apple or Pineapple*

**UNSWEETENED ICED TEA** \$3

**MILK** \$3  
*Regular or non-fat*

**BOTTLED WATER** \$4

**HOT BEVERAGES** \$3  
*Fresh Brewed Coffee, Hot Chocolate, Tea*



# Breakfast & Beyond

## BREAKFAST SPECIALS . . . . .

TWO EGG BREAKFAST	\$10
<i>Two eggs served your way, house fried potatoes, your choice of ham, bacon or sausage and toast</i>	
BREAKFAST SANDWICH	\$13
<i>Two fried eggs, Canadian bacon and cheddar cheese served on wheat toast with house fried potatoes</i>	
ITALIAN SAUSAGE AND EGG	\$14
<i>Fresh cooked Italian sausage with two eggs cooked to order served with house fried potatoes and toast</i>	
STEAK AND EGGS	\$19
<i>10 ounce NY strip served with house fried potatoes and toast</i>	
FRENCH TOAST	\$11
<i>Sourdough bread soaked in freshly made batter, griddled and served with whipped butter, powdered sugar and syrup</i>	

<b>"THE ORIGINAL" JOE'S SPECIAL</b>	<b>\$16</b>
<i>Fresh spinach, onions, eggs and ground chuck *Add mushrooms \$1 · Egg white substitute \$1.5*</i>	
<b>HALF ORDER OF "THE ORIGINAL"</b>	<b>\$12</b>

EGGS BENEDICT	\$13
<i>Poached eggs with Canadian bacon on an English muffin served with hollandaise sauce and house fried potatoes</i>	
OATMEAL	\$5
<i>Served with milk, brown sugar, and raisins</i>	
3 EGG OMELETTES	\$15
<i>Choice of two : Avocado - Onion - Ham - Salami - Cheese - Spinach - Vegetables - Sausage - Mushroom *Each additional item \$1 · Egg white substitute \$1.5*</i>	

## SIDES . . . . .

BAGEL WITH CREAM CHEESE	\$5	GRIDDLED HAM	\$4.5
SIDE OF FRUIT	\$6	HOUSE FRIED POTATOES	\$4.5
TWO EGGS	\$4.5	APPLEWOOD SMOKED BACON	\$4.5
WHITE/WHEAT/RYE/SOURDOUGH	\$2.5	ENGLISH MUFFIN	\$2.5

## BEYOND BREAKFAST [9 - 11 AM] . . . . .

MINISTRONE SOUP	\$7/9
GARLIC BREAD	\$7
STEAK FRIES	\$8
<i>*Add garlic and parmesan cheese \$1*</i>	
CAPRESE SALAD	\$9
CLASSIC CAESAR	\$8.5/11
<i>*Add chicken \$4.5 · Add prawns \$8*</i>	
MIXED GREENS	\$6/8

<b>JOE'S FAMOUS HAMBURGER SANDWICH</b>	<b>\$16</b>
<i>12 ounces of chuck mixed with onion (can't be served without) served with cheese, lettuce, and tomato *Add bacon \$2 · Chicken Breast can be substituted*</i>	

MEATBALL SANDWICH	\$13
ITALIAN SAUSAGE	\$13
<i>*Peppers and onions optional*</i>	
CLUB SANDWICH	\$13
O.J.'S HOT DOG SANDWICH	\$12
<i>Two 1/4 pound grilled hot dogs served with melted cheese on French bread</i>	
TURKEY, HAM OR SALAMI SANDWICH	\$12
BLT	\$10
BUFFALO CHICKEN TENDERS	\$10
GRILLED CHEESE	\$9



### LIGHTER SELECTIONS

PRAWN COCKTAIL	\$13	CALAMARI STRIPS	\$12
STEAK CUT FRIES <i>*Add garlic and parmesan cheese \$1*</i>	\$8	BUFFALO CHICKEN TENDERS	\$10
GARLIC BREAD	\$7	MINISTRONE SOUP	\$7/9

### SALAD

JOE'S CHOPPED SALAD	\$16
<i>Salami, chicken, garbanzo beans, shredded mozzarella cheese, and tomatoes</i>	
COBB SALAD	\$16
<i>Egg, chicken, bacon bits, avocado, bleu cheese crumbles, and tomatoes</i>	
JOE'S ITALIAN SALAD	\$16
<i>All Vegetables · Broccoli, carrots, olives, lettuce, tomatoes, cauliflower, zucchini, squash, peas, chopped cheddar cheese, and pepperocinis</i>	
MIXED GREENS	\$6/8
<i>Broccoli, cauliflower, lettuce, tomatoes and garbanzo beans</i>	
CAPRESE SALAD	\$9
<i>Fresh tomatoes, fresh mozzarella balls, basil, oil and vinegar</i>	
CLASSIC CAESAR	\$8.5/11
<i>Tossed in our caesar dressing and topped with croutons and parmesan cheese</i>	
<i>*Add chicken \$4.5 Add prawns \$8*</i>	

### SANDWICHES

*All sandwiches served with steak cut fries*

JOE'S FAMOUS HAMBURGER SANDWICH	\$16
<i>12 ounces of chuck mixed with onion (can't be served without) served with cheese, lettuce, and tomato *Add bacon \$2 · Chicken Breast can be substituted*</i>	
O.J.'S HOT DOG SANDWICH	\$12
<i>Two ¼ pound grilled hot dogs served with melted cheese on French bread</i>	
<b>"THE ORIGINAL" JOE'S SPECIAL</b>	<b>\$16</b>
<i>Fresh spinach, onions, eggs, and ground chuck *Add mushrooms \$1 · Egg white substitute \$1.5*</i>	
<b>HALF ORDER OF "THE ORIGINAL"</b>	<b>\$12</b>
GRILLED CHEESE	\$9
CLUB SANDWICH	\$13
TURKEY, HAM OR SALAMI SANDWICH	\$12
MEATBALL SANDWICH	\$13
ITALIAN SAUSAGE <i>*Peppers and onions optional*</i>	\$13
BLT	\$10

### PIZZA 10" PIES

CHEESE	\$10
MARGHERITA	\$12
<i>Mozarella, basil and tomato sauce</i>	
PEPPERONI	\$12
JOE'S COMBO	\$14
<i>Pepperoni, Italian sausage, olives, peppers, and onions</i>	

### JOE'S FAVORITES

<i>Choice of steak cut fries, baked potato, spaghetti, vegetables or ravioli</i>	
CHARBROILED CHICKEN BREAST	\$17
CHICKEN PARMIGIANO	\$19
EGGPLANT PARMAGIANA	\$18
NY STRIP STEAK	\$22

### PASTA

*\*substitute alfredo sauce for additional \$3\**

SPAGHETTI NAPOLITANO (MEATLESS)	\$15
SPAGHETTI WITH MEAT & MUSHROOM SAUCE <i>*Add meatball \$4.5 or sausage \$3*</i>	\$16
SHRIMP SCAMPI	\$20
FETTUCINI ALFREDO WITH SMOKED HAM AND PEAS	\$18
RAVIOLI <i>*Beef or Cheese*</i>	\$16
MOSTACCIOLI	\$17

# Our 58th Year in San Jose

Italian Food Excellently Prepared By Our Trained Chefs

Voted "Best late Night Dinning" Voted " Best Italian Restaurant in the South Bay"



## The History of



The name "Joe's" was a generic name that dates back to the Barbary coast in San Francisco. During the 1920's, a group of entrepreneurs decided to open a new restaurant on Broadway Street in San Francisco. The name "Joe's" had gone dormant for a while and they had determined that "New Joe's" would be a good name. "New Joe's" became the first restaurant in San Francisco to do exhibition cooking where food was prepared in full view of the customers. It was also the restaurant where the "Joe's Special" was created. Folklore has it that a customer ordered a spinach omelet very late at night. The customer asked the chef if he had anything else available to cook. The chef replied that he had some hamburger left. The customer asked him to throw some of the hamburger into his omelet. The dish became so popular that they eventually put it on the menu.

In 1937, the partners at "New Joe's" had a falling out. One of the partners teamed up with Louis J. Rocca and Ante Rodin and started a new restaurant "Original Joe's". The restaurant became extremely popular.

On May 24, 1956, Louis J. Rocca, Louis J. Rocca Jr. (Babe), Arthur Tortore (Otto) and Anthony Caramango (Nino) opened "Original Joe's" in San Jose. The four partners wanted to bring an authentic San Francisco restaurant to the South Bay. They were convinced that if they could keep it authentic they could serve the community by producing their traditional homestyle Italian-American cuisine. Their desire was so great that they actually transported San Francisco French bread via Greyhound bus everyday for the first two years of operation.

In the early 1970's, downtown San Jose started to flounder. Businesses were relocating to the outskirts of town. Original Joe's became one of the cornerstones for an ever changing downtown. As the genres of food have changed over the years, Original Joe's maintains its traditional roots. Still owned and operated by the Rocca family, Original Joe's continues to strive to replicate the dining experience that people have enjoyed for over 54 years.