

DINNER

SALADS

grilled octopus frisee, celery leaves, basil, almonds, vinegar, chili oil	\$11
watercress & eggplant toasted black sesame, yuzu vinaigrette	\$9
beets roasted baby beets, candied pumpkin seeds, goat cheese dressing	\$9
local greens soy vinaigrette	\$8

APPETIZERS

cheese plate selection of cheeses, apple and cherries	\$12
cured meats	\$11
daily soup	\$8
chicken yakitori grilled thigh skewers, aromatic chili sauce	\$8
grilled squid citrus, salsa verde	\$9
crispy pork ribs garlic-glaze, shiso, peanuts	\$12
mussels andouille, white wine, herb butter	\$12

HAPPY HOUR

Seven days 5 - 8 pm
Dollar Oysters Mon – Fri

BRUNCH

Saturday & Sunday 11 am - 4 pm

LATE NIGHT MENU

Friday & Saturday Midnight – 1 am

RESERVE A SUCKLING PIG OR ROUND TABLE DINNER

PRIVATE PARTY ROOM AVAILABLE

TAKE OUT AVAILABLE

www.josnyc.com

DINNER

ENTRÉES

OLD SCHOOL / A LA CARTE

garganelli	\$16
three cheese blend, caramelized mushrooms, lardon	
risotto	\$17
mushroom & seasonal vegetables	
pork	\$21 / \$16
heirloom Tuscan bean salad, spezie forte, braised kale	
striped bass	\$22 / \$17
potato puree, snap pea emulsion, grilled onion, sopressata	
brick chicken	\$19 / \$14
farro, brussels sprouts, pan jus	
shell steak	\$25 / \$20
au poivre sauce & fries	

SIDES

fries	\$5
garlic chili mayo	
seasonal vegetables	\$5
baby spinach	\$5
fingerling potato puree	\$5



18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE

EST. 2009

SPIRITS

VODKA

Svedka	\$8
Zubrowka Bison Grass	\$9
Ketel One	\$10
Grey Goose	\$11
Ultimat	\$11

GIN

Gordon's	\$8
Beefeater	\$9
Plymouth	\$9
Beefeater 24	\$10
Hendrick's	\$10
G'Vine Floraison	\$11

RUM

Montecristo Premium Blend White - Guatemala	\$8
Clement Premiere Canne White - Martinique	\$9
Mount Gay Eclipse - Barbados	\$9
Sailor Jerry Spiced Navy - Virgin Islands	\$9
Goslings Black Seal - Bermuda	\$9
Sagatiba Pura Cachaca - Brazil	\$9
Diplomatico Reserva Exclusiva 12 yr - Venezuela	\$10

TEQUILA

El Jimador Blanco	\$9
Sauza Hornitos Plata	\$9
Herradura Anejo	\$11
Patron Silver	\$11
Corralejo Anejo	\$12
Patron Anejo	\$13

BOURBON & RYE

Jack Daniel's	\$9
Maker's Mark	\$9
Knob Creek	\$10
Booker's Single Barrel	\$11
Hudson Baby Bourbon	\$13
Jim Beam Rye	\$8
Sazerac Rye	\$9
Michter's US1 Single Barrel Rye	\$11

SCOTCH

Ballantine's	\$9
Johnny Walker Black Label	\$11
Michel Couvreur 12 yr Burgundy	\$14
Macallan 12 yr Highland	\$12
Macallan 15 yr fine oak Highland	\$16
Macallan 18yr Highland	\$21
Laphroaig 10 yr Islay	\$12
Bowmore 12 yr Islay	\$12
Lagavulin 16 yr Islay	\$15
Talisker 10 yr Skye	\$12

EST. 2009

GRAPES & HOPS

GRAPES BY THE GLASS

Bubbles

St. Vincent, NV, New Mexico	\$9
Prosecco, Fantinel, Friuli-Venezia	\$11

White

Grenache Blanc, Domaine de la Verriere 08, Ventoux	\$9
Gruner Veltliner, E&M Berger '08, Kremstal, Austria	\$8
Albarino, Adegas Gran Vinum 'Mars de Vinas' '08, Rias Baixas	\$11
Vouvray Demi-Sec, La Vallee Coquette, '06, Loire	\$10

Red

Montepulciano, Quattro Mani '08, Abruzzo	\$11
Cotes du Rhone, Le Mas de Collines '05	\$10
Malbec, Padrillos '08, Mendoza	\$9
Puisseguin-Saint Emilion, Chateau des Laurets, '04, Bordeaux	\$15

HOPS

Draught

Victory Prima Pils	\$6
Ommegang Witte	\$6
Smuttynose Robust Porter	\$6
Sixpoint Righteous Rye Ale	\$6

Bottled

Lionshead Pilsner	\$4
Abita Light	\$6
PorkSlap Ale (can)	\$5
Dale's Pale Ale (can)	\$5
Smuttynose Old Dog Brown Ale	\$6
Ballast Point Big Eye IPA	\$6
Ommegang Hennepin	\$7
Rogue Dead Guy Ale 22oz	\$13

COCKTAILS

\$10

UP

Jo's Martini

Hendrick's gin, cucumber vermouth, olive skewer

Perfect Manhattan

Jim Beam Rye, sweet and dry vermouth & Regan's orange bitters

Blood and Sand

Ballantine's Scotch whiskey, cherry brandy, sweet vermouth & fresh orange juice

Strawberry Fields

Vanilla infused vodka, strawberries, lime & simple syrup

The G Spot

Zubrowka bison grass vodka, mint, lemon, simple syrup & cucumber

Jo's Hot Toddy

Sailor Jerry spiced navy rum & ginger-lemongrass simple syrup

CUBES

Basil Gimlet

Plymouth gin, basil infused simple syrup & lime

La Paloma

Tequila, lime, grapefruit, soda & salted orange

Blackberry Caipirinha

Sagatiba cachaca, lime, sugar & blackberries

Bon Bon

Gin, lime, ginger beer, crème de violette & shiso leaf

CRUSHED

Kentucky Peach

Bourbon, peach puree, peach liqueur & lemon

Whiskey Smash

Jim Beam Rye, blackberries, lime, sugar & mint

Swedish Bramble

Svedka, lime, simple syrup & crème de mure

Tainted Love at Apt. 6B by Ian Barrington-Light. London

Gin, St. Germain & cucumber

BUBBLES

The Purple Heart by Eric Alperin, The Varnish. Los Angeles

Gin, Champagne, cherry Heering liqueur & Marasche Luxardo cherry