

Appetizers

PROOF

Ahi Tuna

Seared sesame-encrusted with teriyaki-
ginger-soy vinaigrette, wasabi and
pickled ginger. 12

Crab & Artichoke Dip

Mixed with three cheeses and spinach,
served with warm flatbread. 10

Fried Green Tomatoes

Double dipped and fried with Cajun
gravy. 8

Quesadilla

Chicken or spicy beef, cheese, bacon
and pico served with lettuce, tomato,
salsa and sour cream. 9. With Shrimp 10

Buffalo Shrimp

Generous amount dusted, fried
and tossed with one of our in-house
sauces. 9

Southern Egg Rolls

(In-house made and rolled.)
Deep South Style with chicken,
andouille sausage, spinach
and cheese. 9

Baked Pimento Cheese

& Bacon Dip

Made in-house, served with warm
flatbread. 8

Crab Cake

One plump cake with no fillers, served
with rémoulade sauce. 10

Buffalo Chicken Dip

Grilled chicken mixed with our own
queso and flatbread. 9

Tomato, Mozzarella Caprese

Fresh mozzarella di bufala with basil,
olive oil and balsamic glaze. 8

Shrimp & Crab Cocktail

Served cold with spicy cocktail
sauce. 10

Wings

Fried to perfection and tossed in your
favorite sauce. Includes ranch or bleu
cheese and celery. 9

Add 1 for grilled/

1 for all flats or drums

Chicken Strips

Served with French fries.

Includes ranch or bleu cheese. 9

Sauce Choices:

Mild, Hot,
Joeys' Signature, Smokin' Joe's Honey
Habonero, Garlic-Parmesan or Teriyaki

Additional Dipping Sauces:

2 oz. .25 / 4 oz. .50

Soups & Salads

French Onion Soup

Traditional style with croutons and provolone.

Cup 4.5 / Bowl 5.5

Joey's Homemade Chili Cup

4.5 / Bowl 5.5

Soup of the Day

Cup 4 / Bowl 5

House Salad

Mixed greens, cucumber, tomato, onion, croutons and
cheese. Small 4 / Large 6

Caesar Salad

Chopped romaine with parmesan, croutons and tossed in
Caesar dressing. Small 5 / Large 7

Madison's Salad

Mixed greens, cranberries, candied pecans, onion and
goat cheese. 9

Chef Salad

House salad with ham, turkey, bacon, Swiss
and American cheeses and egg. 9

Cobb Salad

Mixed green salad topped with chicken, bleu cheese
crumbles, cucumber, tomato, mixed cheeses, bacon,
avocado and egg. 9

Wedge Salad

Classic Iceberg lettuce with red onion, tomato, bacon and
bleu cheese crumbles. 7

Summer Salad

Mixed green salad with chicken, oranges, strawberries,
avocado, goat cheese and pecans. 9

Dressing Choices:

Ranch, Honey Mustard, Fat-Free Tomato-Basil, Bleu
Cheese, Balsamic, Caesar, Oil & Vinegar, 1000 Island,
Italian or

Raspberry Vinaigrette / Add Extra Dressing 2 oz. .25 /
4 oz. .50

Add Chicken 3 / Shrimp 6 / Salmon 6 / Tuna 8 /
Certified Angus Beef[®] Steak 9

18% gratuity on parties of 8 or more

Consuming raw or undercooked meats, poultry, shellfish or fish may cause risk of food borne illness
or may increase risk of food borne illness, especially if you have certain medical conditions.

Certified Angus Beef® *Burgers*

All burgers come with lettuce, tomato and onion on a sesame brioche bun and choice of one side item
Add Bacon or Cheese .75 Each



Abundantly flavorful. Incredibly tender. Naturally juicy.
The *Certified Angus Beef*® brand is Angus beef at its best®.

PROOF

½-Lb. Burger

Hand-pattied *Certified Angus Beef*® burger with lettuce, tomato and onion served on a sesame brioche. 7.5

Rodeo Burger

Certified Angus Beef® burger with bacon, onion rings, mixed cheeses, BBQ sauce. 9.5

Malt Burger

Certified Angus Beef® burger with chili, cheese, mustard, onion and slaw. 9.5

Black & Bleu

Certified Angus Beef® burger with Cajun spice, crumbled bleu cheese and bacon. 9.5

Hula Burger

Certified Angus Beef® burger with pineapple, teriyaki, provolone and grilled ham. 9.5

Patty Melt

Certified Angus Beef® burger with sautéed onions and American cheese on grilled rye. 8.5

Pimento, Cheese & Bacon

Certified Angus Beef® burger topped with home made pimento, cheese and bacon. 9.5

Jumbo Joe Burger

Two half-pound *Certified Angus Beef*® burger patties, bacon, two cheeses and onion rings. 14

Sandwiches

Bread Choices: Sesame Seed Brioche, Hoagie Roll, Sourdough, Wheat, Rye, Garlic-Herb Wrap, Gluten-Free Roll or Ciabatta.
All sandwiches come with choice of one side item. Add Bacon or Cheese .75 Each

Philly Cheese Steak

Shaved *Certified Angus Beef*® sirloin with peppers, grilled onions, mushrooms and provolone on toasted hoagie. 9.5

Ribeye Sandwich

Hand-trimmed, six-ounce, char-grilled *Certified Angus Beef*® ribeye with sautéed onions and provolone cheese served open-faced on a hoagie with lettuce and tomato. 12

Chicken Sandwich

Grilled, blackened or fried with lettuce, tomato and mayo. 9

Buffalo Chicken Wrap

Grilled or fried, tossed in your favorite sauce with cheese, lettuce and tomato. 9

Shrimp Po Boy

Classic on hoagie with lettuce, tomato and tartar or try it buffalo style. 9

Crab Cake Sandwich

Lettuce, tomato and rémoulade sauce on a sesame brioche. 12

Portobello Mushroom Sandwich

Roasted red peppers, grilled squash and goat cheese with balsamic glaze and basil mayo. 9

Turkey & Cucumber

Bacon, ranch, provolone cheese, lettuce, avocado and tomato. 9

Chef Sandwich

Ham, Turkey, Swiss and American cheeses, bacon, lettuce, tomato and mayo on sourdough. 9

Mahi Sandwich

Blackened or grilled on a sesame brioche with lettuce, tomato and rémoulade sauce. 12

Fish or Shrimp Tacos

Three tacos with red cabbage, pico and mixed cheeses drizzled with Cajun gravy. Fish Tacos 9 / Shrimp Tacos 10

Sides Each 3

**Roasted Red Potatoes, Stoneground Cheese Grits, Mac & Cheese, Coleslaw, Risotto
Pasta Salad, Coleslaw, French Fries, Vegetable, Penne Side**

*Substitute with Premium Sides: Soup, Salad, Onion Rings, Garlic Fries, Cheese Fries
or Sweet Potato Fries (with cinnamon honey) Additional Dollar Each.*

Dipping Sauces: 2 oz. .25 / 4 oz. .50

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Entrées

Certified Angus Beef® Steaks



Discover mouthwatering beef flavor in every bite of our *Certified Angus Beef*® brand entrées. Uncompromising standards make it the best-tasting beef in town.

Filet

Hand-cut, six-ounce, char-grilled *Certified Angus Beef*® filet mignon with roasted red potatoes and fresh vegetables. 24

Ribeye

Hand-trimmed, twelve-ounce, char-grilled *Certified Angus Beef*® ribeye with roasted red potatoes and fresh vegetables. 24

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Hawaiian Chicken & Shrimp

Grilled with pineapple, coconut sauce and pico de gallo served with risotto and fresh vegetables. 18

Chicken Marsala

Six-ounce, sautéed chicken breast covered with mushrooms, served with risotto and fresh vegetables. 16

Chicken Bruschetta

Sautéed chicken breast topped with pesto, cheese, tomato and red onion served with risotto and fresh vegetables. 16

Mahi & Shrimp

Seared Mahi with shrimp and real crabmeat in herb-butter sauce served with risotto and fresh vegetables. 20

Salmon

Seared Wild Caught Salmon topped with herb butter (try it blackened), served with risotto and fresh vegetables. 16

Sesame Tuna & Shrimp

Grilled Ahi Tuna and shrimp with teriyaki-sesame sauce, served with risotto and fresh vegetables. 18

Fish & Chips

Two Pollock fillets dipped in our homemade beer batter, served with fries, coleslaw and tartar. 14

Shrimp & Grits

Cajun-style sautéed shrimp, bacon and onions over stoneground cheese grits, served with a salad. 18

Crab Cakes

Two plump cakes (without fillers) served with risotto, fresh vegetables and rémoulade sauce. 20

Pasta Only

Angel hair or penne, Alfredo or marinara. 10
Add Chicken 3 / Add Shrimp 6 /
Add *Certified Angus Beef*® Steak 9

Seafood Pasta Saute

Fish, shrimp and crab in Alfredo sauce, choice of angel hair or penne pasta. 18

Blackened Chicken Pasta

Chicken breast sautéed with spinach, garlic, tomatoes and bacon in Cajun gravy. 16. With Shrimp 20

Garden Pasta

Fresh sautéed vegetables tossed in a lemon-herb-butter sauce with angel hair or penne pasta. 14. Add Chicken 3 / Add Shrimp 6 / Add *Certified Angus Beef*® Steak 9

All pasta served with house salad and garlic bread.

Sides Each 3

Roasted Red Potatoes, Stoneground Cheese Grits, Mac & Cheese, Coleslaw, Risotto

Pasta Salad, Coleslaw, French Fries, Vegetable, Penne Side

*Substitute with Premium Sides: Soup, Salad, Onion Rings, Garlic Fries, Cheese Fries
or Sweet Potato Fries (with cinnamon honey) Additional Dollar Each.*

Dipping Sauces: 2 oz. .25 / 4 oz. .50

18% gratuity on party of 8 or more.

For all of your Catering needs call us at 704-489-4100

www.joeyfoodandspirits.com

7913 Natalie Commons Dr., Denver, NC 28037

Find us on Facebook 

Pizza

PROOF

We use only fresh and imported ingredients. All pizzas are a large 16" and are served traditional, Neapolitan style. All pizzas are made with special San Marzano sauce. Added additional toppings \$1.50 each. Prosciutto \$4.00
(NO Substitutions or Half Toppings) All pizzas will be slightly charred.

Margherita

Mozzarella di Bufala cheese, San Marzano sauce, fresh basil. 16

Salsicca

Italian sausage, Salami, Calabrian peppers, Mozzarella di Bufala, garlic, San Marzano sauce. 18

Diavola

Spicy Italian sausage, Salami Picante, Mozzarella di Bufala, garlic, San Marzano sauce, Calabrian peppers, 18

Sorrento

Salami picante, Mozzarella di Bufala, fresh basil, garlic San Marzano sauce. 18

Capricciosa

Roasted ham, kalamata olives, artichoke hearts, Portabella mushrooms, Mozzarella di Bufala, garlic, San Marzano sauce. 18

Napoletana

Salami, roasted ham, Italian sausage, Mozzarella di Bufala, San Marzano sauce. 19.50

La Rossa

San Marzano sauce, prosciutto slices, fresh oregano, fresh arugula, drizzled olive oil. 20 (no cheese)

Bianca

Ricotto, Mozzarella di Bufala, parmesan cheese, fresh spinach, garlic, olive oil (no sauce). 18

Campagnia

Mozzarella di Bufala, chopped red and green pepper, onion, black olive, sliced mushrooms, sliced grilled eggplant, broccoli and garlic – the ultimate vegetarian, San Marzano sauce. 18

Topping Choices:

Salami (Pepperoni), Salami Picante (Spicy Pepperoni) Prosciutto, Italian Sausage, Roasted Ham, Calabrian Peppers, Kalamata Olives, Portabella Mushrooms, Green Peppers, Red Onions

Lunch Menu

Lunch Specials 8 Each · Served Monday – Friday from 11 a.m. to 3 p.m. Iced Tea included.

Patty Melt

Hand-pattied *Certified Angus Beef*[®] burger with American cheese and sautéed onions on grilled rye bread with a side.

Half Sandwich & Soup or Salad

Ham, Turkey or Chicken Salad Sandwich served on your choice of sourdough, wheat, rye, ciabatta bread or garlic-herb wrap.

Buffalo Chicken Wrap

Grilled or fried, tossed in your favorite sauce, served with cheese, lettuce and tomato with your choice of side. Add Ranch or Bleu Cheese .25

B.L.F.G.T.

Bacon, lettuce and fried green tomatoes on sourdough, choice of side.

Chicken Salad

Plate or sandwich with homemade chicken salad. Plate served with fruit, pasta salad, cheese, crackers. Sandwich served with choice of one side.

Alfredo Pasta

Chicken Alfredo served with garlic bread. Shrimp add \$1

Chicken Hula Sandwich

Chicken, pineapple, teriyaki, provolone cheese and ham on sourdough with your choice of side.

House Salad

Mixed greens with tomato, cucumber, red onion, croutons and cheese with chicken. Shrimp add \$1



The *Certified Angus Beef*[®] brand. No shortcuts. And you can taste it in every bite.

Monday – *Certified Angus Beef*[®] hamburger steak with onions, mushrooms and gravy, mashed potatoes and green beans.

Tuesday – Spaghetti with homemade meat sauce and garlic bread.

Wednesday – Homemade meatloaf, mashed potatoes, green beans and gravy.

Thursday – Chicken-fried chicken, mashed potatoes, green beans and gravy.

Friday – Pollock, fries, coleslaw and tartar sauce.

Gluten-Free Kaiser Roll, Pasta and Dessert available.