

JOE'S TAVERN

STARTERS

CRAB CAKES with petite strawberry field green salad and spicy remoulade	12
STUFFED MUSHROOMS with sausage and red pepper	9
ANTIPASTO assorted meat, cheese and vegetables over a spring mix salad	13
FRIED MAC N CHEESE BITES made with pepper jack mac n cheese, side of sriracha aioli	9
BRUSCHETTA over garlic toast points with balsamic reduction	10
UTICA GREENS escarole, prosciutto, hot cherry peppers, romano bread crumb dusting	12
HOMEMADE FRIED MOZZARELLA hand breaded, served with choice of house marinara or melba sauce	9
STEAMED CLAMS bakers dozen with drawn butter	11
SHRIMP COCKTAIL five jumbo shrimp cooked to order with house made cocktail sauce	10
CHICKEN QUESADILLA grilled chicken, peppers, onions, mushrooms and cheddar cheese	10
GARLIC KNOTS served with house marinara	5
ARTICHOKE SPINACH DIP house made with toasted corn tortilla chips	8
CLAMS BIANCO bakers dozen simmered in a white wine garlic butter sauce. served with garlic bread	13

SALADS

HOUSE SALAD spring mix, tomato, cucumber, carrots, black olives, red onion chicken +4 shrimp +8 salmon +8 steak +10	small 6 / large 10
CAESAR SALAD romaine, romano, herb croutons, house made dressing chicken +4 shrimp +8 salmon +8 steak +10	small 6 / large 10
CAPRESE SALAD roma tomatoes, fresh mozzarella, roasted red peppers, balsamic glaze	11
PECAN CHICKEN SALAD Green Island's Forty Foot Farms Artisan Blend lettuce, fresh strawberries, goat cheese, candied almonds, blush wine vinaigrette	14
BLACK N BLEU SALAD 8oz Blackened Prime Sirloin, Danish Bleu Cheese Crumbles, Heritage Blend, Grape Tomato, Cucumber, Black Olives, Carrots, Balsamic, Vinaigrette	18
AMBER'S SALAD Green Island's Forty Foot Farms Artisan Blend Lettuce, Grilled Chicken, Roasted Red Peppers, Artichoke Hearts, Fresh Mozzarella, Grape Tomato, Cucumber, Black Olive, Carrots and Red Onion with Balsamic Vinaigrette	14

KOBE BURGERS

1/2 lb burgers on a toasted kaiser roll served with Mom's homemade macaroni salad and a pickle	
CLASSIC KOBE with choice of two toppings. Served with lettuce, tomato and onion	12
CAPRESE KOBE with baby spinach, grilled tomato, fresh mozzarella and pesto mayo	12
BBQ BACON CHEDDAR KOBE with lettuce, tomato and onion	12
MAUI KOBE with bacon, teriyaki, grilled pineapple, Swiss cheese, and lettuce	12
BLACK N BLEU KOBE cajun spices, caramelized onions, melted bleu cheese crumbles, lettuce and tomato	12
RED AND WHITE KOBE with roasted red peppers, caramelized onions, provolone cheese, baby spinach and pesto mayo	12

Please let us know of any dietary needs you may have

SANDWICHES

Served with Mom's homemade macaroni salad and a pickle

THE ULTIMATE STEAK SANDWICH 8oz Prime sirloin grilled to your liking, sliced and topped with sauteed vidalia onion and button mushrooms on a hoagie roll. Add cheese if you please	16
THE TUSCAN Oven roasted turkey, roasted red peppers, provolone, lettuce, tomato, pesto mayo, kaiser roll	9
CHICKEN CAPRESE Grilled chicken, fresh mozzarella, lettuce, tomato, pesto mayo on a toasted kaiser roll	9
HARMONY GRILL Hot roast beef, caramelized onions, Swiss and horseradish mayo on grilled Italian bread	11
CRAB CAKE SANDWICH Jumbo crab cake, lettuce, tomato, red onion, spicy remoulade on a toasted kaiser	12
CORNED BEEF REUBEN Certified Angus Corned Beef, sauerkraut, Swiss and Russian on grilled marble rye	10
TURKEY REUBEN Oven roasted turkey, coleslaw, Swiss and Russian on grilled marble rye	9
CHICKEN BACON RANCH made with grilled chicken, applewood smoked bacon, melted cheddar, lettuce, tomato, onion and ranch dressing on a toasted kaiser roll	10
CORDON BLUE with grilled chicken, ham, swiss, lettuce, tomato, red onion and honey mustard on a toasted kaiser roll	10

HOT TORPEDOS

Served with Mom's homemade macaroni salad and a pickle

MEATBALL TORPEDO with marinara and melted mozzarella	9
SAUSAGE TORPEDO with marinara and melted mozzarella sauteed peppers and onions +2	9
CHICKEN PARM TORPEDO with marinara and melted mozzarella	10
VEAL PARM TORPEDO with marinara and melted mozzarella	12
THE WILLY meatballs, sausage, peppers, onions, mushrooms, marinara and melted mozzarella	11
PHILLY CHEESESTEAK 12oz of Shaved steak, grilled onions and mozzarella sauteed peppers +1 sauteed mushrooms +1	12

PASTA

CHICKEN TORTORELLA grilled chicken, crumbled sausage and roasted red peppers sauteed with Marsala wine over linguini	16
LEMON PEPPER CHICKEN AND SHRIMP Shrimp sauteed in a white wine, garlic, lemon pepper sauce with fresh asparagus, diced tomatoes and basil, tossed with penne pasta and topped with grilled chicken	18
CHICKEN AND SAUSAGE A LA VODKA with sweet onion in a vodka cream sauce tossed with penne	16
SHRIMP SCAMPI Sauteed Jumbo shrimp with red onion and bell peppers in a scampi sauce over capellini	18
LINGUINI WITH CLAM SAUCE One dozen whole clams with chopped clams in a savory clam sauce over linguini. Choose either red or white clam sauce	20
ZUPPA DI PESCE Shrimp, Scallops and clams sauteed in a sherry marinara over linguini	20
LINGUINI PRIMAVERA with grilled chicken, fresh garden vegetables, 100% extra virgin olive oil, garlic and white wine	16
PASTA WITH MEATBALLS OR ITALIAN SAUSAGE choice of capellini, linguini or penne baked with ricotta and mozzarella +2	12
CHICKEN ARTICHOKE Sauteed shrimp, roasted red peppers and artichoke hearts in a light sherry cream sauce tossed with penne pasta and topped with sliced grilled chicken	18

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ENTREES

CHICKEN PARMESAN hand breaded, pan fried, baked with marinara and mozzarella. Served with penne	15
VEAL PARMESAN hand breaded, pan fried and baked with marinara and mozzarella. Served with penne	17
RED SNAPPER lightly blackened with lemon butter poached shrimp, long grain and wild rice, fresh asparagus	18
SEAFOOD RISOTTO sauteed shrimp and scallops in a creamy asparagus and cherry tomato risotto topped with grilled salmon	20
NORWEIGAN SALMON 8oz fillet pan seared and served over a bed of garden fresh vegetables with long grain and wild rice	18
BROILED SEA SCALLOPS Lemon Chablis broiled with a garlic butter crumb crust, long grain and wild rice and vegetable du jour	20
TUSCAN FILET 9oz of seared filet mignon, sliced and served over a caramelized onion, mushroom and roasted red pepper risotto, finished with a bleu cheese cream reduction	24
16OZ CERTIFIED HEREFORD RIBEYE served with potato du jour and fresh green beans	22
SLICED SIRLOIN 8oz prime, sliced sirloin over garlic toast points with a sweet onion demi, roasted potato wedges and fresh green beans grilled shrimp skewer +7 grilled sea scallops +8	18
MACARONI AND CHEESE STUFFED MEATLOAF Judges choice award at the 2016 Comfort Cuisine Challenge. Wrapped in bacon and topped with a sriracha aioli drizzle, potato du jour and green beans	16

PIZZA

TOPPINGS INCLUDE extra cheese, pepperoni, sausage, bacon, meatball, ham, anchovies, onions, mushrooms, mixed bell peppers, roasted red peppers, hot cherry peppers, tomatoes, black olives, green olives, artichokes, spinach, broccoli, pineapple, ricotta, jalapenos

Small \$1 Large \$1.50
chicken \$4

SMALL PIZZA 14" round 6 cut	9
LARGE PIZZA 16" round 8 cut	11
THREE LITTLE PIGS Loaded with extra cheese, pepperoni, bacon and sausage	15
CHICKEN FLORENTINE white pizza with spinach, roasted red peppers, garlic and grilled chicken	16
BUFFALO CHICKEN Frank's Red Hot, mozzarella, bleu cheese crumbles, boneless hot wings	15
GARLIC CRUSTED white garlic pizza with sausage and roasted red peppers	14
PHILLY CHEESESTEAK white pizza with shaved steak, red and green peppers, mushrooms and onions	17
CHICKEN PARM with breaded chicken, ricotta, marinara and mozzarella	15
MARGHERITA white garlic pizza with sliced tomato, fresh mozzarella and fresh basil	14
HAWAIIAN with ham, pineapple and red onion	15

CALZONES

The biggest you've ever seen!! Stuffed with mozzarella, ricotta, sauce and your choice of toppings!

CHEESE CALZONE Mozzarella and ricotta. Add toppings at \$1 each	11
VEGGIE DELIGHT pesto, roasted red peppers, spinach, black olives, ricotta and mozzarella	14
BUFFALO CHICKEN Frank's Red Hot, boneless hot wings, mozzarella, bleu cheese crumbles	15
THE GODFATHER pepperoni, sausage, meatball, bacon, ricotta, mozzarella and marinara. Double stuffed!!	17

WINGS

All wings served with celery, carrots and bleu cheese. Extra bleu cheese \$1 Extra veggies \$2

SAUCES INCLUDE mild, medium, hot, extra hot, ghost pepper sauce, garlic parm, asian zing, BBQ, honey BBQ, hot BBQ

BONE IN CHICKEN WINGS one dozen with bleu cheese, carrots and celery 10

BONELESS WINGS one dozen breaded boneless wings with bleu cheese, carrots and celery 9

SIDES

PASTA WITH MARINARA capellini, linguini or penne 5

MEATBALLS / ITALIAN SAUSAGE 5

POTATO DU JOUR / VEGETABLE DU JOUR 4

OUR HISTORY

JOE'S TAVERN has a long and storied history here in the city of Cohoes. When the tavern first opened in the mid 1930's it was called Jim's Tavern. Jim O'Hearn and family first ventured up the hill from Remsen street in the mid 1930's to start a community focused tavern that they could call their own. For roughly eight years the O'Hearn's provided food and beverage to the residents of Bunker Hill. During World War II it is said that Jim helped out his small community as fathers, husbands, sons and uncles all went off to fight bravely for their country. In 1943 the O'Hearns had a bigger vision and decided to sell the tavern. Jim went on to open The Century House on what is now Route 9 in Latham. His family still runs the business to this day.

THE EARLY 1940'S was when Joe's Tavern got its name with the sale of 16 Division Street to Joe and Delores Ponzo. Joe and Dee had made the move up from Brooklyn where they had also owned a restaurant. The people of Cohoes were quite pleased the Ponzo family brought their recipe for pizza sauce with them. With the delicious pizza being served on a nightly basis, the beverages flowing and the friendly, fun and caring Ponzo's providing their guests with warm, comfortable and energetic service, the tavern quickly became known as Joe's in Cohoes and the name stuck! During the war, as well as after, the Ponzo's had a deep commitment to the community. The stories of their hospitality, generosity and compassion can still be heard on certain evenings in the dining room today.

THE ANANIA FAMILY were next in line to own this now developing landmark in Cohoes. They purchased it from the Ponzo's in the 1960's and kept the tradition alive. Joe's became the Friday night hang out after dances, basketball games and social gatherings at the Lyceum. Gerald Anania was also a community focused man giving many Cohoes residents the opportunity of a job whether it be washing dishes, making pizzas or tending bar. People still walk through these doors talking about their first job as a teenager being here.

IN 1973 Helen and Paul Bertrand took ownership. The tradition continued as the delicious food kept rolling out of the tiny kitchen with a smile. Small upgrades were made, including the pizza oven that still sits in our kitchen, to meet the demands of the growing business. The people in the community would send their children over with a big, empty pot that Helen would fill with spaghetti, sauce and her, never to be duplicated, meatballs. Helen Bertrand Rifenburg is also the inventor of the Willy, a sandwich that is still on our menu to this day! For 27 years Helen and her family touched the hearts and stomachs of people from Cohoes and the surrounding communities.

THE YEAR 2000 saw us in a new millennium as well as new ownership for Joe's Tavern. Marty and Kathy Riberdy took over and had Helen show them the ropes. The great pizzas continued to come out of the kitchen. Friends gathered for dart leagues in the dining room, known as the bamboo room as the tunes poured out of the jukebox. Marty and Kathy were gracious hosts and their energy, charisma and smiles were contagious.

IN 2007 Angela and Kevin McCarthy decided to expand the menu as they became the sixth owners of the tavern. With a focus on the food, Kevin and Angela brought back that old time feel of community in the dining room. After a few years other business opportunities pulled them in a different direction and the tavern was faced with the possibility of closing its doors which it did for the first time at the end of February 2011. After two months of small repairs and removal of the bamboo, Joe's opened its doors again under new and current ownership.

AT JOE'S TAVERN it is our mission to provide the highest quality food at reasonable prices while giving exemplary service that will establish community relationships for years to come. My wife Amber and myself, Michael Fortin, are committed to providing a wonderful experience for you, your family and yours friends that will keep you coming back time and time again. We use only the highest quality and freshest ingredients available to us and take pride in each dish we serve and drink we pour. Whether it be dining with us, taking it home to your family or having a party catered by us, we promise you our very best every time. So much more than a tavern... **SMALL PLACE, BIG TASTE!! Bon Appetit!!**