



Well, here we go again
 Thank you for your patience in our getting opened back up for service.
 We are only able to operate at a 25% capacity at this time and are
 hopeful that our curbside service and limited dining will allow us to
keep on truckin'!!!



SOME BREAKFAST CHOICES

available from 11am-8pm Monday -Friday
 and 8am-8pm on Saturday & Sunday



BAG OF BEIGNETS 7.00

Breakfast Sandwich	10.50	Cajun Benedict*	15.75
Fried eggs, bacon, Tillamook cheddar, caramelized onion jam and tomatoes on a griddled telera roll.		English muffin stacked with shaved Tasso ham, poached eggs & Tabasco hollandaise.	
Biscuits & Gravy	10.75	Foragers Omelette	14.75
Big-ass split biscuits, sausage gravy		Wild mushrooms, goat cheese, herbs and sweet onion. Served with crushed red potatoes & a biscuit.	
All Day Breakfast*	14.75	Waffle Slam*	14.75
Applewood smoked bacon, Eaton-Wright ham, or Cooks' country sausage with eggs any style crushed red potatoes & a biscuit.		1/2 rasher of bacon, two eggs any style & a Belgian waffle with real maple syrup.	

SALADS, SOUP & SANDWICHES

available from open to close daily

House Green Salad	6.50	Hamburger Sandwich*	10.75
Buttermilk herb, red wine vinaigrette or 1000 Island Add a chicken breast for \$4		6 oz burger, charbroiled and served on a Brioche bun. Spank it with Tillamook cheddar for \$1.50	
Caesar Salad	7.25	Tutto Calabria Lamb Burger*	14.00
Add a chicken breast for \$4		Grilled ground lamb, roasted garlic, bacon & Tutto Calabria pepper burger on brioche with pickled onion, arugula & goat cheese	
Cobb (tavern) Salad	18.00	Chicken Fried Chicken	11.50
Griddled chicken breast, bacon, bleu cheese, avocado & tomato tossed in red wine vinaigrette.		on a roll with remoulade, tomato, lettuce & cheddar.	
Tomato soup	3.50/6.50	Black Bean Burger	12.75
cup or bowl with crackers		Spicy black bean & quinoa patty griddled on brioche with lettuce, tomato, pickled onion and herb aioli.	
Griddled Cheese & Tomato Soup	10.00		
3 cheese sandwich and a cup of our tomato soup			

APPETIZERS

from 4pm-8pm daily

The Big "O" Onion rings	8.75
A high-rise of onion rings with remoulade.	
Coconut Shrimp	11.00
Six crispy fried sweet sea creatures with pineapple-chili dipping sauce.	
Cast Iron Mac n Cheese	8.50
Baked creamy three cheese blend, elbow noodles topped with herbed bread crumbs	

KIDS

available open to close daily

Kids All Day Breakfast (12 & under)	7.00
Two slices of bacon, a scrambled egg and a biscuit	
Kids Fried Chicken Breast	7.50
with mashed potatoes & butter braised carrots	
Noodles with butter & parmesan	6.50
Mac & cheese	6.50

SIDES

available from 4pm-9pm daily

HTG mashed potatoes	5.00
smashed red potatoes	4.75
sautéed broccolini	6.50
butter braised carrots	4.50
cup of mac & cheese	5.50
pair o biscuits	4.25

SUPPERS

from 4pm-8pm daily

Butternut Squash Ravioli	17.75
with kale, red onions, wild mushroom cream & parmesan	
Honey Spanked Fried Chicken	21.00
1/2 of a bird spanked with honey & served with mashed potatoes and butter braised carrots	
El Meatloaf	17.50
Ground beef with onion, garlic & chiles, wrapped in bacon & glazed with a sweet & smoky chipotle glaze, with crispy fried red potatoes & blistered broccolini.	
Big Willy's Pork Chop	23.50
Grilled bone-in & spice rubbed Salmon Creek pork chop, mashed potatoes & butter braised carrots	
Chicken Pot Pie (big enough for 2)	23.00
Flaky buttermilk crust full of chicken & vegetables in a Rich gravy. Served with a small arugula salad for two.	
Grilled Coho Salmon	21.00
Local fish served with olive oil smashed red potatoes & sautéed broccolini	

DESSERT

available 11am to close
 your choice for 7.00

- Key Lime Pie
- Big Ass Double Chocolate Brownie
- Fried Apple Hand Pie
- Bag of Beignets with house preserves

ENDOLYNE JOES EMPTY BELLY RELIEF PLAN

**There may not yet be a check in your mailbox,
but there can surely be good food in your belly!**

Our self-styled, friendly neighborhood *Westside Congressional Conference* has determined that while the U.S. Congress is occupied with spitting and snarling at each other and have proven incapable of agreeing on offering our residents and businesses a relief financial plan for these troubled times, we will step in

Endolyne Joes, a founding member of the *West Side Congress* will be providing the populace of the City of West Seattle an **Empty Belly Relief Program** effective now through March.

Visit us for a **curbside pick-up or order online** and choose one of these three items for **\$5**

(or whatever you are able to afford):

Congressional Cowboy Beef Stew & a biscuit

Check & Balances Chicken Noodle Soup & a biscuit

Do Not Veto Vegetarian Red Bean Chile &, yes...a biscuit

**For those generous souls that may elect to pay a bit more
for your relief program meal, we will donate 100% of those surplus dollars
to the West Seattle Food Bank on a weekly basis**

**** available for curbside and on-line orders**

WINE

WHITE WINE

La Playa, Sauvignon Blanc, ARG '19	34
Lobo Hills, Sauvignon Blanc, WA '18	38
Benvolio Pinot Gris, IT '17	28
Santa Julia, Pino Gris, ARG '19	36
Anne Amie, Pinot Gris OR '18	40
Two Mountain Riesling, WA '15	22
Forgeron, Chardonnay, CA '15	48
Santo Tomas Chardonnay, MX '18	28
Viu Manent, Chardonnay, CH '19	32
Garzon, Albarino, URG '19	44
Milbrandt, Viognier WA '17	48
Lobo Hills Rosé, WA '18	37
Elk Cove, Pinot Noir Rosé, Gaston OR '18	36
Paradis, Rosé, FR '18	26
JP Chonet Sparkling Rosé, FR NV	21

RED WINE

Fleur Pinot Noir, Carneros, CA '16	48
Elk Cove, Pinot Noir, OR '16	58
La Crema, Pinot Noir, OR '16	36
L'Ecole Merlot No. 41, WA '16	62
La Lomita, Cabernet, MX '17	38
Murphy Red Blend '15	32
Idilico, Roble Red, Columbia Valley, WA '14	35
Villa, Montiflori Red, Mexico '14	52
Viu Manent, Malbec, CH '18	18
Idilico Tempranillo, Pomum Cellars WA '16	35
Porteus, Temperanillo, WA '16	35
Legende Rouge, Bordeaux, FR '16	32
Backyard Cabernet Franc, Canada '17	45
Reunion, Bonarda, Mendoza, ARG '16	26
Garzon, Tannat, URG '16	38
Rizzi Lange, Nebbiolo, IT '15	41

**\$18 Bottle of Red or White Wine
we choose, you drink!**

White by the Glass

Joe's House White, CA	6.75
Santa Julia, Pinot Gris, Mendoza, AR	9.00
Santo Tomas Chardonnay, MX	10.75
La Playa Sauvignon Blanc, Chili	9.00
Two Mountain Riesling, WA	9.00

Red by the Glass

Joe's House Red, CA	6.75
Pier Qui Roule Pinot Noir, Aude Valley, FR	9.50
L.A. Cetto Cabernet, MX	10.75
Gaucha Malbec, AR	10.50

Beer on Draft





Boundary Bay IPA, WA	6.75
Black Raven "Trickster" IPA, WA	7.00
Hales "Red Menace" Amber, Wa	6.25
Black Raven, "Coco Jones" Porter, Wa	6.75
Farmstrong "Cold Beer" Lager, Wa	4.75
Joe's Rotating Trolley Tap	x.xx





Beer in a can To-Go

Pabst Blue Ribbon	3.25
Maui Brews—Pineapple wheat	5.25
Black Raven—Coco Jones Porter	5.25
Boundary Bay—Cedar Dust IPA	6.50
Seattle Cider Company 16oz can (semi-sweet or seasonal)	8.00

CABIN FEVER COCKTAILS

Built for two \$15

 Knob Creek Old Fashioned bitters, orange, cane sugar
 Aviation Larios London dry, lemon, dry cherry, violet
 Cosmopolitan Effen vodka, cranberry, lime, triple sec
 Margarita Hornitos silver tequila, lime, triple sec.

 Joe's Bloody Mary House made Mary mix, Absolut vodka
 Lynchburg Lemonade Jack Daniels, triple sec, lemonade
 Southern Spiked Sweet Tea Vodka, peach schnapps, simple syrup, tea
 Mai Tai white rum, dark rum pineapple, orange, almond syrup.