

GROUP DINING

FRANKLIN, DEDHAM, WOBURN



Your favorite bar & grill for great food, drinks and hospitality, we use only the freshest and highest quality ingredients available. From our great burgers with aged cheddar cheese, tender baby back ribs, hand selected aged beef and fresh seafood to our homemade soups and salad dressings, our signature dishes have been created for you by our talented chefs

Our Group Sales Office is ready to assist you at any time, whether you are planning a business luncheon or dinner, company meeting, birthday party, wedding reception, employee or client recognition, pharmaceutical sales meeting or any sort of social gathering.

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GROUP DINING
FRANKLIN, DEDHAM, WOBURN

Franklin

466 King Street Franklin, MA 02038
Group Dining Locations

Main Dining Room

Semi Private
Seated events for up to 40 guests

Lounge

Semi Private
Seated events for up to 20 guests
Reception style events for up to 30 guests

Restaurant Exclusive

Private
Seated events for up to 235 guests
Reception style events for up to 250 guests

Dedham

985 Providence Highway, Dedham, MA 02026
Group Dining Locations

The Manor

Semi Private
Seated events for up to 30 guests

The Cove

Semi Private
Seated events for up to 20 guests

Villa

Private Room
Seated events for up to 65 guests
Reception style events for up to 75 guests

Restaurant Exclusive

Private
Seated events for up to 200 guests
Reception style events for up to 250 guests

Woburn

311 Mishawum Road, Woburn, MA
Group Dining Locations

Joe's Cove

Semi Private
Seated for up to 25 guests

Rotunda

Semi Private
Seated events for up to 40 guests
Reception style events for up to 50 guests

Den

Semi Private
Seated events for up to 50 guests
Reception style events for up to 65 guests

Library

Private Room
Seated events for up to 25 guests
Reception style events for up to 30 guests

Den & Library

Semi Private
Seated events for up to 75 guests

Restaurant Exclusive

Private
Seated events for up to 200 guests
Reception style events for up to 250 guests



Lady Liberty Brunch Menu

(Available Saturdays and Sundays 11am to 3pm)

Starter Served individually

FRESH FRUIT an assortment of fresh seasonal fruits

JOE'S HOMEMADE BAKED BREAD WITH WHIPPED BUTTER

Entrées Guests' selection of

EGGS BENEDICT – ham, brunch potatoes

BLUEBERRY PANCAKES – cream cheese frosting, wild blueberry reduction

CHEDDAR CHIVE OMELET – brunch potatoes, English muffin

CORNED BEEF HASH – fried eggs, mustard cream sauce, English muffin

Sides Served sharing style

SAUSAGE

CRISPY MAPLE CAJUN BACON

BRUNCH POTATOES

Beverage

COFFEE, ICED TEA & SOFT DRINKS

32 per person Price does not include gratuity, tax and admin fee

Optional Add-ons

FRESHLY SQUEEZED ORANGE JUICE 4

BRUT CHAMPAGNE 6

MIMOSA 6

SPICY BLOODY MARY 6

Water Service

S. PELLEGRINO® SPARKLING WATER OR ACQUA PANNA STILL WATER 6.50 per bottle

Prices do not include gratuity, tax and admin fee



Golden Gate Lunch Menu

JOE'S HOMEMADE BAKED BREAD WITH WHIPPED BUTTER

Entrées Please select four

THE STANDARD BURGER – aged white cheddar, green leaf lettuce, vine ripe tomato, red onion, garlic dill pickle, potato wedges

GRILLED CHICKEN SIGNATURE SANDWICH – smoked bacon, green leaf lettuce, vine ripe tomato, basil mayo, toasted ciabatta roll, potato wedges

FISH SANDWICH – fried fish, green leaf lettuce, vine ripe tomato, red onion, caper-dill tartar sauce, toasted potato roll, garlic dill pickle, potato wedges

VEGGIE BIG STATE BURGER – white cheddar, crispy onion straws, sweet & tangy barbecue sauce, chipotle sauce, potato wedges

BUFFALO CHICKEN WRAP – buffalo chicken tenders, lettuce, tomatoes, blue cheese dressing, cayenne tortilla

TUSCAN KALE & RED QUINOA – romaine, parmesan, rum-soaked golden raisins, toasted almonds, white balsamic-shallot vinaigrette

ULTIMATE BLT – Cajun maple-glazed bacon, vine ripe tomato, romaine, mayo, toasted challah bread, potato wedges

Beverage

COFFEE, ICED TEA AND SOFT DRINKS

23 per person includes the above entrée selection plus one “add-on” listed below
Price does not include gratuity, tax and admin fee

“Add-ons”

Soup Served individually, please select one 6 per person

JOE'S ORIGINAL NEW ENGLAND CLAM CHOWDER, ONION SOUP GRATINEE, CLASSIC CHILI

Starter Served sharing style 6 per person

JOE'S LUNCH STARTER COMBO, Joe's Flatbread, Buffalo Chicken Tenders, Spinach & Artichoke Dip

Salad Served individually 6 per person

JOE'S HOUSE SALAD, mixed greens, cucumber, tomato, herb Dijon vinaigrette

Dessert Served individually 6 per person

CHEF'S DESSERT DUO, seasonal samplings of Joe's famous desserts

May we suggest

Water Service 6.50 per bottle

S. PELLEGRINO® SPARKLING WATER OR ACQUA PANNA STILL WATER

Prices do not include gratuity, tax and admin fee



Mount Rushmore Lunch Menu

JOE'S HOMEMADE BAKED BREAD WITH WHIPPED BUTTER

Entrées Please select four

THE CURE BURGER – boneless barbecue baby back ribs, white cheddar, caramelized onion-bacon jam, arugula, crispy onion straws, over-easy egg, chipotle aioli

GRILLED CHICKEN COBB – smoked bacon, avocado, green apple, blue cheese, scallion, tomato, hard-boiled egg, Dijon vinaigrette

MAINE LOBSTER ROLL – lemon-chive mayo, buttery toasted split bun, potato wedges

PRIME RIB FRENCH DIP – horseradish sauce, beef au jus, toasted hoagie roll, garlic dill pickle, potato wedges

FISH SANDWICH – blackened, green leaf lettuce, tomato, red onion, caper-dill tartar sauce, toasted potato roll, garlic dill pickle, potato wedges

JOE'S MAC & FIVE CHEESE – gruyere, jack, cheddar, parmesan, blue cheese, buttered panko gratin, chives

HONEY CHICKEN SALAD – grilled chicken breast, romaine, Mesclun greens, sesame noodles, diced tomato, toasted sesame seeds, wonton crisps, honey Dijon dressing

Beverages

COFFEE, ICED TEA AND SOFT DRINKS

28 per person includes the above entrée selection plus one “add-on” listed below
Price does not include gratuity, tax and admin fee

“Add-ons”

Soup Served individually, please select one 6 per person

JOE'S ORIGINAL NEW ENGLAND CLAM CHOWDER, ONION SOUP GRATINEE, CLASSIC CHILI

Starter Served sharing style 6 per person

JOE'S LUNCH STARTER COMBO, Joe's Flatbreads, Buffalo Chicken Tenders, Spinach & Artichoke Dip

Salad Served individually 6 per person

JOE'S HOUSE SALAD, mixed greens, cucumber, tomato, herb Dijon vinaigrette

Dessert Served individually 6 per person

CHEF'S DESSERT DUO, seasonal samplings of Joe's famous desserts

May we suggest

Water Service 6.50 per bottle

S. PELLEGRINO® SPARKLING WATER OR ACQUA PANNA STILL WATER

Prices do not include gratuity, tax and admin fee



Joe's Family Style Lunch Menu

All courses are served sharing style

JOE'S HOMEMADE BAKED BREAD WITH WHIPPED BUTTER

Salads Served sharing style

JOE'S HOUSE SALAD – mixed greens, cucumber, tomato, herb Dijon vinaigrette

CAESAR SALAD – crisp romaine hearts, shaved Parmesan, focaccia croutons

Entrées & Sides Served sharing style

SHORT RIB MEATLOAF – mushroom demi-glaze, spinach, sour cream-chive mashed potatoes

CHICKEN & BROCCOLI ZITI – grilled chicken breast, roasted red peppers, garlic Parmesan cream

JOE'S MAC & FIVE CHEESE – gruyere, jack cheddar, parmesan, blue cheese, buttered panko gratin, chives

SEASONAL FRESH VEGETABLES – chef's selection of the day

Dessert Served sharing style

JOE'S DESSERT PLATTERS – seasonal mini samplings of Joe's famous desserts

Beverage

COFFEE, ICED TEA AND SOFT DRINKS

29 per person Price does not include gratuity, tax and admin fee

“Add-ons”

Welcome Drink Served butler style

SELECTION OF RED & WHITE WINE, BEER AND SANGRIA

A traditional Joe's welcome as your guests arrive at our restaurant.

Charges based on consumption

Starter Served sharing style

JOE'S LUNCH STARTER COMBO 6 per person

Joe's Flatbreads, Buffalo Chicken Tenders, Spinach & Artichoke Dip

JOE'S NEW ENGLAND STYLE SEAFOOD DISPLAY 25 per person

Oysters & Clams on the Half Shell, Shrimp Cocktail, Lobster, Crab, Mini Crab Cakes

Water Service 6.50 per bottle

S. PELLEGRINO® SPARKLING WATER OR ACQUA PANNA STILL WATER

Prices do not include gratuity, tax and admin fee



“After Work, After Play, After Anything”

Joe’s Happy Hour Package

(Available daily between 2pm and 7pm)

Menu Package

(Unlimited passed hors d’oeuvres for 1½ hours)

FRESH MOZZARELLA & BASIL FLATBREAD

Roma tomatoes, parmesan, arugula, extra virgin olive oil

FRIED MAC & CHEESE

a fried version of a Joe’s classic

CHEESEBURGER SLIDERS

aged white cheddar

CHEF’ S CHOICE CANAPE OFFERING

16.00 per person

Price does not include gratuity, tax and admin fee

(Unlimited hors d’oeuvres for 1 ½ hours)

(Minimum group size of 10 guests)

Beverages

CONSUMPTION BAR

Consumption bar service allows your guests to order beverages of their choice.

Each beverage ordered will be added to the host’s bill and charged at the end on the event

Prices do not include gratuity, tax and admin fee



Bridal / Baby Shower Package Menu

Whether it be for an upcoming WEDDING or the anticipated arrival of a BABY we have a package for you
(Available daily between 11am and 6pm)

Food

(Unlimited passed hors d'oeuvres for 1 ½ hours)

CHEESEBURGER SLIDERS

aged white cheddar

FRESH MOZZARELLA & BASIL FLATBREAD

Roma tomatoes, Parmesan, arugula, extra virgin olive oil

CAPRESE SKEWERS

Vine-ripened tomatoes with mozzarella and chef's fresh herbs

CRAB STUFFED MUSHROOMS

Joe's own recipe

CHOCOLATE COVERED STRAWBERRIES

tuxedo clad in white and milk chocolate

29 per person Price does not include gratuity, tax and admin fee

BEVERAGE

Featured red & white wines, champagnes, mimosas, soft drinks and bottled water.
All beverages will be charged on a consumption basis

A special gift for the Bride-to-be or the Mom-to-be.... "A BUCKET OF BUBBLES AND CHOCOLATES"



Joe's Kids Menu

(Available for kids 10 years old and under)

Starter

FRESH FRUIT OF THE SEASON – kid's version of a fruit cup

Bread

JOE'S HOMEMADE BREAD WITH WHIPPED BUTTER

Entrées *Please select four*

GRILLED CHEESE SANDWICH – with French fries

CHICKEN TENDERS – with honey barbeque sauce and French fries

GRILLED CHICKEN BREAST - with broccoli

PASTA – with meatballs and tomato sauce

CHEESE QUESADILLA – with Joe's house salad

HAMBURGER SLIDERS – with French fries

FISH & CHIPS – with French fries

GRILLED CHICKEN SALAD – with Joe's house salad

Dessert

JOE'S FAMOUS SKILLET COOKIE – kid's version of our most popular dessert

Beverage

SOFT DRINKS AND MILK

12 per person *Price does not include gratuity, tax and admin fee*



Hoover Dam Dinner Menu

Soups Please select one

JOE'S ORIGINAL NEW ENGLAND CLAM CHOWDER – award-winning, scratch made recipe

ONION SOUP GRATINEE – slow cooked caramelized onion, beef broth, sherry, parmesan crouton, Swiss and mozzarella melt

CLASSIC CHILI – seasoned ground beef, beans, jack and cheddar cheeses

JOE'S HOMEMADE BAKED BREAD WITH WHIPPED BUTTER

Salad

JOE'S HOUSE SALAD – mixed greens, cucumber, tomato, herb Dijon vinaigrette

Entrées Please select four

SHORT RIB MEATLOAF – mushroom demi-glaze, spinach, sour cream-chive mashed potatoes

CHICKEN & BROCCOLI ZITI – grilled chicken breast, roasted red peppers, garlic parmesan cream

SESAME-SEARED AHI TUNA SALAD – Napa cabbage, arugula, seaweed salad, radish, cucumber, sriracha aioli, sesame vinaigrette

FISH & CHIPS – crispy beer-battered Atlantic cod, creamy coleslaw, malt vinegar, caper-dill tartar sauce, potato wedges

JOE'S MAC & FIVE CHEESE – gruyere, jack cheddar, parmesan, blue cheese, buttered panko gratin, chives

Dessert

CHEF'S DESSERT DUO – seasonal samplings of Joe's famous desserts

Beverage

COFFEE, ICED TEA AND SOFT DRINKS

42 per person Price does not include gratuity, tax and admin fee

"Add-ons"

Welcome Drink Served butler style

SELECTION OF RED & WHITE WINE, BEER AND SANGRIA:

A traditional Joe's welcome as your guests arrive at our restaurant. Charges based on consumption

Starter Served sharing style

JOE'S DINNER STARTER COMBO 10 per person

Please select three - Mozzarella & Basil Flatbread, Fried Mac & Cheese, Spinach & Artichoke Dip, Cheeseburger Sliders

JOE'S NEW ENGLAND STYLE SEAFOOD DISPLAY 25 per person

Oysters & Clams on the Half Shell, Shrimp Cocktail, Lobster, Crab, Mini Crab Cakes

Water Service 6.50 per bottle

S. PELLEGRINO® SPARKLING WATER OR ACQUA PANNA STILL WATER

Prices do not include gratuity, tax and admin fee



Joe's Family Style Dinner Menu

All courses are served sharing style

JOE'S HOMEMADE BAKED BREAD WITH WHIPPED BUTTER

Salads Served sharing style

JOE'S HOUSE SALAD – mixed greens, cucumber, tomato, herb Dijon vinaigrette

TUSCAN KALE & RED QUINOA SALAD – romaine, shaved Parmesan, rum-soaked golden raisins, toasted almonds, white balsamic-shallot vinaigrette

Entrées & Sides Served sharing style

SHORT RIB MEATLOAF – mushroom demi-glaze, spinach, sour cream-chive mashed potatoes

CHICKEN PICCATA – roasted garlic, shallots, thyme, lemon confit, capellini, caper-white wine sauce

BARBECUE BABY BACK RIBS – 10-hour slow roasted, sweet and tangy barbecue sauce

SHRIMP PESTO TORTELLINI – roasted red peppers, housemade pesto, Parmesan

JOE'S MAC & FIVE CHEESE – gruyere, jack cheddar, parmesan, blue cheese, buttered panko gratin, chives

SEASONAL FRESH VEGETABLES – chef's selection of the day

Dessert Served sharing style

JOE'S DESSERT PLATTERS – seasonal mini samplings of Joe's famous desserts

Beverage Individual

COFFEE, ICED TEA AND SOFT DRINKS

45 per person Price does not include gratuity, tax and admin fee

"Add-ons"

Welcome Drink Served butler style

SELECTION OF RED & WHITE WINE, BEER AND SANGRIA:

A traditional Joe's welcome as your guests arrive at our restaurant. Charges based on consumption

Starter Served sharing style

JOE'S DINNER STARTER COMBO 10 per person

Please select three - Mozzarella & Basil Flatbread, Fried Mac & Cheese, Spinach & Artichoke Dip, Cheeseburger Sliders

JOE'S NEW ENGLAND STYLE SEAFOOD DISPLAY 25 per person

Oysters & Clams on the Half Shell, Shrimp Cocktail, Lobster, Crab, Mini Crab Cakes

Water Service 6.50 per bottle

S. PELLEGRINO® SPARKLING WATER OR ACQUA PANNA STILL WATER

Prices do not include gratuity, tax and admin fee



Mayflower Dinner Menu

Soups Please select two

JOE'S ORIGINAL NEW ENGLAND CLAM CHOWDER – award-winning, scratch made recipe

ONION SOUP GRATINEE – slow cooked caramelized onion, beef broth, sherry, Parmesan crouton, Swiss and mozzarella melt

CLASSIC CHILI – seasoned ground beef, beans, jack and cheddar cheeses

JOE'S HOMEMADE BAKED BREAD WITH WHIPPED BUTTER

Salad

JOE'S HOUSE SALAD – mixed greens, cucumber, tomato, herb Dijon vinaigrette

Entrées Please select four

ROASTED PRIME RIB – fresh horseradish sauce, au jus, seasonal fresh vegetable, sour cream-chive mashed potatoes

PAN SEARED ATLANTIC SALMON – artichoke hearts, shallots, spinach, Dijon, dill-Pernod sauce

CHICKEN PICCATA – roasted garlic, shallots, thyme, lemon confit, capellini, caper-white wine sauce

JOE'S MAC & FIVE CHEESE – gruyere, jack, cheddar, Parmesan, blue cheese, buttered panko gratin, chives.

BARBECUE BABY BACK RIBS – 10 hour slow roasted, sweet and tangy barbecue sauce, creamy coleslaw, potato wedges

Dessert

CHEF'S DESSERT DUO – seasonal samplings of Joe's famous desserts

Beverages

COFFEE, ICED TEA AND SOFT DRINKS

47 per person Price does not include gratuity, tax and admin fee

“Add-ons”

Welcome Drink Served butler style

SELECTION OF RED & WHITE WINE, BEER AND SANGRIA:

A traditional Joe's welcome as your guests arrive at our restaurant. Charges based on consumption

Starter Served sharing style

JOE'S DINNER STARTER COMBO 10 per person

Please select three - Mozzarella & Basil Flatbread, Fried Mac & Cheese, Spinach & Artichoke Dip, Cheeseburger Sliders

JOE'S NEW ENGLAND STYLE SEAFOOD DISPLAY 25 per person

Oysters & Clams on the Half Shell, Shrimp Cocktail, Lobster, Crab, Mini Crab Cakes

Water Service 6.50 per bottle

S. PELLEGRINO® SPARKLING WATER OR ACQUA PANNA STILL WATER

Prices do not include gratuity, tax and admin fee



Washington Monument Dinner Menu

Soups Please select two

JOE'S ORIGINAL NEW ENGLAND CLAM CHOWDER – award-winning, scratch made recipe

ONION SOUP GRATINEE – slow cooked caramelized onion, beef broth, sherry, Parmesan crouton, Swiss, mozzarella melt

CLASSIC CHILI – seasoned ground beef, beans, jack and cheddar cheeses

JOE'S HOMEMADE BAKED BREAD WITH WHIPPED BUTTER

Salads Guests' selection of

JOE'S HOUSE SALAD – mixed greens, cucumber, tomato, herb Dijon vinaigrette

TUSCAN KALE & RED QUINOA – romaine, shaved Parmesan, rum-soaked golden raisins, toasted almonds, white balsamic-shallot vinaigrette

Entrées Please select four

CHICKEN PICATTA – roasted garlic, shallots, thyme, lemon confit, capellini, caper-white wine sauce

1 ¼ LB MAINE LOBSTER – baked, melted butter, lemon, chef's potato & vegetable

NEW YORK STRIP & LOBSTER – broiled & served with chef's potato & vegetable

FILET MIGNON & CRAB CAKE – broiled & served with chef's potato & vegetable

PAN SEARED ATLANTIC SALMON – artichoke hearts, shallots, spinach, Dijon, dill-Pernod sauce

SHRIMP PESTO TORTELLINI – roasted red peppers, housemade pesto, Parmesan

JOE'S MAC & FIVE CHEESE – gruyere, jack, cheddar, Parmesan, blue cheese, buttered panko gratin, chives

Dessert

CHEF'S DESSERT DUO – seasonal samplings of Joe's famous desserts

Beverages

COFFEE, ICED TEA AND SOFT DRINKS

57 per person Price does not include gratuity, tax and admin fee

"Add-ons"

Welcome Drink Served butler style

SELECTION OF RED & WHITE WINE, BEER AND SANGRIA:

A traditional Joe's welcome as your guests arrive at our restaurant. Charges based on consumption

Starter Served sharing style

JOE'S DINNER STARTER COMBO 10 per person

Please select three - Mozzarella & Basil Flatbread, Fried Mac & Cheese, Spinach & Artichoke Dip, Cheeseburger Sliders

JOE'S NEW ENGLAND STYLE SEAFOOD DISPLAY 25 per person

Oysters & Clams on the Half Shell, Shrimp Cocktail, Lobster, Crab, Mini Crab Cakes

Water Service 6.50 per bottle

S. PELLEGRINO® SPARKLING WATER OR ACQUA PANNA STILL WATER

Prices do not include gratuity, tax and admin fee



“It’s More than a Meal.....It’s an Experience”

New England Clambake Menu

All courses are served sharing style with bibs and wet towels

Traditional Starter

JOE’S NEW ENGLAND CLAM CHOWDER SHOOTER WITH A PRAWN TEASER

From the Farm

JOE’S HOUSE SALAD – mixed greens, cucumber, tomato, herb Dijon vinaigrette

HERBED TOMATO SALAD – vine-ripe tomatoes, red onions, cucumbers, green peppers and Joe’s vinaigrette

From the Sea

MAINE CAUGHT LOBSTER - steamed and served with drawn butter

STEAMED CLAMS - drawn butter

SHRIMP & PINEAPPLE KABOBS - coated with a honey BBQ sauce and grilled

STEAMED MUSSELS - steamed in wine, garlic and red peppers

From the Land

GRILLED SKIRT STEAK – skirt steak topped with thinly-sliced caramelized onion and chipotle aioli

BBQ CHICKEN – grilled chicken with Joe’s BBQ sauce

From the Garden

CLASSIC POTATO SALAD - celery, hard-boiled eggs, onion

HOUSEMADE CREAMY COLE SLAW - in our creamy vinaigrette dressing

CORN ON THE COB - fresh from the garden steamed and dipped in butter

Traditional Endings

MINI STRAWBERRY SHORTCAKE - sugar coated buttermilk biscuit topped with berries and whipped cream

MINI MAINE WOOPIE PIES – fluffy traditional cream, strawberry and peanut butter fillings

Beverages

COFFEE, ICE TEA AND SOFT DRINKS

65 per person Price does not include gratuity, tax and admin fee

“Add-ons”

Welcome Drink Served butler style

SELECTION OF RED & WHITE WINE, BEER AND SANGRIA:

A traditional Joe’s welcome as your guests arrive at our restaurant. Charges based on consumption

Water Service 6.50 per bottle

S. PELLEGRINO® SPARKLING WATER OR ACQUA PANNA STILL WATER

Prices do not include gratuity, tax and admin fee



Joe's Reception Package Menu

Passed Hors d' oeuvres

Maryland Lump Mini Crab Cakes

Baby Back Ribs

Cheeseburger Siders

Crab Stuffed Mushrooms

Fried Mac & Cheese

Caprese Skewers

Tuna Tartar

Chicken Skewers

Sirloin Crostini

Joe's Flatbreads

Station Hors d' oeuvres

Spinach & Artichoke Dip

Seasonal Fruit Skewers & Dips

Vegetable Crudité

BBQ & Buffalo Chicken Tenders

Mac & Cheese Station with Bacon & Chicken Toppings

Joe's Famous Dessert Bar of our "Signature Desserts" & Coffee Service

Selection of any of the above Passed & Station Style Hors d' oeuvres

Please select 8 items for unlimited food service for a specific period of time

1 ½ hours - 42 per person

2 hours - 49 per person

3 hours - 59 per person

Prices do not include gratuity, tax and admin fee

The above food menu may be packaged with a consumption or cash bar.

Minimum of 20 guests are required for a reception package



Joe's Beverage Service

CONSUMPTION BAR

Consumption bar service allows your guests to order beverages of their choice. Each beverage ordered will be added to the host's bill at the end of the event.

LIMITED CONSUMPTION BAR

Host may limit drink offerings to brands, beer & wine only or maximum dollar consumption. Each beverage ordered will be added to the host's bill at the end of the event.

CASH BAR

Cash bar service requires that each of your guests pay for their own beverages when ordered.

Private cash bar set up fee is 100.00 and will be added to the host's bill

VODKA

Ketel One, Tito's, Absolut

GIN

Bombay, Tanqueray

BOURBON

Maker's Mark, Jack Daniels

BEERS

A wide selection of Domestic and Imported Beers

RUM

Bacardi Light, Captain Morgan

SCOTCH

Johnnie Walker Red, Dewar's

TEQUILA

Cuervo Gold, Milagro

WINES

We offer an extensive "wines by the glass" selection

SOFT DRINKS

Coca Cola Products

BOTTLED WINE SERVICE

We recommend that you pre-select bottled wine for your event

All beverages must be purchased from Joe's American Bar and Grill

Consumption beverage service and wine service do not include gratuity, tax and admin fee

Cash bar service is plus local sales tax

Prices do not include gratuity, tax and admin fee