

Joseph's GRILL

EVENT CALENDAR

*REWARDS CLUB /
BANQUET FACILITY*

WINE MENU

BEER MENU

*HAPPY HOUR
APPETIZERS*

APPETIZERS

140 South Wabasha
Saint Paul, MN 55107

www.josephsgrill.com | 651.222.2435



Find us on Facebook



@JosephsGrill

Great Food. Great People.

CALENDAR

SUNDAY

18OZ. PORTERHOUSE starting at 4:30pm

1/2 OFF Bottles of Wine (excludes Copper Ridge) 5pm-10pm

1PM-5PM

\$3.50 Domestic Bottled Beer | \$3.50 Rail Drinks
Coney Islands | Hot Dagos

10AM-1PM

\$4.00 Bloodys, Screwdrivers & Mimosas

MONDAY

MARGARITA NIGHT starting at 4:30pm

\$2.75 Beef Tacos | \$3.25 Chicken Tacos

\$4.50 Rail Margarita | \$5.50 Cuervo Margarita

TUESDAY

\$4.00 PINT NIGHT

6PM-9PM

\$4.00 for any 16oz. Tap Beer

STARTING AT 4:30PM

\$7.00 1/3 Burger | \$7.00 Chicken Sandwich

WEDNESDAY

PASTA BAR

All You Can Eat Pasta Bar Starting at 4:30PM

BAR BINGO WITH \$1000 JACKPOT 7:00PM

THURSDAY

HOMESTYLE POT ROAST starting at 4:30pm

FRIDAY

PRIME RIB starting at 4:30pm

SATURDAY

LEBANESE PLATE starting at 4:30pm

1/2 OFF Bottles of Wine (excludes Copper Ridge) 5:00pm-10:00pm

1PM-5PM

\$3.50 Domestic Bottled Beer | \$3.50 Rail Drinks
Coney Island | Hot Dagos

REWARDS CLUB/BANQUET

START EARNING IMMEDIATELY IN OUR REWARDS CLUB

Sign up and begin earning points today. Earn one point for every dollar you spend. For every 150 points you accumulate, you will automatically receive \$10 off your bill. You will receive your personalized rewards card immediately, upon submission of your completed enrollment form. Start earning points today! Included in the program you will receive exclusive Joseph's Grill offers and rewards! We also offer \$10 off annually during your Birthday week as well as your sign up anniversary week.

BANQUETS

We also offer a full service bar adjacent to the banquet area, as well as complimentary cloth table linens and napkins. Microphone, projection screen and podium are also available at no additional charge. Standard decorating allowed.

SORRY ABSOLUTELY NO CONFETTI!

WINE MENU

White Wines

PINOT GRIGIO ECCO DOMANI | ITALY 7.00 26.00

Floral nose with delicate aromas of fig and lovely honeysuckle fruit. Excellent balance and a snappy finish.

RIESLING KUNG FU GIRL | WASHINGTON 7.00 26.00

White peach, mandarin orange and apricot are delivered with a core of minerality.

MOSCATO BELLA SERA | ITALY 7.00 26.00

Sweet and refreshing with flavors of ripe peach, apricot and a hint of citrus.

CHARDONNAY CUPCAKE | CENTRAL COAST 7.50 28.00

Bivrant aromas and flavors of pear, apple, citrus and tropical fruit.

SAUVIGNON BLANC SILENI | NEW ZEALAND 8.00 29.00

Ripe tropical and gooseberry fruit flavors with a zingy finish and impeccable balance.

Red Wines

PINOT NOIR LE GRAND NOIR | FRANCE 7.50 28.00

Medium-bodied, with luscious flavors of dark berry fruit accented by notes of vanilla. Smooth and velvety.

PINOT NOIR MARK WEST | CALIFORNIA 8.00 29.00

A pleasing mix of black cherry, cola, strawberry, plum and soft tannins.

RED BLEND APOTHIC RED | CALIFORNIA 8.00 29.00

The nose is richly aromatic with fine coconut-oak over warm, spicy licorice and berry fruit. The mid-palate is soft with generous, rounded tannins on the long finish.

MALBEC ALAMOS | MENDOZA, ARGENTINA 8.00 29.00

Concentrated red and dark fruit flavors. Soft, ripe tannins provide a lush mouth feel.

CABERNET SAUVIGNON 9.00 32.00

LOUIS M. MARTINI | SONOMA

Plenty of ripe black fruit, plum and rhubarb flavors, with vanilla and pepper notes and a hint of anise.

Sparkling Wine

PROSECCO SPLIT 8.75

LA MARCA ITALY

House Wine

COPPER RIDGE 6.00

CHARDONNAY | WHITE ZINFANDEL

MERLOT | CABERNET SAUVIGNON

*1/2 Price Bottles of Select Wines on
Saturday & Sunday Nights 5pm-10pm*

BEER MENU

Bottled Beer Domestic

BUDWEISER
BUD LIGHT
BUD LIGHT LIME
COORS LIGHT
GRAIN BELT PREMIUM
LEINIE'S ORIGINAL
MGD 64
MICHELOB GOLDEN DRAFT
MICH GOLDEN DRAFT LIGHT
MICHELOB ULTRA
MIKE'S HARD CRANBERRY
MIKE'S HARD LEMONADE
MILLER GENUINE DRAFT
MILLER HIGH LIFE
MILLER LITE
O'DOUL'S (N/A)
O'DOUL'S AMBER (N/A)
SMIRNOFF ICE
WOODCHUCK HARD CIDER

Draught Beer

BLUE MOON	SAM ADAMS SEASONAL
BUD LIGHT	STELLA ARTOIS
STRONGBOW APPLE ALE	SUMMIT
LEINIE'S HONEY WEISS	SUMMIT SEASONAL
MILLER LITE	DESCHUTES IPA
NEWCASTLE	FLAT EARTH

Bottled Beer Imported

AMSTEL LIGHT	HEINEKEN
CORONA	HEINEKEN LIGHT
HAAKE BECK (N/A)	KILLIAN'S IRISH RED
	LABATT BLUE

Non-Alcoholic

PERRIER SPARKLING WATER
RED BULL ENERGY DRINK
RED BULL SUGARFREE

HAPPY HOUR

3PM-6PM | MONDAY-FRIDAY

\$1 OFF Tap Beers & Rail Drinks

LATE NITE HAPPY HOUR

8PM-10PM | MONDAY-SATURDAY

\$3.50 Rail Drinks & Domestic Bottle Beer

[Prices Below Valid During Happy Hours Only]

\$8 APPETIZERS

CHICKEN WINGS

A dozen breaded chicken wings tossed in your choice of hot & tangy buffalo, teriyaki or thai chili garlic sauces.

Served with celery sticks and blue cheese.

ARTICHOKE-CRAB DIP

Baked artichoke dip with crab and parmesan cheese served with toasted french bread.

MOZZARELLA STICKS

Ten mozzarella sticks with marinara sauce.

NACHOS

A stack of tri-colored tortilla chips topped with our house-made chili, sour cream, tomato, onions, shredded cheddar cheese, jalapeños and our spicy salsa.

[Add \$2 - Sub tinga chicken, diced chicken or pulled pork for chili]

POTATO SKINS

Six potato skins filled with sour cream, crumbled bacon, red onion and shredded cheddar cheese then baked until delicious.

\$7 APPETIZERS

CHICKEN QUESADILLAS

Char-grilled julienne strips of chicken folded with cheddar cheese, grilled peppers and onions into a flour tortilla shell.

Served with sour cream and our homemade salsa.

BEER BATTERED ONION RINGS

EGG ROLLS

Six pork egg rolls served with thai chili garlic sauce.

\$6 APPETIZERS

BRUSCHETTA

Fresh marinated roma tomato, basil chiffonade, parmesan and feta cheese.

FLAT BREAD PIZZA

Our house pizza sauce and mozzarella cheese on lebanese flat bread baked to perfection.

Add \$0.95 for each of the following ingredients:

Italian sausage, grilled chicken breast, diced onions, green peppers, pepperoni, roma tomatoes, mushrooms, green olives, anchovies, prosciutto ham, garlic or extra cheese.

APPETIZERS

CHICKEN WINGS..... \$12.95

A dozen breaded chicken wings tossed in your choice of hot & tangy buffalo, teriyaki or thai chili garlic sauces.
Served with celery sticks and blue cheese.

CHICKEN QUESADILLAS..... \$11.95

Char-grilled julienne strips of chicken folded with cheddar cheese, grilled peppers and onions into a flour tortilla shell.
Served with sour cream and our homemade salsa.

ARTICHOKE-CRAB DIP..... \$12.95

Baked artichoke dip with crab and parmesan cheese served with toasted french bread.

BRUSCHETTA..... \$10.95

Fresh marinated roma tomato, basil chiffonade, parmesan and feta cheese.

MOZZARELLA STICKS..... \$12.95

Ten mozzarella sticks with marinara sauce

ONION RINGS \$11.95

Beer battered.

NACHOS..... \$12.95

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