

APPETIZERS & SNACKS

JOE'S PILE OF NACHOS

Tortilla chips, queso, shredded cheese, spicy beef, beans, guacamole, pico de gallo, sour cream and jalapeños **\$12.99**

CHIPS & QUESO DIP

Spicy cheese blend with pico de gallo, served with tri-colored tortilla chips \$7.99 Add nacho meat or guacamole \$1.99

CRISPY PLANTAINS WITH HOMEMADE DIP

Miami favorite! Served with garlic aioli dip \$4.00

GATOR BITES

WJ signature dish! Breaded and fried gator nuggets full of flavor with a chipotle dipping sauce **\$12.99**

SPINACH CRAB & ARTICHOKE DIP

Served with tortilla chips \$9.99

BASKET OF CHEESY FRIES

Served with ketchup \$4.99 Add beef \$2.99

SHRIMP COCKTAIL

Chilled shrimp served with our own spicy cocktail sauce **\$12.99**

WINGS

Fried (breaded or naked) or grilled.
Original buffalo, hot buffalo, honey barbecue, Caribbean jerk or teriyaki
10 \$13.99 • 20 \$23.99 • 30 \$31.99
40 \$39.99 • 50 Wing Bucket \$45.99

CHICKEN QUESADILLA

Chicken, pico de gallo, four cheese blend, chipotle cream & salsa \$9.99

SAUTÉED MUSSELS

Steamed with chipotle butter, pico de gallo, sherry wine, cream and served with warm Cuban bread **\$12.99**

SHRIMP & SAUSAGE QUESADILLA

Grilled andouille sausage, shrimp, four cheese blend, chipotle cream, pico de gallo & salsa **\$11.99**

WHISKEY JOE'S CALAMARTY

Calamari strips, beer battered with peppers and zucchini. Served with chipotle mayo **\$10.99**

WHISKEY JOE'S COCONUT SHRIMP

Lightly-battered, dusted with coconut shavings, fried to a golden brown. Served on a bed of spring mix and sweet chili sauce **\$13.99**

BIG JUICY BURGERS

1/2 lb big juicy burgers certified Angus ground beef served on a toasted bun with fries

JOE'S CLASSIC CHEESEBURGER

Double-thick cheddar, lettuce, tomato, red onion & 1000 island dressing **\$12.99**

SIGNATURE BURGER

Cheddar cheese, crispy bacon, lettuce, tomato, onion, barbecue sauce **\$13.99**

CARIBBEAN BURGER

Ya Man! This is the Caribbean on a bun, served with an angus beef patty, topped with golden fried plantains chips, jalapenos, fried sweet onions, sliced Andouille sausage and Monterey Jack cheese **\$13.99**

SOUP

FAMOUS SEAFOOD GUMBO

Loaded with seafood & lots of spice
Don't miss this one
Cup \$4.99, Bowl \$6.99

TACOS

WHISKEY JOE'S FAMOUS TACOS

Served with shredded cabbage, corn salsa, Joe's special sauce & a side of chips with homemade salsa

Chicken and Steak

Dos Tacos \$11.99 • Tres Tacos \$14.99

Fish and Shrimp

Dos Tacos \$12.99 • Tres Tacos \$15.99

SANDWICHES

Served with warm Cuban bread and fries

FRIED FISH \$11.99

CHICKEN \$11.99

JAMMIN' JERK CHICKEN SANDWICH

Jerk chicken, bacon, lettuce, tomato, onion, pepper jack cheese, key lime aioli \$12.99

SLIDERS

Served on a grilled Hawaiian bun

ANGUS BEEF SLIDERS \$10.99

With cheese

BLACK & BLEU SLIDERS \$11.99

SEAFOOD BAR

OYSTERS ON THE HALF SHELL

\$3 each

\$15.99 half dozen

\$29.99 full dozen

WHISKEY JOE'S FAVORITES

Eat more fish, millions of bigger fish can't be wrong.

FRIED SHRIMP

Beer breaded shrimp, fries, crazy good slaw and dipping sauces \$19.99

BEER BATTERED FISH & CHIPS

Beer battered, served with fries, crazy good slaw and tartar sauce **\$15.99**

MAHI MAHI SANDWICH

Grilled or Blackened

Fresh mahi mahi with lettuce, tomato, red onion & chipotle aioli, served with fries Market Price

GRILLED MAHI MAHI

Topped with a lemon butter garlic sauce, jasmine rice and vegetables Market Price

WHISKEY JOE'S COCONUT SHRIMP

Lightly-battered, dusted with coconut shavings, fried to a golden brown. Served on a bed of Jasmine rice and sauteed vegetables, drizzled with sweet chili sauce **\$21.99**

SALADS

CHOPPED SALAD

Grilled and blackened chicken, pepperoni, lettuce, tomato, blue cheese crumbles, organic basil, oven-roasted cherry tomatoes lightly tossed in a honey blue cheese vinaigrette **\$13.99**

CAESAR SALAD

Romaine, garlic croutons, Romano, Caesar dressing \$8.99

MANGO SALAD

Mixed baby greens, mango, peppers, toasted almonds, banana bread croutons, smoked BBQ ranch dressing \$9.99



WE'LL COOK YOUR CATCH!

GRILLED, BAKED OR BLACKENED
Includes rice pilaf and fresh vegetables
\$15.95



IF YOU'VE ENJOYED YOUR VISIT TO WHISKEY JOE'S, PLEASE TELL YOUR FRIENDS ABOUT US!



HAPPY HOUR

Drink Specials and Discounted Appetizers!

www.whiskeyjoesmiami.com

WINE

SPARKLING/CHAMPAGNE

	gls	btl
<i>sweet</i>		
William Wycliff Brut, CA		26
<i>dry to most dry</i>		
La Marca Prosecco, Italy		36
Zonin .187ml Split, Prosecco Brut, Veneto, Italy	8	
Korbel .187ml Split, Brut, CA	9	

PINOT GRIGIO

Ecco Domani, delle Venezie, Italy	8	30
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SAUVIGNON BLANC

Canyon Road, CA	6.50	26
Ferrari Carano Fume Blanc, Sonoma County	9.50	36

CHARDONNAY

Canyon Road, CA	6.50	26
Kendall Jackson 'Vintner's Reserve', CA	9.50	36

OTHER WHITE VARIETALS

Chateau Ste. Michelle Riesling, WA	8	30
Beringer White Zinfandel, CA	7	26
Mirassou Moscato, CA	7.50	28

PINOT NOIR

Francis Ford Coppola Votre Sante, Sonoma	9	34
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MERLOT

Canyon Road, CA	6.50	26
St. Francis Vineyards, Sonoma Valley	10.50	40

CABERNET

Canyon Road, CA	6.50	26
Robert Mondavi Private Selection, Central Coast	8.50	32

OTHER RED VARIETALS

Gnarly Head 'Old Vine Zin' Zinfandel, Lodi, CA	7.50	28
Apothic Wines 'Winemaker's Blend', CA	7.50	28
Massimo Malbec Mendoza, Argentina	8.50	32

SHAREABLE SIDES

RICE & BEANS \$3

FRESH VEGETABLES OF THE DAY \$4

CRISPY PLANTAINS WITH HOMEMADE DIP \$4

DESSERTS

BROWNIE SUNDAE

A warm chocolate brownie served with a heaping scoop of vanilla ice cream with whipped cream, hot fudge and sprinkles \$7.99

KEY LIME PIE

A Florida Classic!

A delicious piece of home made key lime pie with a rich graham cracker crust served with whipped cream \$6.99

WHISKEY JOE'S SURF SHOP

BE SURE TO STOP BY WHISKEY JOE'S SURF SHOP ON YOUR WAY OUT AND PICK UP SOMETHING COOL. WE HAVE T-SHIRTS, SHOT GLASSES, HATS, KOOZIES, PILSNERS, MUGS, HURRICANE GLASSES, TANK TOPS, SUNSCREEN AND MORE. START YOUR COLLECTION TODAY, OR PICKUP A GIFT FOR SOMEONE SPECIAL.

SPECIALTY DRINKS

LOCAL FAVORITES

Rum Runner Dockside Daiquiri Bacardi, Rum Runner mix and a float of Myers's Dark Rum \$10

Island Margarita Tequila, Triple Sec and Whiskey Joe's Margarita mix \$9

Caiproska Grey Goose Vodka, fresh Lime Juice and Club Soda \$9

Biscayne Colada Bacardi Coconut Rum and Coco Lopez \$9

Miami Vice A tropical mix of Strawberry Daiquiri and Pina Colada and a float of Myers's Dark Rum \$9

HANDCRAFTED

Burning Mandarin Sweet & Spicy! Absolut Mandrin Vodka, Lemon, Orange and Cranberry Juices with muddled fresh Serrano Peppers served on the rocks or straight up \$10

Cucumber Gin Cooler Uncle Val's Botanical Gin, St. Germain Elderflower, fresh Lime Juice, and Sprite with muddled fresh Cucumber and Mint \$9

The Gold Rush Woodford Reserve Bourbon, Honey and fresh Lemon Juice shaken, strained and served over ice \$10

MARGARITAS

Margarita Fresh Only 160 calories! Cazadores Blanco Tequila, Organic Agave Nectar and fresh Lime Juice served on the rocks \$8

Acai Cuervo Gold Tequila, Acai Syrup, fresh Lime Juice and Organic Agave Nectar \$9

Dave's Our founder's signature Margarita made with 1800 Reposado Tequila, Cointreau, fresh Lime Juice and Grand Marnier \$10

MARTINIS

Grey Goose Our classic martini made with Grey Goose Vodka, shaken and served chilled, garnished with a Blue Cheese stuffed Olive \$12

Lemon Drop Absolut Citron Vodka, fresh Lemon Juice and Triple Sec served chilled \$10

Hibiscus Tito's Handmade Vodka, Hibiscus Syrup, Organic Agave Nectar, fresh Lime & Lemon juice, muddled fresh Ginger and Cucumber served straight up and chilled \$11

SANGRIAS

Blanca Canyon Road Chardonnay, E & J Brandy, White Rum, Orange and Pineapple Juices and fresh Fruit \$8

Roja Canyon Road Merlot, E & J Brandy, Organic Agave Nectar, Orange, Cranberry and Apple Juices and fresh Fruit \$8

TROPICAL

Classic Mojito Bacardi Superior Rum, fresh Mint, fresh Lime Juice and Organic Agave Nectar \$9

Rock Coconut Mojito Bacardi Coconut Rum, fresh Mint, fresh Lime Juice and Organic Agave Nectar \$9

Wild Berry Mojito Bacardi Superior Rum, Organic Agave Nectar, fresh Mint and Seasonal Berries topped with a float of Bacardi 151 Rum \$9

1944 Mai Tai Bacardi Superior Rum, Triple Sec, Orgeat Syrup, Orange and Pineapple Juices with a float of Myers's Dark Rum \$9

BOTTLED BEER

Blue Moon	\$6
Corona Light	\$6
Guinness	\$6.50
Mahou	\$6
Lagunitas	\$6
Miller Lite	\$5
Modelo	\$6
Pabst Blue Ribbon	\$3
Sam Adams	\$6
Yuengling Lager	\$5
"Brown Bag Beer"	\$3

DRAFT BEER

Budweiser	\$5.50
Bud Light	\$5.50
Coors Light	\$5.50
Amstel Light	\$5.50
Miller Lite	\$5.50
Corona Extra	\$5.50
Stella	\$6
Heineken	\$6



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

