

APPETIZERS & SNACKS

JOE'S PILE OF NACHOS

Tortilla chips, queso, shredded cheese, spicy beef, beans, guacamole, pico de gallo, sour cream and jalapeños \$11.99

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

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 \$11.99

SHRIMP & SAUSAGE QUESADILLA

Grilled andouille sausage, shrimp, four cheese blend, chipotle cream, pico de gallo & salsa \$9.99

WHISKEY JOE'S CALAMARTY

Calamari strips, beer battered with peppers and zucchini. Served with chipotle mayo \$9.99

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 \$11.99

BLACK & BLEU BURGER

Grilled with spicy Cajun seasoning, topped with caramelized onions, and melted bleu cheese \$13.99

SIGNATURE BURGER

Cheddar cheese, crispy bacon, lettuce, tomato, onion, barbecue sauce \$12.99

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

Choice of fish, shrimp, chicken or steak. Served with shredded cabbage, corn salsa, Joe's special sauce & a side of chips with homemade salsa
Dos Tacos \$11.99 • Tres Tacos \$14.99

SANDWICHES

Served with warm Cuban bread and fries

FRIED FISH \$10.99

CHICKEN \$10.99

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

Half dozen..... \$11.99
Full dozen..... \$20.99

ICY: PEEL & EAT SHRIMP

¾ lb.....\$11.99
1½ lb.....\$17.99

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 SALMON

Drizzled with citrus vinaigrette \$19.99

GRILLED MAHI MAHI

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

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 \$12.99

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

WHITE WINE

Barefoot Cellars Pinot Grigio	\$7.50	
Bollini Pinot Grigio	\$8.50	\$34.00
Barefoot Cellars White Zin	\$7.50	
Barefoot Cellars Riesling	\$7.50	
Chateau Ste. Michelle Riesling	\$7.50	\$30.00
Barefoot Cellars Chardonnay	\$7.50	
Canyon Road, Chardonnay	\$6.50	\$26.00
Kendall Jackson, Chardonnay	\$9.00	\$36.00

RED WINE

Avalon Napa, Merlot	\$8.50	\$34.00
St. Francis, Merlot	\$9.50	\$38.00
Votre Sante, Pinot Noir	\$8.50	\$34.00
Canyon Road, Cabernet	\$6.50	\$26.00
Irony Small Lot Reserve, Cabernet	\$8.50	\$34.00
Zen of Zin "Old Vine" Zinfandel	\$8.50	\$34.00

SPARKLING

Korbel 187ml Split, Brut	\$8.00
La Marca Prosecco	\$8.50

SHAREABLE SIDES

RICE & BEANS	\$3.00
FRESH VEGETABLES OF THE DAY	\$4.00
CRISPY PLANTAINS WITH HOMEMADE DIP	\$4.00

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

CLASSICS WITH A SPIN

Gin Gin Mule Uncle Val's Botanical Gin, fresh Lime Juice, Simple Syrup and Ginger Beer 9

New Manhattan Masterson's Rye, Orange Slice, Maraschino Cherry, Sweet Vermouth and Orange Bitters served on the Rocks 10

Side Car Rémy Martin VSOP Cognac, Cointreau and fresh Lemon Juice served with a Lemon Twist 14

MARGARITAS

160 Skinny Margarita Only 160 calories! Milagro Tequila, Organic Agave Nectar and fresh squeezed Lime Juice, served on the Rocks 8 | Add Grand Marnier 2

Acai Margarita El Jimador Tequila, Acai Liqueur, fresh Lime Juice and Organic Agave Nectar 9

Dave's Margarita Our founder's signature Margarita made with Hornitos Tequila, fresh Lime Juice and Grand Marnier 10

MARTINIS

Burning Mandarin Martini Sweet & Spicy! ABSOLUT Mandarin, fresh Lemon, Orange and Cranberry Juices, served chilled and straight up with a touch of Serrano 10

Cucumber Garden Martini Uncle Val's Botanical Gin, St. Germain Elderflower Liqueur, muddled Cucumber, served chilled and garnished with fresh Cucumber 11

Grey Goose Martini 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 Martini Blue Ice Organic Wheat American Vodka, Hibiscus Syrup, fresh Lime & Lemon, Organic Agave Nectar, muddled fresh Ginger and Cucumber served straight up and chilled 11

MOJITOS

Classic Mojito Kirk & Sweeny Rum, fresh Mint, Lime Juice and Organic Agave Nectar topped with Soda Water 9

Rock Coconut Mojito Bacardi Rock Coconut Rum, fresh Lime Juice, Organic Agave Nectar and splash of Club Soda 9

Wild Berry Mojito Myers's Platinum White Rum, Organic Agave Nectar, Soda Water, fresh Mint and Seasonal Berries topped with a float of Bacardi 151 Rum 9

SANGRIAS

Sangria Blanca Canyon Road Chardonnay, E & J Brandy, Myers's Platinum White Rum and fresh Fruit 8

Red Sangria Merlot, E & J Brandy, Organic Agave Nectar, Orange, Cranberry & Apple Juices and fresh Fruit 8

SPECIALTY

Caipiroska Grey Goose Vodka, fresh lime, simple syrup and club soda shaken and served over ice 9

1944 Mai Tai Myers's Platinum White Rum, Orange Curacao, Rock Candy Liqueur and fresh Lime Juice 9

Skinny Colada Bacardi Rock Coconut Rum, fresh Pineapple & Lemon Juices with Organic Agave Nectar 9

Jack's Honey Lemonade Jack Daniel's Tennessee Honey, Tuaca, fresh Lemon Juice and a splash of Soda Water 8

Dixie Punch Southern Comfort with Lemon, Orange, Cranberry and Pineapple Juices 8

DESSERT

Chocolate Blackberry Truffle Tia Maria, Chambord, Seagram's Vodka, Half and Half shaken and served over the rocks garnished with fresh Blackberries and shaved White Chocolate 12

Tiramisu Martini Tia Maria, Disaronno, ABSOLUT Vodka, Half and Half garnished with a dusting of Cocoa Powder 10

BOTTLED BEER

Budweiser	\$5.50
Bud Light	\$5.50
Coors Light	\$5.50
Amstel Light	\$5.50
Stella	\$6.00
Heineken	\$6.00
"Brown Bag" Beer	\$3.00

DRAFT BEER

Blue Moon	\$6.00
Corona Light	\$6.00
Guinness	\$6.50
Heineken	\$6.00
Lagunitas	\$6.00
Miller Lite	\$5.00
Modelo	\$6.00
Pabst Blue Ribbon	\$3.00
Sam Adams	\$6.00
Yuengling Lager	\$5.00



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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.

