

J O E S L E R

K I T C H E N

B U R G E R S

The Joesler Burger	18
<i>Double smashed patties, aged cheddar, caramelized onion, house sauce, brioche</i>	
Bourbon Bacon Burger	19
<i>Applewood bacon, smoked gouda, bourbon-onion jam, arugula</i>	
Blue Ridge Burger	18
<i>Blue cheese crumble, crispy shallots, fig glaze, watercress</i>	
Garden Smash	16
<i>House-made black bean & mushroom patty, avocado, pickled red onion, chipotle aioli</i>	

S T E A K S

Filet Mignon 8 oz	42
<i>Center-cut tenderloin, red wine demi-glace, whipped potatoes</i>	
New York Strip 12 oz	38
<i>Dry-aged 28 days, herb butter, charred broccolini</i>	
Ribeye 16 oz	46
<i>Bone-in, garlic confit, rosemary jus, duck-fat fries</i>	
Steak Frites	29
<i>Hanger steak, chimichurri, hand-cut fries</i>	

All steaks served with choice of side · Consuming raw or undercooked meats may increase your risk of foodborne illness

D R I N K S

C R A F T E D C O C K T A I L S

The Joesler Old Fashioned	15
<i>Bourbon, demerara, black walnut bitters, smoked orange</i>	
Gold Rush	14
<i>Bourbon, honey, fresh lemon</i>	
Smoked Maple Manhattan	16
<i>Rye, sweet vermouth, maple, applewood smoke</i>	
Garden Gimlet	13
<i>Gin, cucumber, basil, lime</i>	

W I N E

Cabernet Sauvignon · Napa Valley	14 / 52
Pinot Noir · Willamette Valley	13 / 48
Chardonnay · Sonoma Coast	12 / 44
Brut Sparkling · Champagne	16 / 68

B E E R & M O R E

Local IPA · Draft	8
Amber Lager · Draft	7
Craft Root Beer · Bottled	5
Cold Brew · Nitro	6

Please drink responsibly · Ask your server about seasonal selections