

DINNER

APPETIZERS

Cheese Plate	\$15
selection from Murray's, apple, quince paste, Marcona almonds	
Grilled Shrimp	\$12
cucumber broth, light sambal belacan marinade	
Half Dozen Oysters	\$16
dressed with white soy, yuzu, young ginger, shiso	
Crispy Pork Ribs	\$15
gula jawa glaze, fish sauce, pickled chilies	
Steamed P.E.I. Mussels*	\$12
Thai curry, coconut, cilantro	
Chicken Wings	\$9
sweet chili sauce, scallion	
Seared Day Boat Scallops	\$17
tamarind chili puree, herb green mango salad	
M&R Portobello Sliders	\$7
portobello, caramelized onions, gruyere	

SALADS

Keepsake Farms Mixed Greens	\$9
lime ginger vinaigrette	
Asparagus & Rocket Arugula	\$13
speck, ricotta salata, radish, pickled red onion, lemon olive oil vinaigrette	
Chef's Daily Green Market Salad	\$13

Chef Andrew Pressler

We always use organic, sustainable, natural & local products when possible and practical

*contains nuts, shellfish or fish sauce

PASTA

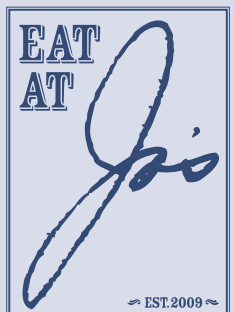
Garganelli	\$16
three cheese blend, caramelized mushrooms, lardon	
Housemade Spring Pea Ravioli	\$18
marscapone, peas, mint beurre blanc	
Bucatini	\$17
Bolognese, garlic bruschetta	

MEAT & FISH

Pan Roasted Red Snapper	\$26
spring onion puree, market vegetables	
Grilled Vietnamese Heritage Pork Chop*	\$29
coconut rice, herb veggie salad, fish palm glaze	
Pan Roasted Vintage Natural Ribeye	\$31
roasted onions & garlic, herbed fingerling potatoes	
Brick Bobo Chicken	\$23
asparagus, spring garlic, Peruvian purple potatoes, roasted jus	
Burger Deluxe	\$14
grass-fed beef, red oak lettuce, smoked onion, tomato, fries & garlic chili mayo	
add cheese \$2, Neuske's bacon \$2.50, fried egg \$2, disco \$4, sub salad \$1.50	

SIDES

Green Market Veggies	\$7
Herbed Fingerling Potatoes	\$6
Asparagus, spring garlic	\$7
Fries	\$6
Disco Fries	\$10
bacon gravy, choice of goat, bleu, cheddar or gruyere	



BRUNCH

Saturday & Sunday

11am - 4pm



KITCHEN OPEN LATE

Monday - Thursday
Friday & Saturday
Sunday

Midnight
1am
11pm



RESERVE A SUCKLING PIG DINNER



TAKEOUT AND DELIVERY AVAILABLE



PRIVATE EVENTS

facebook.com/josnyc
twitter.com/JosBistro
www.josnyc.com

20% gratuity will be added to parties of six or more

GRAPES & HOPS

ROCKSTAR

BUBBLES

Billecart-Salmon Brut Reserve, Mareuil-sur-Aÿ MV \$74
 Ruinart Rose, Reims MV \$100

ROSE

Mourvèdre/Cinsault/Grenache, Domaine Ott \$65
 Château Romassan, Bandol '10

WHITE

Gruner Veltliner, Schloss Gobelsburg Renner 1r, \$42
 Kamptal Reserve '10
 Riesling, JJ Prum Graacher Himmel Kabinett, \$45
 Mosel '08
 Chardonnay, Alain Gras, Saint-Romain '09 \$43
 Petite Arvine, Les Cretes, Valle D'Aosta '10 * \$50
 Chardonnay, Albert Bichot Domaine du Pavillon, \$53
 Meursault AC '07
 Chardonnay/Pinot Blanc, Querciabella "Batar", \$110
 Tuscany IGT '09 *
 Chenin Blanc, Nicolas Joly Coulee de Serrant, \$140
 Savennieres '07 *

RED

Zinfandel, Hendry Vineyards Block 7 & 22, Napa '07 \$48
 Pinot Noir, Robert Sinskey "Los Carneros" '08 * \$56
 Pinot Noir, Domaine Serene Yamhill Cuvee, \$57
 Willamette '09 *
 Pinot Noir, Albert Bichot, Gevrey-Chambertin '08 \$60
 Tempranillo, La Rioja Alta Gran Reserva 904, \$66
 Rioja '98 *
 Zinfandel, Robert Biale Monte Rosso, Sonoma '09 * \$70
 Cabernet Sauvignon, ZD, Napa '09 * \$75
 Cabernet Franc, Le Macchiole Paleo, \$145
 Tuscany '07 *

GLASS

BUBBLES

Nicolas Francois, Loire, NV \$9
 Rose Prosecco, Fantinel, Friuli-Venezia \$11

ROSE

Carignan/Grenache/Syrah, Anne Pichon, Ventoux '11 \$11

WHITE

Gruner Veltliner, Berger, Kremstal '11 \$9
 Sauvignon Blanc, Long Meadow Ranch, Napa '10 \$11
 Riesling, Charles Smith Kung Fu Girl, \$11
 Columbia Valley '10
 Chardonnay, Hess Su'Skol Vineyard, Napa '09 \$14

RED

Cotes du Rhone Villages, Val Bruyere, '09 \$10
 Malbec, Amancay, Mendoza '07 \$10
 Pinot Noir, The Pinot Project, Napa '11 \$11
 Sangiovese Blend, Fratelli Pardi, \$14
 Rosso di Montefalco Umbria '08

PUNK ROCK

BUBBLES

Brundlmayer Brut Rose, Kamptal MV \$54
 Pierre Gimonet & Fils Blanc de Blancs 1er Cru \$70
 Brut, Cuis MV
 Duval - Leroy Blanc De Chardonnay, Vertus '98 \$100

WHITE

Chardonnay, LIOCO Carneros, Sonoma '09 \$43
 Viognier, Jaffurs, Santa Barbara '10 \$44
 Alsatian Blend, Robert Sinskey "Abraxas" \$49
 Vin de Terrior, Carneros '10*
 Semillion/Sauvignon Blanc, Blanc de Valandraud no.2, \$51
 St Emilion '06
 Riesling, Selbach-Oster Zeltinger Sonnenuhr Rotlay, \$52
 Mosel '10
 Marsanne/Roussanne, Domaine Coursodon \$54
 Paradis Saint Pierre, St Joseph '03
 Pinot Blanc, Franco Toros, Friuli '09 \$56

RED

Chateauneuf du Pape, Domaine de Nalys '08 \$47
 Mencia/Grenacha, Dominio do Bibei "Lalama", \$48
 Ribeira Sacra '07 *
 Cabernet Sauvignon, Starlane, Santa Ynez '07 * \$52
 Sangiovese Blend, Bibi Graetz "Soffocone", \$53
 Tuscany IGT '08
 Merlot, Chateau des Laurets, \$60
 Puisseguin St Emilion '05
 Cabernet Sauvignon, Liparita, Stags Leap '07 \$67
 Pinot Noir, MacPhail Wildcat Vineyard, Sonoma '09 \$70
 Chateauneuf du Pape, Domaine L'Harmas \$72
 Reserve V.V. '05
 Cabernet Franc, Soter Little Creek \$100
 Proprietary Red Napa '04 *

* Organic/Naturally Grown/Bio-Dynamic/Sustainable

HOPS

DRAUGHT

Sixpoint Crisp Lager \$6
 Flying Dog Doggie Style Pale Ale \$6
 Ommegang Witte \$6
 Rotating Seasonal Tap MP

BOTTLED

PorkSlap Ale (can) \$5
 Full Sail Session Lager \$5
 Abita Light \$6
 Dale's Pale Ale (can) \$6
 Smuttynose Old Dog Brown Ale \$6
 Left Hand Milk Stout \$7
 Green Flash West Coast IPA \$7
 Rogue Dead Guy Ale 22oz \$13
 Two Brothers Bare Tree Weiss Wine '09 \$18
 Ommegang Three Philosophers 750ml \$21
 Firestone 15th Anniversary Barrel Aged 22oz \$30