



**4515 N. 7th Ave.
Phoenix, AZ, 85013
(602) 535-4999**

We're open 7 days a week from 7:00 a.m. - 2 p.m.

www.JoesDinerAZ.com



Breakfast

Joe's Favorites

Number One

One egg with one smoked ham steak and one biscuit with sausage gravy. 9.99*

Corn Beef Hash

Topped with three eggs served with a biscuit and sausage gravy. 9.49*

Croissant Breakfast

Your choice of sausage, bacon or smoked ham, scrambled with two eggs, topped with cheddar cheese on a butter croissant with seasoned homestyle potatoes. 11.49

Number Two

Two eggs with two sausage patties, two bacon strips & a short stack of pancakes or seasoned potatoes. 10.49*

Breakfast Burrito

Three eggs scrambled with chorizo, seasoned homestyle potatoes, cheddar cheese in a flour tortilla of with sour cream and salsa. 9.79

Breakfast Bowl

Three scrambled eggs with ham, bacon and cheddar cheese served on seasoned homestyle potatoes. 9.79

No substitution please

Specials

Chorizo and Three Scrambled Eggs

Served with seasoned homestyle potatoes and choice of toast or biscuit. 10.99

New York Steak & Two Eggs*

Any Style. Served with seasoned homestyle potatoes and choice of toast or biscuit. 14.99

Boneless Pork Chop & Two Eggs*

Any Style. Served with seasoned homestyle potatoes and choice of toast or biscuit. 12.99

Chicken Fried Steak & Two Eggs* Any Style.

Served with seasoned homestyle potatoes and choice of toast or biscuit. 12.99

Two Eggs* Any Style.

Served with seasoned homestyle potatoes and choice of toast or biscuit. 7.99

Two Eggs* Any style.

With Bacon or Sausage 9.99 Ham 10.99
Served with seasoned homestyle potatoes and choice of toast or biscuit.

Pancakes, Waffles & More

Tall Stack

Three buttermilk pancakes. 5.79

Short Stack

Two buttermilk pancakes. 4.79

Belgian Waffle

Topped with strawberries and whipped cream. 5.99

French Toast

Dusted with powdered sugar. 5.99

Oatmeal

With brown sugar & raisins on the side. 4.49

Cinnamon Roll

Topped with cream cheese frosting. 4.99

*Steak, hamburger and eggs are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if you or a person in your party has a food allergy.

Breakfast

Omelettes

Our omelettes are made with three farm-fresh eggs, served with homestyle seasoned potatoes and toast or a biscuit.

Meat and Cheese Omelette

Ham, bacon or sausage. 10.99

Any Two 11.49 Any Three 11.99

Plain Omelette

Three farm fresh eggs 9.29

Cheese Omelette

Your choice of American, cheddar, provolone, pepper jack or Swiss. 9.99

Chorizo Omelette

Chorizo, cheddar cheese & a side of sour cream. 11.69

Mushroom & Cheese Omelet

Sauteed mushrooms & fresh spinach with diced onions & Swiss cheese 11.99

Veggie Omelette

Grilled eggplant, yellow squash, tomatoes, onions, green peppers & provolone cheese 10.99

Denver Omelette

Diced ham, green peppers & onions. 10.29

Western Omelette

Diced ham, green peppers, onions and cheddar cheese. 10.99

Combination Omelette

Diced ham, green peppers, onions tomatoes and cheddar cheese. 11.29

Border Omelette

Diced ham, green peppers, onions, tomatoes, green chilies, cheddar cheese & a side of salsa. 11.49

Sunday Special – Eggs Benedict

A griddled English muffin, two poached eggs, and Canadian bacon topped by house made hollandaise sauce. 11.49

Breakfast Sides

One Egg* 1.69

Two Eggs* 2.69

One Sausage Patty 1.99

Two Sausage Patties 3.49

Three Slices Bacon 3.69

Ham Steak 3.99

Toast (whole wheat, white sour-dough, rye or English muffin) 2.29

Fruit Topping 1.49

One Biscuit 1.49

One Pancake 2.49

Butter Croissant 3.49

Cottage Cheese 2.29

French Fries 2.29

Fresh Fruit 2.29

Seasoned Potatoes 2.29

Sausage Gravy 1.49

Try Joe's Chorizo Gravy!

Joe's
Homemade Buttermilk

Biscuits & Gravy 4.49



And How Would You Like your eggs Cooked?

Sunny Side Up	Not flipped. Whites Soft. Yolks soft.
Basted	Not flipped. Covered & steamed. Whites firm. Yolks soft.
Over Easy	Cooked then flipped. Whites soft. Yolks soft.
Over Medium	Cooked then flipped. Whites firm. Yolks soft.
Over Hard	Cooked. Yolks poked, flipped. White firm. Yolks firm.
Scrambled	Yolks and Whites mixed. Cooked firm.
Poached	Cracked & dropped into boiling water for 3 minutes. Whites firm. Yolks soft.
Boiled	Dropped into boiling water & cooked firm through. Served cold.

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Lunch

Served with your choice of seasoned fries, coleslaw, cottage cheese, fruit, or tomato slices.

Croissant Club Sandwich

Sliced pan-seared turkey breast, smoked ham, crisp thick bacon, green leaf lettuce, tomato served on a butter croissant with mayo. 12.29

Tuna Salad Croissant

White Albacore tuna salad with diced celery, red onion, lemon juice, mayonnaise and fresh dill, served on a butter croissant. 11.29

Hot Ham and Swiss

Sliced natural juice ham hot off the griddle with melted Swiss cheese, served on a butter croissant. 11.49

French Dip

Slices of hot roast beef, grilled onions & Swiss cheese on a sub roll with au jus. 11.99

Hot Roast Beef Sandwich

Slices of hot roast beef, served open face on Texas toast topped with Joe's house gravy, with mashed potatoes. 11.49

Meatloaf with Mashed Potatoes & Gravy

Grandma Dan's classic recipe with ketchup glaze, served with mixed vegetables. 11.49

Monte Cristo Sandwich

Slices of smoked ham and pan-seared turkey with Swiss cheese on Texas toast dipped in egg batter, cooked to a golden brown and dusted with powdered sugar. 11.29

Tuna Melt

White Albacore tuna salad, served hot with melted Swiss cheese on toasted marble rye with leaf lettuce, tomato & a pickle slab. 11.49

Chicken Salad Croissant

Grilled chicken breast with diced celery, red & green bell pepper, mayonnaise & fresh tarragon, with green leaf lettuce & tomato served on a butter croissant. 11.29

Hot Pastrami Sandwich

Pastrami is steamed & thinly sliced, topped with homemade coleslaw & Thousand Island dressing, served on marble rye. 11.99

Pork Fritter Sandwich

Pork Loin pounded, breaded and deep fried, served on a Brioche bun with a side of house made apple butter. 11.29

The Rachel

Hot sliced pan-seared turkey breast, topped with homemade coleslaw & Thousand Island dressing, served on marble rye. 11.29

Burgers

Burgers are served with lettuce, sliced tomato, sliced onion, a slab pickle, and a choice of seasoned fries, fresh fruit, tomato slices, or coleslaw.

BBQ Burger*

7 oz. ground Angus chuck cooked to order. Topped with Grilled Onions, Cheddar cheese and BBQ sauce, served on a Brioche bun 11.99

Pastrami Burger*

7 oz ground Angus chuck cooked to order. Topped with a full order of pastrami with melted Swiss cheese, served on a Brioche bun. 13.99

Angus Chuck Burger*

7 oz. ground Angus chuck cooked to order. Served on a Brioche bun 11.49 Add Cheese .50 (American, cheddar, Swiss, pepper jack)

Southwest Burger*

7 oz. ground Angus chuck cooked to order. Topped with green chilies, bacon and pepperjack cheese, served on a Brioche bun 12.49

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Lunch

Joan's Favorites

Salads served with your choice of Bleu Cheese, Buttermilk Ranch, Joe's Italian or Thousand Island dressing.

Joe's Chef Salad

Smoked ham, pan-seared turkey, cheddar & provolone cheese with hardboiled egg, sliced tomato and chopped bacon on sweet baby lettuce, with cucumbers and carrot strips. 11.29

House Salad

Sweet baby lettuce blend with sliced tomato, cucumbers and carrot strips. 4.99

Turkey Roll Up

Pan-seared turkey, green leaf lettuce, sliced tomato, julienne pickle and Thousand Island dressing, rolled in a fresh flour tortilla, served with cottage cheese. 9.79

Angus Chuck Burger*

A 7-oz. Angus chuck patty cooked to order & served on a bed of sweet baby lettuce, sliced tomato, served with cottage cheese. 11.29

One Scoop or Two Scoop Salad

Tarragon Chicken Salad with diced celery, red & green bell pepper, mayonnaise & fresh tarragon

White Albacore tuna salad with diced celery, red onion, lemon juice, mayonnaise & fresh dill

1 Scoop 10.79 / 2 Scoop 11.29

served on a bed of baby lettuce with sliced tomatoes, cucumbers and Seasonal Fruit Salad



Arbuckles© Coffee
Regular & Decaf

Hot Tea
Iced Tea
Milk

Chocolate Milk

Beverages

Soft Drinks

RC Cola, Diet RC Cola,
Sunkist Orange, 7UP,
Hires Rootbeer,
Dr. Pepper & Lemonade

Juices Regular/Large Orange, Tomato or Apple

Lunch Sides & Extras

Fresh fruit, French fries, tomato slices,
cottage cheese or coleslaw 2.29

Salad Dressing .99

Sour cream, horseradish, or salsa .60



Joe Bob's Apple Pie

House specialty! Made from scratch with Granny Smith apples and just the right amount of spices. 3.59 à la mode add 1.00

Old Fashioned Strawberry Shortcake

Joe's buttermilk biscuit topped with sliced sweetened strawberries & whip cream. 3.29

Desserts

Carrot Cake

Moist housebaked cake with crushed pineapple and Kornije cinnamon, topped with cream cheese frosting. 3.59

Milk Shakes

Vanilla or chocolate, hand scooped and topped with whipped cream. 4.79



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Slow Food...

While not an official member of the Slow Food movement, Joe's Diner strives to make food as fresh as possible, from scratch, using local ingredients whenever possible. To this end if the Diner is full your order may take a little longer than the traditional 15 minutes to prepare. On Saturday and Sunday we are usually packed with families and this can impact how fast your order is made. Please be patient as we are doing the very best we can.

Thank you Joe and Joan.

Visit and like us on Facebook!

ARBUCKLES' ARIOSA

The Coffee That Won The West



During roundup, a three to five gallon coffee pot was carried by “Cookie” on the chuck wagon. He would fill the pot to two thirds with fresh cold water, set it on the coals or hang it over an open fire to bring the water to a rolling boil. Then Cookie would dump in a pound of ground “ARIOSA”. The pot was allowed to slow boil by the fire’s edge for three to five minutes. According to the cook’s custom, the grounds at the top of the brew were settled by a dash of cold water or a handful of crushed egg shells.

Over 100 years ago, chuck wagons, ranch cook shacks and frontier dining rooms were filled with the rich aroma of Arbucks Ariosa coffee brewing over an open fire or on a wood stove. In fact, it’s been said that many a cowboy never knew of any other coffee than the legendary ARBUCKLES ARIOSA.

John Arbuckle first put sticks of candy in his bags of coffee in the 1870’s. He considered it just another simple premium, but chuck wagon cooks soon used it as an incentive to persuade the trail-toughened cowboys to grind the next day’s supply of ARIOSIA coffee beans or some other tiresome chore. One order for a roundup in Texas during 1878 contained a listing of four cases - or literally 400 lbs. - of Ariosa. Now you can once again enjoy the full bodied, aromatic and bold taste of ARBUCKLES ARIOSIA.

Joe’s Diner is proud to serve Arbucks Ariosa Coffee!
“The Coffee That Won The West” ... Living the legend since 1864.

