
Wine menu

	<i>Glass</i>	<i>Bottle</i>
<i>Sauvignon blanc</i>	\$ 5.75	\$ 31.50
<i>Merlot</i>	\$ 5.75	\$ 31.50
<i>White zinfandel</i>	\$ 5.75	\$ 31.50
<i>Pinot Grigio, Italy</i>	\$ 6.00	\$ 32.75
<i>Uno Malbec, Mendoza Argentina</i>	\$ 6.75	\$ 33.75
<i>Prosecco</i>	\$ 6.75	\$ 33.75
<i>Moscato Dasti</i>	\$ 7.50	\$ 34.75
<i>Gayda Chardonnay</i>	\$ 6.75	\$ 33.75
<i>Pays D'oc, Bruguairolles, France</i>		
<i>Villa Maria Private Bin Sauvignon Blanc</i>	\$ 7.50	\$ 37.75
<i>Marlborough, New Zealand</i>		
<i>Domaine de Paris Rose</i>	\$ 6.50	\$ 32.75
<i>AOC Côtes de Provence, France</i>		
<i>Uno Cabernet Sauvignon</i>	\$ 7.50	\$ 37.75
<i>Mendoza, Argentina</i>		
<i>Stemmari Pinot Noir</i>	\$ 7.50	\$ 37.75
<i>Sicilia, Italy</i>		
<i>Grand Pascaud Bordeaux Superieur</i>	\$ 7.50	\$ 37.75
<i>Coubeyrac, France</i>		
<i>Bonnaire Champagne</i>		
<i>Ask your waiter for the options</i>		
<i>Bottle water, Still or Sparkling</i>		\$ 4.00

Appetizers

Goat cheese \$12.50

Pecan nuts | sugar bread | Apple

Onion Rings \$8.50 

Garlic sauce | sweet chili

Beef Carpaccio \$12.50

Pine seeds | pesto | arugula | parmesan

Mushrooms \$12.50 

Au gratin with 3 cheese

Truffle Pasta \$14.75 

Wild mushrooms | taleggio cheese | truffle cream

Scallops \$16.75

Pork belly | pink pepper | green peas

Steak tartare \$15.75

Mustard creme | cornichons | qual egg | capers

Garlic Shrimps \$14.75

Garlic oil | caramelised onion

Soup & Salads

French Onion \$9.50 

Classic | parmesan

Caribbean Bouillabaisse \$9.50

Local fish | seafood | rouille

Joe's salad \$11.75/\$18.75 

Local lettuce | peach | brie cheese | pecan nuts

Caesar salad \$13.75/\$21.75

Little gem | chicken | parmesan | anchovies | Caesar dressing

Vegetarian Main courses

Pasta \$21.75

Arugula | vegetables | tomato sauce

Falafel \$21.75

Wraps | lettuce | tzatziki

Nice to meet you

Pork tenderloin \$26.50

Bacon | brie cheese | vegetables | port syrup | potato garnish

Chicken Saltimbocca \$24.75

Chicken filet | spinach | Dutch cheese | sage | potato garnish

Lamb Shoulder \$27.75

Madeira wine | vegetables | cous cous

Beef Tenderloin \$27.75

vegetables | red wine sauce | potato garnish

Duck Breast \$27.75

mixed vegetables | maple syrup | potato garnish

Joe's Steak \$26.75 / \$32.25

250gr/450gr Flat iron steak | vegetables | potato garnish

Extra side \$3.50

Green salad | French fries | potatoes au gratin

All time Favourites

Chicken Sate \$20.75

Deep fried onion | peanut butter sauce | French fries

Spare Ribs \$26.50

Pork ribs | glaze | French fries

Pork Schnitzel \$24.75

Onion | mushrooms | mushroom sauce | vegetables | potato garnish

Fish & Seafood

Catch of the day \$24.50

Fresh fish | risotto | vegetables

Red Snapper filet \$24.75

Green herbs | risotto | white wine sauce | vegetables

Peeled shrimps \$25.75

pineapple | coconut | risotto | vegetables

Lemon sole (slibtong) \$25.75

2 pieces | lime butter | vegetables | potato garnish

Desserts

Cheese! \$13.50

4 different cheeses | sugar bread | homemade rom & raisins

Yess! \$9.50

Different combinations with our home made liquor

Dutch delight \$8.50

Vanilla ice | "boerenjongens" | kletsoppen

Chocolate lava cake \$9.75

15 min oven time | vanilla ice | whipped cream

Crème Brulee \$9.75

Vanilla custard | lemon | whipped cream

Pineapple carpaccio \$9.75

Fresh pineapple | coconut ice | roasted almond flakes

Mango & Cheese \$9.75

Fresh mango | soft cream cheese | whipped cream

Dessert cocktails \$9.50

Espresso martini or Chocolate kiss

Cocktails

Hugo \$7.75

Elderflower | prosecco | lime | mint

Margarita \$9.25

Tequila gold | Cointreau | lime | lemon juice

Mojito \$9.75

rom | lime | mint | brown sugar | soda water

Mojito royal \$10.75

rom | lime | mint | brown sugar | prosecco

Martini \$10.75

Gin or vodka | shaken or stirred | olives or twist

Cosmopolitan \$10.75

Vodka | triple sec | cranberry juice | sweet & sour

Lemon drop \$10.75

Vodka | triple sec | lemon | lime | limoncello | sugared rim

Moscow Mule \$10.75

Vodka | triple sec | ginger beer | lime | mint | copper mule

Kids menu (till 12yo)

“frikandel” \$7.75

French fries | apple sauce

Chicken sate \$8.50

French fries | apple sauce | peanut butter sauce

Spare ribs \$9.25

French fries | apple sauce

Fish fingers \$8.50

French fries | apple sauce

Tenderloin \$10.25

French fries | apple sauce

Pancakes \$7.50

Sugar powder | syrup

Kids dessert \$2.75

Vanilla ice | whipped cream | sprinkles

Our Beer collection

<i>Hertog Jan 5.1%</i>	\$ 3.75
<i>Hertog Jan Weizener 5.7%</i>	\$ 4.25
<i>Hertog Jan Bastaard Ginger & Lime 2.7%</i>	\$ 4.25
<i>Hertog Jan Enkel (IPA) 4.5%</i>	\$ 5.25
<i>Hertog Jan Tripel 8.5%</i>	\$ 5.25
<i>Hertog Jan Grand Prestige 10%</i>	\$ 5.25
<i>Corona 5%</i>	\$ 4.00
<i>Apple Bandit 4.5%</i>	\$ 5.75
<i>Leffe Blond 6.6%</i>	\$ 5.25
<i>Leffe Brown 6.5%</i>	\$ 5.25
<i>Leffe Blond 0.0%</i>	\$ 5.25
<i>La Trappe Tripel 8%</i>	\$ 5.50
<i>La Trappe Quadrupel 10%</i>	\$ 5.75
<i>Westmalle Tripel 9.5%</i>	\$ 5.75
<i>Westmalle Dobbel (brown) 7%</i>	\$ 5.75
<i>Hoegaarden (wheat) 4.9%</i>	\$ 4.75
<i>Hoegaarden Grand Cru 8.5%</i>	\$ 5.75
<i>La Chouffe 8%</i>	\$ 5.75
<i>Karmeliet Tripel 8%</i>	\$ 5.75
<i>Pauwels Kwak 8.4%</i>	\$ 5.75
<i>Duvel 8.5%</i>	\$ 5.75
<i>Mooie Nel IPA, Jopen 6.5%</i>	\$ 5.75
<i>Amstel Radler lemon 2%</i>	\$ 4.00
<i>Liefmans 3.8%</i>	\$ 4.50
<i>Kasteel Rouge Cherry 8%</i>	\$ 4.75
<i>Alcohol free beer 0%</i>	\$ 3.50

Drinks menu

Soda's per glass: **\$ 3.00**

Coke, coke zero, sprite

Fanta orange, cassis, ice tea, ice tea green

Bitter lemon, ginger ale, tonic, ginger beer

Juices per glass: **\$ 3.00**

Apple, orange, pineapple

Fruitpunch, cranberry

PSV:

Port, Sherry, Martini, Campari

\$ 4.50

Jägermeister, Berenburg, Jenever

Whiskey:

White label

\$ 6.50

Black label, Jack Daniels, Makers Mark, Jameson

Chivas Regal, Glenfiddich, Old Parr (All 12 yo)

\$ 7.50

White Rom:

Bacardi, Havanna Club, Bacardi lemon, Malibu

\$ 6.50

Dark Rom:

Havanna Club, Meyers, Captain morgan, Cacique

\$ 7.50

Zacapa 23 yr, Bacardi 8

\$ 8.50

Cognac:

Hennessy, Courvoisier, Calvados

\$ 9.50

Call drinks:

Absolut Vodka, Grey Goose, Tanqueray

\$ 7.50

Local Drinks:

Rom Rincon, Capt Don's Whiskey, Cadusky liquors

\$7.50

Gin & Tonics:

All Gin & Tonics come with their own garnish

Hendrick's & fever tree elderflower tonic

\$ 9.75

Botanist & fever tree tonic

\$ 9.75

Salu! & fever tree tonic

\$ 9.75



Meet Yes! our own liquor. Its sweet, fruity and a little spicy. For just \$22,50 you take your Bonairian dining experience home!

Welcome At Joe's Restaurant

We started in 2012 as Grill house, through the years we can say that we became a restaurant with a wide International menu. We did our best to put together a menu for everybody. Large groups are welcome, if you would like to pay separate please let us know upfront.

Shared dining is not a problem for us, we ask a small surcharge of \$4,50 for the use of an extra plate and side order.

Besides the variety of food we did our best to put together a wide menu of drinks.

On our beer menu there's a beer for everybody. From a soft and fresh 2% till a strong 11% beer.

Beer belongs in her own glass. Not only because it looks nice, but more important for the taste. That's the reason we try to serve every beer in her own glass.

Not into beer? Ask the hostess for a wine advise our maybe start with one of our Gin & Tonics.

We serve our Gins with Fever tree tonic and their own garnish.

Enjoy your dinner, we will do our best to pleasure everybody, however if there are any questions or problems please ask your hostess or one of our staff members.

Please make yourself at home.

Bart and Jessica

Coffee, tea & liquors

Coffee/Tea

Nespresso Ristretto, Espresso, Lungo	\$ 3.50
Nespresso Capuchino, Latte, Decafe	\$ 3.75
Nespresso Latte Macchiato	\$ 4.00
Fresh mint tea	\$ 4.25

Special Coffee

Irish (Jameson & brown sugar)	\$ 8.50
Spanish (Tia Maria or 43)	
Italian (Amaretto)	
French (Cointreau or Grand Marnier)	
Bonairian (local rom Rincon)	
Joe's (own Yess! Liquor)	
Kiss of fire (Tia Maria & Cointreau)	

Liquors

Cointreau, Drambuie, Frangelico, Sambuca, Sambuca Black, Amaretto, 43, Grand Marnier, Limoncello, Baileys, Tia Maria, Pernod, Grappa, Kahlua, Tequila, Dom Benedictine	\$ 8.75
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