

207 QUEEN'S QUAY WEST
TORONTO



TAKEOUT + DELIVERY
+ CATERING AVAILABLE

BIROS

2 PIECES (1 HALF BREAST, 1 DARK)
EXTRA PIECE FOR \$6 | +\$3 FOR POUTINE

- Fried Chicken** 19
Plus your choice of 1 side and 1 sauce
- Smoky Grilled (GF)** 19
Plus your choice of 1 side and 1 sauce
- Joe's Wings with Blue Cheese Dip** 1LB 18
DRY RUBS: TOGARASHI, LEMON-PEPPER, HOUSE SPICE BLEND
SAUCES: SMOKY BBQ, HABANERO, ROOSTER, ZA'ATAR, CHILI OIL
- Fried Chicken & Waffles** *Maple Syrup and Coop Salad* 19
- Chicken Fingers (5) with Fries & Plum Sauce** 20
1 CHOICE OF DRY RUB: TOGARASHI, LEMON-PEPPER, HOUSE SPICE BLEND
- Family Platter** 125
Fried or grilled chicken (8pc), Brussel Sprouts (2), Patatas Bravas (2), Fries (2), Cornbread (2), Samosas (4), Newton Salad (1), Sauces (5)
- Kids Meal** *Fried or Grilled Breast or Chicken Fingers with your choice of fries or salad. Includes small ice-cream & pop* 17

SANDWICHES

INCLUDES 1 SIDE (+\$3 FOR POUTINE)
ADD BACON OR MUSHROOMS TO ANY SANDWICH FOR \$2

- Bao Bun (2)** *Fried OR Grilled Chicken Thigh: Steamed bao bun, ssamjang mayo, pickled onions and slaw* 19
- Bird Sandwich** *Fried OR Grilled Chicken Thigh: Brioche bun, mustard mayo, provolone cheese, pickled onions, tomato, iceberg lettuce, pickles and slaw* 19
- Diablo Sandwich** *Fried OR Grilled Chicken Thigh: Brioche bun, Diablo chili oil, pickled pineapple, garlic mayo and arugula* 19
- Portobello Sandwich (V)** *Brioche bun, Grilled portobello mushroom, mustard mayo, provolone cheese, pickled onions, tomato, iceberg lettuce, pickles and slaw* 19
- BBQ Pulled Pork Sandwich** *Sourdough bun, 24 hour cooked BBQ pulled pork, mustard aioli, arugula and pickled onions* 19
- Steak Sandwich** *Sourdough bun, gremolata aioli, provolone cheese, roasted peppers and arugula* 22

HOLA JOE

- Tostadas (GF)** (2) *crispy tortillas topped with refried beans, chipotle braised chicken, lettuce, avocado puree, fresh cheese and sour cream* 19
CHOICE OF CHIPOTLE BRAISED CHICKEN OR MUSHROOM (V)
- J.B. Bowl** *Braised chipotle chicken, rice, beans, avocado puree, pico de gallo, lettuce, fresh cheese, sour cream, refried beans and crispy tortillas* 19
CHOICE OF CHIPOTLE BRAISED CHICKEN, MUSHROOM (V) OR PULLED PORK
- Taquitos (GF)** (3) *Deep fried rolled tortillas stuffed with chicken, topped with lettuce, pico de gallo, avocado puree, sour cream, fresh cheese, habanero sauce and refried beans* 19
- Marinated Flank Steak** *Spiced potatoes, grilled scallions and chimichurri sauce* 28

SALADS

- The Newton Salad (GF/V)** *Mixed greens, arugula, apple, sweet potato, pumpkin seeds, toasted coconut, feta and honey ginger dressing* 14
- Caesar Salad** *Double smoked bacon, spiced croutons, parmesan cheese and house made dressing* 14

*ADD CHICKEN BREAST FOR \$6

SIDES + SAUCES

- Fries (VG)** *Regular or Spiced* 8
- Patatas Bravas (GF/VG)** 8
With garlic aioli and bravas sauce
- Cornbread (V)** 8
- Poutine** *House made gravy* 10
- Brussel Sprouts (GF/V)** 8
Balsamic-lemon glaze
- Sweet Potato Fries (VG)** *Chipotle mayo* 8
- Broccoli & Cauliflower (GF/V)** 8
With garlic aioli, parmesan cheese and sunflower seeds
- Coop Salad (VG)** 8
Lemon dressing, toasted coconut and pumpkin seed
- Vegetable Samosas (V)** 8
(2) with Mango Chutney

SAUCES

Smoky BBQ	Macha Chili Oil	1.5 each
Habanero	Rooster	
Yogurt Za'atar	Pineapple & Chilli	

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JOE DRINKS ... A LOT

BEER

ON TAP

	Pint
Joe's Lager - Cowbell	9.5
Captain's Log - Lager - Cameron's	10
Hazy Days - Juicy Hazy IPA - Cowbell	10
Steam Whistle - Pilsner - Steam Whistle	10
Absent Landlord - Kolsch - Cowbell	10
Sparkhouse - Red Ale - Lake of Bays	10
IPA - Woodhouse	10
Rotating tap - Cowbell Brewery	11

BOTTLES

	330 ml
Michelob Ultra - Light	8.5
Stella Artois - Pilsner	8.5
Negra Modelo - Dark Lager	8.5
Corona - Lager	8.5

TALL CANS

	473 ml
Reminiscence <i>Mexican Lager - Rorschach</i>	9
Lug Lite <i>Lite lager - Beau's</i>	9
Parkette <i>Pale Lager - Indie Alehouse</i>	9
Nordic Pale Ale <i>Woodhouse</i>	10
Heineken <i>Pale Lager</i>	11
Off The Grid <i>Hazy Pale Ale - Lake of Bays</i>	9
Across The Pond <i>English Ale - High Park</i>	9
Cosmic <i>Cream Ale - Cameron's</i>	9
Prairie <i>Wheat Ale - Indie Alehouse</i>	9
Jurassic <i>IPA - Cameron's</i>	9
Starboard <i>New England IPA - Lake of Bays</i>	9
Stout <i>Woodhouse Brewery</i>	10

NON - ALCOHOLIC

	330 ml
Free Spirit - Rorschach - IPA	8

WINE

RED

	Glass	Bottle
Reif Estate <i>Pinot Noir - Ontario</i>	9	40
Reif Estate <i>Merlot - Ontario</i>	9	40
Mateo Iselen <i>Blend - Rioja, Spain</i>	10	45
McManis <i>Cabernet Sauvignon - California</i>	12	60

WHITE

	Glass	Bottle
Reif Estate <i>Sauvignon Blanc - Ontario</i>	9	40
Reif Estate <i>Chardonnay - Ontario</i>	9	40
Reif Estate <i>Riesling - Ontario</i>	9	40
Piccini Astrale <i>Pinot Grigio - Italy</i>	11	45

SOURS + CIDERS

SOURS

Hersey Rorschach 330mL	9
Hedonism - Rorschach 330mL	9
Lemonade Stand - Indie Alehouse 330mL	9.5
Dino Sour - Philip's Brewing 473mL	9.5

CIDERS

Cowbell Original - Apple	10
Cowbell Rose Cider	10
Lost Craft - Apple	10

NON-ALCOHOLIC

Milkshakes <i>Ask your server</i>	8.5
San Pellegrino Sparkling Water 500 ml	4
Pop <i>Coke, Diet Coke, Canada Dry, Nestea, Sprite</i>	2.5
Jarritos <i>Mango, Pineapple, Mandarin, Grapefruit</i>	4
Fresh Juices <i>Orange, Grapefruit, Watermelon Lemonade or Lychee Lemonade</i>	5