

# STARTERS

- Jumbo Wings (Baked or Fried)** 16-
  - Spicy Buffalo
  - Housemade BBQ
  - Chili, Garlic, Honey, Lime
- Loaded Fresh Cut Fries** 12-
  - Pulled Pork, Asiago Cheese
  - Crab Meat, Fontina Cheese, Old Bay Seasoning
- Potato Wedges** 7-
  - With Fontina Cheese Fondue

- Charred Zucchini** 11-
  - Sundried Tomato Pesto, Walnut Breadcrumbs, EVOO
- Hummus** 11-
  - With Tomato, Cucumber, Olives, Red Onions and Ciabatta
- Sausage Bites** 13-
  - Hot, Sweet or Mixed
- Perogies** 13.5
  - Caramelized Onions, Sour Cream
- Clams Casino** 14-
  - Baked with Bacon, Sweet Peppers, Herbs

# MUSSELS/CLAMS

- Mussels Red or White** 18-
- Mussels with Beans** 19-
  - Cannellini Beans, Lemon, White Wine
- Clams Red or White** 19-
- Clams with Beans** 20-
  - Cannellini Beans, Lemon, White Wine



# SQUARE PIZZA

*Dough Made Fresh Daily* **SM | LG**

- Mozzarella and Housemade Pizza Sauce 16- | 19-
- White with Sausage, Broccoli Rabe 19- | 25-
- Soppressata, Fresh Plum Tomato, Asiago, Basil, Garlic 19- | 25-
- Eggplant, Housemade Tomato Sauce, Parm, Basil 18- | 24-
- Mushroom, Asiago, Mozzarella, Spinach 19- | 25-
- ADD TOPPINGS** 2.5 | 4-

also available gluten free cauliflower crust pizza small personal size only 17-

## TOPPINGS

- White,
- Pepperoni,
- Sausage,
- Onions,
- Olives,
- Anchovies,
- Mushrooms,
- Tomatoes,
- Broccoli Rabe,
- Roasted Peppers

# SOUPS/SALADS

- Escarole & Bean Soup (GF)** 7-
- French Onion Soup** 10-
  - Beef Broth, Sauteed Onion, topped with Asiago & Mild Provolone Cheeses
- Salads** **SM | LG**
- House Salad (GF)** 12- | 16-
  - Romaine, Cucumber, Peppers, Celery, Olives, Salami, Pepperoni, Sharp Provolone, Herb Red Wine Vinaigrette
- Caesar Salad** 11- | 14-
  - Romaine, House Made Caesar Dressing, Parm, Croutons
- Add Grilled Shrimp** 7-
- Add Grilled Chicken** 7.5

# PASTA

- Rigatoni Bolognese** 23-
  - Classic Italian Meat Sauce with Tomato Basil, Red Wine
- Ravioli with Tomato Cream Sauce** 22-
  - Plum Tomato, Cream, Basil, Parm
- Linguine with Marinara & 2 Meatballs** 21-
- Linguine with Mussels (10)** 20-
  - Sauteed Red or White in a White Wine Shellfish Broth
- Linguine with Little Neck Clams** 24-
  - Sauteed Red or White with Chopped Clams and Herbs
- Baked Rigatoni** 21-
  - Baked With Roasted Eggplant, Spicy Tomato Sauce, White Wine and Asiago Cheese
- Linguine with Crab Gravy** 22-
  - Plum Tomato Sauce Flavored with Fresh Blue Crabs
- Linguine with Olive Oil & Garlic** 19-
  - Garlic Confit Parm And Fresh Parsley
- Three Cheese Mac & Cheese** 16-
  - Rigatoni with Our Blend of Fontina Cheese Sauce, Parm, and Cheddar. Topped with Toasted Panko Breadcrumbs

# BURGERS

- 8oz USDA Choice Ground Beef served with Lettuce, Tomato, Potato Wedges and Brioche Bun**
- Stogie** 16-
  - Roasted Peppers, Mild Provolone Cheese
- Mushroom Asiago** 16-
  - Wild Mushrooms, Asiago Cheese
- Bacon** 18-
  - Applewood Bacon, Cheddar, Fried Onions

# STROMBOLI

- Pepperoni & Cheese** 17-
- Spinach & Cheese** 17-
- Stogie Joe** 18-
  - Pepper Jack, Soppressata, Hot Capicola, Salami

# ENTREES

- Chicken Parmesan** 25-
  - With a Side of Linguine Marinara, Sauteed Spinach or Broccoli Rabe
- Herb Roasted Half Chicken** 22-
  - With Broccoli Rabe
- Grilled Salmon** 24-
  - Topped with Roasted Garlic Lemon Butter over Seasonal Veggies
- Baby Back Ribs** 22-
  - Served with Potato Wedges and Homemade Cole Slaw
- BBQ Shrimp Skewers (6)** 21-
  - Sauteed Escarole and BBQ Sauce

# SANDWICHES

- Housemade Roasted Pork** 14-
  - with Broccoli Rabe and Sharp Provolone
- Chicken Cutlet Parm** 14-
  - Tomato Sauce and Mild Provolone
- Ferrante's Hot or Sweet Italian Sausage** 14-
  - with Roasted Peppers & Onions
- Housemade Meatball** 14-
  - (Beef, Pork, Veal) on Ciabatta

## • Weekly Specials •

Available Tuesday, Wednesday, Thursday

- Fried Mozz** 13-
  - Crispy Fried Mozzarella with Pesto and Marinara
- Free Form Eggplant Parm** 21-
  - Thinly Sliced Eggplant, Baked with Parm and Mozzarella
- Cheese Steak Stromboli** 19-
  - Shaved Rib Eye Steak with American Cheese and Onions. Served with Spicy Pepper Relish

# VEGGIES

- Sauteed Broccoli Rabe** 9.5
- Sauteed Spinach** 5.5
- Escarole & Beans** 5.5
- Long Hots** 5.5
- Roasted Peppers** 5-

# COCKTAILS

All Cocktails 14.5

## OLD FASHIONED

Wild Turkey Bourbon Whiskey,  
Angostura Bitters, Sugar & Citrus

## COSMOPOLITAN

Stoli Orange, Triple Sec, Sour Mix,  
Cranberry and Orange Slices

## LEMONCELLO MARTINI

Three Olives Citrus Vodka,  
Lemoncello, Simple Syrup,  
Lemon, Club Soda

## SPICY MARGARITA

El Mayor Blanco Tequila,  
Cointreau, Lime Juice,  
Saint Lucifer, Sour Mix, OJ

## TEQUILA COSMO

Jose Cuervo Tequila, Triple  
Sec, Cranberry & Lime

## NEGRONI

Bombay Dry Gin, Sweet  
Vermouth & Campari

## BASIL MOJITO

Bacardi Superior Rum,  
Basil, Lime, Club Soda

## MOSCOW MULE

Deep Eddy Vodka,  
Ginger Beer, Lime

## BROOKLYN

Wild Turkey Rye Whiskey,  
Dry Vermouth, Averna Amaro,  
Luxardo Maraschino

## CLASSIC MARTINI

Bombay Dry Gin, Dry Vermouth,  
Orange Bitters

## BOURBON SUNSHINE

Larceny Small Batch Bourbon,  
Maple Syrup, Grand Marnier,  
Orange & Lemon

## ROB ROY

Dewars, Sweet Vermouth,  
Angostura Bitters & Lemon Peel

# WINE

## RED WINE

Pinot Noir	37- /11-
Cabernet	37- /11-
Malbec	37- /11-
Montepulciano	37- /11-
Chianti (House)	8.5

## WHITE WINE

Chardonnay	37- /11-
Pinot Grigio	37- /11-
Sauvignon Blanc	37- /11-
Wine Zinfandel	37- /11-
Pinot Grigio (House)	8.5
Prosecco	14.5

# BEER

## CATEGORY

## ABV %

## \$

Sierra Nevada - Sierra Nevada Brewing Co.	American Pale Ale	5.6%	6.5
Omission (Gluten-Free) - Widmer Bros. Brewing	American Pale Ale	5.8%	6.5
2XIPA - Southern Tier Brewing Co.	American Double/Imperial IPA	8.2%	7.5
Dirt Wolf - Victory Brewing Company	American Double/Imperial IPA	8.7%	7.5
Route 113 I.P.A. - Sly Fox Brewing Company	American IPA	7%	6.5
Two Hearted Ale - Bell's Brewery, Inc.	American IPA	7%	6.75
60 Minute IPA - Dogfish Head Brewery	American IPA	6%	6.5
Hop Devil - Victory Brewing	American IPA	6.7%	6.5
Lagunitas IPA - Lagunitas Brewing Company	American IPA	6.2%	6.5
Prima Pils - Victory Brewing Company	German Pilsener	5.3%	6.5
Hoegaarden White Ale - Brouwerij van Hoegaarden	Witbier	4.9%	6.5
Allagash White - Allagash Brewing Company	Witbier	5%	6.5
Old Chub - Oskar Blues Brewing Co.	Scotch Ale	8%	6.5
Mama's Little Yella Pils - Oskar Blues Grill & Brewery	Czech	5.3%	6.5
Troegenator Double Bock - Troegs Brewing Co.	Doppelbock	8.2%	6.75
Young's Double Chocolate Stout - Wells & Young's Ltd	Milk / Sweet Stout	5.2%	7.5
#9 - Magic Hat Brewing Company	Fruit / Vegetable Beer	5.1%	6.5
Dead Guy Ale - Rogue Ales	Maibock / Helles Bock	6.5%	6.5
Sofie - Goose Island Co.	Saison / Farmhouse Ale	6.5%	6.5
Sparkling Pear - Spire Mountain	Cider	5%	6.5
Pabst Blue Ribbon (PBR) - Pabst Brewing Company	American Adjunct Lager	4.74%	3

# EVERYDAY SPECIALS

Shot & Beer	6-	Bucket of Rocks (5)	13-
12oz Rolling Rock or PBR	3-		
<b>MARGARITAS</b>			
Lime	7.5	Strawberry	8.5
		Orange Mango	8.5

# STOGIE'S STUFF

T-Shirts	25-
Crab Gravy by the Quart	26-
House Made BBQ Sauce	7.95
House Made Salad Dressing	7.95

## ASK ABOUT OUR CATERING MENU

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