



JOEY'S



www.joeyspizzeriaokc.com

Specialty Cocktails

Pear Flower 11

Tito's Vodka, St. Germaine
Elderflower Liqueur, Lime Juice and
Pear Nectar, served shaken

*Made famous at the Cliff House in San Francisco.
This is a delightful cocktail for all.*

Joey's Moscow Mule 12

Tito's Vodka, Lime and Maine Root Ginger
Brew, on the rocks

*Moscow Mule was invented in 1941 at the Cock
and Bull Tavern on Sunset Boulevard in Los
Angeles. Popular among film stars of the 1940's.*

Angelo Azzurro 10

Bombay Sapphire Gin, Blue Curacao,
Triple Sec, and splash of Grand Marnier
on the rocks

*A variation of the Blue Lagoon, born in Italy in
the 1950s and 1960s. The cocktail, known
almost exclusively in Italy, has become famous
since the 1990s.*

Washington Apple 10

Sky Vodka, Crown Royal, Apple Pucker,
Cranberry Juice, served shaken

*This crisp apple and cranberry cocktail is
ridiculously easy to drink.*

Joey's Margarita 11

Hornitos Plata, Triple Sec, Fresh Lime Juice,
Salted on the rocks

*The first known publication of the margarita
recipe was in the December 1953 issue of
Esquire, with the recipe calling for an ounce of
tequila, a dash of triple sec and the juice of half
a lime or lemon. The recipe for a tequila-based
cocktail first appeared in the 1930 book My
New Cocktail Book by G.F. Steele.*



Specialty Cocktails

Old Fashioned

12

Jack Daniels Bourbon, Bitters, Water, Sugar, Cherry and Orange Slice, on the rocks

The first alleged creation of the “Old Fashioned” was from the 1880s at the Pendennis Club in Louisville, Kentucky, popularized by James E. Pepper who brought it to the Waldorf Astoria Bar.

Red Pepper Daisy

11

1800 Tequila, Red Bell Pepper, Agave Nectar, Lime Juice topped off with club soda, on the rocks

Created by John Lermayer at the Florida Room in Miami. It’s essentially a margarita with bell pepper and agave subbed in for the triple sec. However, it’s the most basic drink you can make with a red pepper, and it’s quite delicious.

Pimm’s Cup

9

Pimms Liqueur, Sprite, Lemon and Mint, on the rocks

Originally, the “Pimms #1 Cup”, it was first introduced in 1823 at an oyster bar in London near the bank of England.

Mojito Parisien

11

Bacardi Rum, St. Germaine, Lime, Fresh Mint topped off with Club Soda

This is a wonderful spin on the original. Elderflower liqueur blends perfectly with these ingredients in place of the sugar. Perfect for summer.

Cynar and Soda

9

Italian Artichoke Liqueur, Soda and Lemon

*A good **aperitif** is lively, bitter and refreshing; Cynar with soda ticks all of those boxes perfectly. It’s vibrantly flavored but quite low in alcohol, so two before dinner won’t derail your evening. We like it with a lemon wedge garnish squeezed in there.*



Beer & Wine

Domestic Beer - Bottle 5

Bud Light, Michelob Ultra, Coors Light, Miller Light

Import or Specialty Beer - Bottle 7

Peroni, Moretti, Bass, Blue Moon, Shiner Bock, Heineken,
Red Stripe, Corona, Franz Hefe Weis, Sierra Nevada,
Strongbow Hard Cider,
Duvel

Draft Beer 7

Stella Artois, Coop Native Amber

Sparkling Wine	<i>*By The Glass</i>	<i>Bottle</i>
Prosecco D.O.C. Brut 187ml	*11	
Saracco Moscato 375ml		22

House Red/White	*6	18
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White Wine

Relax Riesling	*10	34
Tangent Sauvignon Blanc	*11	38
Wines by Joe Chardonnay	*10	34

Red Wine

Angeline Cali Pinot Noir	*11	38
Charles Smith Velvet Devil Merlot		39
Bell'Agio Flask Chianti	*10	34
Masi Valpolicella Bonacosta		42
X-Winery Levit 8 Cabernet		39

World Spirits

Absolute Citron	Hornitos Plata	Knob Creek
Skyvodka	1800 Reposado	Makers Mark
Tito's	Patron Silver	Makers 46
Bacardi	Jim Beam	Highland Park
Sailor Jerry	Jack Daniels	Johnnie Walker Black
Malibu	Crown Royal	Glenlivet
Myer's Dark	TX Whiskey	Macallan 12yr
Tanqueray	Basil Hayden	
Bombay Sapphire Gin	Jameson Irish Whiskey	

Hot Drinks 3.75

Coffee	Organic Hot Tea	Hot Cocoa	Cappuccino
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