

## SUMMER 2024

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### SPIRIT FEATURES

**Blackberry Sangria** red blend, a dash of cinnamon, splash of sprite, topped with fresh fruit **5.95**

**Joel Gott 815 Cabernet Sauvignon** 2019, CA **8 | 28**

aromas of black cherries and blackberries with notes of clove and brown sugar. The wine opens with dark, concentrated fruit flavors, followed by velvety tannins on the mid-palate and notes of vanilla on the long, textured finish.

**Conundrum Red Blend** 2020, Fairfield, CA **8 | 26**

features dark red varietals including Zinfandel, Petite Sirah and Cabernet Sauvignon. It is serious yet lighthearted, complex and approachable. With lavish fruit flavors and baking chocolate, this wine has smooth tannins that provide a distinctive, soft character.

**Meiomi Pinot Noir** 2021, Santa Barbara County, CA **8 | 28**

brings structure and depth seldom seen in a Pinot Noir wine, thanks to its unique and meticulous aging process. Aged for six months in French oak barrels, this California red wine's juicy strawberry flavor and notes of dark berries and toasted mocha add complexity and depth on the palate.

### START

**Margarita Pizza** 12" cauliflower crust, fresh mozzarella, garlic, basil, fresh tomatoes and marinara **15.95**

**Zucchini Fries** buttermilk ranch **8.95**

**Stuffed Mushrooms** stuffed with our mild sausage, baked with provolone cheese and topped with a sherry wine sauce **8.5**

### MAIN

*All served with our house-made soup of the day, house or caesar salad  
& two seasonally inspired sides of your choice – vegetable medley | mushroom risotto | roasted potatoes  
Unless otherwise noted \**

**Salmon Picatta** sautéed, white wine, garlic, lemon, capers **17.95**

**Pork Chop** grilled medium, port wine mixed berry reduction **17.95**

**Filet** USDA prime, merlot reduction **26.95**

**Ribeye** USDA prime, merlot reduction **26.95**

**MANAGING PARTNER** MICHAEL TRGO  
**CULINARY MANAGER** MICHAEL CRUSCO  
**NEW PORT RICHEY**

JOEY'S