

Joliet cafe & Bar

@JOLIETPLAYA

NIGHT BITES

9:30 - CLOSE

BAKED MAC & CHEESE \$17

MEATBALLS \$16

JOLIET IS A EUROPEAN INSPIRED CAFE & BAR, FOCUSING ON FRESH INGREDIENTS AND CLASSIC DISHED.

20% SERVICE CHARGE IS ADDED TO ALL PARTIES 6 AND OVER

WHITE WINES

BONNETS BLANC \$15G/\$49B
FRANCE - MUSCADET
CRISP, FLORAL, & SOFT ON THE TONGUE

COQUELICOT \$16G/\$51B
CA - SAUVIGNON BLANC
MINERAL & LIGHT, LIME & PEACH

RED WINES

TWO KINGS PINOT \$16G/\$55B
CA - PINOT NOIR
FULL-BODY, CHERRY, SMOKE

NUCOT \$16G/\$55B
FRANCE - MALBEC
SILKY, LIGHT & SOFT FRUIT NOTES

DOMAINE DE L'R \$16G/\$55B
FRANCE - CABERNET FRANC
PEPPER, DARK FRUIT, ROUND

SPARKLING

POL CLEMENT BRUT \$13G/\$45B
FRANCE - FRUITY & CRISP

ORANGE

MEINKLANG \$15G/\$55B
AUSTRIA - FUNKY, PEACH, NATURAL

ROSE

LA FERME \$13G/\$42B
MOROCCO - FRUIT FORWARD, VANILLA, ROSE

Dinner

STARTERS

JUMBO PRAWNS \$19
DRESSED IN OLIVE OIL, SALT PARSLEY, WITH HOUSE COCKTAIL SAUCE

BAKED CRAB ARTICHOKE DIP \$16
CRAB MEAT, ARTICHOKE, CREAM CHEESE, SERVED WITH CROSTINIS

SMOKED TROUT DIP \$15
CHIVES, RED PEPPER, CREAM CHEESE, TROUT, SERVED WITH CROSTINIS

BRIE & HONEYCOMB \$13
MILKY BRIE, HONEYCOMB, SEASONAL FRUIT, SERVED WITH CROSTINIS

MEATBALLS \$16
BLEND OF PORK & BEEF, BREADCRUMBS, PARSLEY, CHEESE, BASIL

FOR THE TABLE

TRUFFLE MAC & CHEESE \$17
FIVE CHEESE BLEND, CREAM, BUTTER, BAKED, TOPPED WITH TRUFFLE OIL, & BREADCRUMBS

MEZZE BOARD \$24
HUMMUS, OLIVES, EGGPLANT, PERSIAN CUCUMBER, TOMATO, RICE DOLMADES, ARTICHOKE, SERVED WITH CROSTINIS

MARKET BOARD \$28
SELECTION OF MEATS & CHEESES, HONEY COMB, MUSTARD CORNICHONS, MARCONA ALMONDS, FRUIT, OLIVES, SERVED WITH CROSTINIS

SALADS

GARDEN SALAD \$15
MIXED GREENS, CHERRY TOMATO, ARTICHOKE, CUCUMBER, WALNUTS, PARMESAN, & ITALIAN DRESSING

BURRATA & TOMATO \$17
CHERRY TOMATO, MILKY BURRATA, OLIVE OIL, BASIL, SEA SALT, BALSAMIC GLAZE

BUTTER LETTUCE CAESAR \$17
BUTTER LETTUCE, HOUSE MADE CAESAR DRESSING, BREADCRUMBS, & GRATED PARMESAN,

ADD GRILLED CHICKEN BREAST + \$5 ADD GRILLED PRAWNS + \$9

MAINS

TUNA TARTAR \$18
TUNA, AVOCADO, CUCUMBER, TOSSED IN A SOY GINGER SAUCE, TOPPED WITH SESAME, SERVED WITH CROSTINIS

LOBSTER ROLL \$26
LOBSTER CLAW MEAT, NEW ENGLAND HOUSE MADE DRESSING, CHIVES, ON A BRIOCHE BUN, SERVED WITH TORRES CHIPS

PRESSED PASTRAMI SANDWICH \$18
GRILLED PASTRAMI, FRENCH BAGUETTE, DIJON AIOLI, HAVARTI CHEESE, SERVED WITH CORNICHONS & MUSTARD

RICOTTA CONFIT TOMATO LASAGNA \$21
RICOTTA CHEESE, FONTINA, TOMATO CONFIT, ONION, BASIL, PARMESAN, SERVED WITH SIDE SALAD & CROSTINIS

Joliet Cafe

Open Everyday

8am - 2pm

Come enjoy our craft coffee, breakfast, & lunch menu

Order on line

now offering delivery

Check us out on Uber eats for online ordering for pick up and delivery.

Breakfast, Lunch & Dinner

Help us Grow

Enjoy your time with us?

Write a review on Yelp & Google

Thank you for the support!

Stay Up on what we have going on

@jolietplaya

APPERATIVO HOUR

5PM - 6:30PM

SPICY MARGARITA \$10

G & T \$10

MEZCAL PALOMA \$10

APEROL SPRITZ \$12

WINE : (RED, ROSE, WHITE) \$10

PILSNER \$5

SMOKED TROUT DIP \$15

CHIVES, RED PEPPERS, CREAM CHEESE, TROUT, SERVED WITH CROSTINIS

BRIE & HONEYCOMB \$13

MILKY BRIE, HONEYCOMB, SEASONAL FRUIT, SERVED WITH CROSTINIS

TRUFFLE MAC & CHEESE \$17

FIVE CHEESE BLEND, CREAM, BUTTER, BAKED, TOPPED WITH TRUFFLE OIL, & BREADCRUMBS

JOLIET COCKTAILS

PLAYA SOUR \$19

GASAMIGOS BLANCO TEQUILA, APRICOT LIQUOR, PINEAPPLE JUICE, LIME, OVER ICE

J ESPRESSO MARTINI \$20

KETEL ONE VODKA, HOUSE ESPRESSO, AGAVE, BITTERS, CYNAR, SERVED UP

MIAMI CHILL \$18

DARK & LIGHT RUM, LIME, COCONUT CREAM, PINEAPPLE, CINNAMON, OVER ICE

PRICKLY PEAR MARGARITA \$16

TEQUILA, PRICKLY PEAR, AGAVE, LIME, OVER ICE

MEZCAL JUNGEL BIRD \$18

ILEGAL MEZCAL, PINEAPPLE, CYNAR, AGAVE, LIME, OVER ICE

ISLAND WHISKEY \$18

WHISKEY, PINEAPPLE, LIME, GRAPEFRUIT, VELVET FALERNUM, CINNAMON, LAPHROAIG SCOTCH, OVER ICE

GRAMERCY \$16

NOLET'S GIN, PASSION FRUIT, LEMON, ELDERFLOWER, SERVED UP

CLOVER CLUB \$20

NOLET'S GIN, LEMON, EGG WHITE, CHERRY JUICE, SERVED UP

BLUE HAWAIIAN \$24

DARK & WHITE PLANTATION RUM, BLUE CURACAO, PINEAPPLE, COCONUT CREAM, LEMON, OVER CRUSHED ICE

GINGER 7 \$16

NOLET'S GIN, GINGER SYRUP, LILLET, TOPPED WITH SPARKLING WINE, SERVED UP

WHISTLE PIG RYE OLD FASHIONED \$24

WHISTLE PIG RYE, CHERRY, ORANGE PEEL, OVER A CUBE

JOLIET VESPER MARTINI \$24

GRAY WHALE GIN, KETEL ONE VODKA, LILLET, SERVED UP WITH A TWIST

SUNSET KID \$18

NOSOTROS REPO TEQUILA, LIME, CYNAR, CHILE LIQUEUR, PASSIONFRUIT, CINNAMON

DRAFT BEER

ALLAGASH WHITE BLOND \$8

BOOMTOWN PLAE ALE \$8

ALMANAC LOVE HAZY IPA \$9

SCRIMSHAW PILSNER \$8

BOTTLED BEER

CHIMAY TRIPLE WHITE \$10

MENABREA PILSNER \$7

DRINKS

GINGER BEER \$5

SPARKLING WATER \$3:50

\$12 MENU

G & T, WHISKEY OR VODKA MULE, WELL

JOLIET COCKTAIL BAR HAS A LARGE SELECTION OF SPIRITS, ASK YOUR BARTENDER FOR RECOMMENDATIONS