2006

Joe's Farm Grill
20 YEARS
GILBERT ARIZONA

2026

TO SHARE (SERVES 2-4)

Onion Rings
Hand-breaded in rosemary-dill Panko – 3.99

Garlic Fries
Tossed in olive oil, Pecorino Romano, fresh garlic and herbs – 3.99

French Fries
Crispy, tender, plenty to share – 2.99

Sweet Potato Fries
Pineapple-serrano dipping sauce – 3.99

FARM FAVORITES

Jumbo Fried Shrimp + Two Sides
Half-pound tiger shrimp, hand-breaded, w/homemade cocktail sauce – 14.99

Ahi Tuna Sandwich + One Side
Grilled RARE, spicy wasabi mayo, asian slaw – 11.99

**** Portobello Mushroom Sandwich + One Side**
Marinated, grilled, topped with arugula and Green Goddess dressing, – 8.99

Grilled Salmon Platter + Two Sides
Homemade tartar sauce, grilled asparagus garnish – 14.99

*** Sonoran Dog + One Side**
Jalapeño stuffed, bacon wrapped fried hot dog w/farm beans, cotija cheese, pico de gallo, mustard, cilantro and sour cream mayo – 7.99

Grilled Cheese Sandwich + One Side
Cheddar and fontina on Wondrous White – 4.99

**** Grilled Peanut Butter + Banana Split + One Side**
Peanut butter, chocolate chips, pineapple, fresh strawberries and bananas on grilled sourdough – 5.99

FROM THE SMOKER

Cooked "low and slow" over select hardwoods, with farm-made rubs and marinades, our meat is served fall-off-the-bone tender and slathered in our famous Joe's Real BBQ sauce.

Baby Back Ribs + Two Sides
Full slab of tender pork loin - smoked, finished on grill, served "wet" - 19.99

BBQ Pork Plate + Two Sides
Half pound of slow smoked, melt-in-your-mouth pork slathered in our famous sauce - 10.99

BBQ Sampler + Two Sides
Pulled pork, 3 ribs, two sauce-dipped chicken tenders - 14.99

BBQ Pork Sandwich + One Side
1/4 pound, lots of sauce, on grilled buttered bun - 7.99

BURGERS

Local, natural, fresh ground chuck, on buttered grilled bun with farm-fresh produce, your choice of side. Available cheeses: American, Tillamook cheddar, swiss, fontina, Gouda, & pepperjack.

Farm Burger
1/3 lb., choice of cheese, grilled onions on request – 7.99

Fontina Burger
1/3 lb., Roasted red pepper, grilled mushrooms, arugula, farm-made pecan pesto and fontina – 8.99

BBQ Bacon Blue Burger (4B)
1/3 lb., thick cut bacon, blue cheese, hand-breaded onion ring, Joe's Real BBQ sauce – 8.99

***** Gouda Garlic Bacon Burger**
Half-pound thick burger, bacon, roasted garlic, dutch gouda, beefsteak tomato, grilled red onion, caesar dressing, BBQ sauce – 9.99

CHICKEN

All-natural, hormones and antibiotic free. Marinated, and grilled to order. Served with farm-fresh produce on buttered grilled bun. Your choice of side.

Farm Chicken
Choice of cheese (see BURGERS), grilled onions on request – 7.99
Add bacon, avocado, mushrooms, or fried egg +2/ea

***** BBQ Bacon Blue Bird**
Applewood smoked bacon, blue cheese, onion ring, JRB sauce – 8.99

Pesto Chicken Sandwich
Fontina, roasted red pepper, mushrooms, pecan pesto. Your choice of side – 8.99

Fried Chicken Tender Basket
Hand-breaded tenders (3), with your choice of side - 5.99

SIDES

No Charge

French Fries
Cole Slaw
Asian Slaw
Side Salad
Caesar Salad
Fresh Beet Salad
Vegetable of the Day
Fresh Fruit Cup
Farm Beans (pinto)

Additional

8pc Onion Rings +4
Sweet Potato Fries +3.5
Garlic Fries +3.5

2026

* On current menu, not offered in 2006. ** Not offered on current menu.

SALADS

Dressings: ***Spicy Thai Vinaigrette, Chunky Blue Cheese, Balsamic Vinaigrette, Green Goddess, Buttermilk Ranch, Citrus Vinaigrette.***

Chicken Farm Salad
Fresh greens and vegetables
(grown here seasonally at Agritopia Farm)
topped with 6oz grilled chicken breast – 6.99
Salad, NO chicken – 3.99

Chicken Caesar Salad
Romaine, pecorino romano, fresh mozzarella, tossed in classic caesar
w/6oz chicken breast, garlic sauce – 6.99
Salad, NO chicken – 3.99

Thai Chicken Salad
Greens and napa cabbage, vegetables, crispy rice noodles,
peanuts tossed in spicy thai vinaigrette, grilled chicken breast – 6.99

BBQ Chicken Salad
Greens, roasted corn, poblano peppers, tomatoes,
tossed in ranch, w/6oz BBQ chicken breast, fried tortilla strips – 6.99

Substitute Grilled Salmon or Ahi Tuna for Chicken. Ask $

KIDS MENU

All Kids Meals come with choice of fountain drink, milk, or juice. Ages 12 and under

Kids Grilled Cheese
American cheese on grilled Wonderous White (half-portion).
Small side of fries, kid's size drink - 4.99

Kids Chicken Tenders
Two hand breaded, natural chicken breast tenders.
Small side of fries, kid's size drink - 4.99

Kids Corn Dog Bites + One side
Mini turkey corn dogs
Small side of fries, kid's size drink - 4.99

DRINKS

Fresh Squeezed Lemonade 32oz
Regular, fresh strawberry or blackberry – 2.99

Fountain 24oz (w/refills)
Coke, Diet Coke, Dr. Pepper, Coke Zero, Sprite, Gatorade Fruit Punch,
Fresca, Hires Root Beer, and Mt. Dew – 1.89

Iced Tea
unsweetened – 1.89

Bottled Beverages – mkt

MILKSHAKES

Premium ice cream, fresh fruits, homemade sauces, fresh whipped cream, and an all-natural cherry on top – 3.99

Dark Chocolate
Fresh Strawberry
Real Vanilla Bean

ADD MALT! no charge

CHEESECAKE

Rich, creamy New York-style in traditional graham cracker crust

We Make Our Own!

Plain
Hershey's kisses, fresh whipped cream – 3.99

Fresh Strawberry
Fresh strawberry puree, cut berries, fresh whipped cream – 4.99

Chocolate Caramel Turtle
Ladled w/homemade dark chocolate & buttery caramel sauces,
toasted pecans, fresh whipped cream – 4.99

Visit Our Sister Restaurants

Joe's Real B.B.Q

301 N Gilbert Rd, Gilbert AZ
480.503.3805 • joesrealbbq.com

LIBERTY MARKET

230 N Gilbert Rd, Gilbert, AZ
480.892.1900 • libertymarket.com

OUR STORY

The Building

Joe's Farm Grill used to be the Johnston family residence. Built in 1966, Jim and Virginia Johnston hired D. D. Castleberry to design and build a ranch-style, slump block home for their young family. Sons Joe, Steve, and Paul were excited to move to "the country". In the planning of Agritopia, we always envisioned a restaurant coupled to the urban farm as a focal point for the project. This vision guided our redevelopment of the Johnston home into Joe's Farm Grill.

The Farm

Agritopia Farm contains approximately 12 acres dedicated to permanent urban organic farming. Farming began on the land in 1927 when barren desert was cleared and the availability of irrigation water made agriculture possible. Initially, alfalfa hay was the principal crop; Gilbert was known as the hay capital of the world.

@joesfarmgrill ***facebook.com/joesfarmgrill***
@joesfarmgrill ***www. joesfarmgrill.com***

yelp

Red dot menu items have been featured on Food Network's "Diners, Drive-ins and Dives," or Triple D Nation with Guy Fieri

food network

* Consuming raw or undercooked eggs, meat or seafood may increase the likelihood of contracting food-borne illness
** Peanuts, peanut butter & tree nuts are used extensively in the restaurant