



# SAN JOSE'S NEW ORLEANS JOINT

† PO-BOYS, SALADS, BEER & WINE, PRIVATE PARTIES & CATERING †

† Poor House Favorites    **G** Gluten Free    **V** Vegan

## STARTERS

- † **BLACKENED CHICKEN WINGS – \$12**  
**G** Served with celery and carrot sticks and blue cheese dressing
- GV FRENCH FRIES – \$5 SM / \$7 LG**  
Fresh-cut potatoes lightly seasoned    **ADD:** Cajun spices \$1
- CAJUN POPCORN – \$12** Tender shrimp corn meal coated with herbs and spices and fried. served with homemade creole remoulade
- † **SAUSAGE BREAD – \$12** Crusty french bread stuffed with cheese and italian sausage, served with creole mustard
- CORN BREAD – \$4** Homemade and served with butter
- SIDES:** **G** Creole Slaw \$5 / **G** Cajun Potato Salad \$5  
**G** Red Beans and Rice \$6 / Jambalaya Cup \$8  
**V** Zapps Chips \$3 / Fried Oyster \$4 EACH

## LUNCH SPECIAL — \$10

Available Monday – Friday 11 am to 4 pm

**HALF PO BOY AND GARDEN SALAD OR CUP O' GUMBO**

## “AUTHENTIC” NEW ORLEANS HOT PO BOYS

**ALLDRESSED:** Shredded cabbage, tomato, pickles, mayo, creole mustard on a new orleans style french roll

- G** All Po Boys can be served over white rice or salad
- † **THE POOR HOUSE – \$14**  
Ham, roast beef, beef drippin's and topped with *au jus*, dressed
- † **THE DRIPPIN'S – \$12** Shredded roast beef drenched in *au jus*, dressed without mayo
- † **COCHON DE LAIT – \$12** Slow roasted pork, dressed
- † **BBQ CHICKEN – \$12** Shredded chicken in a “spicy” and tangy New Orleans sauce, dressed without mayo and creole mustard
- ROAST BEEF OR BAKED HAM OR TURKEY – \$10**

## SEAFOOD PO BOYS

**DRESSED:** Shredded cabbage and pickles, served on a New Orleans style french roll

- † **BBQ SHRIMP – \$14** Sauteed shrimp in a “spicy” and tangy New Orleans BBQ sauce
- FRIED CATFISH – \$12** served with homemade tartar sauce
- FRIED SHRIMP – \$14** served with homemade remoulade sauce
- FRIED OYSTER – \$12** served with homemade tartar sauce

## MUFFALETTA SANDWICHES

**SERVED COLD OR HOT**  
**A NEW ORLEANS SPECIALTY SERVED ON**  
**ITALIAN 9" ROUND BREAD**

- † **CLASSIC MUFFALETTA – HALF \$14/WHOLE \$24**  
Salami, ham, mortadella, provolone and olive salad mix
- V\* VEGETARIAN MUFFALETTA – HALF \$12/WHOLE \$20**  
Provolone cheese and olive salad    \* without cheese

## FROM THE CHARBROILER — \$10

**SERVED WITH CAJUN POTATO SALAD, CREOLE SLAW OR FRENCH FRIES –** Burgers dressed with lettuce, onion, tomato, mayo and yellow mustard. Chicken dressed with mayo, lettuce and tomato

- BURGER – 1/4 lb.** angus chuck burger
- TURKEY BURGER**
- V\* BOCA BURGER –** Tofu patty    \* without mayo
- GRILLED CHICKEN –** served without mustard
- ANDOUILLE SAUSAGE –** dressed with creole slaw
- ADD:** Cheese \$1 (jack, swiss, cheddar, provolone) / Crumbled Blue Cheese \$1.50 / Bacon \$1.50 / Mushrooms \$1 / Cajun Spice \$1

**NEW ORLEANS**  
**SUNDAY**  
**BRUNCH**

**SERVED 10AM TO 2 PM**

## PHB SPECIALTIES

- NEW ORLEANS COMBO – \$16**  
Sample of gumbo, jambalaya and red beans and rice, served with corn bread
- G JAMBALAYA – \$15**  
Classic New Orleans rice dish with smoked sausage and chicken simmered in tomato-based creole sauce
- † **CRAWFISH PASTA – \$12 HALF / \$18 LG**  
Crawfish tail meat sauteed in a creole cream, served over fussilli pasta. Served with toasted bread
- † **BLACKENED CHICKEN & TASSO PASTA – \$12 HALF / \$18 LG**  
Blackened chicken and tasso (cured spicy ham) in a cream sauce over fussilli pasta. Served with toasted bread
- † **BBQ SHRIMP PLATTER – \$18**  
Easy-peel sauteed shrimp in a “spicy” and tangy New Orleans BBQ sauce, served with dippin' bread
- FRIED SEAFOOD PLATTER – \$18**  
Shrimp, oysters and catfish. Served with choice of two sides: creole slaw, cajun potato salad, or french fries
- G\* RED BEANS & RICE – \$14**  
Simmered with ham hock, served with corn bread with andouille sausage  
\* without corn bread

## SOUPS & SALADS

**SALAD DRESSINGS:** Balsamic Vinaigrette, Blue Cheese, Ranch, Caesar and Thousand Island

- G** All Salads without croutons
- SHRIMP GUMBO OR CHICKEN & SAUSAGE GUMBO – \$7 CUP / \$10 BOWL, SERVED WITH DIPPIN' BREAD**  
Savory “New Orleans soup” made daily and topped with rice
- V\* GARDEN SALAD – \$7 SM / \$10 LG**  
Mixed greens, garden vegetables and homemade croutons with your choice of dressing    \* with balsamic vinaigrette
- V\* POOR HOUSE SALAD – \$10 HALF / \$14 LG**  
Mixed greens, chopped apples, candied pecans and crumbled blue cheese with homemade balsamic vinaigrette    \* without blue cheese
- CAJUN POPCORN SALAD – \$15**  
Popcorn shrimp served on mixed greens with homemade remoulade sauce
- CAESAR SALAD – \$8 SM / \$12 LG**  
Chopped romaine lettuce, shaved parmesan, homemade croutons with caesar dressing
- ADD MEAT: \$6** Chicken Breast / BBQ Chicken / Beef Drrippin's / Pork Cochon de Lait
- ADD SEAFOOD: \$7** BBQ Shrimp / Fried Shrimp / Cold Shrimp / Fried Catfish

## SWEETS

- BREAD PUDDING – \$8**  
With New Orleans praline sauce “big enough to share”
- V SWEET POTATO FRENCH FRIES – \$7**  
Sprinkled with cinnamon sugar
- BEIGNETS – \$7**  
3 freshly-made donuts, served warm, sprinkled with powdered sugar

## KID'S MENU — \$8

**CHOICE: GRILLED CHEESE, CHICKEN TENDERS OR CORN DOG –** Served with french fries and a drink

## BEVERAGES

**SODA, BOTTLED WATER, ICED TEA OR CHICORY COFFEE** REGULAR OR DECAFFEINATED



*Let the Good Times Roll!*

**WINE † BEERS † FULL BAR † CATERING**

**91 S. AUTUMN STREET, DOWNTOWN SAN JOSE**  
**408-292-BLUES (5837) WWW.POORHOUSEBISTRO.COM**

**f** **i** **†** ALL PRICES EXCLUDE TAX AND ARE SUBJECT TO CHANGE.  
WE ACCEPT AMERICAN EXPRESS, VISA & MASTERCARD.

**DOORDASH GRUBHUB Uber Eats**