

BRICK CITY

Southern Kitchen

10 S MAGNOLIA AVENUE OCALA, FL 34471 & WHISKEY BAR



PHONE 352-512-9458 FAX 352-512-9511

APPETIZERS

MOJO'S FAMOUS ONION RINGS 11

Double breaded, served with buttermilk ranch

FRIED PICKLES 10

Breaded chips served with comeback sauce

PIT-SMOKED CHICKEN WINGS 13

Smoked then flash fried, served with celery and bleu cheese

DISCO FRIES 11

Hand-cut fries topped with jack & cheddar cheese and brisket debris gravy

BOOM BOOM SHRIMP 13

Fried shrimp tossed in chipotle ranch

KANSAS CITY BURNT ENDS 15

Crusty outer edges of beef brisket

SMOKED CHICKEN NACHOS 13

Pulled chicken, jalapeños, smoked tomatoes, Mojo BBQ sauce, jack & cheddar cheese

PULLED PORK QUESADILLA 13

Pulled pork, Mojo BBQ sauce, jack & cheddar cheese

SOUPS & SALADS

BRUNSWICK STEW

Cup 7 Bowl 10

Traditional stew of chicken, pork, tomatoes, onions, potatoes, lima beans and corn

HOUSE SALAD 10

Spring mix, jack & cheddar cheese, tomatoes, cukes, croutons

MOJO Q SALAD 17

Any combination of pulled pork, beef brisket, turkey breast, or pulled chicken served on a bed of romaine, jack & cheddar cheese, tomatoes, cukes and croutons

GRILLED SALMON SALAD* 20

Grilled salmon on a large house salad

-BBQ-

Served with two homemade sides and Texas toast

PULLED PORK SHOULDER 17

NORTH CAROLINA PORK 17

BEEF BRISKET 20

SMOKED TURKEY BREAST 18

ST. LOUIS SPARERIBS 20

PIT-SMOKED CHICKEN 18

TEXAS HOT LINKS 16

TWO-MEAT COMBO 20

THREE-MEAT COMBO 23

THE WHOLE HAWG 46

Pork, beef, turkey, chicken, ribs, sausage with four sides

SOUTHERN PLATTERS

Served with two homemade sides and jalapeño cornbread

DELTA CATFISH PLATTER 19

Louisiana catfish served fried or blackened

BUTTERMILK FRIED CHICKEN 18.5

A boneless breast fried then topped with cream gravy

GRILLED SALMON* 20

Fresh farm-raised fillet of salmon

SHRIMP & GRITS 19

Shrimp sauteéd with chopped bacon, smoked tomatoes, mushrooms and caramelized onions over garlic cheddar grits. Served with one side

MOJO SMOKEHOUSE CHICKEN 19

Grilled breast, topped with Mojo BBQ Sauce, sauteéd onions, smoked bacon, jack & cheddar cheeses

JUMBO BBQ SANDWICHES

Served on a toasted bun with one side

PULLED PORK	13.5
NORTH CAROLINA PORK	13.5
CHOPPED BRISKET	15
SMOKED TURKEY	14.5
PHILLED CHICKEN	145

SPECIALTY SANDWICHES

Served with one homemade side

BBQ BACON BURGER* 15

Topped with bacon, Mojo BBQ sauce, jack & cheddar cheeses

SLOPPY MOJO 14

Chopped beef and pork tossed in a spicy Chipotle BBQ sauce

MOJO CLUB 15

Pulled pork, smoked turkey, bacon, lettuce, tomato, American cheese, pickle

BBQ REUBEN 15

Sliced brisket, crispy slaw, jack cheese, 1000 Island

"THE SMITTY" 15

Beef brisket, smoked sausage, cheddar, mustard sauce, onion, pickle

NASHVILLE HOT CHICKEN 14.5

Crispy fried breast basted in a fiery blend of spices, topped with crispy slaw and pickles

BLACKENED CATFISH 15

Farm-raised catfish fillet with lettuce, tomato, onion, pickle

BEVERAGES

PEPSI

DIET PEPSI

DIET DR. PEPPER

MOUNTAIN DEW

SIERRA MIST

MUG ROOTBEER

CHEERWINE

CHEERWINE ZERO LEMONADE

SWEET TEA

UNSWEET TEA

TOPO CHICO

BOTTLED WATER

RED BULL

DESSERTS

HOMEMADE BANANA PUDDING 8

HOMEMADE SIDES

MOJO VEGGIE PLATTER 16 Your choice of four homemade sides COLLARD GREENS
CREAMY COLE SLAW
GARLIC CHEDDAR
GRITS
MASHED POTATOES

MAC & CHEESE
SMOKED YELLOW
CORN
SWEET POTATO MASH
GREEN BEANS

BBQ PIT BEANS
BLACKEYED PEAS
HAND-CUT FRIES
SIDE SALAD

*indicates \$3 up charge

*BRUNSWICK STEW

*ONION RINGS

*DISCO FRIES

BRICK CITY

Southern Kitchen

G WHISKEY BAR

Daily Happy Hour

MONDAY-FRIDAY

3:00-6:00

✓

\$1 OFF

On Tap / Cans & Bottles / Glasses of Wine

\$2 OFF

Cocktails & Well Liquors

WELL LIQUOR

Wheatley Vodka
Bacardi Silver Rum
New Amsterdam Gin
Corazon Tequila
Four Roses Bourbon
Michter's Rye

- WINES

ROSÉ, Mas Fi Cava	9	28
PROSECCO, Santa Marina	9	31
PINOT GRIGIO, Riff	8	28
SAUVIGNON BLANC, Oyster Bay	9	31
CHARDONNAY, Canyon Road	7	20
CHARDONNAY, Clos du Bois	9	31
PINOT NOIR, Rickshaw	9	31
CABERNET SAUVIGNON, Canyon Road	7	20
CARERNET SAUVIGNON LLohn	10	25

COCKTAILS

DRUNKEN CUCUMBER 13

benchmark bourbon, cucumber, lemon, ginger *try with crop organic cucumber vodka*

STACI'S HUCKLEBERRY MOJITO 12

44 north huckleberry vodka, lemon, mint, soda

KENTUCKY MULE 12

old forester 100, lime, ginger, ginger beer

LOW COUNTRY SANGRIA 13

red or white wine, captain morgan spiced rum, raspberry, strawberry, orange, lime

BLACK PEARL 12

sailor jerry spiced rum, elderflower liqueur, blackberry, lemon, ginger

MARGARITA 12

Corazon, cointreau, lime, agave nectar, salt

OLD-FASHIONED 13

wild turkey 101 bourbon whiskey, turbinado, angostura

ODD COUPLE 13

elijah craig small batch, hendrick's gin, orange, cherry, rhubarb

FLYING PEACH 13

larceny bourbon,
peach liqueur, jalapeño syrup,
lemon, mint

PAINKILLER 13

pusser's british navy and smith & cross navy strength rums, pineapple, coconut, orange, nutmeg

BEERS

ON TAP

BUD LIGHT 5 4.3% ABV

MICHELOB ULTRA 5.5 4.2% ABV

> COORS LIGHT 5 4.2% ABV

SWAMP HEAD WILD NIGHT HONEY CREAM ALE 7

5.0% ABV, Gainesville

CIGAR CITY JAI ALAI IPA 7
7.5% ABV, Tampa

FUNKY BUDDHA
FLORIDIAN HEFEWEIZEN 7
5.2% ABV, Oakland Park

FIRST MAGNITUDE DRIFT ENGLISH MILD 7 4.9% ABV, Gainesville

YUENGLING LAGER 5
4.4% ABV

SAMUEL ADAMS SEASONAL

ASK ABOUT OUR SEASONAL ROTATING BREWS

CANS & BOTTLES

ANGRY ORCHARD
CIDER 5

BLUE MOON 5.5

BUDWEISER 4

BUD LIGHT 4.5

CLAUSTHALER N/A 5

COORS LIGHT 4.5

CORONA EXTRA 5.5

GUINNESS STOUT 7

HEINEKEN 5

MICHELOB ULTRA 4.5

MILLER LITE 4

PABST BLUE RIBBON 3

STELLA ARTOIS 5.5

WHITE CLAW 5.5

◆ OTHER MOJO LOCATIONS <



MOJO KITCHEN

RED DIT + RIVES BOX

MOJO SMOKE NOUSE BEA. & BLACK

MOJO_{no.}4



HOGTOWN
BAR-B-DUE

FEDERAL Swine & Spirits

LAKELAND

JACKSONVILLE

JAX BEACH

FLEMING ISLAND

AVONDALE

ST. AUGUSTINE

GAINESVILLE

PLEASE DRINK RESPONSIBLY BRICKCITYBBQ.COM

ART INQUIRIES: NICKLOSART.COM