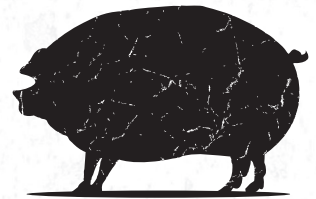




12 SE 2ND AVENUE
GAINESVILLE, FL 32601

MOJO HOGTOWN BAR·B·QUE



PHONE: 352-727-7871
FAX: 352-727-7872

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

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 sautéed 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, sautéed 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

PULLED CHICKEN 14.5

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

CHEERWINE ZERO

DIET PEPSI

LEMONADE

DR. PEPPER

SWEET TEA

MOUNTAIN DEW

UNSWEET TEA

SIERRA MIST

TOPO CHICO

MUG ROOTBEER

BOTTLED WATER

CHEERWINE

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
W/GRAVY

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of foodborne illness.

MOJO
HOGTOWN
BAR·B·QUE
SMOKED MEATS • 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

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
CABERNET SAUVIGNON, J.Lohr	10	35

COCKTAILS

MARGARITA 12
Corazon, cointreau, lime,
agave nector, salt

DRUNKEN CUCUMBER 12
benchmark bourbon, cucumber, lemon,
ginger *try with crop organic cucumber
vodka*

STACI'S HUCKLEBERRY MOJITO 12
44 north huckleberry vodka,
lemon, mint, soda

BLACK PEARL 12
sailor jerry spiced rum, elderflower liqueur,
blackberry, lemon, ginger

OLD-FASHIONED 13
wild turkey 101 bourbon whiskey,
turbinado, angostura

ODD COUPLE 13
elijah craig small batch,
hendrick's gin, orange, cherry, rhubarb

KENTUCKY MULE 12
old forester 100, lime, ginger, ginger beer

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

LOW COUNTRY SANGRIA 13
red or white wine, captain morgan
spiced rum, raspberry, strawberry,
orange, lime

BEERS

ON TAP

BUD LIGHT 5
4.3% ABV

MICHELOB ULTRA 5.5
4.2% ABV

BLUE MOON BELGIAN WHITE 7
5.4% ABV

KONA BIG WAVE 5.5
4.4% ABV

**FIRST MAGNITUDE
72 PALE ALE 7**
5.6% ABV, Gainesville

SWAMP HEAD BIG NOSE IPA 7.5
7.3% ABV, Gainesville

NEW BELGIUM MIMOSA SOUR 6
6% ABV

BOLD CITY DUKE'S BROWN ALE 6.5
6.0% ABV, Riverside

**FUNKY BUDDAH FLORIDIAN
HEFEWEIZEN 7**
5.2% ABV, Oakland Park

CIGAR CITY JAI ALAI IPA 7
7.5% ABV, Tampa

**FIRST MAGNITUDE
DRIFT ENGLISH MILD 7**
4.9% ABV, Gainesville

OYSTER CITY MANGROVE 6
8.2% ABV, Apalachicola

**SWAMP HEAD STUMP
KNOCKER 7.5**
5.5% ABV, Gainesville

YUENGLING LAGER 5
4.4% ABV

**SAMUEL ADAMS
SEASONAL**

**ASK ABOUT OUR
SEASONAL ROTATING BREWS**

**CANS &
BOTTLES**

BUD LIGHT 4.5

BUDWEISER 4

**CIGAR CITY
HARD CIDER 5.5**

COORS LIGHT 4.5

CORONA EXTRA 5.5

MICHELOB ULTRA 4.5

MILLER LITE 4

O'DOULS N/A 4

STELLA ARTOIS 5.5

HIGH NOON 6

WHITE CLAW 5.5

OTHER MOJO LOCATIONS

MOJO
BAR-B-QUE
"A Southern Blues Kitchen"
JACKSONVILLE

Mojo Kitchen
BBQ Pit • Blues Bar
JAX BEACH

mojo smoke
house
BBQ & Blues
FLEMING ISLAND

MOJO no. 4
URBAN BBQ • WHISKEY BAR
AVONDALE

MOJO BBQ
OLD CITY
ST. AUGUSTINE

BRICK CITY
Southern Kitchen
& WHISKEY BAR
OCALA

MOJO
FEDERAL
Swine & Spirits
LAKELAND

PLEASE DRINK
RESPONSIBLY

MOJOBBQ.COM

ART INQUIRIES:
NICKLOSART.COM