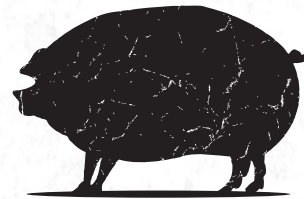




1500 BEACH BLVD
JACKSONVILLE BEACH, FL 32250

Mojo Kitchen

BBQ Pit ★ Blues Bar



PHONE: 904-247-6636
FAX: 904-247-3983

APPETIZERS

MOJO'S FAMOUS ONION RINGS 12
Double breaded,
served with buttermilk ranch

FRIED PICKLES 11
Breaded chips served with comeback sauce

PIT-SMOKED CHICKEN WINGS 15
Smoked then flash fried,
served with celery and bleu cheese

BOOM BOOM SHRIMP 14
Fried shrimp tossed in chipotle ranch

KANSAS CITY BURNT ENDS 16
Crusty outer edges of beef brisket

SMOKED CHICKEN NACHOS 14
Pulled chicken, jalapeños, smoked tomatoes,
Mojo BBQ sauce, jack & cheddar cheese

PULLED PORK QUESADILLA 14
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 11
Spring mix, jack & cheddar cheese,
tomatoes, cukes, croutons

MOJO Q SALAD 18
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* 21
Grilled salmon on a large house salad

BBQ

Served with two homemade sides
and Texas toast

PULLED PORK SHOULDER 18

NORTH CAROLINA PORK 18

BEEF BRISKET 22

SMOKED TURKEY BREAST 19

ST. LOUIS SPARERIBS 22

PIT-SMOKED CHICKEN 19

TEXAS HOT LINKS 17

TWO-MEAT COMBO 22

THREE-MEAT COMBO 25

THE WHOLE HAWG 48
Pork, beef, turkey, chicken, ribs,
sausage with four sides

SOUTHERN PLATTERS

Served with two homemade sides and jalapeño cornbread

DELTA CATFISH PLATTER 20
Louisiana catfish served fried or blackened

BUTTERMILK FRIED CHICKEN 19.5
A boneless breast fried
then topped with cream gravy

GRILLED SALMON* 21
Fresh farm-raised fillet of salmon

SHRIMP & GRITS 20
Shrimp sautéed with chopped bacon, smoked
tomatoes, mushrooms and caramelized onions over
garlic cheddar grits. Served with one side

MOJO SMOKEHOUSE CHICKEN 20
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 15
NORTH CAROLINA PORK 15
CHOPPED BRISKET 16
SMOKED TURKEY 15.5
PULLED CHICKEN 15.5

SPECIALTY SANDWICHES

Served with one homemade side

BBQ BACON BURGER* 16
Topped with bacon, Mojo BBQ sauce,
jack & cheddar cheeses

SLOPPY MOJO 15
Chopped beef and pork tossed in a
spicy Chipotle BBQ sauce

MOJO CLUB 16
Pulled pork, smoked turkey, bacon, lettuce,
tomato, American cheese, pickle, Mojo Sauce

BBQ REUBEN 16
Sliced brisket, crispy slaw,
jack cheese, 1000 Island

"THE SMITTY" 16
Beef brisket, smoked sausage, cheddar,
mustard sauce, onion, pickle

NASHVILLE HOT CHICKEN 15.5
Crispy fried breast basted in a fiery blend of
spices, topped with crispy slaw and pickles

BLACKENED CATFISH 15.5
Farm-raised catfish fillet with lettuce,
tomato, onion, pickle

BEVERAGES

PEPSI	CHEERWINE ZERO
DIET PEPSI	LEMONADE
PEPSI ZERO	SWEET TEA
DR. PEPPER	UNSWEET TEA
MOUNTAIN DEW	TOPO CHICO
STARRY	BOTTLED WATER
CHEERWINE	RED BULL

DESSERTS

**HOMEMADE
BANANA PUDDING 8**

HOMEMADE SIDES

MOJO VEGGIE PLATTER 17
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 -contains nuts-
GREEN BEANS

BBQ PIT BEANS
BLACKEYED PEAS
HAND-CUT FRIES
SIDE SALAD

*indicates \$3 up charge
*BRUNSWICK STEW
*ONION RINGS

MOJO KITCHEN

BBQ Pit ★ Blues Bar

WELL LIQUOR

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

MOJO BARREL PICKS

Neat Pour \$10
choose one whiskey to enjoy by the glass

Pick Four \$15
a chance to build your own flight

Daily Happy Hour

MONDAY-FRIDAY

3:00-6:00

\$1 OFF
On Tap / Cans & Bottles / Glasses of wine

\$2 OFF
Cocktails & Well Liquors

MOJO COCKTAILS

BLACK PEARL 13
captain morgan spiced rum, elderflower liqueur, blackberry, lemon, ginger

DRUNKEN CUCUMBER 13
old forester bourbon 86, cucumber, lemon, ginger

try with crop organic cucumber vodka

LOW COUNTRY SANGRIA 14
raspberry, strawberry, orange, lime, lemon-lime soda

red: cabernet, high west bourbon

white: chardonnay, captain morgan spiced rum

PAINKILLER 14
pusser's british navy and smith & cross navy strength rums, pineapple, coconut, orange, nutmeg

STACI'S HUCKLEBERRY MOJITO 13
44 north huckleberry vodka, lemon, mint, soda

KENTUCKY MULE 13
wild turkey 101, lime, ginger, ginger beer

ODD COUPLE 14
elijah craig small batch, tinkerman's gin, orange, cherry, rhubarb

CLASSIC COCKTAILS

PAPER PLANE 12
michter's US*1 bourbon, aperol, amaro nonino, lemon

BOULEVARDIER 13
four roses small batch, sweet vermouth, campari

ESPRESSO MARTINI 12
wheatley vodka, espresso, mr. black coffee liquor, turbinado

MANHATTAN 13
woodford rye, sweet vermouth, angostura

OLD-FASHIONED 14
benchmark bourbon 100, turbinado, angostura

SAZERAC 14
michter's US*1 rye, angostura, peychauds, absinthe rinse

MARGARITA 13
corazon, cointreau, lime, agave nectar, salt

WINES

PROSECCO, Santa Marina	10	34
PINOT GRIGIO, Riff	9	32
SAUVIGNON BLANC, Oyster Bay	10	34
CHARDONNAY, Canyon Road	8	23
CHARDONNAY, Clos du Bois	10	34
PINOT NOIR, Rickshaw	10	34
CABERNET SAUVIGNON, Canyon Road	8	23
CABERNET SAUVIGNON, J.Lohr	11	38

CANS & BOTTLES

ANGRY ORCHARD CIDER 5.5
BLUE MOON 5.5
BUD LIGHT 5
BUDWEISER 4.5
COORS LIGHT 5

CORONA EXTRA 5.5
GUINNESS STOUT 7
HEINEKEN 5.5
HIGH NOON 6
MICHELOB ULTRA 5

MILLER LIGHT 4.5
PABST BLUE RIBBON 3.5
SHINER BOCK 5.5
STELLA ARTOIS 5.5
WHITE CLAW 5.5

ON TAP

BUD LIGHT 5
4.3% ABV

VETERAN'S UNITED BUZZIN' BEE HONEY RYE WHEAT ALE 6.5
6.3% ABV, Southside

YUENGLING LAGER 5
4.4% ABV

INTUITION I-10 IPA 7.5
6.8% ABV, Jacksonville

MICHELOB ULTRA 5.5
4.2% ABV

AARDWOLF NONCHALANT IPA 6.5
5.5% ABV, San Marco

BOLD CITY DUKE'S BROWN ALE 6
6.0% ABV, Riverside

ASK ABOUT OUR SEASONAL ROTATING BREWS

OTHER MOJO LOCATIONS

MOJO BAR-B-QUE
A Southern Blues Kitchen

MOJO SMOKE HOUSE
Vibe & Vibe

MOJO no.4
URBAN BBQ-WHISKEY BAR

MOJO BBQ
OLD CITY

JACKSONVILLE

FLEMING ISLAND

AVONDALE

ST. AUGUSTINE

MOJO HOGTOWN
BAR-B-QUE
SMOKED MEATS • WHISKEY BAR

MOJO FEDERAL
Swine & Spirits

BRICK CITY
Southern Kitchen
& WHISKEY BAR

GAINESVILLE

LAKELAND

OCALA

PLEASE DRINK RESPONSIBLY

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NICKLOSART.COM