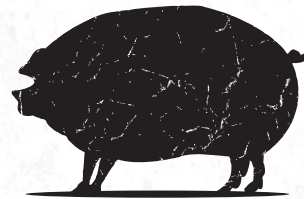




# BRICK CITY

## 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 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

DISCO FRIES 12

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

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

TEXAS-STYLE CHILI

Cup 7 Bowl 10

Brisket, chiles, onions, garlic,  
tomatoes - NO BEANS!

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 sauteéd 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, sauteéd 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

DIET 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  
\*TEXAS-STYLE CHILI  
\*ONION RINGS  
\*DISCO FRIES



# BRICK CITY

## Southern Kitchen

& WHISKEY 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\*

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

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

red: cabernet, high west bourbon

white: chardonnay, captain morgan spiced rum

**FLYING PEACH 14**  
larceny bourbon, peach liqueur, jalapeño syrup, lemon, mint

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

**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

## 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

ROSÉ, Mas Fi Cava	10	31
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

### OTHER MOJO LOCATIONS

<b>MOJO BAR-B-QUE</b> A Southern Blues Kitchen JACKSONVILLE	<b>MOJO KITCHEN</b> BBQ Pit • Blues Bar JAX BEACH	<b>MOJO SMOKE HOUSE</b> MOJO SMOKED MEATS • WHISKEY BAR FLEMING ISLAND	<b>MOJO no.4</b> URBAN BBQ • WHISKEY BAR AVONDALE
<b>MOJO BBQ</b> OLD CITY ST. AUGUSTINE	<b>MOJO HOGTOWN</b> BAR-B-QUE SMOKED MEATS • WHISKEY BAR GAINESVILLE	<b>MOJO FEDERAL</b> Swine & Spirits LAKELAND	

## CANS & BOTTLES

<b>ANGRY ORCHARD CIDER 5.5</b>	<b>CLAUSTHALER N/A 5</b>	<b>MICHELOB ULTRA 5</b>
<b>BLUE MOON 5.5</b>	<b>COORS LIGHT 5</b>	<b>MILLER LITE 4.5</b>
<b>BUDWEISER 4.5</b>	<b>CORONA EXTRA 5.5</b>	<b>PABST BLUE RIBBON 3.5</b>
<b>BUD LIGHT 5</b>	<b>GUINNESS STOUT 7</b>	<b>STELLA ARTOIS 5.5</b>
	<b>HEINEKEN 5.5</b>	<b>WHITE CLAW 5.5</b>

## ON TAP

<b>BUD LIGHT 5</b> 4.3% ABV	<b>FUNKY BUDDHA FLORIDIAN HEFEWEIZEN 7</b> 5.2% ABV, Oakland Park
<b>MICHELOB ULTRA 5.5</b> 4.2% ABV	<b>FIRST MAGNITUDE DRIFT ENGLISH MILD 7</b> 4.9% ABV, Gainesville
<b>COORS LIGHT 5</b> 4.2% ABV	<b>YUENGLING LAGER 5</b> 4.4% ABV
<b>SWAMP HEAD BIG NOSE IPA 7.5</b> 5.0% ABV, Gainesville	<b>SAMUEL ADAMS SEASONAL</b>
<b>CIGAR CITY JAI ALAI IPA 7</b> 7.5% ABV, Tampa	<b>ASK ABOUT OUR SEASONAL ROTATING BREWS</b>

PLEASE DRINK RESPONSIBLY

BRICKCITYBBQ.COM

ART INQUIRIES:  
NICKLOSART.COM