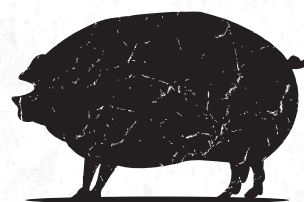




BRICK CITY

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 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

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

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

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 \$12
choose one whiskey to enjoy by the glass

Pick Four \$18
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 13
michter's US*1 bourbon, aperol, amaro nonino, lemon

BOULEVARDIER 13
four roses small batch, sweet vermouth, campari

ESPRESSO MARTINI 13
wheatley vodka, espresso, mr. black coffee liquor, turbinado

MANHATTAN 14
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 14
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

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	HOGTOWN BAR-B-QUE SMOKED MEATS • WHISKEY BAR GAINESVILLE	MOJO FEDERAL Swine & Spirits LAKELAND	

CANS & BOTTLES

ANGRY ORCHARD CIDER 5.5

BLUE MOON 5.5

BUDWEISER 4.5

BUD LIGHT 5

CLAUSTHALER N/A 5

COORS LIGHT 5

CORONA EXTRA 5.5

GUINNESS STOUT 7

HEINEKEN 5.5

MICHELOB ULTRA 5

MILLER LITE 4.5

PABST BLUE RIBBON 3.5

STELLA ARTOIS 5.5

WHITE CLAW 5.5

ON TAP

BLUE MOON BELGIAN WHITE 7
5.4% ABV

MICHELOB ULTRA 5.5
4.2% ABV

COORS LIGHT 5
4.2% ABV

SWAMP HEAD BIG NOSE IPA 7.5
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

PLEASE DRINK RESPONSIBLY

BRICKCITYBBQ.COM

ART INQUIRIES:
NICKLOSART.COM