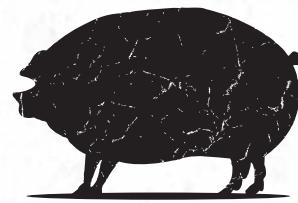


1500 BEACH BLVD
JACKSONVILLE BEACH, FL 32250

Mojo Kitchen

BBQ Pit ★ Blues Bar



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

APPETIZERS

MOJO'S FAMOUS ONION RINGS 12.5

Double breaded,
served with buttermilk ranch

FRIED PICKLES 11.5

Breaded chips served with comeback sauce

PIT-SMOKE CHICKEN WINGS 15.5

Smoked then flash fried,
served with celery and bleu cheese

BOOM BOOM SHRIMP 14.5

Fried shrimp tossed in chipotle ranch

KANSAS CITY BURNT ENDS 18

Crusty outer edges of beef brisket
LIMITED AVAILABILITY

SMOKED CHICKEN NACHOS 14.5

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

PULLED PORK QUESADILLA 14.5

Pulled pork, Mojo BBQ sauce,
jack & cheddar cheese

SOUPS & SALADS

BRUNSWICK STEW

Cup 7.5 Bowl 10.5

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

HOUSE SALAD 11.5

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

MOJO Q SALAD 18.5

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* 21.5

Grilled salmon on a large house salad

HOMEMADE SIDES

MOJO VEGGIE PLATTER 17.5

Your choice of four homemade sides

BBQ

Served with two homemade sides
and Texas toast

PULLED PORK SHOULDER 18.5

NORTH CAROLINA PORK 18.5

BEEF BRISKET 24

SMOKED TURKEY BREAST 19.5

ST. LOUIS SPARERIBS 22.5

PIT-SMOKE CHICKEN 19.5

TEXAS HOT LINKS 17.5

TWO-MEAT COMBO 22.5

THREE-MEAT COMBO 25.5

THE WHOLE HAWG 50

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

SOUTHERN PLATTERS

Served with two homemade sides and jalapeño cornbread

DELTA CATFISH PLATTER 20.5

Louisiana catfish served fried or blackened

BUTTERMILK FRIED CHICKEN 20

A boneless breast fried
then topped with cream gravy

GRILLED SALMON* 21.5

Fresh farm-raised fillet of salmon

SHRIMP & GRITS 20.5

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

MOJO SMOKEHOUSE CHICKEN 20.5

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 15.5

NORTH CAROLINA PORK 15.5

CHOPPED BRISKET 16.5

SMOKED TURKEY 16

PULLED CHICKEN 15.5

SPECIALTY SANDWICHES

Served with one homemade side

BBQ BACON BURGER* 16.5

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

SLOPPY MOJO 15.5

Chopped beef and pork tossed in a
spicy Chipotle BBQ sauce

MOJO CLUB 16.5

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

BBQ REUBEN 16.5

Sliced brisket, crispy slaw,
jack cheese, 1000 Island

"THE SMITTY" 16.5

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

BBQ PIT BEANS

*indicates

\$3 up charge

BLACKEYED PEAS

*BRUNSWICK STEW

HAND-CUT FRIES

*ONION RINGS

SIDE SALAD

Mojo Kitchen

BBQ Pit ★ Blues Bar



@mojokitchen

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

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

DRUNKEN CUCUMBER 13

old forester bourbon 86, cucumber,
lemon, ginger
try with crop organic cucumber vodka

KENTUCKY MULE 14

wild turkey 101 bourbon, lime, ginger,
ginger beer

PAINKILLER 14

pusser's british navy and planteray
OFTD rums, pineapple,
coconut, orange, nutmeg

FLYING PEACH 14

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

LOW COUNTRY SANGRIA 14

raspberry, strawberry, orange,
lime, lemon-lime soda

red: elijah craig small batch bourbon,
cabernet sauvignon

white: chardonnay, sailor jerry spiced rum

STACI'S HUCKLEBERRY MOJITO 13

44 north huckleberry vodka,
lemon, mint, soda

CLASSIC COCKTAILS

ESPRESSO MARTINI 13

titos vodka, espresso, coffee liqueur, turbinado

MANHATTAN 14

woodford reserve rye, sweet vermouth, angostura

OLD-FASHIONED 14

evan williams bottled-in-bond bourbon, turbinado,
angostura

SAZERAC 14

michter's rye, angostura,
peychauds, absinthe rinse

MARGARITA 14

jose cuervo tradicional blanco,
cointreau, lime,
agave nectar, salt

— WINES —

PROSECCO, Santa Marina

10 34

PINOT GRIGIO, Ecco Domani

9 32

SAUVIGNON BLANC, Oyster Bay

10 34

CHARDONNAY, Canyon Road

8 23

CHARDONNAY, Josh Cellars

10 34

PINOT NOIR, Mark West

10 34

CABERNET SAUVIGNON, Canyon Road

8 23

CABERNET SAUVIGNON, J.Lohr

11 38

CABERNET SAUVIGNON, Josh Cellars

10 34

— OTHER MOJO LOCATIONS —



"Southern Blues Kitchen"

JACKSONVILLE



FLEMING ISLAND



AVONDALE



ST. AUGUSTINE



LAKELAND



OCALA

CANS & BOTTLES

CORONA EXTRA 5.5

MILLER LIGHT 4.5

GUINNESS STOUT 7

PABST BLUE RIBBON 3.5

HEINEKEN 5.5

SHINER BOCK 5.5

HIGH NOON 6

STELLA ARTOIS 5.5

MICHELOB ULTRA 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

SIERRA NEVADA HAZY LITTLE THING 7

6.7% ABV