

## starters

**HUMMUS** \$9 blended with roasted red peppers, herbs, olive oil & lemon zest, served with grilled naan & vegetables (G)(V)

**MEAT & CHEESE** \$16 cheese & cured meat with pickled vegetables, mustard gastrique and Village Bakery & Cafe bread (G)

**RICOTTA** \$10 honey & black pepper marinated tomatoes and herbs served with grilled Village Bakery & Cafe bread (G)(V)

**CALAMARI** \$14 cornmeal dusted with crispy onions & jalapeños, served with arugula and lemon-saffron aioli (G)

**RACLETTE** \$13 layered thick cut potato chips with melted gruyère & gorgonzola cheese, topped with fresh scallion (G)(V)

**BAKED CLAMS** \$14 wood-fired with chorizo, piquillo pepper, onion & garlic stuffing with fresh lime {6}

**PORK CROSTINI** \$12 roasted pork shoulder with garlic aioli, cucumber, pickled carrot & basil served on Village Bakery & Cafe bread (G)

**OCTOPUS** \$14 marinated and grilled with green bean & potato salad with a mint and lemon vinaigrette (G)

**OVEN ROASTED SHRIMP** \$15 marinated in aleppo & garlic, served with Village Bakery & Cafe bread (G)

## salads

add chicken \$5 • shrimp \$6  
salmon \$12 • flat iron steak \$10

**MIXED GREENS** \$7 mixed field greens, grape tomatoes & cucumbers with roasted-shallot vinaigrette (G)(V)

**GRILLED ROMAINE** \$10 romaine lettuce, manchego cheese & croutons with horseradish-parmesan dressing (G)(V)

**WEDGE** \$13 iceberg lettuce, bacon, tomato and onion with creamy & crumbled blue cheese dressing (G)(V)

**BURRATA** \$12 arugula, radicchio, strawberries & toasted almonds with white balsamic vinaigrette (G)(V)

**FLAT IRON STEAK** \$18 spinach and lettuce blend, charred red onions & cheddar cheese with chipotle-buttermilk dressing (G)

## wood-fired pizzas

dough made from 100% all natural ingredients  
sub gluten-free dough + \$1 (G)

**MARGHERITA PIZZA** \$13 fresh and roasted tomatoes, mozzarella, basil & red sauce (V)

**GRILLED CHICKEN PIZZA** \$15 roasted garlic, caramelized onion purée, chihuahua cheese, barbequed bacon & arugula

**PEPPERONI PIZZA** \$13 classic cup and char pepperoni, mozzarella cheese & red sauce (V)

**WILD MUSHROOM PIZZA** \$14 fontina cheese, caramelized onions, olive oil & tarragon

**CLASSIC CHEESE PIZZA** \$12 mozzarella & red sauce

**SAUSAGE & PEPPER PIZZA** \$13 Schrader Farms Italian sausage, peppadew peppers, mozzarella & red sauce

**KALE & RICOTTA PIZZA** \$13 caramelized onions, herbed ricotta and mozzarella cheese & baby kale (V)

## large plates

**BUTTERMILK CHICKEN MILANESE** \$19 breaded chicken breast served with an arugula and grilled radicchio salad, tomatoes and pecorino cheese with white balsamic vinaigrette (G)

**RICOTTA GNOCCHI** \$17 roasted garlic & truffle butter, spinach, shaved prosciutto & parmesan  
{can be prepared vegetarian upon request}  
sub gluten-free pasta + \$1 (G)

**MUSSELS FRITES** \$19 two pounds of mussels, steamed in shallot and white wine butter sauce, served with jojo fries (G)

**PAN SEARED SALMON** \$23 Israeli couscous with lemon, piquillo pepper, zucchini & herbs with a smoked yogurt sauce

**SEARED SHRIMP** \$23 roasted garlic & citrus risotto, sauteed haricot verts, toasted almonds and basil pesto (G)

**SAUSAGE PAPPARDELLE** \$22 wild mushroom & Italian sausage ragout with kale, white wine & pecorino romano  
sub gluten-free pasta + \$1 (G)

**CUBAN SANDWICH** \$16 roasted pork shoulder, salami, gruyère cheese, house pickles, dijon aioli on Village Bakery & Cafe bread served with your choice of side  
sub gluten-free bun + \$1 (G)

## jojo classics

served with your choice of side

**JOJO BURGER** \$15 prime sirloin from with gruyère cheese and candied bacon  
sub gluten-free bun + \$1 (G)

**CAJUN CHICKEN** \$19 pan seared cajun spiced chicken breast with citrus beurre blanc (G)

**PORK CHOP** \$21 3-day marinated and grilled 12oz pork chop served with port wine demi (G)

**STEAK FRITES** \$29 10oz grilled sirloin served with maitre d' butter (G)

## sides \$7

JOJO FRENCH FRIES (G)(V)

SMASHED POTATOES (G)(V)

MAC & CHEESE (V)

ASPARAGUS with lemon & parmesan (G)(V)

ROASTED ZUCCHINI with garlic & thyme (G)(V)

(V) Vegetarian

(G) Gluten-free or can be prepared gluten-free

Please let your server know if you have any allergies. Menu items can be cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

executive chef WILLIAM HUGHES

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## wine by the glass

	6oz	9oz	BOTTLE
<b>SPARKLING</b>			
extra dry PRIMA PERLA PROSECCO	\$8	-	\$32
<b>WHITES</b>			
pinot grigio RUFFINO 'LUMINA' venezia, italy	\$8	\$11	\$32
sauvignon blanc MOHUA marlborough, nz	\$9	\$12	\$36
verdejo NISIA 'OLD VINES' rueda, spain	\$10	\$14	\$40
chardonnay COMTESSE DE MARION languedoc, fr	\$8	\$11	\$32
chardonnay BYRON 'NIELSON' santa barbara, ca	\$11	\$16	\$44
riesling STANDING STONE finger lakes	\$9	\$12	\$36
moscato CAVIT italy	\$8	\$11	\$32
<b>DRY ROSÉ</b>			
rosé PALM by WHISPERING ANGEL provence, fr	\$12	\$17	\$48
<b>REDS</b>			
pinot noir RASCAL oregon	\$10	\$14	\$40
pinot noir LYRIC by ETUDE santa barbara, ca	\$13	\$19	\$52
sangiovese CAPARZO ROSSO IGT tuscan, italy	\$8	\$11	\$32
tempranillo FRIEND & FARMER la mancha, spain	\$8	\$11	\$32
malbec TINTONEGRO mendoza, argentina	\$9	\$12	\$36
cabernet sauvignon MURPHY GOODE california	\$10	\$14	\$40
cabernet sauvignon JUGGERNAUT napa hillside, ca	\$14	\$20	\$56
red blend PRUNUS dao, portugal	\$9	\$12	\$36

## cocktails

ROSE COLORED GLASSES \$11  
Dorothy Parker gin, Lillet Rouge, rose water, lemon, cardamom bitters & simple syrup

THE BEE'S KNEES \$11  
Prairie vodka, Prima Perla prosecco, lemon & sage-honey syrup

SPICY, SHAKEN & STIRRED \$12  
Espolon tequila, chili-infused Aperol, grapefruit, lime & simple syrup

ANKLE BITER \$10  
Mount Gay rum, Kraken rum, grapefruit, cinnamon, lime & simple syrup

OUT OF THE WOODS \$11  
Larceny Small Batch bourbon, ruby port wine, Campari, angostura bitters & thyme simple syrup

AQUEDUCT PARK \$10  
Larceny Small Batch bourbon, black tea, muddled lemon, orange, cherry & honey syrup

SEASONAL SANGRIA \$9

## flights

### BRIGHT WHITES \$11

Ruffino 'Lumina' Pinot Grigio • Mohua Sauvignon Blanc  
Standing Stone Dry Riesling • Nisia Verdejo

### CLASSICS *white to red* \$12

Prima Perla Prosecco • Comtesse de Marion Chardonnay  
Rascal Pinot Noir • Murphy Goode Cabernet Sauvignon

### EX PAT *old world* \$13

Nisia Verdejo • Palm by Whispering Angel Rosé  
Caparzo Sangiovese • Friend & Farmer Tempranillo

### DOMESTIC *american made* \$16

Standing Stone Dry Riesling • Byron 'Nielson' Chardonnay  
Lyric by Etude Pinot Noir • Juggernaut Cabernet Sauvignon

### FOUR MAN DRAUGHT *beer* \$8

Your choice of four 4oz beers on draught

## bottles & cans

pilsner LABATT BLUE LIGHT ca   4%	\$5.25
lager BUD LIGHT mo   4.2%	\$5.75
lager COORS LIGHT co   4.2%	\$5.25
lager CORONA mexico   4.6%	\$5.75
lager HEINEKEN netherlands   5%	\$6.00
ipa BIG DITCH HAYBURNER buffalo   7%	\$7.00
na BECKS germany   0.3%	\$6.00
spiked seltzer WHITE CLAW MANGO il   5%	\$6.00

## DRAUGHT

See our Draught Menu for our Rotating Taps with local, limited release & seasonal beers