

fare to share

HUMMUS \$8.50 served warm with seasoned flatbread

TUNA TARTARE \$11 Ahi tuna, pico de gallo & cilantro on crispy wontons with a wasabi guacamole

RACLETTE \$8.50 house made thick cut potato chips topped with melted gruyere & blue cheeses

PORK BELLY & EGG \$11 apple-fennel potato hash with roasted pork belly and a 5-minute egg

MUSSELS \$13 two dozen steamed in a coconut curry broth, served with sweet potato fries

ZUCCHINI FRIES \$7.50 with a fresh basil & pesto dip

SQUID \$9 lightly fried, sea salt & pepper served with spicy aioli

TEMPURA JUMBO SHRIMP \$11 with a mango sweet & sour sauce

MEATBALLS \$10 beef, short rib & brisket blend with a housemade red sauce

cured meats & cheeses

serves 2-3 \$15

platter of imported and domestic cheeses & cured meats, served with sliced baguette, crackers, cornichons & mustard seed vinaigrette

salads

add chicken \$5 or shrimp \$6 to any salad

MIXED GREENS \$6.50 mesclun mix of field greens, tomato, onion & housemade crutons in a red wine vinaigrette

WEDGE \$7.50 iceberg lettuce with crumbly blue cheese dressing & barbecued bacon

GRILLED ROMAINE \$7.50 lightly grilled hearts, red onion & a housemade horseradish-caesar dressing

ROASTED BEET \$8.50 frisée & mixed greens with candied pistachios, goat cheese, fried parsnips & a roasted shallot vinaigrette

entree salads

CHOPPED CHICKEN \$12.50 chopped romaine, blueberries, cucumber, tomato, candied pecans & crumbly maytag blue cheese in a raspberry white balsamic vinaigrette

SALMON SALAD \$14 ginger and lemon glazed salmon over fresh spinach, daikon radish, cucumber and soy marinated shiitake mushrooms in a sesame vinaigrette

FLANK STEAK SALAD \$17 dry rubbed with roasted tomatoes, grilled red onion, feta cheese & a mustard vinaigrette

larger fare

BLACK JACK \$22 blackened wild-caught gulf Amberjack with sauteed spinach, sweet potato mash & a honey lime butter sauce (wild fish selection may rotate, depending on availability)

BOLOGNESE \$16 papardelle pasta with sausage, short rib, veal demi-glace, tomato, fennel and an herbed ricotta

BEEF SHORTRIB \$25 braised short rib, creamy potato & parsnip puree, baby carrots & a port wine reduction

CRISPY GRILLED CHICKEN \$17 airline breast with a caramelized cipollini onion & shiitake mushroom demi-glace, served with french fries

PORK CHOP \$17 a 3-day marinated 12 oz. chop served with french fries

JOJO BURGER \$12 prime sirloin from Creekstone Farms with barbecue bacon & french fries — add gruyere cheese \$1

STEAK FRITES \$19.50 10oz sirloin, maitre d' butter and french fries (may substitute greens)

CAJUN CHICKEN FRITES \$17 pan seared cajun spiced chicken breast with a citrus beurre blanc and french fries (may substitute greens)

SALMON \$24 pan-seared Atlantic salmon with asparagus, polenta cake & a saffron cream

wood-fired pizzas

white or whole wheat crust, thick or thin

MARGHERITA \$12 mozzarella with fresh basil & red sauce

GRILLED CHICKEN \$12 roasted onions, chihuahua cheese, candied bacon, and fresh arugula

“PEPPERONI” \$12 soppressata with mozzarella & tomato sauce

MUSHROOM \$12 fontina, caramelized onions, olive oil, rosemary

SAUSAGE \$12 chorizo, hot banana peppers, mozzarella & tomato sauce

GREEK \$12 olive oil, spinach, olives, diced tomato & feta cheese

sides \$5.50 each

JOJO FRENCH FRIES • WHITE TRUFFLE & PARMESAN FRENCH FRIES • SWEET POTATO FRIES
SUGAR SNAP PEAS • BRUSSELS SPROUTS • ASPARAGUS • MAC & CHEESE with spicy chorizo sausage

wine by the glass

SPARKLING

extra dry PRIMA PERLA PROSECCO <i>italy</i>	\$8 / \$32
brut DESTELLO CAVA ROSE <i>spain</i>	\$8 / \$32

WHITES

pinot grigio BELLE AMBIANCE <i>california</i>	\$7 / \$28
sauvignon blanc CLIFFORD BAY <i>marlborough, nz</i>	\$8 / \$32
dry riesling LAMOREAUX LANDING <i>finger lakes</i>	\$9 / \$36
verdejo NISIA <i>rueda, spain</i>	\$10 / \$40
chardonnay COMTESSE DE MARION <i>languedoc-roussillon, fr</i>	\$7 / \$28
chardonnay BYRON 'NIELSON' <i>santa barbara, ca</i>	\$11 / \$44
moscato CAVIT <i>italy</i>	\$7 / \$28

DRY ROSE

pinot noir RYAN WILLIAM <i>finger lakes</i>	\$11 / \$44
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REDS

pinot noir DE LOACH <i>california</i>	\$7 / \$28
pinot noir D. BOSLER 'BIRDSNEST' <i>chile</i>	\$8 / \$32
merlot DRUMHELLER <i>columbia valley, wa</i>	\$9 / \$36
malbec PUNTA 'LA FLOR' <i>mendoza, argentina</i>	\$9 / \$36
tuscan blend LA MAIALINA 'GERTRUDE' IGT <i>italy</i>	\$8 / \$32
cabernet sauvignon CROSBY <i>california</i>	\$7 / \$28
cabernet sauvignon TOM GORE <i>california</i>	\$10 / \$40
red blend SKYFALL <i>columbia valley, wa</i>	\$10 / \$40
cabernet sauvignon VINDICATED <i>napa valley, ca</i>	\$13 / \$52
grenache LOS PADRES <i>central coast, ca</i>	\$9 / \$36

flights

CLASSICS <i>white to red</i>	\$10
Prima Perla Prosecco • Comtesse de Marion Chardonnay De Loach Pinot Noir • Crosby Cabernet Sauvignon	
BRIGHT WHITES	\$9
Belle Ambiance Pinot Grigio • Clifford Bay Sauvignon Blanc Lamoreaux Landing Dry Riesling • Nisia Verdejo	
ROSE TO ROUGE	\$11
Destello Cava Brut Rose • Ryan Williams Rose of Pinot Noir D. Bosler 'Birdsnest' Pinot Noir • Drumheller Merlot	
NOTEWORTHY <i>white to red</i>	\$10
Byron 'Neilson' Chardonnay • La Maialina 'Gertrude' IGT Tom Gore Cabernet Sauvignon • Los Padres Grenache	
PURPLE LIPS <i>big reds</i>	\$12
Punta 'La Flor' Malbec • Los Padres Grenache Skyfall Red Blend • Vindicated Cabernet Sauvignon	
FOUR MAN DRAUGHT <i>beer</i>	\$7
Your choice of four 4oz beers on draught	

cocktails

SPECIALTY

TINTO DE VERANO \$9 full berry red wine, housemade lemonade, rum
GINGIFER \$7 citrus vodka, Stirrings ginger, housemade blackberry cordial, black tea
MOSCOW MULE \$8 prairie organic vodka, Fizz ginger beer, fresh lime
RUBY SHRUB \$9 bulldog gin, grapefruit shrub, lillet rouge
BOLDHEARTED \$10 calle 23 blanco tequila, ancho chili liqueur, pomegranate, fresh lime
RYE SOUR \$9 redemption rye, fresh lemon, nys maple syrup, Fee Brothers cherry bitters, orange twist
LATE SUMMER SHANDY \$7 wheat beer, st. germaine, fresh lemon

CLASSIC \$8
MARTINI
MANHATTAN
OLD FASHIONED
GIMLET
JOJO WEDGE

beer

BOTTLED

MICHELOB ULTRA 4.2% usa	\$4.50
AMSTEL LIGHT 3.5% holland	\$4.75
COORS LIGHT 4.2% colorado	\$4.50
LABATT BLUE LIGHT 4.0% canada	\$4.25
CORONA 4.6% mexico	\$4.50
CORONA LIGHT 4.1% mexico	\$4.50
BUDWEISER 5.0% st. louis	\$4.25
BUD LIGHT 4.2% st. louis	\$4.25
BLUE MOON 5.4% colorado	\$5.00
STELLA ARTOIS 5.0% belgium	\$4.75
BELL'S TWO HEARTED ALE 7.0% michigan	\$6.00
1911 HARD CIDER 5.5% new york	\$5.00
ESTRELLA DAURA <i>gluten free</i> 5.4% spain	\$5.50

LARGE FORMAT

BROOKLYN LOCAL 1 9.0% new york	\$11.00
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DRAUGHT

Ask about our Rotating Taps with local, limited release & seasonal beers

half bottles

WHITE

NV extra dry CARPENE MALVOLTI PROSECCO SUPERIORE <i>veneto, italy</i>	\$22
2010 chardonnay SONOMA-CUTRER <i>russian river ranches, california</i>	\$28

RED

2011 pinot noir BENTON LANE <i>willamette valley, oregon</i>	\$32
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