

## starters

**HUMMUS** \$9 roasted garlic hummus, everything crumble and extra virgin olive oil served with grilled naan and vegetables (GF) (V)

**MEAT & CHEESE** \$16 cheese & cured meat, pickled vegetables and mustard gastrique served with olive oil crackers (GF)

**RICOTTA** \$11 herbed whole milk ricotta, blueberry compote, toasted almonds, lime zest and grilled VBC bread (GF) (V)

**CALAMARI** \$14 cajun dusted crispy calamari, remoulade sauce, scallions and fresh lemon (GF)

**RACLETTE** \$14 layered thick cut potato chips with melted gruyère and gorgonzola cheeses, topped with fresh scallion (GF) (V)

**CHORIZO MEATBALLS** \$14 Schrader Farms chorizo, pickled red onion, citrus crema, cilantro (GF)

**TUNA TARTARE** \$15 diced ahi tuna, citrus-hoisin glaze, cucumber, tomato and sesame seeds with wonton chips (GF)

**OCTOPUS** \$14 char-grilled with a chorizo, wilted kale and white bean ragout (GF)

**OVEN ROASTED SHRIMP** \$15 marinated in aleppo chili and garlic, served with VBC bread (GF)

## salads

chicken \$5 | shrimp \$6 | salmon \$12  
flat iron steak \$10 | seared tofu \$5

**MIXED GREENS** \$9 mixed field greens, grape tomatoes and cucumbers in a roasted-shallot vinaigrette (GF) (V)

**GRILLED ROMAINE** \$10 romaine lettuce, manchego cheese and croutons in a horseradish-parmesan dressing (GF) (V)

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

**FLAT IRON CAPRESE** \$23 marinated & grilled flat iron steak, heirloom tomatoes, fresh mozzarella and croutons tossed in a pesto vinaigrette topped with a balsamic glaze (GF)  
{VEGETARIAN OPTION AVAILABLE \$13}

**CHOP** \$13 mixed chopped lettuces, olives, tomatoes, pepperoncini and chickpeas in a sherry vinaigrette (GF) (V)

## sides \$7

**JOJO FRENCH FRIES** (GF) (V)

**SMASHED POTATOES** (GF) (V)

**MAC & CHEESE** (V)

**ASPARAGUS**

sautéed with balsamic and garlic (GF) (V)

**ZUCCHINI**

roasted with parmesan and lemon zest (GF) (V)

(V) Vegetarian

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

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs can increase your risk of food borne illness.

## large plates

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

**BUTTERMILK CHICKEN MILANESE** \$19 breaded chicken breast served with a salad of arugula & grilled radicchio, tomatoes and pecorino in a white balsamic vinaigrette (GF)

**SHRIMP LINGUINI** \$25 basil pesto sauce, grape tomatoes and asparagus topped with lemon-thyme breadcrumbs {gluten-free pasta +\$1} (GF)

**RICOTTA GNOCCHI** \$18 Schrader Farms italian sausage and fresh spinach in a marinara sauce topped with basil and pecorino romano {gluten-free pasta +\$1} (GF)

**VEGETABLE RISOTTO** \$16 creamy saffron arborio rice, zucchini, wild mushrooms, fresh corn, parmesan cheese and wilted spinach (GF) (V)

**SALMON CIOPPINO** \$25 pan-seared salmon over a tomato, bell pepper and fennel broth with wild rice and fresh herbs (GF)

**STEAK SANDWICH** \$27 slow-roasted and shaved angus sirloin, VBC sesame roll, melted cheddar cheese, onion-pepper jam and au jus for dipping, served with a side of jojo fries

## jojo classics

served with your choice of side

**CAJUN CHICKEN** \$20 pan seared cajun spiced chicken breast with citrus beurre blanc (GF)

**JOJO BURGER** \$18 angus chuck blend with gruyère cheese and candied bacon {gluten-free bun +\$1} (GF)

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

**PORK CHOP** \$22 3-day marinated and grilled 12oz pork chop served with port wine demi (GF)

## wood-fired pizza

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

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

**GRILLED CHICKEN** \$15 roasted garlic puree, mozzarella, chicken, bacon and apple

**WILD MUSHROOM** \$15 fontina cheese, caramelized onions, olive oil, tarragon (V)

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

**SAUSAGE & PEPPER** \$15 Schrader Farms italian sausage, peppadew peppers, mozzarella and red sauce

**PEPPERONI** \$14 classic cup & char pepperoni, mozzarella cheese and red sauce

**CLASSIC CHEESE** \$13 mozzarella and red sauce (V)

JOE MEYERS executive chef

WWW.RESTAURANTJOJO.COM

## cocktails

### BEE'S KNEES \$11

Crop Organic Vodka, Prima Perla Prosecco, lemon & sage honey syrup

### COLLINS REFRESHER \$10

Aviation Gin, cucumbers, fresh mint syrup, soda

### SNAP PEA MARTINI \$12

Crop Organic Vodka, snap pea syrup, Lillet Blanc, fresh lemon

### SPICY, SHAKEN, STIRRED \$12

Espolon Tequila, chili-infused Aperol, grapefruit, lime, simple syrup

### VIOLEGARD \$11

Bacardi White Rum, Giffard Creme de Violette, fresh lemon

### GREEN CAN TEA \$12

Larceny Bourbon, Domaine de Canton ginger liqueur, fresh brewed green tea, twist

## wines by the glass

	6oz	9oz	Btl
<b>SPARKLING</b>			
extra dry PRIMA PERLA PROSECCO	\$9	---	\$32
<b>WHITES</b>			
pinot grigio RUFFINO 'LUMINA' venezia, italy	\$8	\$11	\$30
sauvignon blanc MOHUA marlborough, nz	\$10	\$14	\$37
chardonnay COMTESSE DE MARION languedoc, fr	\$9	\$12	\$32
chardonnay BYRON 'NIELSON' santa barbara, ca	\$12	\$17	\$46
semi-sweet riesling STANDING STONE finger lakes	\$10	\$14	\$37
moscato CAVIT italy	\$8	\$11	\$30
<b>DRY ROSÉ</b>			
rosé THE BEACH by WHISPERING ANGEL provence, fr	\$13	\$19	\$52
<b>REDS</b>			
pinot noir RASCAL oregon	\$11	\$16	\$42
pinot noir LYRIC by ETUDE santa barbara, ca	\$14	\$20	\$56
sangiovese CAPARZO ROSSO IGT tuscan, italy	\$9	\$12	\$32
tempranillo FRIEND & FARMER la mancha, spain	\$9	\$12	\$32
malbec TINTONEGRO mendoza, argentina	\$10	\$14	\$37
cabernet sauvignon MURPHY GOODE california	\$11	\$16	\$42
cabernet sauvignon JUGGERNAUT napa hillside, ca	\$15	\$22	\$60
red blend PRUNUS dao, portugal	\$10	\$14	\$37

## wine flights

### BRIGHT WHITES \$12

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

### CLASSICS *white to red* \$13

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

### EX PAT *old world* \$14

Nisia Verdejo  
The Beach by Whispering Angel Rosé  
Caparzo Sangiovese  
Friend & Farmer Tempranillo

### DOMESTIC *american made* \$17

Standing Stone Semi-Sweet Riesling  
Byron 'Nielson' Chardonnay  
Lyric by Etude Pinot Noir  
Juggernaut Cabernet Sauvignon

## bottles & cans

BUDWEISER	\$5.25	BLUE POINT TOASTED LAGER	\$6.00
LABATT BLUE LIGHT	\$5.25	INDUSTRIAL ARTS THE WRENCH neipa	\$9.00
MICHELOB ULTRA	\$5.25	BIG DITCH HAYBURNER ipa	\$7.00
COORS LIGHT	\$5.25	DOGFISH HEAD 60-MINUTE ipa	\$7.00
AMSTEL LIGHT	\$5.75	COLLECTIVE ARTS MASH UP THE JAM gose	\$9.00
CORONA	\$5.75	NINE PIN seasonal cider	\$9.00
HEINEKEN	\$6.00	WHITE CLAW spiked seltzer	\$6.00
BECK'S NA	\$6.00		
DAURA <b>gluten free</b>	\$5.75		

## draught

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

FOUR MAN DRAUGHT \$9.00  
Beer Flight, your choice of four 4oz beers on draught

