

starters

extra grilled bread +\$1 | extra grilled naan +\$1

HUMMUS \$14 red beet hummus, extra virgin olive oil and lemon zest served with grilled naan and vegetables (V)

MEAT & CHEESE \$20 cheese & cured meat, pickled vegetables and apple cider gastrique served with olive oil crackers (V)

RICOTTA \$15 herbed whole milk ricotta, blood orange hot honey, toasted hazelnuts and grilled bread (V)

CALAMARI \$18 flash fried, tossed with housemade sweet chili glaze and sesame seeds and served with grilled lime (V)

RACLETTE \$16 layered thick cut potato chips with melted gruyère and gorgonzola cheeses, topped with sliced scallion (V)

STUFFED PEPPERS \$14 wood-fired hungarian wax peppers with Schrader Farms chorizo sausage stuffing, fresh basil and parmesan (V)

CRAB CAKES \$19 pan seared over a street corn salad with basil aioli, fresh tomato and cilantro (V)

OVEN ROASTED SHRIMP \$18 marinated in aleppo chili and garlic, served with grilled bread (V)

salads

chicken \$10 | shrimp \$12 | salmon* \$15

flat iron steak \$13 | seared tofu \$6 | crumbled blue cheese \$1.50

MIXED GREENS \$12 mixed field greens, grape tomatoes and cucumbers in a roasted-shallot vinaigrette (V)

GRILLED ROMAINE \$14 romaine lettuce, manchego cheese and croutons in a horseradish-parmesan dressing (V)

WEDGE \$16 iceberg lettuce, bacon, tomato and onion with crumbled blue cheese in a creamy blue cheese dressing (V)

FLAT IRON \$26 marinated & grilled flat iron steak, fresh kale, braised red beets, mandarin oranges, crumbled goat cheese and toasted hazelnuts in a passionfruit vinaigrette (V)
{VEGETARIAN OPTION AVAILABLE \$16}

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

sides \$8

JOJO FRENCH FRIES (V)

SMASHED POTATOES (V)

MAC & CHEESE (V)

GARLICKY GREEN BEANS

sautéed with olive oil (V)

ROASTED ZUCCHINI

with lemon and parmesan (V)

(V) Vegetarian (V) 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.

WILLIAM HUGHES executive chef

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large plates

MUSSELS FRITES \$24 two pounds of mussels steamed in shallot and white wine butter sauce, served with jojo fries (V)

BUTTERMILK CHICKEN MILANESE \$26 breaded chicken breast served with a salad of arugula & radicchio, tomatoes and pecorino romano in a white balsamic vinaigrette (V)

CAJUN SHRIMP PENNE \$28 pan seared shrimp, cajun cream sauce, roasted red peppers, wilted spinach and chopped scallions {gluten-free pasta +\$1} (V)

RICOTTA GNOCCHI \$25 Schrader Farms italian sausage and fresh spinach in a marinara sauce topped with basil and pecorino romano {gluten-free pasta +\$1} (V)

CREAMY CORN RISOTTO \$22 with wild mushrooms, green bell peppers, crumbled goat cheese and fried onions (V)

SALMON* \$30 pan-seared over crispy polenta with garlicky green beans and a roasted tomato compound butter (V)

STEAK SANDWICH \$28 chicago-style shaved steak with pickled pepper relish, provolone cheese, au jus and jojo fries (V)

jojo classics

served with your choice of side

CAJUN CHICKEN \$25 pan seared cajun spiced chicken breast with citrus beurre blanc (V)

JOJO BURGER* \$21 angus chuck blend with gruyère cheese and candied bacon {gluten-free bun +\$1} (V)

VEGGIE BURGER \$18 three-grain blend with beans and roasted red peppers, served with gruyère cheese and basil aioli

STEAK FRITES* \$35 10oz grilled angus reserve sirloin served with maitre d' butter and jojo french fries (V)

PORK CHOP \$28 3-day marinated and grilled 12oz pork chop served with port wine demi (V)

wood-fired pizza

dough made in house from 100% all-natural ingredients

gluten-free dough +\$2.50 (V)

side of blue cheese dressing +\$1.50 (V)

MARGHERITA \$15 fresh & roasted tomatoes, mozzarella, basil and red sauce (V)

GRILLED CHICKEN \$19 olive oil and garlic base, fresh mozzarella, bacon, roasted tomato and fresh basil

WILD MUSHROOM \$16 fontina cheese, caramelized onions, truffle oil, tarragon (V)

KALE & RICOTTA \$15 caramelized onions, herbed ricotta, mozzarella and baby kale (V)

SAUSAGE & PEPPER \$18 Schrader Farms italian sausage, peppadew peppers, mozzarella and red sauce

PEPPERONI \$17 classic cup & char pepperoni, mozzarella cheese and red sauce

CLASSIC CHEESE \$14 mozzarella and red sauce (V)

cocktails

LIVIN' EASY

Bacardi, pineapple, brown sugar, prosecco \$11.50

BEE'S KNEES

Crop Organic Vodka, prosecco, lemon & sage honey syrup \$11

THE GIN REVIVAL

Hendrick's, cucumber, basil, cardamom syrup, lemon \$12.50

WHITE LOTUS

Crop Organic Vodka, lychee purée, yuzu lemon liqueur, fresh lime \$12

SUNKEN GARDEN

Espolon Tequila, hibiscus, warm spice syrup, lime \$12

GOLDEN HEIST

Larceny Bourbon, ginger, passionfruit, lime \$12.50

wines by the glass

	6oz	9oz	Btl
SPARKLING			
extra dry PRIMA PERLA PROSECCO	\$10.00	---	\$38
WHITES			
pinot grigio CAPOSALDO venezia, italy	\$9.00	\$13.00	\$34
sauvignon blanc MOHUA marlborough, new zealand	\$11.50	\$16.75	\$44
bordeaux blanc CHÂTEAU DE PARENCHÈRE france	\$12.00	\$17.50	\$46
chardonnay COMTESSE DE MARION languedoc, france	\$10.00	\$14.50	\$38
chardonnay BYRON 'NIELSON' santa barbara, california	\$13.00	\$19.00	\$50
semi-dry riesling HERMANN J. WIEMER finger lakes, NY	\$14.00	\$20.50	\$55
DRY ROSÉ			
rosé FIGUIERE provence, france	\$12.00	\$17.50	\$46
REDS			
pinot noir RASCAL oregon	\$11.00	\$16.00	\$42
pinot noir IMAGERY sonoma, california	\$13.00	\$19.00	\$50
sangiovese CAPARZO ROSSO IGT tuscan, italy	\$10.00	\$14.50	\$38
red blend CUNE CRIANZA spain	\$12.00	\$17.50	\$46
red blend TROUBLEMAKER california	\$12.50	\$18.25	\$48
malbec THE SEEKER mendoza, argentina	\$10.50	\$15.25	\$40
cabernet sauvignon M. DEAN california	\$12.50	\$18.25	\$48
cabernet sauvignon JUGGERNAUT napa hillside, ca	\$15.75	\$23.00	\$61

wine flights

BRIGHT WHITES \$14
Caposaldo Pinot Grigio
Mohua Sauvignon Blanc
Ch. de Parenchere Bordeaux Blanc
Comtesse de Marion Chardonnay

CLASSICS white to red \$14.50
Prima Perla Prosecco
Comtesse de Marion Chardonnay
Rascal Pinot Noir
M. Dean Cabernet Sauvignon

EX PAT old world \$16
Ch. de Parenchere Bordeaux Blanc
Figuere Rosé
Caparzo Sangiovese
Cune Crianza Red Blend

DOMESTIC american made \$18
Hermann J. Wiemer Semi-Dry Riesling
Byron 'Nielson' Chardonnay
Imagery Pinot Noir
Juggernaut Cabernet Sauvignon

PURPLE LIPS light to heavy \$16
Rascal Pinot Noir
Cune Crianza Red Blend
The Seeker Malbec
M. Dean Cabernet Sauvignon

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

BUD LIGHT	\$5.75
LABATT BLUE	\$5.75
LABATT BLUE LIGHT	\$5.75
COORS LIGHT	\$5.75
MILLER LITE	\$5.75
MICH ULTRA	\$6.00
CORONA	\$6.25
HEINEKEN	\$6.25
BECK'S NA	\$6.25

bottles & cans

BIG DITCH HAYBURNER ipa	\$7.50
WHITE CLAW spiked seltzer	\$7.00
HIGH NOON hard seltzer	\$8.25
ATHLETIC BREWING rotating selection	\$8.50

