

Mojos on 86th takes pride in partnering with local farms and businesses to bring fresh, quality ingredients right to your table.

Sheeder Farms
Clover Leaf Dairy
Saus Hill Winery
Northern Prairie Chevre

Butcher Creek Farms
River Terrace Gardens
Iowa Farm Families
Foxhollow Farm
Jasper Winery

La Quercia
Maytag Dairies
Dixon Farms Honey
Millstream Brewery

soup & salad

POTATO LEEK CUP 4 BOWL 6

CHEF'S INSPIRED SOUP CUP 4 BOWL 6

MOJOS SALAD 4

mixed greens, cucumber batonnettes, grape tomatoes, Maytag white cheddar, lemon thyme vinaigrette

GRILLED CAESAR 10

romaine heart, shaved parmesan Reggiano, house Caesar dressing, garlic bread sticks.
chicken breast or shrimp

GRILLED CHICKEN & SPINACH SALAD 11

toasted walnuts, fresh strawberries, crumbled Maytag bleu cheese, blueberry vinaigrette

GRILLED SALMON SALAD 10

arugula, red onions, candied pecans, Northern Prairie Chevre, pineapple ginger vinaigrette

entrées

SHRIMP PO' BOY 10

crispy gulf shrimp, lettuce, tomato, onion, Creole mayo, sweet potato fries

GRILLED PORTABELLA SANDWICH 9

house-made mozzarella, red onion, arugula, red pepper aioli, house made chips

MOJO GRINDER 10

House-made Italian sausage, rustic tomato sauce, pepperoni, house-smoked provolone, sweet potato fries

MEDITERRANEAN CHICKEN SANDWICH 11

roasted red peppers, asparagus, Northern Prairie feta, Italian aioli, Mojo salad

SEARED RAINBOW TROUT 11

pineapple jasmine rice, citrus chili buerre blanc

HOUSE GROUND BURGER * 10

mushroom bourbon duxelles, house-cured bacon, house-smoked provolone, sweet potato fries

PECAN CHICKEN STRIPS 10

Creole honey mustard, sweet potato fries

SOUTHWESTERN PORK LOIN SANDWICH* 9

caramelized onions, roasted peppers, house-smoked provolone, house-made chips

SMOKED BEEF PASTA* 11

penne, black beans, corn, peppers, green onions, chipotle lime cream

20% gratuity for all parties of 6 or more - Shared Entrée Charge \$5

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork poultry, or shellfish reduces the risk of food born illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.