

MOJITO RESTAURANT & LOUNGE

SMALL PLATES

CURED MEATS & CHEESES _____	10/13
artisanal selection of meats and cheeses; served with olives, dijon mustard and toasted baguette	
STEAK & STOUT SLIDERS _____	14
with melted gouda, stout-braised onions and a side of house pub chips	
PROSCIUTTO MARGHERITA FLATBREAD _____	12
with roasted tomatoes, fresh mozzarella and pesto	
BUFFALO PEPPER GARLIC CHICKEN WINGS _____	10
tossed in a buffalo pepper garlic sauce; served with blue cheese slaw	
SPINACH & ROASTED ARTICHOKE DIP _____	10
served with toasted crostini	
CHICKEN QUESADILLA _____	12
stuffed with roasted peppers, cheddar and jack cheeses and a side of salsa and sour cream	
WHITE CHEDDAR MAC & CHEESE _____	8
aged white cheddar topped with panko breadcrumbs	

HANDHELDS

X

TURKEY CLUB 12
bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese
CHIPOTLE CHICKEN SANDWICH 13
melted cheddar cheese, bacon and chipotle aioli on a brioche bun
CUBAN SANDWICH 14
sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf
GRILLED STEAK WRAP 14
with black beans, roasted red peppers, cilantro and monterey jack cheese

... SERVED WITH FRENCH FRIES OR PUB CHIPS ...

BURGERS

GRUYÈRE & SHROOM BURGER 14
gruyère cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli
BLACK RUM BACON JACK BURGER 14
monterey jack cheese, thick-cut bacon and stout-braised onion topped with housemade black rum BBQ sauce
THE HOUSE BURGER 13
choice of cheese and housemade burger sauce
VEGGIE BURGER 12
Gardenburger® Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli

... SERVED WITH FRENCH FRIES OR PUB CHIPS ...

Original Recipes
FROM SCRATCH

MAINS

Made Fresh
PER ORDER

CENTER-CUT TOP SIRLOIN, 10 OZ. GF _____	29
with choice of topping: Sriracha glaze, melted blue cheese, or bourbon demi glaze and side of garlic mashed potatoes and grilled vegetables	
CHARBROILED RIBEYE, 12 OZ. GF _____	34
with garlic mashed potatoes and grilled vegetables	
MEDITERRANEAN SHRIMP PASTA _____	24
jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream	
SALMON WITH KALE & MUSHROOMS GF _____	22
with sautéed kale and crimini mushrooms	
TUSCAN FLORENTINE CHICKEN _____	21
pesto-marinated chicken breast on top of grilled vegetable orzo	

SALADS

ADD A PROTEIN TO ANY SALAD*
Shrimp +5 / Salmon +7 / Chicken +3

COBB SALAD GF _____	14
diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette	
ROASTED BEET SALAD GF _____	13
mixed greens, crumbled goat cheese, candied pecans, tossed in red wine vinaigrette	
CAESAR SALAD _____	10
romaine, shaved parmesan cheese and croutons, tossed in caesar dressing	
QUINOA & BABY GREENS SALAD GF _____	11
feta cheese, olives, cucumbers, tomatoes, celery and lemon citronette dressing	

SOUP

SOUP DU JOUR 4

* ASK YOUR SERVER FOR *
* TODAY'S OFFERING *
* *

TRY OUR SIGNATURE
MULES

CROWNED JEWEL 11
Ketel One, ginger beer, cranberry juice,
blood orange bitters and fresh lime juice



MEXICAN MULE 10
Avión Silver, ginger beer and fresh lime juice

KENTUCKY MULE 10
Bulleit, ginger beer and fresh lime juice

MOSCOW MULE 11
Ketel One, ginger beer and fresh lime juice

** Served in Copper Mugs **

CLASSIC COCKTAILS

- BEE'S KNEES** _____ 10
Hendrick's, honey and fresh lime juice served up
- COSMOPOLITAN** _____ 11
Ketel Citrone, Cointreau, fresh lime juice and splash of cranberry juice
- MARGARITA** _____ 10
Casa Noble Silver, Cointreau, housemade sour mix and fresh lime juice
- PIMM'S CUP** _____ 10
Pimm's No. 1, ginger ale, cucumber and fresh mint
- BOURBON OLD FASHIONED** _____ 11
Knob Creek, housemade simple syrup and orange bitters
- MINT JULEP** _____ 11
Woodford Reserve, housemade simple syrup and mint leaves
- CUBAN MOJITO** _____ 9
Bacardi Silver, housemade simple syrup, fresh lime juice, muddled mint and club soda

WINES

WHITE

- CHARDONNAY - HOGUE. WA _____ 8/28
- PINOT GRIGIO - DANZANTE. Italy _____ 8/28
- WHITE BLEND - CONUNDRUM. CA _____ 11/42
- RIESLING - CHATEAU STE MICHELLE. WA _____ 9/30
- PROSECCO - VILLA SANDI IL FRESCO. Italy _____ 8/28
- BRUT SPARKLING - CHANDON. CA _____ /49
- WHITE ZINFANDEL - BERINGER. CA _____ 7/25

RED

- MERLOT - HOGUE. WA _____ 8/29
- CABERNET SAUVIGNON - HOGUE. WA _____ 8/29
- PINOT NOIR- MEIOMI. CA _____ 11/39
- MERLOT - DECOY. CA _____ 13/49
- CABERNET SAUVIGNON - SILVER PALM. CA _____ 10/35
- RED BLEND- 19 CRIMES. Australia _____ 9/32
- MALBEC - KAIKEN VINEYARDS. Argentina _____ 12/42

FOR PARTIES OF 6 OR MORE, A 20% GRATUITY WILL
BE AUTOMATICALLY ADDED TO THE BILL

ROOM SERVICE

Press Room Service button on your phone to order All
Room Service orders have a \$3 delivery charge + 20%
service charge automatically added

BEERS

DRAFT

- BUD LIGHT _____ 5
- BLUE MOON _____ 6
- STELLA ARTOIS _____ 6
- CIGAR CITY JAI ALAI _____ 6
- YUENGLING _____ 5

BOTTLE

- GOOSE ISLAND IPA _____ 6
- BUD LIGHT _____ 5
- BUDWEISER _____ 5
- COORS LIGHT _____ 5
- CORONA EXTRA _____ 6
- MILLER LITE _____ 5
- HEINEKEN _____ 6
- O'DOULS _____ 5
- SAMUEL ADAMS BOSTON LAGER _____ 6
- ANGRY ORCHARD _____ 6

ASK ABOUT OUR SEASONAL OFFERINGS