

COCKTAILS

MOJAVE MARGARITA TRADICIONAL

Frozen / On the Rocks / Straight Up 9
tequila, triple sec, fresh lime juice

\$1.00 more add a delicious flavor of Strawberry, Mango,
Passion Fruit, Prickly Pear, Blood Orange, & Pomegranate.

HOT AND SPICY

jalapeño infused tequila, Patron Citronge,
fresh lime juice and jalapeños 9

MOJAVE 'S SANGRIA

Tradicional Red or White Sangria w/fresh fruit
Glass 7 / Pitcher 32 / Champagne white Sangria 7(glass only)

TEQUILA COSMO

tequila, cranberry juice, triple sec, fresh lime juice 7
with Sauza Conmemorativo 9 w/ Herradura Blanco
10

MOJAVE NECTAR MARGARITA

Partida Blanco, agave organic nectar,
fresh lime juice 11

THE LATIN PASSION

Espolon Blanco, Liquor 43, lime juice & passion fruit 10

TEQUILA, RUM OR VODKA MOJITO

Rum, mint, lime wedges, sugar, & fresh lime juice 9
\$1.00 more add a delicious flavor of Strawberry, Mango,
Passion Fruit, Prickly Pear, Blood Orange, & Pomegranate.
Espolon Blanco 11, Pyrat Rum 11, Absolute 9

Tequila Flights

Espolon Flight 20	Partida Flight 23	Presidente Flight 30
Espolon Silver	Partida Blanco	Don Eduardo Silver
Espolon Reposado	Partida Reposado	Corazon Reposado
Espolon Anejo	Partida Anejo	Don Julio 1942

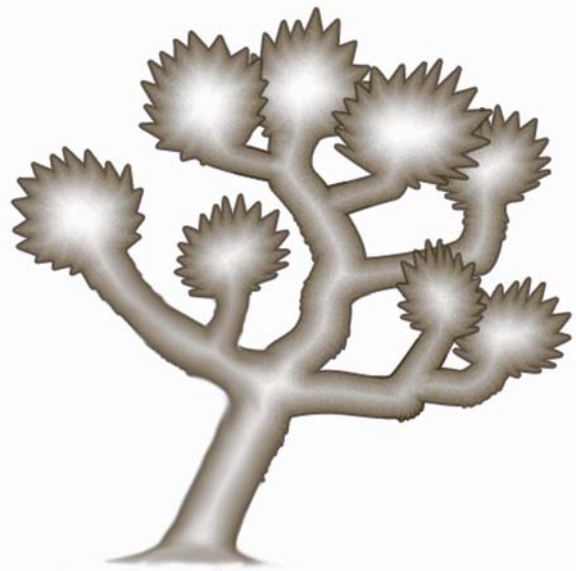
BEERS

BOTTLE 5.50

Pacifico	Amstel Light	Tecate
Corona	Heineken	Corona Light
Coors Light	Clausthaler non alcoholic	Negro Modelo

DRAFT 5.00

Stella Artois	Blue Point	Dos Equis
Sierra Nevada	Winter ale	Kronnenburg



mojave

Cuisine & Spirits of the Southwest

Southwestern Cuisine

Is food styled after the rustic cooking of California, New Mexico, Arizona, Nevada, Utah, as well parts of Texas, Oklahoma, and Colorado. It comprises a fusion of recipes for things that might have been eaten by cowboys, Native Americans, & Mexicans throughout the post-Columbian era.

APPETIZERS

Mother Road Roadhouse Chili	cup (
a braise of beef & pork in dos xx & chile	bowl :	
Hand Hacked Hass Avocado Guacamole		9.9:
with tres salsas and warm bleu corn tostados		
Mojaves Chile Chicken Chowder		5.9:
with queso fundido tortilla straw		
Chipotle Crisped Chicken Wings		7.9:
with buttermilk blue cheese dip		
Queso Fundido		9.9:
with artichoke hearts, chiles, piquillo peppers and gulf shrimp, warm blue corn tostadas		
Buffalo Fried Oysters		8.9:
with blue cheese celery slaw and salsa feugo		

PANCAKES & OTHERS

Silver Dollar Blueberry Pancakes	8.95
lemon cream cheese & fresh berries	
Petrossian Smoked Salmon Platter	12.95
with a fresh bagel, chive cream cheese and traditional garnishes	
Cinnamon Brioche French Toast	8.95
vermont maple syrup & seasonal fruits	
Texas Pecan Apple Pancakes	8.95
Belgian waffle	7.95
with a warm cinnamon, apple & maple compote	

SALADS & SANDWICHES

Santa Fe Caesar Salad	sm 6	lg 9
broken hearts of romaine with shards of iggys dry Sonoma jack, toasted pepitas, cumin croutes and eggless caesar dressing		
with grilled Adobo chicken breast	10.95	
with grilled spiced Tejas Gulf shrimp	15.95	
Grilled Mojo Chicken Club	8.95	
on toasted sourdough, with grilled chorizo, vine tomato, lettuce, chipotle aioli		
Bronzed Mojo Marinated Atlantic Salmon Sandwich	9.95	
on toasted sourdough, with vine tomato, avocado, lettuce and chipotle aioli		
Mojave's Angus Beef Burger	8.95	
The Best Of The West Served Flat & Happy Cheese, Bacon, Chiles Or Mushrooms		1 Per
Picañillio Of Black Angus Beef	7.95	
with olives and capers, over arroz verde		
Mojave's Skirt Steak Burrito	8.95	
With Greeb Chiles, scallions & eggs		

EGGS

with a choice of mimosa,
wine or frozen margarita add \$3.5

Three Egg Omelette or Pan Scramble	6.95
Choice of three items to include: sweet peppers, poblanos, onions, cheese, fine herbs, spinach, smoked bacon, mushrooms, ham, sour cream or chorizo	
Huevos Rancheros	7.95
with blue corn tortillas, beef & pork chili and a golden fried egg	
Herb Speckled Egg Scramble	9.50
with smoked salmon & scallion	
Hand Hacked Three Beef Hash-	8.95
pastrami, roast beef, corn beef with poached eggs	
Traditional Eggs Benedict	8.95
with serrano ham	
Poached Eggs on Toasted Brioche	9.95
with smoked salmon, fresh spinach and hollandaise	
Skirt Steak & Eggs	10.95
with hash slinger potatoes	
Texas Gulf Blue Crab	10.95
And spinach poached egg popovers with Green chile hollandaise	

Southwestern Eggs Benedict	8.95
with avocado, tomatoes & hollandaise	

QUESADILLAS

Grilled Adobo Chicken Breast Chiles & Cheese	10.95
Gulf Shrimp, Chiles, Chorizo & Cheese	11.95
Grilled Skirt Steak Carne Asada	12.95
mushrooms, manchego & jack cheeses	
Asparagus, Smoked Tomato & Chevre	8.95
Tejas Blue Crab, Chiles & Cheese	11.95

SIDES

Crispy Bacon	3.95
Idaho Garlicky Fries	3.95
Petite Hass Avocado Guacamole	3.95