

MOJO'S TACOS

THE FACTORY AT FRANKLIN

STARTERS

classic

CHIPS & SALSA

\$5

TRIO OF CHIPS

SALSA, QUESO & GUAC

\$20

CHIPS & QUESO \$9 OR GUACAMOLE \$10

ADD CHORIZO TO QUESO FOR \$3

NACHOS

CHIPS • GUACAMOLE • PICO QUESO • MOJO SAUCE

CHICKEN \$13 OR BRISKET \$15

MOJO TOTS \$6

PICO • QUESO
PICKLED JALAPEÑO
MORITA SAUCE

QUESADILLA

CHEESE \$8 ♦ CHICKEN \$12

SALADS

ADD CHICKEN \$5

ADD BRISKET \$6

ADD STEAK \$7

JALAPEÑO CAESAR \$10

chopped romaine • cotija cheese
chili-rubbed croutons • pickled onions
jalapeño caesar dressing

HOUSE SALAD \$10

spring mix • grilled corn • black beans
pickled onions • tomatoes
jack cheese • honey lime vinaigrette

CHOPPED SALAD \$10

chopped romaine • black beans
corn • pico • honey lime vinaigrette

LOCAL BEAR CREEK FARM GROUND BEEF

GREEN CHILI CHEESEBURGER smashed beef patties • rajás • american cheese • morita sauce • served with fries \$14

SMASHBURGER smashed beef patties • american cheese • homemade pickles & jalapenos • morita sauce • served with fries..... \$14

KIDS' MENU \$8

AGES 12 AND UNDER

CHEESE QUESADILLA

BEEF TACO

CHICKEN TENDERS

KID'S NACHOS

KID'S BURGER



Comes with one side
+ drink + free paleta

(FRUIT CUP + \$1)

DRINKS

COCA-COLA SODA

Fresh BREWED TEA

MARGARITAS

ROCKS + FROZEN

COCKTAILS, BEER, ETC

TACOS

♦ COMBOS ♦
2 TACOS + SIDE

MAKE ANY TACO
"PUFFY" SHELL
FOR JUST 50¢ EXTRA

TACO BOWLS

MOJO'S CHEESY CHICKEN & RICE BOWL.....\$14

mexican rice • grilled chicken • queso

MAKE ANY TACO INTO A BOWL..... \$15

comes with rice & beans • no tortilla included

.....
THE PUFFY*\$5.75

"A FRIED FLOUR TORTILLA SO IT PUFFS"

barbacoa • queso • guacamole • cilantro • onion

.....
BIRRIA\$6 OR 3 FOR \$16

flat-grilled tortilla • shredded beef • jack cheese • served with consommé

FRIED SHRIMP TACO \$6

fried shrimp • chipotle slaw • pickled onions • mojo's sauce

CARNITAS \$5

braised pork • onions • cilantro • verde salsa

KOREAN CAULIFLOWER \$5

gochujang sauce • ginger slaw • toasted sesame seeds • mojo sauce

FRIED CHICKEN \$5

hand-breaded chicken tender • jack cheese • pico • poblano sauce

HOT CHICKEN \$5

hand-breaded chicken tender • chipotle slaw • poblano sauce

THE OLD SCHOOL\$5.25

local bear creek farm ground beef • flat grilled tortilla • jack cheese • pico

FAJITA TACO CHICKEN \$5.25 / STEAK \$6.25

fajita peppers & onions • pico • jack cheese • poblano sauce

FRIED AVOCADO\$5.25

tempura-battered avocado • pickled onions • chipotle slaw • poblano sauce

ADOBO CHICKEN \$5

shredded chicken • pico • jack cheese • poblano sauce

CHICKEN CARBON \$5

smoked / grilled chicken thigh • pico • jack cheese • poblano sauce

GREEN CHILI CHEESEBURGER TACO\$5.25

smashed bear creek farm beef patty • rajás • american cheese • morita sauce

BAJA FISH *ASK TO MAKE IT "MOJO STYLE"* \$6

beer-battered cod • shredded cabbage • pico • mojo sauce

BRISKET \$6

smoked brisket • chipotle slaw • guajillo bbq sauce

Sides

MEXICAN RICE.....\$3

FRIES • CHIPS..... \$4

BLACK BEAN.....\$3

PINTO BEANS.....\$3

CHIPOTLE SLAW.....\$3

STREET CORN.....\$4

TATER TOTS.....\$4

FRUIT CUP.....\$6

DESSERT

Refreshing

PALETAS\$4

CHURROS

\$8



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

MOJO'S BAR

HAPPY HOUR 3 PM – 6 PM ◀ MONDAY THROUGH FRIDAY

SIGNATURE COCKTAILS

THE LAST RIDE \$15

Banhez Mezcal Tequila • Aperol
Heirloom Pineapple Amaro • Lemon Juice
Topped off with a Falernum Foam

MOJO'S MULE \$11

Blanco Tequila • Lime Juice • Ginger Beer

PALOMA \$11

Grapefruit Infused Tequila • Grapefruit Juice
Lime Juice • Pinch of Salt
Topped with Grapefruit Soda

MOJITO \$11

House Rum • Fresh Mint • Lime Juice
Agave • Soda Water

DAVES DAIQUIRI \$13

Cielo Blanco Tequila • Banana Liqueur
Pineapple Juice & Agave

CUCUMBER SERRANO

RANCH WATER \$11

Don Julio Blanco • Cucumber Serrano Infused
Mineral Water & Fresh Lime

WINE

PASSIONFRUIT SANGRIA \$13

Albarino White Wine • Brandy • Fresh Fruit & Juices

SPANISH RED... \$11 CAVA BRUT... \$11

SPANISH WHITE... \$11

◆◆◆◆ MARGARITAS ◆◆◆◆

DAVES CADILLAC\$14

Reposado Tequila • Cointreau • Orange Juice • Lime Juice • Agave
Topped with Grand Marnier Floater

BLACKBERRY\$12

Blanco Tequila • Crème De Mure • Lime Juice • Agave

SPICY PINEAPPLE\$12

Pineapple Infused Tequila • Green Chile Ancho Reyes
Pineapple Chipotle Simple Syrup • Pineapple Juice

WHISKEY RITA\$13

George Dickle Whiskey • Orange Liqueur • Agave • Lime Juice

CUCUMBER JALAPEÑO\$12

21 Seeds Cucumber Jalapeño Infused Tequila • Orange Liqueur
Lime Juice • Agave

CHILE MANGO MARGARITA\$12

Corazon Reposado Tequila • Lime Juice • Chile Mango Agave
Cilantro • Orange Liqueur

MOJO'S HOUSE MARGARITAS

Reposado Tequila • Orange Liqueur • House Limeade

Served Frozen *or* On The Rocks

LIME • STRAWBERRY

\$10 REG • \$13 LRG

DRAFT BEER



DOS EQUIS AMBER
PACIFICO
MODELO ESPECIAL
NEGRA MODELO
SEASONAL ROTATION
\$6 REG • \$9 LRG

BOTTLES & CANS



DOMESTICS\$4
IMPORTS\$5
CORONA\$5
CORONA LIGHT\$5
TECATE (CAN)\$3

ABOUT MOJO'S TACOS



Mojo's Tacos is a fresh and innovative taco shop with a Tennessee twist.

This menu is constantly evolving, but it is all about the tacos... fresh meats and produce, sauces created daily from scratch, handmade corn and flour tortillas, our signature “puffy” taco and all-natural paleta popsicles for the kids.

Warm tortillas just off the plancha, chef-driven recipes, a full selection of craft tequilas and beers from local brewers... these are just a few of the Mojo's hallmarks that we're proud to share with middle Tennessee residents and visitors. If you like slow-smoked brisket, chicken, seafood, or pork in your tacos, our in-house smoker won't disappoint.

Our namesake, **MOJO THE BULL**, is the beloved pet of one of our co-owners. Weighing in at over 2,000 pounds, he's an imposing animal with a gentle heart. Mojo spends his time watching over his herd and eating great food on his farm just a few miles from here, and our objective is to treat every guest with the same love and hospitality that Mojo enjoys every day on the farm.

Keep an eye out for the Mojo's Taco Truck around town too!



Follow along @MOJOS.TACOS @MOJOS_TACOS MOJOSTACOS