

# MOJO'S TACOS

HISTORIC NOLENSVILLE

## 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 • rajas • 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, soft serve  
or free paleta

(FRUIT CUP • \$1)



## DRINKS

**COCA-COLA SODA**

*Fresh* BREWED TEA

**MARGARITAS**

**ROCKS + FROZEN**

**COCKTAILS, BEER, ETC**

◆ COMBOS ◆  
**2 TACOS + SIDE**

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

## TACOS

**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 • rajas • 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**



**CHURROS**



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

# MOJO'S BAR

HAPPY HOUR 3PM - 6PM ◀ 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

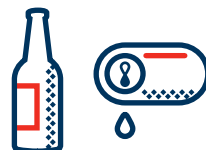
\$10 REG • \$13 LRG

## 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!



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