

bocaditos

Crispy Dry Ribs

Tender pork riblets, fried crisp, tossed in coarse salt and cracked pepper, served with ranch dip. 16.25

Mohave Wings

Full pound of our house fried wings served hot with celery sticks and ranch dip. Choose between Honey Garlic, BBQ, Hot, or Salt & Pepper. 17.25

Beef Empanadas

Pulled beef short rib, refried beans, corn, red onion, spices and herbs wrapped in a delicate pastry and baked till golden, with avocado salsa verde. 16.25

Yam Fries

Fried golden and served with chipotle lime aioli. 12.00

Nachos Grande

Tortilla chips smothered in mozzarella and cheddar cheese, tomatoes, black olives, jalapeños and fresh onions. 17.95

Extra Cheese 3.00

Add Chorizo Sausage, Chicken or Ground Beef 3.00

Grilled Flatbread

Artichokes, roasted peppers, onions, and Sicilian olives, oven roasted tomato sauce and Jack cheese.

Cajun Shrimp 17.50

Grilled Chicken 17.50

Grilled Asparagus 16.00

Bocaditos Platter

A collection of dry ribs, deep fried prawns, onion rings, spring rolls, Mohave wings, tri-coloured tortilla chips with chipotle sour cream, ranch, and sweet chili dip. 36.00

healthy snacks

Edamame Beans

Steamed, served hot with coarse salt and Cajun spice. 12.50

Roasted Cauliflower

Spiced with cumin and coriander, roasted in a cast iron pan topped with lime crema, cilantro and toasted pumpkin seeds. 13.50

sopa

Roasted Jalapeño Corn Chowder

Bowl 8.25

Cup 6.75

Soup of the Day

Chef's daily creation. Ask your server for details.

Bowl 8.25

Cup 6.75

All soups and salads are served with a corn muffin.

ensalada

Ensalada Casa

Mixed greens, tomato, cucumber, onion and manchego cheese. 14.50

Available as a half order for 9.25

Caesar Salad

Crisp romaine lettuce, Parmesan cheese, creamy garlic dressing & flat bread croutons. 15.95

Available as a half order for 10.50

Southwest Chop Chop Salad

Chiffonade of cabbage, iceberg and romaine tossed in a creamy spiced dressing topped with egg, avocado, cherry tomato, red onion and radish, crisp fried flour tortilla strips. 18.00

Smoked Salmon Salad

Wild mixed greens, tossed in a charred lemon and grainy mustard dressing, house pickled red onion, cucumber, and cherry tomatoes, cold smoked west coast salmon, popped capers and queso fresco. 22.50

UPGRADE YOUR SALAD EXPERIENCE

Chili Lime Prawn Skewer (ea.) 4.00

Honey Pepper Glazed Grilled Chicken Breast 8.00

Mohave Spiced Sirloin Steak 10.00

Garlic Cheese Toast 4.25

Garlic Toast 2.50

sandwiches

Sandwiches served with your choice of House Salad, French Fries, or Daily Soup. Substitute Caesar Salad for Yam Fries for 3.00.

Pecos Pulled Pork Roll

Slow roasted pulled pork with Jack Daniels BBQ sauce, jalapeño jack cheese, spicy mango slaw on a grilled garlic roll. 18.25

Steak Sandwich

6oz certified angus top sirloin grilled to your liking on garlic toast with beer battered onion rings. 26.50

Alberta Grill Burger

House Made alberta beef chuck patty served on a locally made bun with cheddar, crisp fried onions, Mohave's JD BBQ sauce, lettuce, tomato and red onion. 6oz. 21.00

Bacon 2.00 | Mushrooms 2.00
Blue Cheese 3.00 | Avocado 3.00

Impossible Grill Burger

Plant based patty, roasted red pepper sauce, tomato, red onion, avocado and lettuce on a Martins potato bun. 21.00

Beef Dip

Thinly sliced AAA slow roasted beef piled high atop a grilled garlic roll. Au Jus for dipping. 19.25

Make it a Philly Cheese Steak 3.00

Sautéed peppers & onions topped with jalapeño jack cheese.

Bandito Chicken Wrap

Buffalo spiced chicken breast wrapped in a flour tortilla with nacho cheese blend, onion, lettuce, tomatoes and creamy garlic dressing. 18.95

seafood

Cajun Jambalaya

Cajun seared prawns atop a pepper tomato ragout with ham, chicken & sausage. Served on your choice of fiesta rice or garlic buttered linguine noodles. 25.25

Seafood Linguini

Linguini noodles tossed in a roasted garlic and leek cream. Topped with pan seared prawns, mussels, clams and baby shrimps. Finished with grated asiago cheese. 26.95

Creole BBQ Salmon

House rubbed Atlantic salmon, grilled to medium, fiesta rice, grilled asparagus, cherry tomato avocado salsa Verde, with fresh lime. 28.95

Fish & Chips

Two pieces of battered cod fried golden and served with house slaw, French fries, tartar sauce and fresh lemon. 18.00

Add a piece of fish 4.00

Steamed Mussels

Fresh PEI mussels steamed in garlic, onions, saffron, tomatoes, fresh herbs and white wine with grilled artisan bread for dipping. 16.00

Half Pound 16.00

Full Pound 24.00

ribs & grill

Served with roasted red jacket potatoes, french fries, rice and beans or smashed fingerling potatoes.

Smoked Pork Ribs

Slowly smoked in the Cookshack and glazed with our own BBQ sauce. 35.95
Available as a half rack for 27.95

Served with Mohave pan vegetables and your choice of roasted red jacket potatoes, smashed fingerling potatoes, fries, or rice & beans.

6oz Sirloin

Great flavourful cut of meat cooked to your liking. 26.50

6oz Sirloin & Ribs

Mohave's famous half rack of ribs with a great flavourful cut of meat. 34.95

All steaks are perfectly seasoned with our Mohave steak spice and are cut from AAA Alberta beef.

CHOICE OF SAUCE

Jack Daniels BBQ Sauce • Three Peppercorn Sauce • Mohave Pan Jus

UPGRADE YOUR STEAK EXPERIENCE

Mushroom Skillet 4.00

Chili Lime Prawn Skewer (2) 8.00

Bacon Wrapped Scallops 5.95

pasta

Rigatoni in Genovese Meat Sauce

Large tube pasta with ground beef, onions & pancetta in a rich tomato sauce, fresh parmesan & grilled potato bread. 22.50

Chow Mein Noodle Bowl

Peppers, onions, mushrooms & carrots sautéed in a garlic ginger sauce with chow mein noodle, bean sprouts & scallions. 22.75

Add Sautéed Prawns (5) 7.00

Add Sautéed Chicken 5oz. 7.00