

KILLER APPS

FIRECRACKER FRIES \$13.95
TOPPED WITH BACON, GREEN ONIONS,
SOUR CREAM AND FIRECRACKER SAUCE

BUFFALO CAULIFLOWER BITES \$12.95 
GLUTEN FREE BATTERED CAULIFLOWER SERVED
WITH BUFFALO SAUCE AND BLEU CHEESE

ROASTED BRUSSELS SPROUTS \$14.95
TOSSED IN TOASTED NUTS, GARLIC, PARMESAN
AND ASIAN DRESSING, TOPPED OFF WITH CRISPY
TORTILLA STRIPS AND PORT WINE REDUCTION

CHIPS & SALSA \$9.95 
FRIED CORN CHIPS WITH HOMEMADE ROASTED
SALSA AND SOMETIMES GUACAMOLE

WING ZINGS \$14.95
SERVED WITH RANCH DIPPING SAUCE

BUFFALO WINGS \$14.95 
SERVED WITH BLEU CHEESE DIPPING SAUCE

MONGOLIAN WINGS \$14.95 

OYSTER SHOOTERS \$18.95 
RAW OYSTERS SERVED WITH LEMON FINADENE

TINALA KATNE \$13.95
SERVED WITH DENANCHE, FINADENE, AND PITA

**KELAGUEN OR POKE
OF THE DAY** \$13.95
SERVED WITH FRIED PITA

**STUFFED PORTABELLO
MUSHROOMS** \$14.95
STUFFED WITH OUR 4 CHEESE SPINACH ARTICHOKE
DIP, THEN BATTERED AND FRIED, SERVED WITH
BASIL PESTO AND TZATZIKI SAUCE

ESCARGOT \$14.95
SNAILS IN A MISO MUSHROOM CREAM SAUCE,
SERVED WITH GARLIC TOAST

DEEP FRIED AVOCADOS \$14.95
BREADED WITH PANKO, SERVED WITH PIKA RANCH

DEEP FRIED DILL PICKLES \$11.95
SERVED WITH HORSERADISH RANCH

**STEAK KARAAGE
WITH PITA** \$14.95
KARAAGE MARINATED FLANK STEAK, LIGHTLY
DUSTED IN POTATO STARCH AND FRIED

DEEP FRIED CALAMARI RINGS \$13.95
SERVED WITH TARTAR AND COCKTAIL SAUCE

DEEP FRIED FISH POKE \$14.95
FISH MARINATED IN CHEF RICO'S SPECIAL POKE
SAUCE THEN BATTERED AND FRIED, SERVED
WITH RANCH DIPPING SAUCE

DEEP FRIED OYSTERS \$18.95
GOLDEN BATTERED OYSTERS FRIED AND
TOPPED WITH BASIL PESTO AND
BLEU CHEESE SAUCE

DEEP FRIED MUSHROOMS \$12.95
FRESH BUTTON MUSHROOMS BATTERED AND
FRIED, SERVED WITH BUTTERMILK RANCH

MOZZARELLA STICKS \$13.95
BREADED WITH PANKO, SERVED WITH MARINARA

**4 CHEESE SPINACH
& ARTICHOKE DIP** \$13.95
SERVED WITH GARLIC TOAST

SCALLOPS ON CRACK \$17.95
PAN SEARED SCALLOPS WITH A LOBSTER
CREAM SAUCE TOPPED WITH TOBIKO, CRUNCHY
MAC NUT PANKO, ON A BED OF SPINACH

AVOCADO POKE \$12.95 
SERVED WITH FRIED PITA

DEEP FRIED TOFU POKE \$12.95 
TOPPED WITH FRIED TORTILLA STRIPS

HUMMUS & PITA BREAD \$11.95 

**BABA GHANOUGE
& PITA BREAD** \$11.95 
ROASTED EGGPLANT DIP

BOMB SALADS

GREEK SALAD \$18.95
YOUR CHOICE OF CHICKEN, LAMB, SHRIMP, FISH OR FALAFEL
FRESH GREENS WITH TOMATO, CUCUMBER, ONIONS, FETA CHEESE, KALAMATA
OLIVES, PEPPERONCINI AND DRIZZLED WITH HOMEMADE ITALIAN AND TZATZIKI
DRESSING, SERVED WITH PITA BREAD AND HUMMUS

CAESAR SALAD \$17.95
YOUR CHOICE OF CHICKEN, SHRIMP OR FISH
FRESH GREENS TOPPED WITH SHREDDED PARMESAN CHEESE, CROUTONS,
SERVED WITH OUR BALSAMIC TWISTED CAESAR DRESSING

SMOKED DUCK & GORGONZOLA SALAD WITH A TRUFFLE BEET VINAIGRETTE \$18.95

TACO SALAD \$18.95
YOUR CHOICE OF CHICKEN, SHRIMP OR FISH
FRESH GREENS TOPPED WITH MANGO AND AVOCADO BLACK BEAN SALSA,
MONTEREY JACK CHEESE, SOUR CREAM, AND DRIZZLED WITH SPICY
TACO SAUCE, SERVED WITH TORTILLA CHIPS

SEAFOOD SALAD \$19.95
SHRIMP, CALAMARI & FISH
FRESH GREENS, TOMATO, CUCUMBER, ONIONS, GRILLED EGGPLANT,
TOPPED WITH FURIKAKE AND SERVED WITH HOMEMADE ASIAN DRESSING

KICKASS QUESADILLAS

STEAK PESTO ONION & MUSHROOM \$16.95

BUFFALO BLEU CHEESE & CHICKEN \$16.95

CHICKEN BACON RANCH & JALAPENO \$16.95

ROASTED VEGGIE HONEY CHIPOTLE \$16.95

PASTA

**SPINACH & MUSHROOM
FETTUCCINE ALFREDO** \$18.95
YOUR CHOICE OF CHICKEN OR SHRIMP

SIX CHEESE VEGETARIAN LASAGNA \$18.95

TOMATO BASIL VODKA PENNE \$18.95
YOUR CHOICE OF CHICKEN OR SHRIMP

SPICY SEAFOOD DENANCHE PASTA \$21.95

FETTUCCINE PESTO ALFREDO \$18.95
YOUR CHOICE OF CHICKEN OR SHRIMP

PLATTERS

TACO PLATTER \$19.95
YOUR CHOICE OF CHICKEN, SHRIMP OR FISH
SERVED WITH REFRIED BEANS, SPANISH RICE, AND TACO SALAD

GREEK PLATTER \$19.95
YOUR CHOICE OF CHICKEN, LAMB OR FALAFEL
SERVED WITH HUMMUS, BABA GHANOUGE, FETA CHEESE, PITA
AND GREEK SALAD

BADASS BURGERS

SURF N' TURF BURGER \$20.95
MONIQUE'S AWARD WINNING BLEU CHEESE BURGER
TOPPED WITH A CRAB CAKE WITH HABANERO AIOLI
ON THE BOTTOM AND DENANCHE TARTAR ON TOP

SURF ALL DAY BURGER \$20.95
GRILLED FISH OF THE DAY TOPPED WITH A CRAB CAKE,
WITH HABANERO AIOLI ON THE BOTTOM AND
DENANCHE TARTAR ON TOP

CHORIZO BURGER \$13.95
MADE WITH LEAN GROUND BEEF AND BBQ GROUND
PORK CHORIZO SERVED WITH HABANERO AIOLI

**SPINACH, MUSHROOM
& BLEU CHEESE BURGER** \$13.95
2012 BURGERFEST CHAMPION
SPINACH, MUSHROOMS, AND BLEU CHEESE BLENDED INTO
LEAN GROUND BEEF, SERVED WITH HABANERO AIOLI

LAMB BURGER \$16.95
2013 BURGERFEST CHAMPION
GROUND LAMB AND LEAN GROUND BEEF MIXED WITH
GORGONZOLA CHEESE, PORTABELLA MUSHROOMS,
ARTICHOKE HEARTS, AND SUNDRIED TOMATOES TOPPED
WITH STUFFED PEPPERONCINIS AND HABANERO AIOLI

VEGAN BURGER \$14.95 
SERVED ON A WHOLE WHEAT BUN, TOPPED WITH
AVOCADOS AND TRUFFLE BEET VINAIGRETTE,
SERVED WITH ROASTED GARLIC VEGAN AIOLI

ALL BURGERS SERVED WITH YOUR CHOICE OF FRIES OR SALAD

ENTRÉES

12OZ. RIBEYE STEAK \$38.95

12OZ. NEW YORK STEAK \$36.95

BALSAMIC GLAZED LAMB CHOPS \$36.95
TOPPED WITH ZESTY LEMON BASIL SAUCE

**MACADAMIA PANKO
CRUSTED SALMON** \$28.95
SERVED WITH LOBSTER TOBIKO CREAM SAUCE

ALL ENTRÉES SERVED WITH
YOUR CHOICE OF WHITE RICE, BROWN RICE -OR-
GARLIC MASHED POTATOES AND SALAD OR VEGGIES

LOCAL FAVORITES

Loco Moco \$16.95
YOUR CHOICE OF:
• BROWN RICE OR WHITE RICE
• TINALA PATTY, FRIED FISH, GRILLED FISH,
TURKEY PATTY OR GRILLED VEGGIES
TOPPED WITH A SUNNY SIDE UP EGG

MOSA'S FIESTA PLATE \$26.95
KALBI MARINATED SHORTRIB, BBQ PORKBELLY AND
CHICKEN SERVED WITH RED RICE, KELAGUEN OF
THE DAY, POTATO SALAD, GARDEN TOMATO SALSA AND
HOMEMADE DENANCHE AND FINADENNE

BEER BATTERED FISH & CHIPS \$18.95
SERVED WITH SALAD AND FRIES

PLANT BASED BURRITO BOWL \$18.95 
FRIED CAULIFLOWER AND TOFU, BROWN RICE,
REFRIED BEANS, ROASTED TOMATO SALSA,
LETTUCE, CABBAGE AND CHIPOTLE CREMA

LIL' NUGGETS - MENU -

KIDS CHEESEBURGER \$7.95

CHICKEN NUGGETS \$7.95

MAC & CHEESE \$7.95

GRILLED CHEESE SANDWICH \$7.95

FISH NUGGETS \$7.95

CHEESE QUESADILLA \$7.95

SIDES: FRIES, RICE, VEGGIES OR SALAD

B.T.S. - DESSERTS -

CHEESECAKE OF THE DAY \$8.95

MOCHI BUTTER CAKE ALA MODE \$8.95

TARO MOCHI CAKE ALA MODE \$8.95

MANGO BREAD PUDDING ALA MODE \$9.95

BROWNIE ALA MODE \$8.95

CARROT CAKE CHEESECAKE \$8.95

CREME BRULE'E \$6.95

SIDE STUFFS

STEAMED RICE / BROWN RICE
(1 SCOOP) \$3

SEASONED FRIES \$7.95

SWEET POTATO FRIES \$7.95

PITA BREAD 1PC \$2 / 2PC \$4

GARLIC TOAST \$4

GARLIC MASH POTATOES \$4

SIDE CHICKEN OR LAMB \$8

SIDE FISH \$9

GRILLED VEGGIES \$9.95

SIDE SALAD \$8.95

SIDE SAUCE \$1 - \$3

DRINKS

**BOTTOMLESS HOUSE
GREEN TEA OF THE DAY** \$4

GREEN TEA (UNSWEETENED) \$3

COFFEE (UNSWEETENED) \$2

JUICE \$3

SODA \$2.50

 **VEGAN FRIENDLY**

 **GLUTEN FREE**

PLEASE NOTIFY YOUR SERVER OF ANY
ALLERGIES YOU HAVE.

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

WE RESERVE THE RIGHT TO DENY REFUND
REQUESTS THAT ARE BASED ON CUSTOMER'S
UNIQUE OR SPECIFIC TASTE.

DINNER MENU

324 W. SOLEDAD, AVE. QUAN BUILDING, HAGÅTNA, GUAM
969-2469 / 472-8646 | @MOSASJOINT | MOSASJOINT.COM

Long story short, of how Mosa's Joint was sparked:

Sara wanted to buy a food truck and wanted Mo to be her business partner. Mo didn't want to be partners because she had a lot going on and didn't want to mess up their friendship of 28 years. But Sara put a gun to Mo's head and made her do it... Just joking. But in all seriousness, after a lot of talking, Mo finally caved in.

In June 2011, MoSa's Hotbox (a mobile food truck) was started. It was one of the first food trucks on Guam. The Hotbox opened with one official employee, and several who worked for food and t-shirts (because Sara and Mo couldn't pay them, let alone, pay themselves). Two years later, a good business opportunity dropped into their laps, and the same thing happened. Their family and friends came through, and helped with their not-so-well-funded new expansion idea for an actual restaurant. Mo and Sara had beer, food, and pure hard work fueled with love. And somehow, by the grace of something extraordinary, they expanded into a 9-table restaurant that had a bar the size of MoSa's current hostess stand. Oh wait - the hostess stand is actually their old bar.

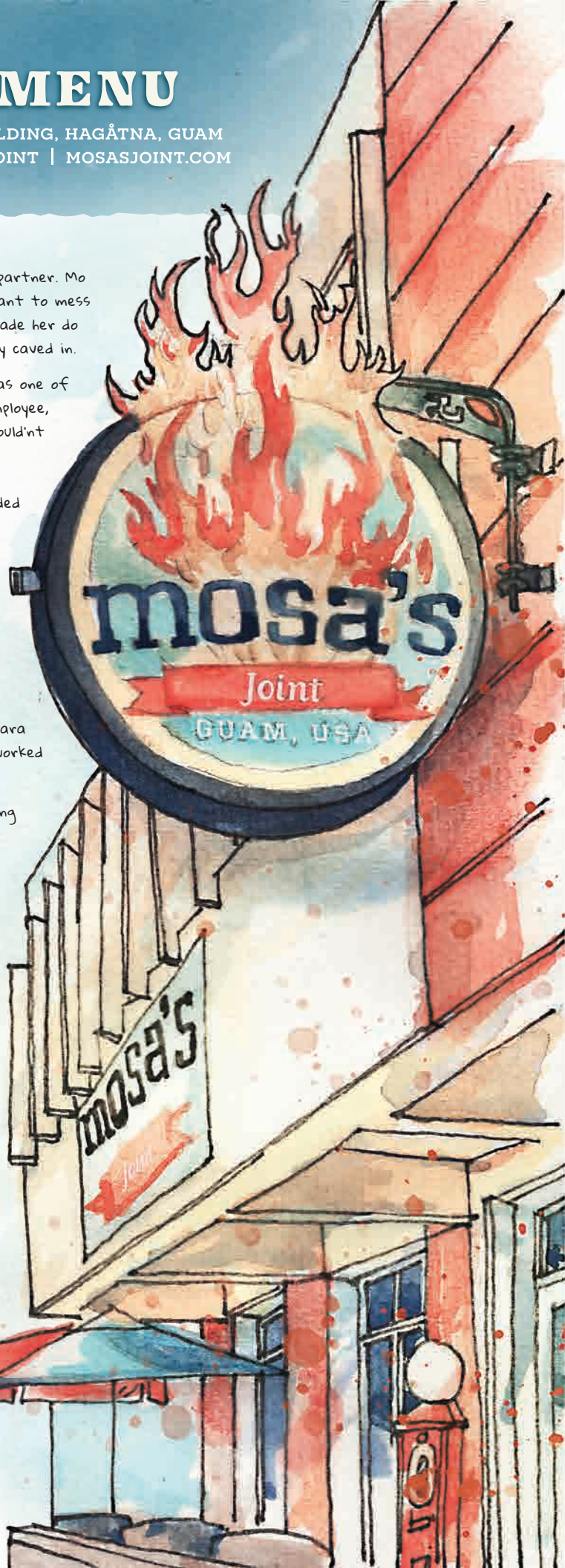
Meanwhile, Mo and Sara had to hire 20 new employees, some of whom are still with them today. During the next two years, the Joint became more popular and was always packed. The best part was, they still had their OGs - the people who supported them since day one. But Mo and Sara knew they had to expand. So for the next two years, the dynamic duo worked other jobs and saved as much money as they possibly could.

This begins Chapter 3 - At this point, Mo and Sara had a good following and finally believed they could really make it. After searching for what seemed like forever, they eventually found the perfect spot that they both loved and went in balls deep. They converted a senator's office into a full-fledged restaurant/bar. The new place has 24 tables with a bar that has 16 seats, and now employs 52 people. Everything that has gone into MoSa's new Joint has love written all over it.

From Mo & Sara:

Our goal has always been to be the best restaurant on Guam. Our philosophy has always been that this is our home, this is our family, and everyone who comes in is a guest in our home. We hope you enjoy your time with us.

P.S. - We would like to give special thanks to everyone who made this happen! You all know who you are and how very special you are to both of us! None of this would've been possible without all of you.



DRINK



MENU

DOMESTIC BEER

..... \$5
· hh - \$4 ·

DRAFT BEER

Asahi hh - \$6 ... \$7
Carabao \$10 and up
Guam Brewery \$10 and up
Kona hh - \$7 ... \$8

ask your server for Draft Specials :)

WINE

..... \$7 and up

RED	Cabernet	Chardonnay	WHITE
	Merlot	Sauvignon Blanc	
	Pinot Noir	Pinot Grigio	
	Shiraz	Moscato	

Bottles Available, ask your server

SPECIALTIES

MARGARITAS

*coco calamansi and mango
only served blended*

..... \$10
· hh \$9 / top shelf \$12 ·

MOJITOS

reggae, mix berry or mango

..... \$10

SANGRIAS

berry or tropical

..... \$10

COCKTAILS

Amaretto Sour	\$8
AMF	\$12
Bloody Mary	\$10
Blue Hawaiian	\$10
Cherry Popper	\$9
Green Tea	\$9
Hot Toddy	\$8
Lemon Drop	\$9
Liquid Marijuana	\$9
Long Island	well \$10
	call \$12 top shelf \$14
Mai Tai	\$10
Martini	\$10
Mules	\$10
Old Fashioned	\$10
Pina Colada	\$10
Sex On The Beach	\$10
Spiked Tea	\$8
Tequila Sunrise	\$10
Tokyo Tea	\$12
White Russian	\$10

SHOT SPECIALS

Cherry Popper · \$6	Lemon Drop · \$6
Blow Job · \$8	Green Tea · \$6
Liquid Marijuana · \$6	

LIQUOR

TEQUILA	1800 Gold	\$9
	1800 Silver	\$9
	Jose Gold	\$8
	Jose Silver	\$8
	Milagro	\$12
	Patron Silver	\$10
	Suaza Silver	\$7
	Suaza Gold	\$7
	Ghost Tequila	\$9
	Absolut Lime	\$7
VODKA	Absolut Regular	\$7
	Grey Goose	\$10
	Kettle One	\$10
	Skyy	\$7
	Smirnoff	\$7
	Stoli	\$7
	Titos	\$10
	Bacardi	\$8
	Captain Morgan	\$8
	Malibu	\$8

WHISKEY / BOURBON / COGNAC	Bulleit Bourbon	\$8
	Bulleit Rye	\$8
	Chivas	\$8
	Crown	\$8
	Crown Apple	\$8
	Fireball	\$8
	Glendronanch	\$25
	Hennessy	\$10
	Iwai Blend / Tradition	\$10
	Jack Daniel's	\$8
	Jack Daniel's Honey	\$8
	Jameson	\$8
	Johnnie Walker	\$8
	Knob Creek	\$8
	Komagatake	\$15
	Makers Mark	\$9
	Proper 12	\$8
	Remy	\$12
	Screwball	\$8
	Tullamore	\$8

GIN OTHER LIQUORS	Botanist	\$9
	Bombay	\$9
	Hendricks	\$9
	Pink Gin	\$7
	Roku	\$9
	Tanqueray	\$8
	Absinthe	\$7
	Amaretto	\$8
	Aperol	\$7
	Baileys	\$8
	Contreau	\$9
	Frangelico	\$7
	Grand Mariner	\$9
	Jägermeister	\$8
	Kahlua	\$8
	Melon Liquor	\$8

**PLEASE DRINK
RESPONSIBLY.**