



Mojo's Sports Bar
by Rich Belmont

I suppose there are a few people from around the Dubuque area who will be among the 76,468 fans sitting in the Mercedes-Benz Superdome this Sunday. It's more likely you will be home, like me, watching the big game on TV along with the rest of the expected 100 million people from all over the world.



It sure would be nice, though, to be down in New Orleans enjoying Mardi Gras right now. Hey, wait a minute! I just thought of a way to watch the game and still savor some of the tastes of the French Quarter. Right here in Dubuque at the Diamond Jo Casino is MOJO'S Sports Bar! MOJO'S means Hurricanes, Creole cooking, Cajun spices. Gumbo, Po'Boy sandwiches, Louisiana Alligator Bites and Ragin' Cajun Nachos!



MOJO'S logo is a Voodoo doll dressed like a football referee. In classic New Orleans Voodoo tradition "mojo" refers to a small bag of charms or spells you keep with you to usher in the spirits of luck and fortune. You could use some mojo right?

The big game festivities start at 5:30 CST so arrive at MOJO'S early. Not to worry though; you will see the game perfectly from every seat in the house. There are 16 flat screen TV's and 2 twelve foot projection TVs so you won't miss any of the action. While you are waiting for the game to start there are 2 pool tables, 2 dart boards, Video Blackjack or Poker and many slot machines to play with.

To get you in the spirit, Bryan Van Der Zyl, the Beverage Manager, has some special drinks in store for you. The New Orleans style Hurricanes are a treat and you have to be careful because they pack a real punch. The Mojo's Signature Hurricane is made with light rum, dark rum, triple sec, pineapple juice, orange juice and grenadine. The Bayou Hurricane contains Midori liquor, Blue Curacao, Peach Schnapps, orange juice and pineapple juice. My favorite is the Ultimate Bloody Mary Hurricane (right). It consists of homemade specially seasoned Bloody Mary mix and Smirnoff vodka garnished with a beef stick straw, shrimp and vegetables. These drinks are served in 23 oz. traditional French Quarter Hurricane glasses.



There are now 2 domestic and 3 craft beers on tap. There is also a greatly expanded selection of craft beers in bottles including Sam Adams seasonal brews. I can't wait to try Mojo's exclusive Bayou Brew Red Ale.

The Diamond Jo Casino's Executive Chef, Jon Nelson, and the Food Service Manager, Katie Lang have put together a menu reminiscent of Louisiana Cajun Spices. The flavors are derived from many enticing ingredients including paprika, garlic powder, onion powder, chili powder, mustard powder, black pepper, cayenne pepper, white pepper, oregano, basil, cumin, coriander, thyme and sometimes crushed red pepper.

Take some of the appetizers for example. The BBQ Potato Skins are glazed with sweet tangy BBQ sauce, stuffed with pulled smoked pork and topped with cheddar cheese and green onion. The Ragin' Cajun Nachos (below) consists of a huge pile of tortilla chips topped with red



beans, smoked chicken, shredded Monterey jack cheddar cheese sauce, diced tomatoes, jalapeños and green onions. If you are in the mood for something different try the Louisiana Alligator Bites. Farm raised alligator is hand breaded and deep fried. It is a white meat with a stronger than chicken taste, a steak-like texture and it is not at all fishy.



On my last visit to Mojo's I really enjoyed the New Orleans style Gumbo (above). It has chicken, andouille sausage, okra and rice. By the way, in case you are wondering, Andouille is a course grained smoked pork sausage made with garlic, hot chili peppers, onions, wine and seasonings. It was first brought to Louisiana by French immigrants and is used in many Cajun dishes.

MOJO'S Sports Bar
301 Bell Street, Dubuque, IA 52001
563-690-4755 • www.DiamondJo.com

HOURS: Mon - Thu: 4 p.m. - Midnight, Fri: 4p.m. - 2 a.m., Sat, 11 a.m. - 2 a.m., Sun, 11 a.m. - Midnight
Food served until 10 pm every night

DINING STYLE: Casual – Sports Bar

NOISE LEVEL: Conversational, loud during big games

RECOMMENDATIONS: Ragin' Cajun Nachos, BBQ Potato Skins, Jalapeño Bacon Burger, Chicken with Ham & Swiss Po'Boy, Sliders. Starting Feb 12th: Sweet Potato Steak Fries, Shrimp Po' Boy, Andouille Burger, Combo Basket.

LIQUOR SERVICE: Full Bar. Signature Hurricane, Ultimate Bloody Mary Hurricane, Craft Beers.

PRICES: \$4.95 - \$15.95

PAYMENT OPTIONS: Cash, Debit, All Credit Cards, NO Checks, ATM on Premises

KIDS POLICY: Located in a casino. Must be 21+

ACCESSIBILITY: Parking ramp & valet parking, two elevators, all restrooms

RESERVATIONS: No **CATERING:** No

TAKE OUT: Yes **DELIVERY:** No

PARKING: Covered parking ramp – free valet parking

The Witch Doctor Chicken Wings are excellent. You can order them plain or mix and match any of the six sauces. My family craves the Asian Sesame sauce. This sweet and spicy homemade sauce is made from soy sauce, rice wine vinegar, sesame oil, garlic and green onions. I can't stop eating the wings with Mojo sauce. This hot sauce has habaneros and tobasco but it adds awesome flavor to the wings without overpowering your taste buds with heat.



The Mambo Stacked Burgers are works of art. First of all they are big because there are two 1/3 lb. beef patties. Secondly, they are called stacked because they are piled high with tasty combinations of ingredients. For example the Cheese Head has Swiss, cheddar, provolone and American cheese. The American comes with Applewood bacon, cheddar cheese, onion tanglers and BBQ sauce. Of course, since I like my burgers on the hot side, my favorite is the Jalapeño Bacon Burger. It has bacon, Pepperjack cheese and grilled, fresh jalapeño slices (above).



Now if you really want to get into the flavors of New Orleans, you must have a Po'Boy. The Louisiana Po'Boy is different from the typical submarine sandwich. What distinguishes it is the bread. It must have a somewhat crusty outside with a soft inside. Po'Boys are served hot and are "dressed" with shredded lettuce, sliced tomato, pickle and Cajun Remoulade Sauce.



The latter is a mayonnaise sauce with mustard, capers, chopped gherkins and herbs mixed in. You can choose the Fried Chicken Breast with ham and Swiss or the Cornmeal Crusted Catfish Fillet or the Crawfish Bites (bottom of previous column) or the Creole Fried Butterfly Shrimp Po'Boy (above).



Now when you are watching sports what goes better than beer and pizza? So naturally there are 4 pizzas on the menu. The Voodoo Pizza (above) is the best one and it's really, really hot. It has a specially prepared Voodoo sauce, pepperoni, jalapeños, habaneros and ghost pepper Sriacha. Have some fun and get some of your friends to take the Voodoo Pizza Challenge. If you eat an entire Voodoo Pizza in 20 minutes you get 2 free concert tickets!

Fat Tuesday is the last day of Mardi Gras and this year it is on February 12th. On that day MOJO'S introduces some new and delicious menu items. There will be Sweet Potato Steak Fries, a Crawfish Po'Boy, and a delightful Andouille Burger (below). This burger is an interesting



pairing of flavors - Grilled Andouille Sausage between two beef patties, grilled peppers and onions with Pepperjack cheese and Creole mustard. The staff of 365ink and I sampled this burger and we all agreed it is a wonderful combination of ingredients. There will also be several new baskets: Catfish, Shrimp and Crawfish. All these baskets come with French Fries and coleslaw. Other enticing baskets are a new combo with shrimp, crawfish, catfish (below, left) and fries and something called the Swamp Basket (below, right) with crawfish, cheese sticks, fried pickle spears and onion rings.



While this review has been focused on football and French Quarter cuisine it goes without saying MOJO'S is an all inclusive sports bar. You can see all your favorite games there. They have the full Major League Baseball Package, the National Football League Ticket and the National Basketball Association game package on the televisions at all times to keep you totally immersed in sports. The Dolph Report broadcast by "Voice of the Hawkeye's Gary Dolphin" is transmitted to 1370 KDTH live from MOJO'S every Thursday at 6 pm.

When you are visiting MOJO'S Sports Bar take a couple of minutes to look down at the floor. It's made from 400 year old reclaimed timber retrieved from the bottom of the Great Lakes. It's also a good idea to inspect the entire wall of Sports Illustrated Covers. Each one is signed by the cover celebrity and the signature is guaranteed to be real and is backed by a certificate of authenticity.

Get your mojo on at MOJO'S Sports Bar. It's the place to be when you need a little extra good luck and good fortune!

