



Mexclectic

Tacos served with shredded cabbage, cilantro & lime on 6" fresh corn or house cooked flour tortillas

We purchase our ingredients from the same suppliers to the Swankiest restaurants in town.

Most things GF - ask a crew member.

**** \$4 Craft Beer All Day ****

\$2 PBR Tall Boys

All Glasses of Wine / 5

MEXCLECTIC TACOS

24 hour Carnitas / 3.25

Dijon Buttermilk
Fried Chicken / 3.25

Jerk Chicken / 3.25

Local Tempeh (Veggie Cake) / 3.25 (V)
with Sweet Chile & Lemon or General Tso's Sauce

Housemade Chorizo / 3.25

24 hour Brisket / 3.95

Seared Asparagus / 3.95 (V)

Sour Cherry Tenderloin Asada / 4.95

The 5 Points / 3.25 (V)
Quinoa "Tabouli" & Hummus

NEW! Southern Fried Catfish / 4.95
with Mojo Verde

Blackened Mahi Fillet / 4.95
with House Made Sriracha

(Seasonal) Southern Fried Grouper Cheeks / 4.95
with Mojo Verde

Chicken Marinated in Fresh
Thyme Vinaigrette / 3.25

General Tso's Chicken / 3.25

Crispy Corn Quesadilla / 3.75
6" Fresh Corn Tortillas
with White Cheddar

White Cheddar Quesadilla / 5
Folded 12" Tortilla
+ Add Any Protein for Taco Price +

Jerk Chicken Pastor Burrito
*Marinated Jerk Chicken, Black Beans,
Pineapple Sauce, Basmati Rice
with General Tso's Sauce / 8

THE DYNO-MYTE / 7.75
Nachos with All Natural White
Cheddar & Brie Fondue, Piquillo
Peppers, Grape Tomatoes, Pinto Beans,
House Pickled Jalapeños and House Made Crema
+ Add Any Protein for Taco Price +

QUESO / 4.75
White Cheddar & Brie Queso Dip with Chips
Add Housemade Chorizo / +2

Salad w/ Fresh Thyme
Vinaigrette / 7.75
(V and GF without croutons)
Fred Bacon's Local Lettuces, Grape Tomatoes,
Homemade Croutons Made from
French Pantry Baguettes
+ Add Any Protein for Taco Price +

SIDES

Homemade Guacamole / 5.95 (V)

Housemade Hummus / 2.95 (V)

Yucca Fries / 2.95 (V)

Chips & Chipotle Salsa / 2 (V)

Chips / 1

Chipotle Salsa / 1

Black Beans + Basmati Rice / 2
Cooked in Ham & Porcini Broth

Pinto Beans + Basmati Rice / 2 (V)

Basmati Rice / 2 (V)

Seared Asparagus / 4.95 (V)

House Made Crema / .75

Small Queso / 2

Small Guac / 2

Add Housemade Queso Fresco / .75

Add Sharp White Cheddar / 1

Add House Pickled Jalapeños / .50

***Make Any Taco a Crispy Tostada for \$1 More
Than Taco Price (includes Guac Spread, Black
or Pinto Beans and Housemade Queso Fresco)***

FOR THE LITTLE ONES

White Cheddar Quesadilla / 3.75
6" Flour Tortilla with White Cheddar
+ Add Any Protein for Taco Price +

Plain Marinated Chicken Taco
on 6" Flour Tortilla / 3.25

Crispy Corn Quesadilla / 3.75
6" Fresh Corn Tortillas with White Cheddar

Boneless Dijon Buttermilk
Fried Chicken Chunks / 4

WE PROUDLY FEATURE THE FOLLOWING LOCAL VENDORS:

Bacon's Select Produce (Our Lettuce)
Wainright Dairy
Artie's Tempeh
Safeharbor Seafood (Mayport Shrimp)
C&C Mayport Fisheries
(Grouper Cheeks and Mahi Fillet)
Many Local Breweries
El Mirasol (Flour Tortilla Dough)
The French Pantry (Baguette)
Many Specialty Items Procured
through Blue Buddha
Most Everything Made In House

DESSERT

Dessert Taco with Vanilla Ice Cream
and Homemade Dulce de Leche / 3.95

DRINKS

Mexican Coke / 2.5
(Real Cane Sugar)

Flavored
San Pellegrino / 2

Unsweetened
Iced Tea / 2

Zephyrhills Water / 1

Cherry Limeade / 2
(Housemade Grenadine)

Chef de Cuisine / GM
Reece DeLaCruz