



## 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.

\*\*\*\* \$5 Craft Pints / \$15 Craft Pitchers All Day \*\*\*\*

\$2 PBR Tall Boys

Additional Specials M-F 3-5pm for Happy Hour

### 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

Southern Fried Catfish / 4.95  
with Mojo Verde

Blackened Mahi Fillet / 4.95  
with House Made Sriracha

NEW! Fried Local Shrimp / 4.95  
with Housemade Habanero Sauce

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 (4oz)  
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 (4oz) & Chips / 5.95 (V)

Housemade Hummus / 2.95 (V)

Yucca Fries / 2.95 (V)

Chipotle Salsa & Chips / 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 / 5.95 (V)

House Made Crema / .75

Small Queso (2oz) / 2

Small Guac (2oz) / 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

Wine / 7

Sparkling Wine Split / 9

Mexican Coke / 2.5  
(Real Cane Sugar)

Flavored  
San Pellegrino / 2

Unsweetened  
Iced Tea / 2

Zephyrhills Water / 1

Cherry Limeade / 2  
(Housemade Grenadine)



After graduating from Wake Forest University, Chris Dickerson completed the Chef's Apprenticeship program at the Cloister Hotel on Sea Island. He cooked at The Little Nell in Aspen under Chef George Mahaffey and later worked for Nobu Matsuhisa. Dickerson has been invited to cook with many notable chefs and was part of a team who cooked for Paul Bocuse. Corner Taco started in 2011 inside an oceanfront bar in Neptune Beach and then was one of the first food trucks in Jacksonville (a 1965 Airstream Globetrotter).

Corner Taco has been profiled on Alton Brown's ABRoad Eats and in numerous publications, including The Local Palate. We are the only Mexican restaurant in the region to have earned the Slow Food Snail of Approval.

Semi Swanky Street Food