



NOW OPEN FOR BREAKFAST ON SAT-SUN 7:30-11am

At TAKO TIKI we use only the freshest ingredients and when possible, we locally source our produce. We are an ocean friendly property committed to preserving our environment and use only biodegradable disposables. We love our little stretch of coastline and want to keep it beautiful and safe for all the creatures we share it with.

Small Plates & Starters

Chips and Salsa \$3

Hand cut white corn tortillas flash fried and served with our homemade fire roasted Senoran style salsa.

Poke Bowl \$16

Fresh Ahi tuna tossed in house made poke sauce and served with fresh avocado slices and wasabi aioli

Carne Asada Fries \$16

A generous helping of french fries topped with monterey cheese, queso, crema, pico de gallo, fried poblanos and marinated steak.

Queso Dip \$9

A mixture of Mexican cheeses infused with jalapenos and poblano chiles. Served hot with chips.

Tako Nachos \$13

Hand cut tortilla chips fried and topped with Monterey and Colby cheese, queso, pinto beans, poblano chiles, guac, roasted corn pico and fresh crema. (add protein for additional charge)

Queso Fries \$13

French fries topped with hot queso, monterey jack and fresh pico de gallo

Guacamole \$10

Fresh Hass avocados muddled with lime juice, garlic, onion, cilantro, sea salt and jalapenos. Served with chips.

Quesadilla \$10

Homemade flour tortilla filled with melted Monterey and Colby served with fresh crema and homemade salsa

Street Corn \$4

Roasted corn with chipotle Aioli, cotija and smoked paprika

Big Plates

Churrasco \$21

8oz Skirt steak marinated in our mojo and grilled to temperature served with beans and rice, flour tortillas and a healthy dollop of our pico de gallo, guacamole and tomatillo salsa

The Burrito \$14

Homemade flour tortilla filled with our pinto beans, Mexican rice, pico de gallo, Monterey jack, roasted corn, tomatillo salsa and fresh crema. (fill with your choice of land based protein)

Tiki Burger \$14

Toasted bun with prime rib/brisket burger with all the fixings and your choice of cheese. Served with fries.

The Cuban \$15

Authentic Cuban sandwich. House roasted pork, Jamon, pickles, swiss and deli mustard all jammed in between two pieces of Cuban bread and grilled. Served with fries.

Tako Bowl \$16

Mexican rice and pinto beans topped with roasted corn, pico de gallo, sweet drop peppers, tomatillo salsa and fresh crema. Choice of land based protein.

Tiki Salad \$13

Organic greens tossed with pickled onions, fresh pico de gallo, fried poblano chiles, avocado, sweet drop peppers, roasted corn and choice of dressing. (add protein for additional charge)

Authentic Street Takos

(all street tacos are topped with fresh onion, cilantro and cotija and a dollop of tomatillo salsa)

Mexicali Style Carne Asada \$5.50

Grilled steak marinated in our generations old citrus mojo.

Chicken Asada \$4.00

Grilled chicken thighs marinated in our generations old citrus mojo

Chorizo \$4.00

Spicy Mexican chorizo

Pork Carnitas \$4.50

Pork shoulder roasted all day with onions and chiles

Craft Takos

(all tacos are available with choice of homemade corn or flour tortillas although we highly recommend flour tortillas for seafood items. Lettuce wrap also available for those cutting carbs!)

Pork Belly \$4.50

Flash fried pork belly marinated in coca cola and chiles. Topped with fries poblano, pickled onion, fresh pico, roasted corn and a house made sweet habanero glaze.

Mahi \$5.50

Grilled or fried mahi topped with chipotle aioli, roasted corn, pickled onions, fried poblanos and fresh pico.

Ahi Poke \$6

Fresh ahi tuna tossed in our house made poke sauce with fresh avocado slices and wasabi aioli.

Maine Lobster \$13

Maine lobster meat tossed with celery, onion, lime juice and a dash of old bay mayo wrapped in flour tortilla or lettuce wrap

Octopus (tako) \$7

Tender braised octopus brined in olive oil, lime and sea salt then grilled or flash fried. Topped with pickled onions, roasted corn, poblano chile, pico and a ginger/siracha glaze.

Bahamian Conch \$7

Lime drenched conch, dusted with flour and flash fried. Topped with pico de gallo, pickled onions, roasted corn, and a sweet habanero glaze.

Gulf Shrimp \$5.50

Tender gulf shrimp grilled or fried. Topped with pickled onions, poblano chile, pico de gallo, roasted corn and smoked aioli.

El Gringo \$3

Seasoned ground beef topped with cheddar cheese, fresh pico de gallo

Portobella (Vegan) \$4.50

Portobellas grilled and topped with pico, cilantro, pickled onions, tomatillo salsa, roasted corn and poblanos.

Avocado (Vegetarian) \$5

Fresh Avocado flash fried with pico, cilantro, pickled onions, roasted corn and poblanos drizzled with wasabi aioli.

Groms (kids)

Basic taco with ground beef and cheese \$3.00 / Fried shrimp w/fries or street corn \$6.50

Chicken tenders w/fries or street corn \$5.50

Sweets

Warm Tequila infused bundt cake with whipped cream \$8

Mikes killer Key Lime pie \$7 / Cream filled churros dusted with sugar and cinnamon \$7

HOUSE WINES \$6.00 SANGRIA \$8.00

Draft beer selection varies weekly

Bottles/cans

Bud, Bud Light, Miller Lite, Yuengling, PBR, Michelob Ultra, Corona, Corona Light, Modelo, Modelo Negro, Dos Equis Dark, Pacifico, Estrella, Sol, Red Stripe, Heineken, Amstel, Stella, Landshark, Angry Orchard, White Claw Heineken NA, Lagunitas Hope Water NA (0 calories), Corona NA, Bud Zero

SPECIALTY COCKTAILS

-We use only fresh juices and fresh fruit in our specialty drinks-

The Classic Margarita \$12

Fresh squeezed lime juice & house made simple syrup and Luna Azul Tequila

Skinny Mini Margarita \$12

Fresh squeezed lime juice & Organic Agave infused simple syrup and Luna Azul Tequila

Watermelon Jalapeno Margarita \$12

Fresh watermelon juice & house made jalapeno infused simple syrup and Tanteo jalapeno Tequila

Peach Ginger Margarita \$12

Fresh squeezed lime juice, peach juice, muddled ginger & Domaine De Canon Ginger Liqueur and Luna Azul Tequila

Pineapple Rosemary Margarita \$12

Fresh squeezed lime juice, fresh muddled pineapple & house made rosemary infused simple syrup and Luna Azul Tequila

Strawberry Basil Margarita \$12

Fresh squeezed lime juice, fresh muddled strawberries, basil & house made simple syrup and Luna Azul Tequila

Mexican Chocolate Martini \$12

Marie Brizard Chocolate Liqueur, Avion Espresso Tequila & Mi Campo Reposado Tequila

Mexican Mojito \$12

Fresh squeezed lime juice, simple syrup, mint, a splash of soda water & Lanazul Silver Tequila

Mexican Mule \$12

Fresh squeezed lime juice, pineapple juice, Barritt's Ginger Beer, & Lunazul Silver Tequila

Moscow Mule \$12

Fresh squeezed lime juice, Barritt's Ginger Beer, mint & Tito's Handmade Vodka

Strawberry Mule \$12

Fresh muddled strawberries, Barritt's Ginger Beer & Absolute Strawberry Juice Vodka



TAKO TIKI is proud to feature some of the best local live talent 7 nights a week and NEVER a cover charge!

-HAPPY HOUR DAILY 3-7pm-

MONDAY: BINGO FOR BREAST CANCER WITH FRIENDS IN PINK, 3-6PM & \$3 MARGARITAS ALL DAY. MUSIC 6PM

TUESDAY: \$2 TAKOS (BEEF, CHICKEN, OR FRIED FISH), ALL DAY. MUSIC 6-9PM

WEDNESDAY: ½ PRICE WINE & KIDS EAT FREE ALL DAY & OPEN MICH FEATURING FLINT BLADE 6PM

THURSDAY: JAMMIN IN JENSEN, 5-10PM. LIVE MUSIC 7PM

Friday and Saturday headliners perform from 7:30-10:30pm

