



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.

**In an effort to continue to bring the highest quality entertainment, we have implemented a 10% entertainment surcharge. This will apply to all menu items sold from 7pm-11pm Thursday thru Saturday only. We thank you for your continued patronage.**

## **Small Plates & Starters**

### **Chips and Salsa \$3**

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

### **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 \$10**

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

### **Tako Nachos \$14**

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 \$14**

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

### **Guacamole \$11**

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 \$7**

Roasted corn with chipotle Aioli, cotija and smoked paprika

## **Not So Small Plates**

### **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 \$15**

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

### **Bahmian Conch Sandwich \$18**

Flash fried conch served on brioche bun with lettuce tomato and onion. Chile aioli served on the side. Served with fries.

### **Grilled Chicken Wrap \$15**

Marinated chicken thighs grilled and chilled, wrapped up in a homemade flour tortilla with asian slaw, avocados and pickled onion.

### **The Cuban \$15**

House roasted pork, jamon, pickles, swiss and deli mustard all jammed in between two pieces of authentic 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**

Romaine 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 prepared on homemade corn tortillas topped with fresh onion, cilantro and cotija and a dollop of tomatillo salsa)

### **Mexicali Style Carne Asada \$6**

Grilled skirt steak marinated in our generations old citrus mojo.

### **Chicken Asada \$5**

Grilled chicken thighs marinated in our generations old citrus mojo.

### **Chorizo \$5**

Spicy Mexican chorizo

### **Pork Carnitas \$5**

Pork shoulder roasted all day in mojo with onions and chiles

## **Craft Takos**

(flour tortillas or Lettuce wrap also available for those cutting carbs!)

### **Pork Belly \$5**

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.

### **Ahi Poke \$8**

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

### **Octopus (tako) \$8**

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

### **Mahi \$8**

Fresh mahi flash fried and topped with chile aioli, pico, corn and pickled onions

### **Bahamian Conch \$8**

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 \$7**

Tender gulf shrimp grilled 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) \$5**

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

### **Avocado (Vegetarian) \$5**

Fresh avocado flash fried with pico, cilantro, pickled onions, roasted corn and poblanos drizzled with wasabi aioli. (VEGAN)

**\*\*CONSUMER ADVISORY-Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness if you have certain medical conditions**

## Groms (kids)

Basic taco with ground beef and cheese \$3.00 / Fried shrimp w/fries or street corn \$11

Chicken tenders w/fries or street corn \$11

## Sweets

Florida Orange Cake \$11/ Mikes Killer Key Lime pie \$10 / Cream filled churros dusted with sugar and cinnamon \$10

## -HAPPY HOUR DAILY 3-7pm 2 for 1 (domestic and well)

HOUSE WINES \$7.00 SANGRIA \$12.00

## Draft beer selection varies weekly

Bud, Bud Light, Miller Lite, Yuengling, PBR, Michelob Ultra, Corona, Corona Light, Modelo, Modelo Negro, Dos Equis Dark, Pacifico, Sol, Red Stripe, Heineken, Amstel, Stella, Landshark, Angry Orchard, White Claw

Heineken NA, Lagunitas Hop Water NA (0 calories), Corona NA, Sea Isle spike tea

## 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 \$14**

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

### **Peach Ginger Margarita \$14**

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

### **Pineapple Rosemary Margarita \$14**

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

### **Strawberry Basil Margarita \$14**

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

### **Mexican Chocolate Martini \$14**

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

### **Mexican Mojito \$14**

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

### **Mexican Mule \$14**

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

Each member of our service team is paid a small hourly wage plus commission which is reflected as an 18% service fee. The service staff retains 100% of this charge. Tako Tiki includes the opportunity for our guests to provide additional gratuity. All of our team members are offered full benefits of health, dental and vision insurance coverage.

 **TAKO TIKI is proud to feature the best local live talent 6 nights a week!**

**MONDAY:** BINGO FOR BREAST CANCER 3-6PM & ALL STAR TRIVIA 6-9PM \$5 MARGARITAS ALL DAY.

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

**WEDNESDAY:** WINE DOWN WEDNESDAY ½ PRICE WINE AND KEVINS DRUM CIRCLE FROM 6:30-8:30

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

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