



Muñeca's
TACO GARDEN

GF BEAN & RICE BOWLS

ALL BOWLS COME WITH BLACK BEANS, WHITE RICE & MADUROS!



- LOCALLY SOURCED
- GLUTEN FREE
- VEGAN
- SPICY

1 PICK 1 PROTEIN:

- Chicken not GF 13
- Mojo Pork 13
- Beef Picadillo 14
- Volcano Tempeh GF, V, F 14
- Balsamic Glazed Steak 15
- Local Fish GF 15
- Wild Shrimp GF 15
- Boom Boom Shrimp GF, F, not GF 15

2 PICK 4 TOPPINGS:

- Lettuce
- Cheese
- Tomatoes
- Onions
- Cilantro
- Arugula +0.50
- Radish
- Fresh Jalapeños +0.25

3 PICK 1 SAUCE: GF

- Yum-Yum
- Jalapeño-Cilantro
- Sriracha Aioli V, F
- Chimichurri V

\$ ADD-ONS:

- Guac
- Sour Cream
- Queso not GF
- Extra Toppings

SIDES GF

- Maduros V 4
- Black Beans V 4
- White Rice V 2
- Beans & Rice V 6
- Side Taco Salad 6

Chips and...

- Guacamole V 8
- Beer-Cheese Queso not GF 7
- Salsa Fresca V 5
- Pico De Gallo V 5

Double Dippin'?

Take \$1 off when you combine any two dips!

NACHOS



Corn Chips smothered with House-Made Beer-Cheese Queso and topped with Lettuce, Onions, Pickled Jalapeños, Sour Cream and choice of Sauce!

- Cheese 10
- Chicken 12
- Mojo Pork 12
- Beef Picadillo 13
- Volcano Tempeh GF, F, V 14
- Balsamic Glazed Steak 14
- Local Fish GF 14
- Wild Shrimp GF 14
- Boom Boom Shrimp GF, F, V 14

SALADS GF



Romaine Lettuce, Red Cabbage, Tomatoes, Onions, Cilantro, Cheese, Sour Cream and Salsa, served with crispy Tortilla chips! Add Beans for 1.00.

- Chicken not GF 13
- Mojo Pork 13
- Beef Picadillo 15
- Volcano Tempeh GF, F, V 15
- Balsamic Glazed Steak 15
- Wild Shrimp GF 15
- Local Fish GF 15
- Boom Boom Shrimp GF, F, V, not GF 15

CLASSIC TACOS

Served on 6" Corn Tortillas

CHICKEN not GF

(\$5 ea/ 2 for \$9/ 3 for \$13)

Cheese, lettuce, pico de gallo, pickled jalapeños and jalapeño-cilantro sauce!

MOJO PORK GF

(\$5 ea/ 2 for \$9/ 3 for \$13)

Cheese, lettuce, pico de gallo, red cabbage and chimichurri sauce!

BEEF PICADILLO GF

(\$6 ea/ 2 for \$10/ 3 for \$14.50)

Cheese, lettuce, tomatoes, pickled red onions and yum-yum sauce!

BOOM BOOM SHRIMP GF, F, not GF

(2 for \$12/ 3 for \$16)

Fried shrimp tossed in our house made boom sauce topped with lettuce, scallions, tomatoes and red cabbage!

WOK TACOS GF

Proteins cooked to order in a wok, served on 6" corn tortillas

VOLCANO TEMPEH GF, F, V

(2 for \$12/ 3 for \$16)

Lettuce, red cabbage, tomatoes, radish, and our sriracha aioli sauce!

BLACK & BLUE STEAK

(2 for \$12/ 3 for \$16)

Balsamic glazed steak with grilled onions and sweet peppers, arugula, blue cheese, shaved radish and chimichurri sauce!

WILD SHRIMP GF

(2 for \$12/ 3 for \$16)

Lightly seasoned shrimp with lettuce, pico de gallo, cheese, red cabbage, local sprouts and our yum-yum sauce!

LOCAL FISH GF

(2 for \$12/ 3 for \$16)

Wild-caught fish with lettuce, pico de gallo, red cabbage, pickled red onions, fresh jalapeños and our jalapeño-cilantro sauce!

QUESADILLAS

12" flour tortilla stuffed with house-blended cheese, green peppers and onions, pickled red onions and local sprouts! Served with a side of sour cream and salsa!

- Cheese 10
- Chicken 12
- Mojo Pork 12
- Beef Picadillo 13
- Volcano Tempeh GF, F, V 15
- Wild Shrimp GF 15
- Local Fish GF 15
- Black & Blue Steak 15
(Comes with blue cheese!)



Please disclose any and all allergies!

MOQUECA GF 16

Spiced on a Thai scale of 0-5 (Level 3 is equivalent to an American HOT!)

Brazilian style yellow coconut curry stew with plantains, tomatoes, onion, cilantro, peanuts, sweet pepper and lime served over a bed of rice.

- Steak
- Wild Shrimp GF
- Tempeh GF, V
- Local Fish GF



DRINKS

- Fountain Soda 3.50
- Canned Water 2.75
(Still or Sparkling)
- Dr. Pepper (CAN) 2
- Horchata 2.75
- Yerba Mate 3.75
- Booch (Gnarbucha) GF 6
- Limonada Frost 7
(choose from classic, guava, mango, strawberry or lavender)



BURRITOS

12" flour tortilla stuffed with beans, rice, cheese, lettuce, pickled red onions, pico de gallo and your choice of house-made sauce!

- Bean and Rice 9
- Chicken 11
- Mojo Pork 11
- Beef Picadillo 12
- Boom Boom Shrimp GF, F, V 14
- Local Fish GF 14
- Wild Shrimp GF 14
- Volcano Tempeh GF, F, V 14
(Ask for no cheese to make it vegan!)
- Black & Blue Steak 14
(Comes with blue cheese!)

SAUCES GF

- Chimichurri V
- Sriracha Aioli F, V
- Jalapeño-Cilantro
- Yum Yum

MARGS & MEZCAL

Top Shelf Margarita Reg 13 Mega 22
Patron Silver, Grand Marnier, Simple Syrup, Lime Juice

Lavender Lime Margarita Reg 11 Mega 18
Sauza Blanco, Grand Marnier, Lavender-Lime Simple Syrup, fresh Lime Juice

Flavored Margarita Reg 8 Mega 14
Sauza Blanco, Triple Sec, fresh Lime Juice and choice of flavor
Jalapeño* **Guava*** **Mango*** **Strawberry +1**

Classic House Margarita* Reg 6 Mega 10
Sauza Blanco, Triple Sec, Simple Syrup, fresh Lime Juice

Mezcalrita Reg 13 Mega 24
Ilegal Mezcal, Triple Sec, Simple Syrup, Lime Juice

L.A. Jefa 13
Ilegal Mezcal, St. Germain's Elderflower Liqueur, Sweet Vermouth, Lemon Juice Served Up

HOUSE COCKTAILS

Espresso Martini 13
A rich and velvety blend of Tito's Vodka, Kahlúa Coffee Liqueur and Opus' Misty Mountain Roast.

Pimm's Cup* 10
A sweet and refreshing mix of Cucumber, Mint, fresh Lemon Juice and Pimm's No. 1 Liqueur topped with Ginger Ale

Caipirinha 12
A taste of Copacabana, Brazil, Cachaça, fresh Lime Juice and Sugar

Pink Lady Lemonade 12
Experience the floral elegance of Hendrick's Gin, Lavender Lime Syrup and Lemon Juice

Guava Goddess 12
Escape to paradise with this fruity blend of Vodka, Guava Juice, Limonada, Grenadine and Blue Curaçao

Goombay Smash* 12
Get your island vibes on with Flor De Caña Oro Rum, Banana & Coconut Rum, OJ, fresh Limeade, Pineapple Juice and Grenadine

CLASSIC COCKTAILS

Paloma* 9
A well balanced mix of sweet and tart, Sauza Blanco Tequila, Grapefruit Juice, Lime Juice, Soda and Grapefruit Bitters

Whiskey Sour 11
A smooth and frothy blend of 8 Year Aged Bourbon, Lemon & Lime Juice, Simple Syrup and Egg White

Old Fashioned 12
An oldie but a goodie, 8 Year Aged Bourbon, Angostura Bitters, house Orange Peel Syrup served over a Gentleman's Cube

Mojito* (Fruity flavors available!) 8/10
A refreshing taste of the Cuban classic, Extra Seco Rum, muddled fresh Mint, Lime and Sugar topped with Soda

Moscow Mule 13
Our own fresh take on the classic drink, made with Tito's Vodka, fresh Lime Juice, house Ginger Syrup topped with Soda served in a copper mug

Daiquiri 10
Served up, a refreshing blend of lime juice, sugar and Rum
Strawberry **Banana** **Coconut**

MOCKTAILS

Cucumber Cooler 7
Muddled Cucumber, Mint, Lime, Simple Syrup & Soda served over Ice

Piña No-Lada 7
Pineapple juice and Cream of Coconut blended until frozen!

Mango-Jalapeño No-jito 7
Muddled Mint and Jalapeño, Mango Nectar, Lime and Soda!

* Happy Hour Drinks!



SHOOTERS

Piña RumChata 5
Pineapple Rum, Coconut Rum, Horchata

Lemon Drop 5
Svedka, Lemon Juice, Simple Syrup

Skunk Ape 6
Jägermeister, Midori, Blue Curaçao, Lemon Juice

Green Tea 6
Jameson, Peach Schnapps, Limeade



BEER

DRAFTS 6

First Mag

Wakulla Hefeweizen 5.4%

First Mag

URSA IPA 7.1%

New Belgium

Fat Tire Amber Ale 5.2%

Stone

Buenaveza Salt & Lime Lager 4.7%



Pitchers Available!
Drafts
Margaritas
Sangria

Ask about our 2 Rotating Taps!

CANS

Yuengling 4

Miller Lite 4

Michelob Ultra 4

Stella Artois 5

Corona 5

Heineken 5

Blake's Hard Cider 5
El Chavo or Triple Jam

Florida Man IIPA 5
9% ABV

Athletic NA IPA 5
<0.5% ABV

Michelada 10
Corona, Bloody Mary Mix, Lime Juice with Tajin rim!

WINE & SPARKLING WHITE



Sycamore Lane Pinot Grigio 6

Sycamore Lane Chardonnay 6

Kim Crawford Sauvignon Blanc 8

Mimosa 6

Champagne with Orange Juice, Guava or Mango

Tropical White Sangria 9

White Sangria, Flor de Cana Oro, Triple Sec and Guava Nectar



RED

Sycamore Lane Cabernet Sauvignon 6

Carmel Road Pinot Noir 8

Tropical Red Sangria 9

Franzia Red Sangria, Flor de Cana Oro, Triple Sec and Guava Nectar

HAPPY HOUR

Tue-Fri 3-7 and 9-Close
Sat-Sun 4-6 and 9-Close

\$2 off Drafts, Wines, Wells
and Select Margaritas
and Cocktails!

BRUNCH SAT & SUN
10-2 PM! Ask to see a
brunch menu!



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