

# FLYING IGUANA

## TAQUERIA & TEQUILA BAR

LET THE GOOD TIMES FLY



# LUNCH

[Please ask your server to see our **GLUTEN FRIENDLY** menu]  
\*\*Although we try to meet your special requirements, we cannot ensure that these items have not come into contact with gluten in our kitchen.

## ANTOJITOS [Starters]

### GUACAMOLE & CHIPS | 10.5

with jalapeño, tomato, red onion, cilantro, lime - prepared tableside

### ESQUITES | 4.5

char grilled mexican street corn served on the cob, with chipotle aioli, chives, cotija cheese

### QUESO BLANCO DIP | 9.5

with roasted poblano "rajas", pico de gallo, smoked paprika with flour tortillas

### QUESO FUNDIDO | 11

add tinga beef or chorizo, poblano "rajas", pico de gallo with corn tortillas

### CHORIZO AND POTATO EMPANADAS | 9

flakey stuffed pastry dough, with house crema, roasted poblano puree

### SHRIMP CEVICHE | 12.5

fresh local shrimp, marinated in citrus with coconut milk, choclo, cancha, grape tomato

### CHEESE QUESADILLA | 9

add chicken or carnitas 1 / add chorizo 2 / add steak 3

### SHRIMP ESCABECHE | 12.5

fresh local shrimp, house-made pickled vegetables, green olives, radish, cancha, baby frisee, tostones

### MUSHROOM TOSTADA | 10

portabella mushroom, chipotle tomatillo salsa, black eyed "peaco" de gallo, guacamole, pickled onion, baby arugula

## SOPA & ENSALADAS

### [Soup & Salads]

### SWEET POTATO BISQUE | 7

black bean, spiced pepitas, house crema, fresno chiles

### CHICKEN TORTILLA SOUP | 8

garnished with avocado, cilantro, queso fresco, blue corn tortilla strips

### LA CASA | 9

field greens, romaine, grape tomato, radish, pickled red onions, corn nuts, chimichurri vinaigrette

### PERUVIAN CHICKEN SALAD | 11.5

field greens, romaine, sweet potato, caramelized onion, spiced pepitas, aji verde dressing

### ROASTED BEET SALAD | 10

with cotija cheese, pickled mango, arugula, mint, crispy garbanzos, ginger vinaigrette

### QUINOA SALAD | 11

corn salsa, black eyed "peaco" de gallo, baby arugula, curtido vinaigrette, salsa criolla, cancha

add to any salad - chicken 4 | shrimp 6 | daily catch fish 6

## TORTAS

Mexican griddle baked sandwiches served with house salad - Available until 4 pm only

### BANH MI MEXICO | 10

marinated and grilled all natural chicken, chipotle aioli, house-made escabeche, cucumber, jalapeño, cilantro (substitute shrimp add 3)

### CUBANA | 11

smoke pit ham, slow roasted pork shoulder, pickled onion, gruyere, mojo mustard

### CALABACITAS | 10

grilled zucchini, goat cheese, black beans, charred tomato, grilled corn salsa, baby arugula

### MEXICAN CHEESE STEAK | 12

anticucho steak, grilled onions, aji verde, queso blanco dip, roasted poblanos, pico de gallo, fresno chiles, served with casa fries

### TOSTONES BURGER | 12

CAB seasoned beef patty, cheddar cheese, crispy pork belly, avocado, baby arugula, vegetable escabeche, FITT fancy sauce, served with casa fries add egg 1.50

## TACOS

### ACHIOTE CHICKEN | 4.5

grilled marinated chicken, salsa roja, house crema, fresh avocado

### CARNITAS | 4.5

slow roasted pulled pork, salsa verde, queso fresco, cilantro

### MEAT N' POTATO | 4.5

spicy ground beef "tinga", roasted red potato, grilled corn, chihuahua cheese

### BLACKENED SHRIMP | 5.5

ginger purple cabbage slaw, chipotle aioli, mango pico

### BAJA FISH TACO | 5

beer battered cod, with cabbage, salsa fresca, charred corn remoulade

### STEAK TACO | 5.5

anticucho marinated hanger steak, grilled onions, aji verde, fresno chiles, pepitas

### DIRTY SOUTH | 4.5

fried green tomato, black eyed "peaco" de gallo, pimenton cheese sauce, baby arugula

### CRISPY PORK BELLY | 5.5

rum n' coke glaze, watermelon, cotija, pickled onions

### JUNKYARD | 5

grilled chicken, roasted potato, queso sauce, cabbage, charred corn, flaming iguana sauce

### FLYING FISH TACO | 5.5

today's catch, a la plancha, with shaved cabbage, aji amarillo, salsa criolla

### FARM-TO-TACO | 5

locally sourced vegetables, simply roasted, with avocado, pico de gallo, chipotle-tomatillo salsa

### SEARED SCALLOP TACO | 6

cauliflower refritos, lime aioli, applewood bacon, vegetable escabeche, baby frisee

## PLATOS FUERTES

### [Entrees]

### TRADITIONAL SLOW ROASTED PULLED PORK (COCHINITA PIBIL) | 21

black beans, jasmine rice, achiote pulled pork, sweet plantains, avocado, pickled onion, queso fresco, served with corn tortillas

### POLLO A LA BRASA: PERUVIAN ROTISSERIE CHICKEN

• slow roasted all natural half chicken | 16

one breast, one leg, served with two sides and aji sauces

• family style whole chicken | 24

two breasts, two legs, served with four sides and aji sauces

### DAILY CATCH | (market price)

poblano-sweet potato hash, roasted red bliss potatoes, grape tomatoes, chipotle hollandaise, curtido baby frisee

### CHIMICHURRI STEAK | 22

marinated CAB bavette steak, huancaína fingerling potatoes, red onions, roasted cauliflower, salsa criolla

### SIDES | 3.5

Cilantro Rice, Black Beans, Ensalada de la Casa, Sweet Plantains, Crispy Quinoa, Casa fries

- add truffle oil | 2

## DESSERTS | 9

### STUFFED CHURROS

crispy cream filled "Spanish donuts" with nutella chocolate dipping sauce

### COCONUT MILK FLAN

with fresh berry compote, quinoa tuille

### TRES LECHES BREAD PUDDING

pecan praline, meringue, pomegranate syrup

[Cake Service Fee: \$2.00 per person]

### DRINKS

Coke, Diet Coke, Coke Zero, Sprite, Mr. Pibb, Lemonade, Fanta Orange, Sweet & Unsweet Tea

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

# MARGARITAS

## THE SWAP SHOP

Espolon blanco tequila, triple sec, Flying Iguana's house made sour mix. Get it on the rocks or frozen. Try it flavored (strawberry, prickly pear, pomegranate, or mango) | 9

## FLYING IGUANA

Herradura reposado tequila, Agavero orange liqueur, Cointreau, Tres Agaves organic agave nectar, fresh squeezed lime juice, fresh squeezed lemon juice | 13

## SPICE OF LIFE

fresno infused Espolon blanco tequila, triple sec, Tres Agaves organic agave nectar, house made sour mix | 10

## SKINNY RITA

Cazadores blanco tequila, fresh lime juice, Tres Agaves organic agave nectar, orange bitters, soda water | 11

## THE GARDEN

Mi Campo blanco tequila, simple syrup, house made sour mix, cilantro, cucumber | 10

## GINGER BEER MARGARITA

Hornitos plata tequila, blood orange liqueur, Tres Agaves organic agave nectar, fresh lime juice, Goslings ginger beer | 10

## WATERMELON BLISS

Corazon blanco tequila, Tres Agaves organic agave nectar, fresh lime juice, fresh lemon juice, watermelon, cucumber | 11

## BLOOD ORANGE

Flying Iguana's signature aged barrel of Patron reposado, Solerno blood orange liqueur, Tres Agaves organic agave nectar, house made sour mix | 12

# SPECIALTY COCKTAILS

## PATIO LIZARD

Four Roses bourbon, turbinado syrup, fresh lemon juice, watermelon | 10

## CAIPIRINHA

Leblon cachaça, fresh squeezed lime juice, simple syrup | 9

## ANTIOXIDANT

vodka, mint, fresh lime juice, Tres Agaves organic agave nectar, blueberries, soda water | 10

## PISCO SOUR

pisco, fresh lemon juice, turbinado syrup, egg whites, Angostura bitters | 10

## SMOKEY AND THE BANDIT

Vida mezcal, vodka, fresh lime juice, pomegranate purée, Angry Orchard cider | 10

## SANGRIA NARANJA

white wine, elderflower liqueur, fresh lemon juice, triple sec, fresh lime juice, fresh orange juice | 8

## SANGRIA ROJA

red wine, blackberry brandy, triple sec, fresh lemon juice, fresh lime juice, fresh orange juice | 8

## PALOMA

Espolon blanco tequila, grapefruit San Pellegrino | 9

## HOUSE ABOVE THE CLOUDS

Ron Zacapa 23, ancho chili simple syrup, orange bitters | 13

## 904

Olmea Altos blanco tequila, prickly pear purée, fresh lemon juice, sparkling wine | 10

# WINE

## WHITE WINE

	Glass	Bottle
Chardonnay, Hogue Cellars, Washington State	7.00	28.00
Chardonnay, Franciscan, California	9.50	38.00
Pinot Grigio, Hogue Cellars, Washington State	7.00	28.00
Pinot Grigio, Alta Luna, Italy	9.00	36.00
Sauvignon Blanc, Kim Crawford, New Zealand	10.00	40.00
Riesling, Chateau Ste. Michelle, Washington State	7.50	30.00
Moscato D'asti, Ruffino, Italy	9.00	36.00

## RED WINE

Cabernet Sauvignon, Hogue Cellars, Washington State	7.00	28.00
Cabernet Sauvignon, Joel Gott 815, California	10.50	42.00
Malbec, Diseno, Argentina	8.00	32.00
Merlot, Hogue Cellars, Washington State	7.00	28.00
Red Blend, The Dreaming Tree, Crush, California	10.50	42.00
Pinot Noir, Mark West, California	8.00	32.00

## ROSÉ WINE

Belleruche, France	7.50	30.00
--------------------	------	-------

## SPARKLING WINE

California Sparkling Wine, Mumm Napa, California		40.00
Champagne, Veuve Clicquot, France		80.00
Prosecco, Lunetta, Italy	Split	7.50

# TEQUILA

## EXTRA ANEJOS & CLARIFIED

Extra anejos are aged for more than three years in small oak barrels of less than 600 liters. Clarified tequilas are reposados, anejos, or extra anejos that have been filtered through charcoal to create a clear spirit with the flavor of an aged tequila.

Avion Reserva 44 Extra Anejo	30	Herradura Seleccion Suprema Extra Anejo	55
Cuervo Reserva De La Familia Extra Anejo	25	Herradura Ultra Clarified	21
Don Julio 70 Clarified	16	Maestro Dobel Diamanté Clarified	10
Don Julio Real Extra Anejo	45	Partida Elegante Extra Anejo	45
Gran Patron Piedra Extra Anejo	60		

## AÑEJO (EXTRA AGED)

After aging for at least one year, tequila can then be classed as an "añejo." This aging process darkens the tequila to an amber color, and the flavor can become smoother, richer, and more complex.

1800 Reserva Anejo	11	Espolon Extra Anejo	16
Avion Anejo	14	Gran Patrón Burdeos Anejo	50
Cabo Wabo Anejo	12	Herradura Anejo	14
Casamigos Anejo	16	Milagro Anejo	11
Casa Noble Anejo	17	Milagro Select Barrel Anejo	18
Cazadores Anejo	11	Partida Anejo	13
Clase Azul Anejo	50	Patrón Anejo	15
Corralejo Anejo	11	Patrón Roca Anejo	22
Corazon Anejo	12	Sauza Hornitos Anejo	11
Corzo Anejo	14	Sauza Hornitos Black Barrel	11
Don Julio 1942 Anejo	22	Sauza Tres Generaciones Anejo	10
Don Julio Anejo	15	Tres Agaves Anejo	13
Espolon Anejo	10		

## REPOSADO (AGED OR RESTED)

A Reposado tequila is the first stage of "aged or rested." The tequila is aged in wood barrels or storage tanks between 2 months and 11 months. The spirit takes on a golden hue and the taste becomes a good balance between the agave and wood flavors.

1800 Reserva Reposado	9	Hussong's Reposado	10
Avion Reposado	13	Milagro Reposado	10
Cabo Wabo Reposado	10	Milagro Select Barrel Reposado	14
Casamigos Reposado	14	Olmea Altos Reposado	9
Casa Noble Reposado	13	Patrón Reposado	13
Cazadores Reposado	10	(Flying Iguana's signature aged barrel)	
Clase Azul Reposado	22	Patrón Roca Reposado	20
Corazon Reposado	10	Partida Reposado	10
Corzo Reposado	12	Sauza Hornitos Reposado	10
Cuervo Tradicional Reposado	8	Sauza Tres Generaciones Reposado	9
Don Julio Reposado	13	Tres Agaves Reposado	10
Espolon Reposado	9	Mi Campo Reposado	10
Herradura Reposado	10		

## SILVER - BLANCO - PLATA - CRYSTAL - PLATINUM

This is the Blue Agave in its purest form. It is clear and typically unaged where the true flavors and intensity of the agave, as well as the natural sweetness, are present. It can be bottled directly after distillation or stored in stainless steel tanks to settle for up to 4 weeks.

1800 Reserva Silver	8	Herradura Silver	9
Avion Silver	10	Jose Cuervo Tradicional Blanco	8
Cabo Wabo Blanco	8	Milagro Select Barrel Silver	13
Casamigos Blanco	11	Milagro Silver	9
Casa Noble Crystal	10	Olmea Altos Plata	8
Cazadores Blanco	9	Partida Blanco	10
Corazon Blanco	9	Patrón Silver	12
Corzo Silver	8	Sauza Hornitos Plata	8
Cuervo Reserva De La Familia Platino	11	Tres Agaves Blanco	9
Don Julio Blanco	12	Vida De Louie Blanco	8
Espolon Blanco	7	Mi Campo Blanco	8
Gran Patrón Platinum	30		

# MEZCAL

Mezcal is a distilled spirit made from the agave plant. The production of mezcal is centered around Oaxaca, and there are governmental regulations in place to protect the identity of mezcal production as separate from that of tequila. Because of its intense smokiness, mezcal's flavor profile is somewhat like Islay scotch with the fruit and salt undertones of tequila.

Bossal	12	Los Amantes	10
Casamigos Mezcal	15	Montelobos	11
Del Maguey Chichicapa	12	Sombra	10
Del Maguey Crema	11	Union Uno	10
Del Maguey Vida	10		

# DRAFT BEER

## LAGERS & PILSNERS

Yuengling Lager	Lager Pottsville, PA
Bud Light	St Louis, MO
Dos Equis Amber	Mexico
Dos Equis Lager	Mexico
Corona Light	Mexico
Pacifico	Mexico
Modelo Especial	Mexico

## ALES

Jon Boat English Golden Ale (Intuition Ale Works)	Jacksonville, FL
Killer Whale Cream Ale (Bold City)	Jacksonville, FL
Duke's Cold Nose Brown Ale (Bold City)	Jacksonville, FL
Pablo Beach Pale Ale (Green Room)	Jacksonville Beach, FL
I-10 IPA (Intuition Ale Works)	Jacksonville, FL
Head High IPA (Green Room)	Jacksonville Beach, FL

## CIDER

Angry Orchard	Cincinnati, OH
---------------	----------------

## STOUT

King Street Stout (Intuition Ale Works)	Jacksonville, FL
---	------------------

Staff Choice: Ask your server about the rotating draft beer

# BOTTLES

## DOMESTIC

Budweiser • Michelob Ultra • Miller Lite • Coors Lite • PBR

## IMPORT AND CRAFT

Heineken • Corona

## NON ALCOHOLIC BEER

St. Pauli Girl