

BREAKFAST


KIKI'S MEXICAN RESTAURANT & BAR

BREAKFAST SPECIALTIES



All breakfast specialties are prepared with cage free eggs.
Egg whites are also available.

Sunrise Breakfast* **\$13.00**
two "eggs your way", breakfast potatoes, choice of breakfast meat, choice of toast

Eggs Benedict* **\$14.00**
poached eggs, Canadian bacon, english muffin, hollandaise sauce, breakfast potatoes


Veggie Tacos  **\$13.00**
scrambled eggs, spinach, mushrooms, onions, Monterey Jack, served in 3 flour tortillas

Bacon & Egg Tacos **\$13.00**
scrambled eggs, bacon, cheddar, Monterey Jack, sour cream, salsa, guacamole, served in 3 flour tortillas

Veggie Bowl*   **\$14.00**
breakfast potatoes, broccoli, mushrooms, peppers, onions, tomatoes, two "eggs your way", cheddar

Biscuits & Gravy* **\$14.00**
two "eggs your way", fresh baked biscuit and gravy, choice of breakfast meat

GRIDDLE

Buttermilk Pancakes  **\$9.00**
butter, warm maple syrup
optional add-ons: strawberries, bananas, chocolate chips or walnuts +\$1.00 each

SIDES

Bacon/Sausage/Ham **\$5.00**
Chicken Sausage **\$5.00**
Breakfast Potatoes **\$4.00**
Selection of toasted breads **\$3.00**
Yogurt, Greek yogurt **\$5.00**
Seasonal Fresh Fruit **\$5.00**
Selection of cold cereals **\$4.00**
Oatmeal **\$5.00**

optional add-ons: cinnamon-sugar, walnuts, apples, cranberries, berries, bananas, brown sugar, seasonal fruit +\$1.00 each

TOASTS


All egg add-ons are cage free eggs. Gluten free bread available.

Smashed Avocado  **\$14.00**
grilled multigrain bread, smashed avocado, roasted cherry tomatoes, microgreens, "everything" bagel seasoning

Almond Butter Crunch  **\$16.00**
grilled multigrain bread, creamy organic almond butter, bananas, strawberries, blueberries, granola, honey, chia seeds
add a cage-free boiled egg +\$2.00

OMELETS

All omelets are prepared with cage free eggs and served with breakfast potatoes and toast. Egg whites are also available.

Mexican  **\$12.00**
yellow onion, assorted bell peppers, roma tomatoes, shredded Mexican cheese

Build Your Own **\$13.00**
choose 3 from: bacon, sausage, ham, tomatoes, bell peppers, onions, mushrooms, Cheddar-Monterey Jack

BEVERAGES

Freshly Brewed Coffee **\$4.00**
Selection of Hot Teas **\$4.00**
Hot Chocolate **\$4.00**
Selection of Chilled Juices **\$4.00**
Coca-Cola® Fountain Beverages **\$4.00**
Dairy & Non-Dairy Milks **\$4.00**
Espresso **\$3.50**
Bottled Water **\$4.00**

COCKTAILS + ZERO PROOF

Mimosa **\$10.00**
LaMarca Prosecco, orange juice
Bloody Mary **\$10.00**
Ketel One vodka, housemade bloody mary mix
Garden & Ginger (Non-Alcoholic) **\$10.00**
Seedlip Garden 108, Fever-Tree Ginger Ale



Gluten Free



Vegetarian



Vegan

*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Parties of 6 or larger will have an automatic gratuity of 20% added.





LUNCH

KIKI’S MEXICAN RESTAURANT & BAR

APPETIZERS

KIKI’s Super Nachos  	\$15
8 oversized chips topped with refried beans, Monterey Jack & cheddar cheese, sour cream, guacamole, jalapeños	
add chicken +\$4 add steak +\$6	
Guacamole with Chips & Salsa	\$15
<i>Made fresh to order:</i> avocados, lime, onions, tomatoes, cilantro, jalapenos, blend of spices	
Cheese Quesadilla 	\$17
Cheddar and Monterey Jack grilled in a crisp flour tortilla, served with fresh salsa and sour cream	
add chicken +\$4 add shrimp +\$5 add steak +\$6	
Fried Calamari	\$18
Served with marinara sauce	
KIKI’s Jumbo Wings 	\$19
Choice of mild, medium, hot or BBQ sauce. Served with celery and blue cheese dressing	
Coconut Shrimp	\$20
Served with sweet and sour sauce	

SOUP & SALAD

Soup of the day	\$9
KIKI’s Avocado salad  	\$15
Crisp greens, avocado, onions, tomato and feta cheese served with house vinaigrette	
add chicken +\$4 add shrimp +\$5 add salmon +\$6	
House salad  	\$13
A tradional garden salad, served with house vinaigrette	
Classic Caesar	\$13
Romaine lettuce, Parmesan cheese, croutons, with classic Caesar dressing	
add chicken +\$4 add shrimp +\$5 add salmon +\$6	

SIZZLING FAJITAS

green and red peppers, onions, sour cream, guacamole, cheese, pico de gallo, flour tortillas, choice of protein

Chicken Fajitas	\$24
Steak Fajitas	\$27
Shrimp Fajitas	\$28
Combo Fajitas <i>(Chicken & Steak)</i>	\$29
Mix’em All Fajitas <i>(Chicken, Steak & Shrimp)</i>	\$33

SANDWICHES

Served with French fries

California BLT	\$19
Applewood smoked bacon, lettuce, garden tomato and avocado on sourdough	
Chef’s Club Sandwich	\$21
A twist on the original, our club is stacked with oven roasted turkey, honey ham, Applewood smoked bacon, Swiss cheese, lettuce and tomato, grilled on sourdough	
Grilled Chicken Sandwich	\$19
Grilled chicken breast served with lettuce and tomato	
KIKI’s Half Pound Burger	\$19
8 oz. Angus burger with your choice of cheese, lettuce, tomato and onion	
KIKI’s Veggie Burger 	\$19
Our savory plant-based burger with your choice of cheese, lettuce, tomato, onion and avocado	

ENTRÉES

Grilled Chicken Breast	\$24
Freshly seasoned with garlic and onions, served with yellow rice and steamed vegetables	
Grilled Skirt Steak	\$32
Skirt steak, chimichurri sauce, served with white rice and black beans	
Salmon	\$25
Grilled or blackened, served with yellow rice and vegetables	
Gringo Tacos	
Yellow rice, refried beans, guacamole and sour cream	
<i>with chicken</i>	\$24
<i>with steak</i>	\$27
<i>with picadillo</i>	\$24
Enchiladas Rancheros	
Two corn tortillas filled with cheddar and Monterey Jack cheese, tossed in Ranchero sauce, and served with sour cream, guacamole, yellow rice and refried beans	
<i>with chicken</i>	\$24
<i>with steak</i>	\$27
<i>with picadillo</i>	\$24

KIDS MENU

Chicken Tenders	\$13
Served with French fries	
Kids Pizza	\$13
Fish & Chips	\$14



*** NOTICE:** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

For parties of 6 or more, 20% gratuity will be automatically added to bill.





DINNER

KIKI’S MEXICAN RESTAURANT & BAR

APPETIZERS

KIKI’s Super Nachos  	\$15
8 oversized chips topped with refried beans, Monterey Jack & cheddar cheese, sour cream, guacamole, jalapeños	
add chicken +\$4 add steak +\$6	
Guacamole with Chips & Salsa	\$15
<i>Made fresh to order: avocados, lime, onions, tomatoes, cilantro, jalapenos, blend of spices</i>	
Cheese Quesadilla 	\$17
Cheddar and Monterey Jack grilled in a crisp flour tortilla, served with fresh salsa and sour cream	
add chicken +\$4 add shrimp +\$5 add steak +\$6	
Fried Calamari	\$18
Served with marinara sauce	
KIKI’s Jumbo Wings 	\$19
Choice of mild, medium, hot or BBQ sauce. Served with celery and blue cheese dressing	
Coconut Shrimp	\$20
Served with sweet and sour sauce	

SOUP & SALAD

Soup of the day	\$9
KIKI’s Avocado salad  	\$15
Crisp greens, avocado, onions, tomato and feta cheese served with house vinaigrette	
add chicken +\$4 add shrimp +\$5 add salmon +\$6	
House salad  	\$13
A tradional garden salad, served with house vinaigrette	
Classic Caesar	\$13
Romaine lettuce, Parmesan cheese, croutons, with classic Caesar dressing	
add chicken +\$4 add shrimp +\$5 add salmon +\$6	

SIZZLING FAJITAS

green and red peppers, onions, sour cream, guacamole, cheese, pico de gallo, flour tortillas, choice of protein

Chicken Fajitas	\$24
Steak Fajitas	\$27
Shrimp Fajitas	\$28
Combo Fajitas <i>(Chicken & Steak)</i>	\$29
Mix’em All Fajitas <i>(Chicken, Steak & Shrimp)</i>	\$33

ENTRÉES

BBQ Baby Back Ribs	\$29
Topped with our chef’s signature sauce, spiced apples, French fries	
Grilled Skirt Steak	\$32
Skirt steak, chimichurri sauce, served with white rice and black beans	
Pork Chops	\$29
Two center-cut pork chops, grilled onion, roasted potatoes, steamed vegetables	
New York Strip Steak	\$31
Topped with sauteed onions and mushrooms, served with garlic mashed potatoes and fresh vegetables	
Grilled Chicken Breast	\$24
Freshly seasoned with garlic and onions, served with yellow rice and steamed vegetables	
Lamb Chops	\$31
Rosemary, served with creamy garlic sauce	
Fettuccine Alfredo 	\$19
Served in creamy sauce with broccoli and diced tomato	
add chicken +\$4 add shrimp +\$5	
KIKI’s Salmon	\$33
Served with creamy crab meat sauce, yellow rice and vegetables	
Fish & Chips	\$31
Lightly breaded cod, tartar sauce, grilled lemon	
Enchiladas Rancheros	\$24
Choice of beef or chicken, corn tortillas, Ranchero sauce, Monterey Jack, cheddar cheese, served with yellow rice, refried beans, sour cream and guacamole	

KIDS MENU

Chicken Tenders	\$13
Served with French fries	
Kids Pizza	\$13
Fish & Chips	\$14



*** NOTICE:** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

For parties of 6 or more, 20% gratuity will be automatically added to bill.

BEVERAGES

COCKTAILS

Crowne Jewel Mule Ketel One vodka, ginger beer, cranberry juice, blood orange bitters, fresh lime juice	\$16
Margarita Corazón Blanco tequila, Cointreau, fresh lime juice, housemade simple syrup	\$16
Espresso Martini Tito's Handmade vodka, coffee liqueur, espresso, housemade simple syrup, optional creamer	\$16
Basil Hayden's Rye Old Fashioned Basil Hayden's Dark rye, housemade simple syrup, orange bitters	\$19
Jamacian Smash Myers's Dark rum, housemade simple syrup, muddled basil, muddled lime	\$18
Bloody Mary - Spicy Hanson of Sonoma Organic habañero vodka, housemade bloody mary mix	\$16
Chocolate Martini Absolut Vanilla, Godiva chocolate liqueur	\$16
Top Shelf Long Island Tito's Handmade vodka, Patron silver tequila, Tanqueray gin, Bacardi Superior rum, triple sec, sour mix, splash of soda	\$19

BEERS

DRAFT	
Michelob Ultra	\$8
Modelo Especial	\$9
Stella Artois	\$9
Floridian (Local)	\$8
BOTTLED	
Budweiser	\$7
Coors Light	\$7
Heineken	\$8
Corona Extra	\$8
Dogfish Head 60 Minute IPA	\$10
Blue Moon Belgian Wheat	\$8
Goose Island IPA	\$8
Bud Light	\$7
Yuengling	\$8
BEYOND BEER	
Heineken 0.0	\$8
Angry Orchard Hard Cider	\$8
White Claw Hard Seltzer	\$6

ZERO PROOF

Garden & Ginger <i>(non-alcoholic)</i> Seedlip Garden 108, simple syrup, fresh lime juice, cucumber, mint	\$14
Cucumber Gimlet <i>(non-alcoholic)</i> Fresh lime juice, muddled fresh cucumber, housemade simple syrup, Fever-Tree club soda	\$14

WINES

WHITES	Glass Bottle
Trimbach Classic Riesling    Alsace, France	\$16 \$54
Santa Margherita D.O.C. Pinot Grigio  Valdadige, Italy	\$15 \$50
Emmolo Sauvignon Blanc   Napa, California	\$13 \$35
Kim Crawford Sauvignon Blanc  Marlborough, New Zealand	\$13 \$35
Silver Gate Chardonnay California	\$13 \$35
Sea Sun by Wagner Chardonnay  California	\$13 \$35

BUBBLES & ROSÉS

LaMarca Prosecco  Prosecco, Italy	\$14
Piper Sonoma Brut NV  Sonoma County, California	\$14 \$45
Cote des Roses Rosé Languedoc, France	\$13 \$35

REDS

Meiomi Pinot Noir California	\$50
Murphy-Goode Red Blend California	\$13 \$35
Decoy by Duckhorn Merlot   California	\$14 \$45
Silver Gate Cabernet Sauvignon California	\$13 \$35
Josh Cabernet Sauvignon California	\$13 \$35

DESSERTS

Key Lime Pie Key West style	\$9.5
Cheesecake New York style creamy cheesecake with graham cracker crust and sour cream topping	\$9.5
Carrot Cake Cream cheese glaze	\$12.5
Flan Authentic Cuban dessert topped with caramel	\$9.5