



COCKTAILS + DESSERT

HAPPY HOUR EVERYDAY 4-6 PM

MIMOSA \$7.00

You say Mimosa, I say Mimosa, nothing brightens a day like this Classic Light and Bubbly Cocktail!

PEACH BELLINI \$7.00

Champagne and Peach Juice? Don't mind if I do! A succulent Cocktail that gets better with each velvety sip!

JBCO LIME MARGARITA \$8.00

VOTED BEST IN SC! Classic Lime Cocktail that never goes out of fashion, hardest decision is whether you want Salt or No Salt?

JBCO PEACH MARGARITA \$9.00

A Fruity Infusion of a Classic Cocktail, sometimes Salt or No Salt gets outdone by a Sugar Rim!

JAVA BURRITO FRESH SEASONAL SANGRIA \$9.00

Anytime is a perfect time for Sangria! Our seasonal recipes feature Java Burrito house wines with ripe fruit and housemade syrups.

JAVA BURRITO DARK AND STORMY \$8.00

Our twist on a classic Rum Cocktail, we may have had some storms over the past few years and this cocktail is perfect for watching the storms roll by!

HILTON HEAD ISLAND ICED TEA \$9.00

Who doesn't love Long Island?! Well luckily Hilton Head has it's own twisted version of it and we guarantee will get you ready for the beach!

BACON BLOODY MARY \$10.00

Whether it's curing your pain from the night before or getting your day going, this bold Cocktail will satisfy that craving. Just don't say the name three times!.

Sweet Treats.

Delectable desserts

- ORGANIC COCO MACAROON
- ARTISAN MILKSHAKES
- ESPRESSO MILKSHAKES
- AFFOGATOS
- ICE CREAM BY THE SCOOP
- LOCAL MUFFINS + COOKIES



KID'S MENUS

Kid's Meals.

For guests under 10

Meals include white rice, black beans, cheese, pico de gallo, and 12 oz. fountain drink.

VEGGIE TACO or QUESADILLA MEAL \$4.25

BEYOND MEAT TACO or QUESADILLA MEAL Vegan/plant-based \$5.50

CHICKEN TACO or QUESADILLA MEAL \$5.25

PORK TACO or QUESADILLA MEAL \$5.25

STEAK TACO or QUESADILLA MEAL \$5.50

FISH TACO or QUESADILLA MEAL \$6.75

EGG TACO or QUESADILLA MEAL \$5.00

Additional toppings are charged as side salsas.

Extras.

SIDE SALSA	\$0.75
GUACAMOLE	\$1.95
BACON	\$1.00 / Slice
CHIPS	\$1.75 / Bag

A La Carte.

For guests under 10

TACOS

1 VEGGIE TACO \$2.50

1 EGG TACO \$3.25

1 MEAT TACO \$3.60

1 FISH TACO \$4.95

1 BEYOND MEAT TACO Vegan/plant-based \$3.60

QUESADILLAS

SMALL CHEESE \$2.95

SMALL MEAT + CHEESE \$3.50

Extras.

GUACAMOLE	\$1.95
BACON	\$1.00 / Slice
CHIPS	\$1.75 / Bag



JAVA BURRITO COMPANY

mexican eatery + coffeehouse



Monday - Saturday

7:30am - 9:00pm

ORDER ONLINE TODAY

1000 U.S. 278 | STE J6

JavaBurrito.com | 843.842.5282

@javaburritocompany



BREAKFAST

7:30am-11:00am



LUNCH + DINNER



COFFEE + MORE

Breakfast Bar.

BOWL / BURRITO / TACOS

All toppings included *

EGG	\$7.95
EGG + CHICKEN	\$8.95
EGG + PORK or CHORIZO	\$9.75
EGG + SPECIAL	\$10.55
EGG + BEYOND MEAT	\$10.75
EGG + STEAK	\$10.75
EGG + FISH	\$13.95
*GUACAMOLE	+\$1.95
*BACON	+\$1 / Slice

Toast Menu.

AVOCADO TOAST <i>2 slices + delicious fresh guacamole</i>	\$5.75
BUTTER + JAM ON TOAST <i>2 slices + farm fresh jam</i>	\$3.25
CINNAMON + SUGAR TOAST <i>2 slices + butter, cinnamon, cane sugar</i>	\$3.25
FRENCH TOAST <i>Locally baked maple brioche, maple syrup, berry chutney</i>	\$7.95

Breakfast Sandwiches.

CLASSIC BREAKFAST SANDWICH <i>Locally baked maple brioche, organic cage free eggs, all natural thick bacon, fresh grated cheese</i>	\$5.95
BLT BREAKFAST SANDWICH <i>Locally baked maple brioche, organic cage free eggs, all natural thick bacon, fresh grated cheese, lettuce, pico, guacamole</i>	\$7.25

STEP 1

Choose the base of your meal

- BURRITO
- BOWL
- SALAD
- TACOS
- QUESADILLA

STEP 2

Choose your protein option

VEGETARIAN	\$6.90
BEYOND MEAT <i>Vegan/plant-based</i>	\$10.75
GRILLED CHICKEN	\$8.95
BRAISED PORK	\$9.75
GRILLED STEAK	\$10.75
BRAISED BEEF	\$10.75
THE SPECIAL	\$10.55
LOCAL FISH	\$13.95

STEP 3

Choose your tasty ingredients!
All toppings included *

CILANTRO + LIME RICE	LETTUCE
GRILLED VEGGIES	RED ONION
BLACK OR PINTO BEANS	CILANTRO
CREAMY QUESO	FRESH JALAPEÑOS
HAND CRAFTED SALSAS	COTIJA
SOUR CREAM + CHEESE	DRESSING OF CHOICE
*GUACAMOLE	+\$1.95
*BACON	+\$1 / Slice

Signature Feature Coffees.

MEXICAN MOCHA <i>Cinnamon, nutmeg, honey, dark chocolate</i>	\$3.75 / 4.75
HONEY LAVENDER LATTE <i>Local honey + aromatic lavender</i>	\$3.75 / 4.75
CREME BRULEE LATTE <i>Notes of vanilla, caramel + brown sugar</i>	\$3.75 / 4.75

Brewed Coffee.

DAILY BREW <i>Offering pecan, house, estate, decaf + single origin roasts</i>	\$2.00 / 2.50
ICED BREW <i>Smooth + chilly iced coffee</i>	\$2.50 / 3.50

Hot Coffee.

ICED TEA	\$1.35 / 1.75
HOT TEA	\$2.00 / 3.00
CHAI LATTE	\$3.50 / 4.50
TURMERIC LATTE	\$6.50
BEETROOT LATTE	\$5.50
MATCHA LATTE	\$6.50
BLUE MAJIK LATTE	\$8.00

Espresso.

LATTE	\$3.00 / 4.00
MOCHA	\$3.75 / 4.75
CAPPUCCINO	\$3.00 / 4.00
AMERICANO	\$2.50 / 3.50
ESPRESSO	\$2.00 / 3.00

Additions.

Organic flavors:

VANILLA	+\$0.60
CARAMEL	
HAZELNUT	
<i>Additional flavors available</i>	

Dairy substitutes:

COCONUT	+\$0.75
ALMOND	
SOY	
OAT	

ESPRESSO SHOT	+\$1
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Coffee Cocktails.

Add these to any drink or dessert:

BAILEYS	+\$4
JACK DANIELS	
RUMCHATA	
FRANGELICO	
PATRON	+\$7
GRAND MARNIER	

Cold Brews.

REGULAR	\$4 / 5
THE SCOOP <i>+ vanilla ice cream</i>	\$5.50
NITRO BREW	\$4.50 / 5.50

ALL DRINKS CAN BE MADE HOT OR [ICED +0.95].