



Island-Inspired

KINGSTON NACHO

jerk chicken over chips & queso, topped with a mix of diced mango, red peppers, pineapple, red onion, & fresh herbs, finished with scallions, sour cream, & salsa \$16M/\$18L

LUAU NACHO

bbq pulled pork over chips & queso, with pineapple, bacon, tropical slaw and scallions \$16M/\$18L

SANIBEL SALAD

coconut-glazed shrimp over power greens & shredded cabbage, and a mix of diced mango, red peppers, pineapple, red onions, & fresh herbs, finished with crumbled feta, scallions, and drizzle of Sunset Sauce. Served with strawberry vinaigrette & Electra ranch on the side \$16M/\$18L

ONO TWINS

teriyaki chicken, chopped bacon, pineapple, crunchy fried onions, scallions, bbq drizzle served in two soft, flour tortillas, with side of yellow rice & black beans \$16

MONTEGO GYRO

slices of lamb & beef blend, with a Jamaican twist, paired with tropical slaw and a mix of diced mango, red peppers, pineapple, red onions, & fresh herbs, finished with scallions and a drizzle of Jerkziki sauce, served in a warm pita, with a bag of kettle chips \$14

SUNSET TWINS

coconut-glazed shrimp, tropical slaw, pineapple, & scallions, & Sunset Sauce drizzle, in two, soft flour tortillas, served with side of Rasta Rice \$18

PARADISE BOWL

your choice of protein over yellow rice, topped with tropical slaw, a mix of diced mango, red peppers, pineapple, onions, & fresh herbs, finished with our signature Sunset Sauce
spicy jerk or sweet teriyaki chicken \$14M/\$16L or coconut-glazed shrimp \$16M/\$18L

Global Flavors

TANGO TWINS

Herb-brushed shrimp, in two flour tortillas, with chopped bacon, crunchy fried onions, feta, tropical slaw, pickled onions, & Argentinian-inspired sauce, served with side of rice & beans \$18


BUENOS BOWL


black beans over yellow rice, with tropical slaw, red peppers, pickled onion, crumbled feta, crunchy fried onions, & sour cream, drizzled with fresh, scratch-made herb sauce \$14


Add Jerk Chicken or BBQ Pulled Pork \$3 or Tango Shrimp \$5

Sides & Smalls & Sweets




RICE & BEANS \$3 yellow rice & seasoned black beans 

RASTA RICE \$4 yellow rice & Jamaican beans, topped with tropical pico de gallo 

CHIPS & QUESO \$5 corn tortillas & white queso \$5 

GRILLED CHEESE \$7 provolone between texas toast, served with pineapple tidbits 

SMALL BOWL \$7 yellow rice OR nachos, topped with queso and your choice of:

sweet teriyaki chicken, black beans , tofu , or veggies 

DESSERTED ISLAND \$6 tropical sorbet, pineapple, sliced banana, & toasted coconut

100% Natural, NO Food Dyes, NO Fillers, Sustainably-Sourced,  

VEGAN MENU

TROPICAL TACOS \$7 2/\$13 3/\$19

Jamaican - spicy jerk jackfruit, tropical slaw, and a mix of diced mango, red peppers, pineapple, onions, & fresh herbs, drizzled with signature Sunset Sauce, hinted with coconut & spice

Hawaiian - sweet teriyaki tofu, tropical slaw, pineapple, chopped *bacon*, and scallions, finished with toasted sesame seeds, and drizzle of bbq sauce

Brazilian - seasoned black beans, tropical slaw, scratch-made herb sauce, crunchy fried onions, crumbled *feta*, pickled onions, and red bell peppers

CAPTIVA SALAD \$15med \$17 large

coconut-glazed tofu, grilled-to-order, and served over power greens & shredded cabbage, with a mix of diced mango, red peppers, pineapple, red onions, & fresh herbs, finished with crumbled *feta*, scallions, and drizzle of Sunset Sauce. Served with strawberry vinaigrette & Electra *ranch* on the side

BBQ Stack \$18

barbeque jackfruit, sliced *bacon*, grilled pineapple, and melting *cheese* stacked between texas toast, grilled until golden, and served with Funky Fusion chips

Desserted Island™

tropical sorbet topped with grilled pineapple ring, sliced banana, & toasted coconut
100% Natural, NO Food Dyes, NO Fillers, Sustainably-Sourced

GREENVILLE'S VEGAN CHEF CHALLENGE – Running for the month of July!

Be sure to scan the QR Code when you visit or visit their website to **VOTE!**
[Greenville Vegan Chef Challenge](https://form.jotform.com/241578066974167) <https://form.jotform.com/241578066974167>

All drinks at Scuffletown Food Truck Park are available at the Tap Room.

Follow us on Facebook & Instagram @OneLoveFF
SAVE 20% in JULY! Follow us to find out how, PLUS
daily specials, schedule updates, park events, secret menu items, & giveaways!

LIVE MUSIC on Saturday July 6th 6pm - 9pm
BREAKFAST served ALL DAY Saturdays, starting 7/13, 9am - 8pm
Cornhole Tournament, Saturday 7/13, check-in 11am - 12pm

Taxes applied at checkout. Cash, Credit, NFC Accepted.
Order Online at www.OneLoveFusionFoods.com
Outdoor Dining with Music, Tvs, Play Area, & Tap Room - 206 Ladean Ct. SVL
Delivery available with Door Dash & Uber Eats