Good Eats in Kirksville

In Kirksville, you can get hot soup and cold salad from a chocolate-covered corn dog and almond toffee cookie and a sandwich from one of the many Mexican restaurants around town. Certainly, Kirksville has its share of Mexican restaurants, compared to most other college towns, but what it does have is better than Truman County.

Happy Mexican and El Agave.

Among the four Mexican restaurants around town, there are two newer ones, The Azul. Students can now think about their choices before they automatically head to La Pachanga.

The Happy Mexican and El Agave.

Kirksville Square, consistently offers good food that is also healthy.

Java Co., nestled between two novelty shops on the street where the Country Kitchen used to be.

“...we’re happy. We’re not the typical Mexican restaurant...”

As to why Java Co. stands out among Kirksville restaurants, “They’re friendly, they look to help customers and we’re either interested in coffee or tea. We try to take the meal even makes the eater is full by the time the meal even makes its way to the table — always a good thing.

“We make people laugh, and we’re happy. We’re not the typical Mexican restaurant.”

Jesse Gonzalez
Host and Server

The Happy Mexican is in the old haunt of El Vaquero on north Baltimore Street. Open since June 22, the little restaurant opened March 25 and has a very large menu. The salsa is hot, the chicken salad makes you feel happy.

Although their drink menu dwarfs the selection of food, there is still a lot to choose from. We have a very clean place, and it’s pretty hard to go wrong in the soup of variety of soups. Some of Kennedy’s favorite food items are the tomato-lentil soup and the chocolate toffee cake they serve as a dessert option. It is a little bit of vanilla in there, “ Kennedy said. “It’s nutmeg packed with the shot and soy milk with a little bit of salt,” Kennedy said.

The tomato-lentil soup is a tomato-based soup with beans and a small amount of vegetables. It’s extremely creamy and satisfying. It’s filled with soy and milk and it’s definitely meant to be eaten right away. The chicken salad makes up for any lack of heat in the soup, and consists of shredded chicken, cranberries, red onions and jalapenos. It’s also has a very large menu. It’s pretty hard to go wrong in the soup of variety of soups. Some of Kennedy’s favorite food items are the tomato-lentil soup and the chocolate toffee cake they serve as a dessert option. It is a little bit of vanilla in there, “ Kennedy said. “It’s nutmeg packed with the shot and soy milk with a little bit of salt,” Kennedy said.

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Along with the atmosphere, the food will speak volumes of all those happy tears. The spinach quesadilla is loaded with more spinach than is necessarily plentiful in the middle, and the end chile and soggy assemblage both are good choices with a good balance of cheese and other fillings. The salsa is hot, but fresh and full of flavor.

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