

FOUNDERS & CREATIVES

James Minor · Flavorkingsla Street Food Kings

Friday, Nov. 6, 2026
Instagram carousel · 20 frames

On Instagram

@flavorkingace · @lillithmagic

Never be afraid to rewrite your story.

James Minor of Flavorkingsla Street Food Kings: Mexican-Caribbean food cooked to order for Los Angeles and Brooklyn late nights and private events.

AS POSTED ON INSTAGRAM

https://www.instagram.com/p/Dfa8ZDUERCe/ · Friday, Nov. 6, 2026 · @flavorkingace · @lillithmagic

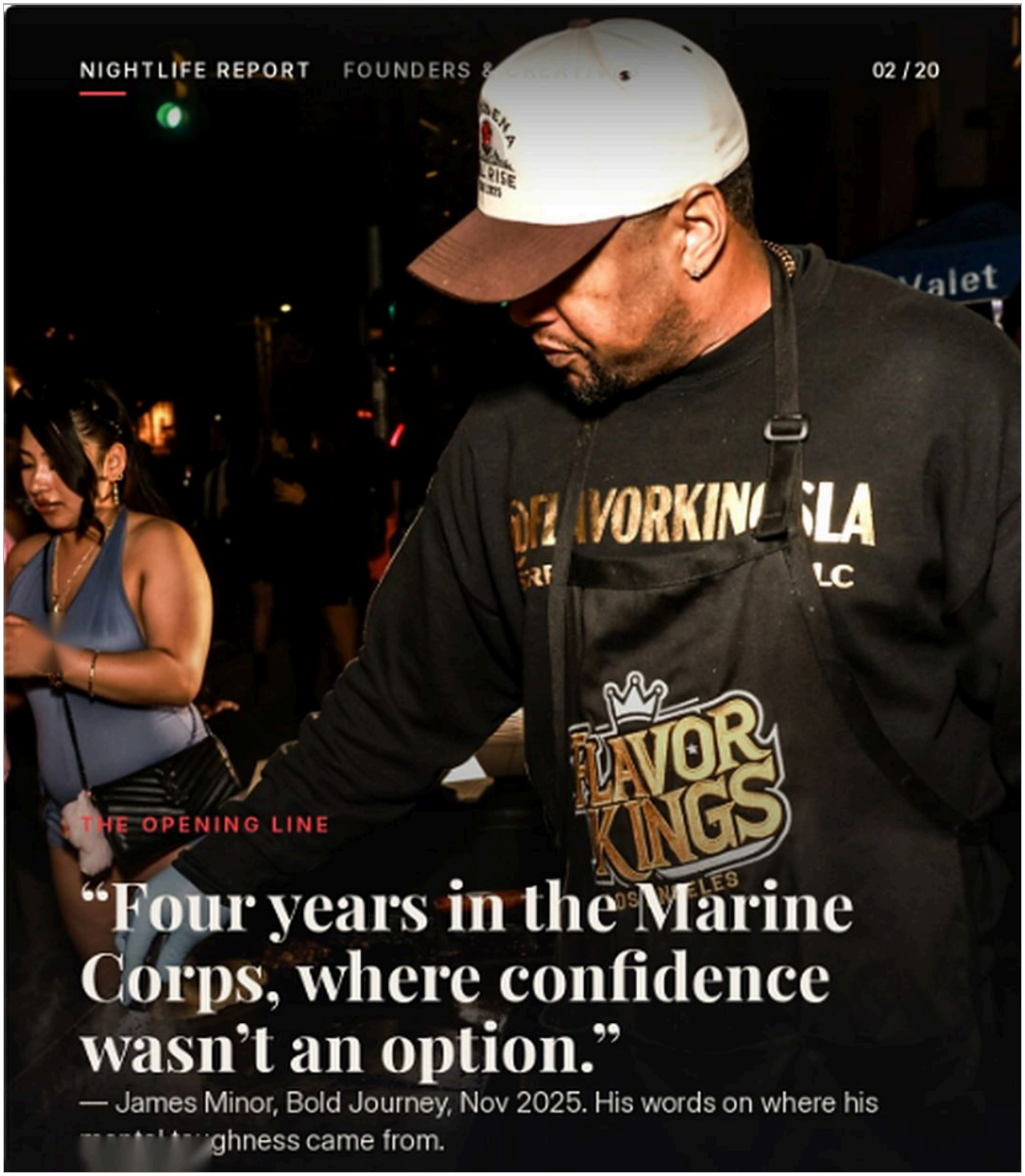
In his own words: four years in the Marine Corps. Then 15+ years in sales. Then COVID, a flat-top, and a crown.

James Minor runs the West Coast for Flavorkingsla Street Food Kings: Mexican-Caribbean food cooked to order for L.A. late nights and private events. Jerk chicken quesadillas. Cajun shrimp. House sauce. "Be consistent, be reliable, be honest."

The Marine Corps turns 251 on Nov 10. Veterans Day is Nov 11. Nightlife Report supports veteran entrepreneurs. Slide 17 is our editorial view, not James's.

Book him for your next event: DM @flavorkingace.


NIGHTLIFE REPORT
FOUNDERS & CREATIVES
01/20
VETERANS DAY EDITION · LOS ANGELES
James Minor of Flavorkingsla
The Flavor King.
FLAVOR
s veteran, in his own words. Insurance agent turned late-night
how he builds a reputation one plate at a time.


NIGHTLIFE REPORT
02 / 20
THE OPENING LINE
“Four years in the Marine Corps, where confidence wasn’t an option.”
— James Minor, Bold Journey, Nov 2025. His words on where his

SPEC SHEET

The build.

DRIVER	James Minor · "Flavorking Ace"
MARQUE	Flavorkingsla Street Food Kings, LLC
CLASS	Mexican-Caribbean, cooked to order
TERRITORY	West Coast branch, Los Angeles
SISTER CIRCUIT	East Coast, Brooklyn (founder Chef Solo)
SIGNATURES	Jerk chicken quesadillas · Cajun shrimp · House sauce
FORMAT	Nightlife pop-ups · Private events · Catering
SERVICE	U.S. Marine Corps, four years (in his words)

Sources: Bold Journey (Nov 2025), VoyageLA (May 2025), NR Founders form (Nov 2026).



CHAPTER ONE · THE PIVOT

From policies to plates.

15+ years in sales and customer service, then COVID changed his course. In May 2025, he told VoyageLA he had spent almost four years with the brand and was running its West Coast branch.


NIGHTLIFE REPORT
FOUNDERS & CREATIVES
05/20
FLAVOR KINGS
TACOS
CARIBBEAN MEXICAN
TACOS & QUESADILLAS
CHAPTER TWO · THE FAMILY BUSINESS
Two coasts.
One crown.
Chef Solo, whom James calls his "big brother," started Flavorkingsla almost ten years ago, then moved to Brooklyn to grow the East Coast. James "branded his own footprints" in L.A.


NIGHTLIFE REPORT
FOUNDERS & CREATIVES
06 / 20
CONCEPT RENDER · NOT HIS KITCHEN
CHAPTER THREE · THE CRAFT
“Cooking is an art, no different from Picasso and his brush.”
, VoyageLA, 2025.

“Never be afraid to rewrite your story”

JAMES MINOR, THE TITLE OF THE TALK HE WOULD GIVE · NOV. 5, 2026 INTERVIEW


NIGHTLIFE REPORT
07 / 20
THE MACHINERY
Flat-top. Tongs. Gloves. Fire.
tup: flat-top, tongs and gloves, with food cooked to order.



SIGNATURE PLATE

Jerk chicken, folded into a quesadilla.

Plus Cajun shrimp and a homemade sauce he says you won't find at your local taco shop. L.A. culture, Caribbean seasoning.

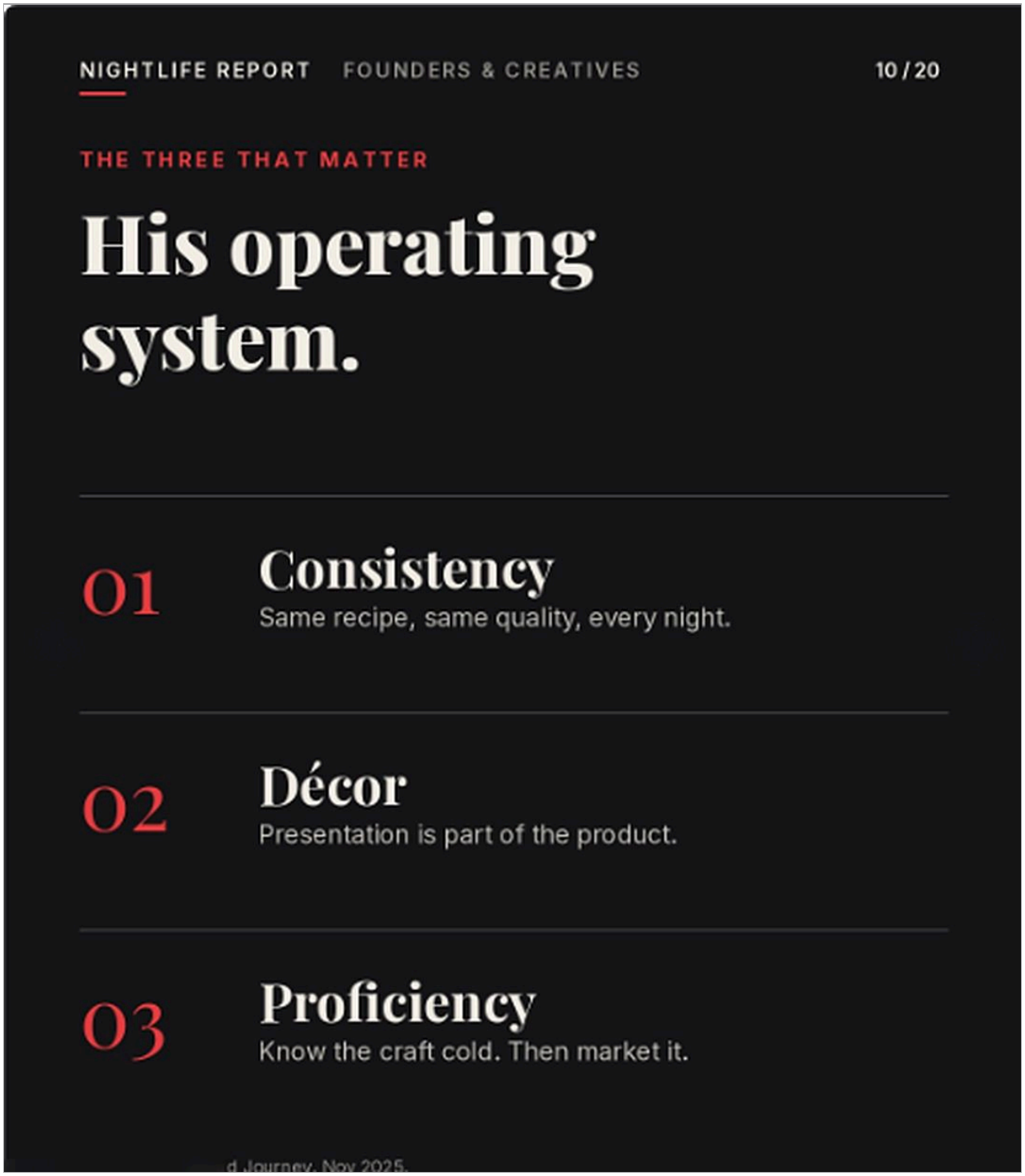
NIGHTLIFE REPORT FOUNDERS & CREATIVES 09 / 20



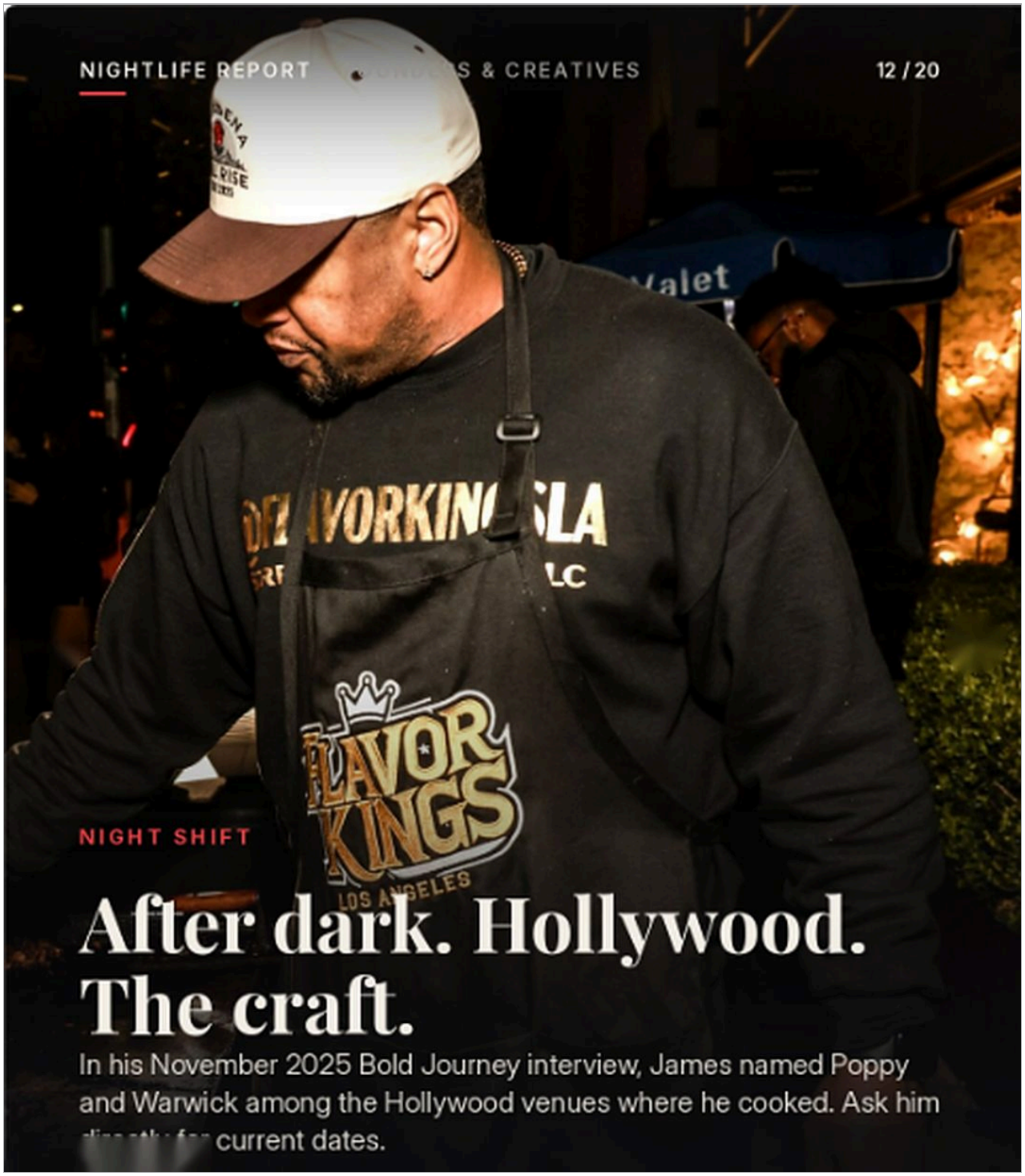
BRAND PROMISE

“You’ll smell us before you see us.”

— James Minor, VoyageLA, 2025


NIGHTLIFE REPORT
FOUNDERS & CREATIVES
10 / 20
THE THREE THAT MATTER
His operating system.
01
Consistency
Same recipe, same quality, every night.
02
Décor
Presentation is part of the product.
03
Proficiency
Know the craft cold. Then market it.


NIGHTLIFE REPORT
FOUNDERS & CREATIVES
11/20
CORE VALUES, VERBATIM
Be consistent.
Be reliable.
Be honest.
Three lines from his Nightlife Report Founders & Creatives submission. No adjectives. No slogans. A pit crew could run on them.


NIGHTLIFE REPORT
S & CREATIVES
12 / 20
Valet
LC
FLAVOR KINGS
LOS ANGELES
NIGHT SHIFT
After dark. Hollywood. The craft.
In his November 2025 Bold Journey interview, James named Poppy and Warwick among the Hollywood venues where he cooked. Ask him
current dates.

“My only rival is myself.”

JAMES MINOR · NOV. 5, 2026 INTERVIEW

NIGHTLIFE REPORT FOUNDERS & CREATIVES 13 / 20



COMMUNITY · JANUARY 2025

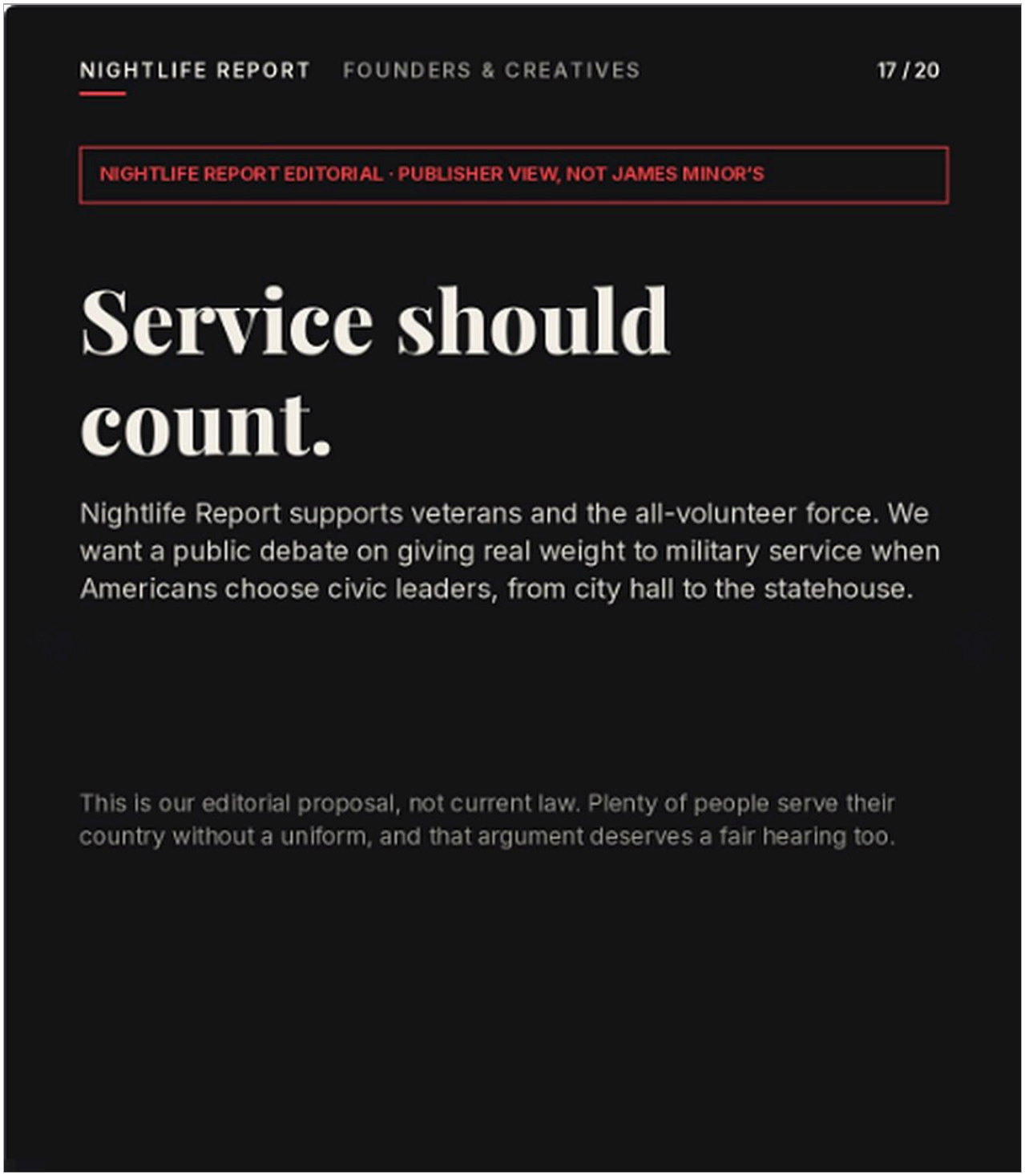
When Altadena burned, he cooked.

He packed up his equipment and donated meals to fire victims and families at churches and resource centers in Pasadena and Altadena. He also lists homeless outreach.


NIGHTLIFE REPORT
FOUNDERS & CREATIVES
14/20
A little extra sauce or an extra portion of meat could make someone's day.
His answer to the economy: stay consistent, run specials, and work with a client's budget on private bookings.
— James Minor, Bold Journey, Nov 2025


NIGHTLIFE REPORT
FOUNDERS & CREATIVES
15 / 20
MARINE CORPS HISTORY
Since 1775.
10 NOV 1775
Second Continental Congress authorizes two battalions of Marines. Recruiting at Tun Tavern, Philadelphia.
11 JUL 1798
Congress establishes the United States Marine Corps.
1921
Maj. Gen. Lejeune fixes the birthday as Nov 10.
10 NOV 2026
The Corps turns 251.
11 NOV 2026
Veterans Day.


NIGHTLIFE REPORT
FOUNDERS & CREATIVES
16 / 20
JAMES ON THE CORPS
Four years.
In his November 2025 Bold Journey interview, James recalls four years in the Marine Corps and the confidence and mental toughness it demanded.
“I have taken qualities from every step in my journey in life to be the man that I am today.”
,” Bold Journey, Nov


NIGHTLIFE REPORT
FOUNDERS & CREATIVES
17 / 20
NIGHTLIFE REPORT EDITORIAL · PUBLISHER VIEW, NOT JAMES MINOR'S
Service should count.
Nightlife Report supports veterans and the all-volunteer force. We want a public debate on giving real weight to military service when Americans choose civic leaders, from city hall to the statehouse.
This is our editorial proposal, not current law. Plenty of people serve their country without a uniform, and that argument deserves a fair hearing too.

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THE 10× GOAL

Multiple stores. East and West Coast.

His stated ambition: more recipes, a bigger menu, and a supportive staff "to keep the dream alive." A goal, not a done deal.

“No I don’t like it I love and genuinely love what I do”

JAMES MINOR, ANSWERING HIS OWN QUESTION · NOV. 5, 2026 INTERVIEW



BOOK THE CHEF

Birthdays. Baby showers. Family picnics. Late nights.

Flavorkingsla caters private events in Los Angeles and Brooklyn. Ask James directly.

DM @flavorkingace


NIGHTLIFE REPORT
FOUNDERS & CREATIVES
20/20
FLAVOR KINGS
Semper Fidelis, James.
Thank you for your service, and for the plates.
Full story at nightlifereport.app

James Minor · Flavorkingsla Street Food Kings, LLC · Los Angeles and Brooklyn · @flavorkingace

The talk he would give, if he had eighteen minutes, is called “Never be afraid to rewrite your story.”

James Minor filed a Nightlife Report interview on Wednesday, Nov. 5, 2026, at 4:10 p.m. Pacific Time. A 20-slide carousel from that interview went up on Instagram on Friday, Nov. 6, at 4:55 p.m. PT: https://www.instagram.com/p/Dfa8ZDUERCe/. This is the blog feature that carousel did not have until now.

The work, in his words

“Flavorkingsla is a catering company based in the Los Angeles & NYC, Brooklyn regions. In addition to street vending & event catering, Flavorkingsla is also known as the go to for private events (birthdays, baby showers, family gatherings etc).”

The one-line tagline is the company name itself: “Flavorkingsla Street Food Kings.”

The elevator pitch: “Flavorkings is a Mexican Caribbean cuisine that is made to order in minutes, whether you’re outside a club in Hwood or Brooklyn or need a chef for the family picnic, Flavorkings is not only seen by many but an irresistible & unique tasting experience.”

When the brand has won, he wrote: “Flavorkingsla has not only become a staple in Los Angeles and Brooklyn regions for the nightlife scene & providing a good late night cuisine experience but the ability to bring that same quality to your home also.”

The pillars, as he listed them: “Community • Nightlife • Relationship • Award Winning • Cook to Order.”

Who it is for, and why it is his

The ideal customer, as he spelled it: “Wether a local resident or causal party goer, anyone looking for a good quality meal with restaurant quality cuisine at local vendor prices.”

Why pick Flavorkings: “Flavorkings serves a unique cultural cuisine that can’t be duplicated. Our price point, seasoning, taste & smell is the most unique in the city.”

Every day, the work of being seen is simple and unromantic: “Keeping a consistent schedule at weekly vending events, multiple posts on socials.” The obstacle to scale is equally direct: “The economy and shortage of locations.” The 10X version he was willing to say out loud is “Multiple stores east and west coast, more recipes & more extensive menu with a supportive staff to keep the dream alive.”

He fears obscurity more than criticism. “Obscurity. The goal as a chef & catering events private and public is visibility. So being dim or hidden would be opposing the objective of gaining notoriety in the industry.”

The rewrite

“About 6 years ago I had a moment when I didn’t know what I wanted to do with my life but I knew I wasn’t doing sales from a desk job anymore. Started working with my long time friend of over 20 years, helping him setup events. Coming to work with a pocket full of cash, almost as much as my check for the week.”

What he believes about the industry that most people in it would publicly disagree with is a short sentence: “That cooking is easy.”

The first real money the work made him: “I saved it.”

The values he will not break, even when it costs him, are written almost as one breath: “Be consistent, be reliable be honest.”

He plans only “This year.” He ranks wealth, impact, freedom, fame. If the work lasted a thousand years, the part he would want still in use is this: “The natural skill of cooking should never be replaced.” Legacy, for him, is “My family and people I know.”

The rival is the clock

“My only rival is myself. My speed, my skills, my time management & my opportunities I take or don’t take. As a chef you must be able to adapt, must be open to learn new things, establish better customer relations, keeping a consistent product & do your best at marketing yourself to those who may not be familiar with your skill set.”

The failure he would rather call a challenge is staying too long. “Doing event catering and vending consistency is the best way to succeed but sometimes you can become complacent & afraid to start over somewhere else. So if I can consider it a failure more like a challenge is staying somewhere too long and being fearful to break new ground elsewhere.”

A daily habit that might surprise people: “Prepping doesn’t just happen the day of an event but shopping should be done throughout the week.”

The most controversial decision he named was this: “Probably letting go an employee. And yes I would again if I feel the employee is not there to defuse situations but to add fuel to the fire. Makes a very hostile work environment.”

Does he like the work?

He asked himself the question that follows the late nights: “After all the late nights, money spent, underperforming events & time spent prepping and cleaning up, do you like what you do?”

His answer: “No I don’t like it I love and genuinely love what I do.”

Book him for an event on Instagram: @flavorkingace.

Interview conducted by written questionnaire through the Nightlife Report Interview: Founders & Creatives form, November 5, 2026. Quotes are printed as submitted, including spelling. Get interviewed. Join the room: nightlifereport.app/discord.

CREDITS

James Minor · Flavorkingsla Street Food Kings

ORIGINAL POST	https://www.instagram.com/p/Dfa8ZDUERCe/
POSTED	Friday, Nov. 6, 2026
ACCOUNTS	@flavorkingace · @lillithmagic
INTERVIEW	Nightlife Report Interview: Founders & Creatives, written questionnaire, Nov. 5, 2026. Quotes printed as submitted, including spelling.
FRAMES	20 frames captured from the live post at screen resolution and upscaled; Instagram controls removed.
TAGGED	@flavorkingace
COLLABORATOR INVITES	@jaysondorsey_, @wavyhustle, @cristina__payne (invited; not yet accepted)
BOOK	Instagram @flavorkingace
PUBLISHED BY	Nightlife Report · nightlifereport.app · Instagram @lillithmagic

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