

# TACOS

## BUFFALO CAULIFLOWER

Grilled cauliflowers finished with buffalo sauce with celery root slaw, bleu cheese crumbles & scallions

## CHANA MASALA

Stewed chickpeas & mirepoix in coconut curry sauce over apricot-medjool date cous cous, topped with crumbled goat cheese

## CHICKEN TINGA

Pulled chicken simmered in tomatoes, charred onions & chipotle peppers, topped with salsa verde, crumbled queso fresco & scallions

## BBQ BEEF BRISKET

Slow braised beef brisket with house-made BBQ sauce, chipotle slaw & scallions

## CILANTRO-LIME SHRIMP

Pan-seared shrimp over pickled cabbage slaw with cilantro lime aioli

## PORK BELLY

Crispy pork belly with 30-minute kim chi, hoisin glaze & scallions

## PORK CARNITAS

Lime braised pork shoulder with peppers & onions over green rice, pickled red onions & queso fresco

# 'DILLAS

KITCHEN SPEAK FOR QUESADILLAS

## CHIPOTLE CHICKEN

Chipotle braised chicken with smoked tomatoes, caramelized onions, monterey jack cheese & sour cream

## PORK CARNITAS

Lime braised pork carnitas with grilled peppers & onions, monterey jack cheese, crumbled queso fresco & sour cream

## KIM CHI

30-minute kim chi, monterey jack cheddar cheese blend, topped with sesame seeds & hoisin glaze

## THREE CHEESE

Monterey jack, goat cheese & queso fresco

## KID'S CHEESE

Cheddar jack blend

# SLIDERS

## KOREAN BBQ

BBQ beef brisket with 30-minute kim chi & hoisin glaze on a brioche roll

## BALSAMIC PORTABELLA STACK

Balsamic marinated portabellas with grilled red peppers, fresh mozzarella, basil & sundried tomato aioli on a brioche roll

## MAKE YOUR TACO OR SLIDER A

# SALAD



Enjoy any of our tacos or sliders as a salad. Served with fresh greens, onions, carrots, tomatoes & herbs

## HOUSE-MADE DRESSINGS

Smoked Tomato Vinaigrette 

Green Garlic Herb 

Soy-ginger Vinaigrette 

# NACHOS



Corn tortilla chips with goat cheese, salsa verde, scallions & sriracha

Add BBQ beef brisket, pork carnitas or chipotle chicken

# SIDES



Charro beans

Chips with seasonal salsa

Greenrice

Spicy pickled vegetables

Side salad

 **SPICY**  **GLUTEN-FREE**  **VEGETARIAN**

Prices do not include tax. Additional charges may apply for certain specials.

# TRUCK CATERING PACKAGES



2 tacos or sliders and 1 side **\$8.5**

Custom Quesadilla and 1 side **\$10**

3 tacos or sliders and 1 side **\$12**

Open menu with special **\$15**

Drinks with any option **\$1.25**

**\$250**

Truck Appearance Fee (covers labor, fuel, ensures properly stocked service)

**\$750**

Food & Beverage Minimum

Mileage Rates May Apply  
Truck Services Include Disposable Plateware, Flatware & Napkins

**ASK ABOUT A CUSTOM MENU BOARD FOR YOUR EVENT**