

TACOS

ROSEMARY CAULIFLOWER 🌿🌱

Charred cauliflower with rosemary vinaigrette, pickled beet-radish salad & crumbled goat cheese

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 chimichurri, 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 finished with cilantro-lime butter over nappa cabbage slaw with pickled radishes

PORK BELLY 🌿

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

JERK PORK 🌿🔥

Jerk marinated pork shoulder with black beans & turmeric pickled onions

'DILLAS

KITCHEN SPEAK FOR QUESADILLAS

CHIPOTLE CHICKEN

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

JERK PORK 🔥

Pulled jerk pork 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

FALAFEL 🌱

Crispy falafel burgers with tabbouleh & tzatziki sauce 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

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Add BBQ beef brisket or chipotle chicken

SIDES



Spicy black beans
Yellow rice

Pickled cucumber salad with jalapenos & garlic

Chips with charred tomato-corn salsa

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