

TACOS

SERVED ON CORN TORTILLAS

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 kachumber cous cous, topped with crumbled goat cheese & scallions

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 & scallions

PORK BELLY

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

 **SPICY**

 **GLUTEN-FREE**

 **VEGETARIAN**

'DILLAS

KITCHEN SPEAK FOR QUESADILLAS

CHIPOTLE CHICKEN

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

CHORIZO & PIMENTO

Pork chorizo, pimento cheese, caramelized 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

ROASTED GARDEN VEGGIE

Red peppers, summer squash, mushrooms, onions, monterey jack cheese, with green garlic aioli & sour cream

THREE CHEESE

Monterey jack, goat cheese & queso fresco

NACHOS



House-made tortilla chips with goat cheese, salsa verde, scallions & sriracha

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Add any protein to your nachos

SLIDERS

SERVED ON BRIOCHE ROLLS

KOREAN BBQ

BBQ beef brisket with 30-minute kim chi & finished with hoisin glaze

THAI BELLY

Crispy pork belly over pickled cabbage slaw, topped with smoked tomatoes, chipotle aioli & scallions

BALSAMIC PORTABELLA STACK

Balsamic marinated portabellas with grilled red peppers, fresh mozzarella, basil & sundried tomato aioli

SIDES



Chips & seasonal salsa

Charro beans

Cilantro-jalapeno rice

KIDS



CHEESE QUESADILLA

Cheddar jack blend

BEAN & CHEESE BURRITO

TRUCK CATERING PACKAGES



2 tacos or sliders and 1 side **\$11.50**

Custom Quesadilla and 1 side **\$12.50**

3 tacos or sliders and 1 side **\$16.25**

Open menu with special **\$20**

DRINKS, SALAD, GUACAMOLE & DESSERTS ARE ABLE TO BE ADDED ONTO ANY TRUCK EVENT FOR AN UPCHARGE

\$250

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

\$1,000

Food & Beverage Minimum Mon-Thurs

\$1,250

Food & Beverage Minimum Friday & Sunday

\$1,500

Food & Beverage Minimum Saturdays

Mileage Rates, Service Fee & Tax not included in prices listed