

TACOS



SERVED ON CORN TORTILLAS

CHICKEN TINGA 🌱

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

BBQ BEEF 🌱

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

PORK AL PASTOR 🌱

Slow roasted Guajillo chili rubbed pork shoulder over cilantro-jalapeño rice with pineapple salsa & scallions

CHANA MASALA 🌱

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

BUFFALO CAULIFLOWER 🔥🌱🌱

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

🔥 SPICY

🌱 GLUTEN-FREE

🌱 VEGETARIAN

Ask about our vegan options

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

BOWLS



CHICKEN FAJITA 🌱

Chicken tinga with fajita veggies, guacamole, sour cream & scallions. Served over rice & beans

FAJITA VEGGIE 🌱🌱

Grilled peppers & onions, topped with guacamole & pickled jalapeños, roasted corn & sour cream drizzle. Served over rice & beans

PORK AL PASTOR 🌱

Guajillo chilli rubbed pork, with fajita veggies, pineapple salsa & sour cream drizzle. Served over rice & beans

BBQ BEEF 🌱

BBQ beef with monterey jack cheese, chipotle slaw & fried onions. Served over rice & beans

CHANA MASALA 🔥🌱

Stewed chickpeas & mirepoix in coconut curry sauce topped with pickled red onions, crumbled goat cheese, sriracha & scallions. Served over rice & couscous

BUFFALO CAULIFLOWER 🔥🌱🌱

Chargrilled cauliflower tossed in buffalo sauce served with celery root slaw, red onion, celery, carrots & ranch drizzle. Topped with bleu cheese, on a bed of greens

NACHOS



🔥 🌱 🌱

GOAT CHEESE

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

VEGAN BLACK BEAN

House-made corn tortilla chips with black beans, pickled jalapeños, spicy salsa roja, guacamole & scallions

CLASSIC QUESO

House-made corn tortilla chips with hot queso, shredded lettuce, diced tomatoes & pickled jalapeños

ADD: BBQ BEEF, BUFFALO CAULIFLOWER, PORK AL PASTOR OR CHIPOTLE CHICKEN

SIDES



CILANTRO-JALAPEÑO RICE & BLACK BEANS

CHIPS & SPICY SALSA ROJA 🔥

CHIPS & GUACAMOLE

CHIPS & HOT QUESO 🔥

ELOTE EN VASO

(grilled mexican street corn)

MOBILE FOOD CATERING PACKAGES

**both packages include bottled water & assorted canned Coca-Cola products*

3 tacos
&
1 Side

OR

1 bowl
&
1 Side

OR

nacho
plate

\$20

Open menu w/ special

\$25

\$300

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

\$600

All Day Exclusivity (covers labor, fuel, & ensures properly stocked service)

\$1,000

Food & Beverage minimum Mon.-Thurs.

\$1,500

Food & Beverage minimum Friday & Sunday

\$1,750

Food & Beverage minimum Saturdays

Mileage rates, service fees & taxes not included in prices listed

MOBILE FOOD SERVICE ADD-ONS

THE FOLLOWING ITEMS ARE AVAILABLE TO BE ADDED ON TO ANY FOOD TRAILER EVENT

DRINKS

Glass Bottled Beverages \$4/pp
(Topo Chico, Mexican Coke, Sprite)

Sweet Tea & Unsweet Tea \$10/gallon
(set up outside of truck)

Tin's Classic Lemonade or
Strawberry Basil Lemonade \$10/gallon
(set up outside of truck)

Jalapeño Limeade \$12/gallon
(set up outside of truck)

SALADS

\$4/person

GARDEN SALAD 🌱🥬

Field greens, carrots, tomatoes, onions,
cucumbers, radishes & smoked tomato
vinaigrette

SOUTHWESTERN SALAD 🥑

Romaine, roasted corn, cherry tomatoes,
toasted pepitas, tortilla strips & avocado
ranch dressing

DESSERTS

\$3/person

Chocolate Chunk Toffee Cookies

Spiced Hot Chocolate Cookies

Peanut Butter Cookies

Sugar Cookies

Sriracha Brownies

Triple Chocolate Brownies

Cinnamon Churros
w/ choice of syrup:
Chocolate, Strawberry, or Caramel
*\$4/person

