

# 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**

Quesadilla and 1 side **\$12.50**

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

Open menu with special **\$25**

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

**\$300**

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