

TACOS

SERVED ON CORN TORTILLAS

BUFFALO CAULIFLOWER

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

CHANA MASALA

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

VEGAN FAJITA

Black beans, grilled peppers & onions topped with roasted chickpeas, avocado crema & scallions

CHICKEN TINGA

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

PORK AL PASTOR

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

BBQ BEEF

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

CILANTRO-LIME SHRIMP

Pan-seared shrimp over pickled cabbage slaw with avocado crema & scallions

PORK BELLY

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

'DILLAS

KITCHEN SPEAK FOR QUESADILLAS
ALL COME WITH A SIDE OF SOUR CREAM

CHIPOTLE CHICKEN

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

PORK AL PASTOR

Slow roasted Guajillo chile rubbed pork shoulder, caramelized onions, monterey jack cheese & crumbled queso fresco

KIM CHI

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

FAJITA VEGGIE

Grilled bell peppers, caramelized onions, pickled jalapeños, monterey jack cheese, queso fresco & avocado crema

THREE CHEESE

Monterey jack, goat cheese & queso fresco

NACHOS



GOAT CHEESE

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

VEGAN

House-made tortilla chips with black beans, pickled jalapeños, spicy salsa roja & avocado crema

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Add any protein to your nachos

SLIDERS

SERVED ON BRIOCHE ROLLS


KOREAN BBQ

BBQ beef 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 pesto 

SIDES



Chips & spicy salsa roja Black beans

Cilantro-jalapeño rice

KIDS



CHEESE QUESADILLA

Cheddar jack blend

BEAN & CHEESE BURRITO



GLUTEN-FREE



VEGETARIAN



SPICY

TRUCK CATERING PACKAGES

Nacho plate w/protein **\$12**

2 tacos or sliders and 1 side **\$13**

Quesadilla and 1 side **\$13**

3 tacos or sliders and 1 side **\$16.50**

Open menu with special **\$25**

\$300

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

\$1,250

Food & Beverage Minimum Mon-Thurs

\$1,500

Food & Beverage Minimum Friday & Sunday

\$1,750

Food & Beverage Minimum Saturdays

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

TRUCK ADD-ON OPTIONS

THE FOLLOWING ITEMS ARE AVAILABLE TO BE ADDED ON ANY TRUCK EVENT

DRINKS

Bottled Water \$3/person

Assorted Canned Sodas \$3/person
Coca Cola Products

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

Sweet Tea & Unsweet Tea \$10/gallon
(gallons - setup outside of truck)

Lemonade \$10/gallon
Regular or Strawberry Basil
(gallons - setup outside of truck)

Jalapeño Limeade \$12/gallon
(gallons - setup outside of truck)

DESSERTS

\$3.00/person 

Chocolate Chip Cookies

Triple Chocolate Brownies

Sriracha Brownies

Mexican Hot Chocolate Cookies

Peanut Butter Cookies

Sugar Cookies

Cinnamon Churros with Chocolate Syrup
*\$4.00/person

SALADS

\$4.00/person

GARDEN SALAD

Field greens, carrot, tomato, onion,
cucumber, radish & smoked tomato
vinaigrette

SOUTHWESTERN SALAD

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

EXTRAS

Chips & Guacamole \$4/person

Chips & Queso \$4/person

Elote Corn Salad \$4/person

