

# 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 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

