

# TACOS

SERVED ON CORN TORTILLAS

## BUFFALO CAULIFLOWER

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

## GARAM MASALA

Stewed chickpeas with tomatoes, coriander, ginger & garlic over red cabbage-carrot slaw with a cucumber raita & 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 roasted shrimp finished in cilantro-lime butter over nappa cabbage slaw with pickled radishes

## PORK BELLY

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

## PORK AL PASTOR

Slow roasted Guajilo chile rubbed pork shoulder over cilantro rice with pineapple salsa

# 'DILLAS

KITCHEN SPEAK FOR QUESADILLAS

## CHIPOTLE CHICKEN

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

## PORK AL PASTOR

Slow roasted Guajilo chile rubbed pork shoulder, 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

## KID'S CHEESE

Cheddar jack blend

# SLIDERS

SERVED ON BRIOCHE ROLLS

## KOREAN BBQ

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

## CHIPOTLE VEGGIE SLIDER

Butternut squash-black bean patty topped with chipotle ketchup, smoked cheddar & ginger-dill pickles

MAKE YOUR TACO OR SLIDER A

# SALAD



Enjoy any of our tacos or sliders as a salad. Served with fresh greens, onions, carrots, tomatoes & herbs

## HOUSE-MADE DRESSINGS

Smoked Tomato Vinaigrette  
Green Garlic Herb  
Soy-ginger Vinaigrette

# NACHOS



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

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Add any protein to your nachos

# SIDES



Charro beans      Quinoa tabbouleh  
Chips & seasonal salsa      Ginger-dill pickles  
Cilantro-jalapeno rice

Prices do not include tax. Additional charges may apply for certain specials.

 SPICY    GLUTEN-FREE    VEGETARIAN

# TRUCK CATERING PACKAGES



2 tacos or sliders and 1 side **\$9.25**  
Custom Quesadilla and 1 side **\$10**  
3 tacos or sliders and 1 side **\$13**  
Open menu with special **\$16**  
Drinks with any option **\$1.50**

## \$250

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

## \$750

Food & Beverage Minimum

Mileage Rates May Apply  
Truck Services Include Disposable Plateware, Flatware & Napkins

**ASK ABOUT A CUSTOM MENU BOARD FOR YOUR EVENT**