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 🤔



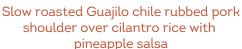
Pan roasted shrimp finished in cilantro-lime butter over nappa cabbage slaw with pickled radishes

PORK BELLY 🧐



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

PORK AL PASTOR 🤔 🕐









CHIPOTLE CHICKEN

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

PORK AL PASTOR (1)



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 δ hoisin glaze

ROASTED GARDEN VEGGIE

Red peppers, summer squash, mushrooms, onions, monterey jack cheese; with green garlic aioli δ sour cream

THREE CHEESE (4)

Monterey jack, goat cheese & gueso fresco

KID'S CHEESE

Cheddar jack blend

NACHOS



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

Add any protein to your nachos

KOREAN BBQ

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

CHIPOTLE VEGGIE SLIDER (1)

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

MAKE YOUR TACO OR SLIDER A



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

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.

TRUCK CATERING PACKAGES

2 tacos or sliders and 1 side \$9.25

Custom Quesadilla and I 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**