

TACOS

SERVED ON CORN TORTILLAS

CHICKEN TINGA

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

BBQ BEEF

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

PORK AL PASTOR

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

CHANA MASALA

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

BUFFALO CAULIFLOWER

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

🔥 SPICY

🌱 GLUTEN-FREE

🌿 VEGETARIAN

Ask about our vegan options

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

BOWLS

CHICKEN FAJITA

Chicken tinga with fajita veggies, guacamole, sour cream & scallions. Served over rice & beans

FAJITA VEGGIE

Grilled peppers & onions, topped with guacamole & pickled jalapeños, roasted corn & sour cream drizzle. Served over rice & beans,

PORK AL PASTOR

Guajillo chilli rubbed pork, with fajita veggies, pineapple salsa & sour cream drizzle. Served over rice & beans

BBQ BEEF

BBQ beef with monterey jack cheese, chipotle slaw & fried onions. Served over rice & beans

CHANA MASALA

Stewed chickpeas & mirepoix in coconut curry sauce topped with pickled red onions, crumbled goat cheese, sriracha & scallions. Served over rice & couscous

BUFFALO CAULIFLOWER

Chargrilled cauliflower tossed in buffalo sauce served with celery root slaw, red onion, celery, carrots & ranch drizzle. Topped with bleu cheese, on a bed of greens.

NACHOS

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GOAT CHEESE

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

VEGAN BLACK BEAN

House-made corn tortilla chips with black beans, pickled jalapeños, spicy salsa roja, guacamole & scallions

CLASSIC QUESO

House-made corn tortilla chips with hot queso, shredded lettuce, diced tomatoes & pickled jalapeños.

ADD: BBQ BEEF, BUFFALO CAULIFLOWER, PORK AL PASTOR OR CHIPOTLE CHICKEN

SIDES

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CILANTRO-JALAPEÑO RICE & BLACK BEANS

CHIPS & SPICY SALSA ROJA

CHIPS & GUACAMOLE

CHIPS & HOT QUESO

ELOTE EN VASO

(grilled mexican street corn)

TRUCK CATERING PACKAGES

*both packages include bottled water & assorted canned Coca-Cola products

3 tacos
&
1 Side

OR

1 bowl
&
1 Side

OR

nacho
plate

\$20

Open menu w/ special

\$25

\$300 Truck Appearance Fee (covers labor, fuel, & ensures properly stocked service)

\$600 All Day Exclusivity (covers labor, fuel, & ensures properly stocked service)

\$1,000 Food & Beverage minimum Mon.-Thurs.

\$1,500 Food & Beverage minimum Friday & Sunday

\$1,750 Food & Beverage minimum Saturdays

Mileage rates, service fees & taxes not included in prices listed

TRUCK ADD-ONS

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

DRINKS

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

Sweet Tea & Unsweet Tea \$10/gallon
(set up outside of truck)

Tin's Classic Lemonade or
Strawberry Basil Lemonade \$10/gallon
(set up outside of truck)

Jalapeño Limeade \$12/gallon
(set up outside of truck)

SALADS

\$4/person

GARDEN SALAD

Field greens, carrots, tomatoes, onions,
cucumbers, radishes & smoked tomato
vinaigrette

SOUTHWESTERN SALAD

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

DESSERTS

\$3/person

Chocolate Chip Cookies

Mexican Hot Chocolate Cookies

Peanut Butter Cookies

Sugar Cookies

Sriracha Brownies

Triple Chocolate Brownies

Cinnamon Churros
w/ choice of syrup:
Chocolate, Strawberry, or Caramel
*\$4/person

