

# TACOS

\$3.75  
EACH

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 kachumber cous cous, topped wth crumbled goat cheese & 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-seared shrimp over pickled cabbage slaw with cilantro-lime aioli & scallions

## PORK BELLY

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

**\$2**  
PER ITEM **ADD ON EXTRA MEAT**

# DRINKS

Check the truck for daily selections

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

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

# DILLAS

\$7.75  
EACH

KITCHEN SPEAK FOR QUESADILLAS

## CHIPOTLE CHICKEN

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

## CHORIZO & PIMENTO 🔥

Pork chorizo, pimento cheese, 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 & sour cream

## 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 & sour cream

# NACHOS

\$5  
EACH

🌱🌱🔥

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

ONLY  
**\$3**  
MORE

Add chipotle chicken or buffalo cauliflower

ONLY  
**\$4**  
MORE

Add BBQ beef brisket, pork belly or shrimp

# SLIDERS

\$3.75  
EACH

SERVED ON BRIOCHE ROLLS

## KOREAN BBQ

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

## BALSAMIC PORTABELLA STACK 🌱

Balsamic marinated portabellas with grilled red peppers, fresh mozzarella, basil & sundried tomato aioli

## THAI BELLY

Crispy pork belly over pickled cabbage slaw, topped with smoked tomatoes, chipotle aioli & scallions

# SIDES

\$1.75  
EACH

🌱🌱🔥

Charro beans

Chips & seasonal salsa

Cilantro-jalapeño rice

# KIDS

\$5  
EACH

🌱

## KID'S CHEESE QUESADILLA

Cheddar jack blend

## BEAN & CHEESE BURRITO



🔥 **SPICY**  
🌱 **GLUTEN-FREE**  
🌱 **VEGETARIAN**