



IN HOUSE CATERING + TACO TRAILER MENU



>> APPS + STATIONS <<

a great way to get the event started and give guests an epic spread to choose from

Smoky, Spicy, Sweet

roasted salsa + grilled serrano guac + our rotating salsa variety + fresh, crispy corn tortilla chips **\$4.75/pp**

double the guac (you're going to need it!) \$1.5/pp

add spicy predicaments (house pickled carrots, onions and jalapenos) \$2/pp

add queso dip \$2/pp * restaurant-only

Nacho Bar! * restaurant-only

house fried chips with all the fixings to build your own epic nacho plate: queso, black beans, roasted salsa, guac, pickled onions, corn salsa, jalapenos, spicy crema, cilantro lime crema + chopped scallions **\$9/pp**

add carne asada; carnitas; chicken; chorizo chili \$2/pp per option

>>> PASSED or PLATTERED <<<

perfect items to be offered while guests mingle

Mini Quesadillas

cheese, sweet potato hash, chicken, carne asada, shrimp, or carnitas (choose up to 3) **\$5.5/pp**

Maple Sambal Duck Wings * restaurant-only

crisp-fried and tossed in sweet and spicy sauce **\$5/pp**

Fried Plantains * restaurant-only

soft + slightly crispy served up with ancho-chocolate, maple sambal and papaya salsa for dipping **\$2/pp**

Spiced Grilled Watermelon

dipped in our ancho dry rub and lightly grilled **\$2.5/pp**

Grilled Shishito Peppers

mild, char grilled peppers served with lemon soy dipping sauce **\$2.5/pp**

>> Lefts + Rights <<

pair em' up with your apps or taco order to put the meal over the top!

all sides \$4.75/pp served plated or buffet style

Street Corn on the Cobb

grilled + slathered in spicy crema and cotija cheese

House Black Beans

Spiced Grilled Watermelon

Chipotle Roasted Brussel Sprouts

Anaheim Chili-Black Bean Rice

Howzit Salad

grilled watermelon, kale mix, cotija cheese, shaved onion and pineapple vin

Spicy Predicaments

pickled veggie medley

Sweet Potato Hash

with onions, peppers, chic peas and maple sambal

Jalapeno Cheddar Cornbread

Chips + Dip

house roasted salsa, grilled serrano guac & pickled pineapple salsa

'Mini' tacos (4")

\$3 each

~ perfect as a passed item ~

Recommended for all restaurant functions and for off site parties at which speed of service is a priority

we suggest 3-4 per person

>> Tacos! <<

(6" CORN shells)
we suggest 2.5 per person

ask about best options for service style relative to your event location and expected time frame

2 tacos - \$10.5

2.5 tacos - \$13

3 tacos - \$15

choose up to THREE varieties

**additional charges for seafood or other specialty items may apply*

>> TACO varieties <<

GRILLED ~ shredded chicken (roasted w/ chili peppers, tomatoes & herbs) + queso fresco + shaved onion + chili pepper crema [gf]

ROASTED ~ sweet tender pork + pickled red onion + cotija cheese + lime crema [gf]

STEWED ~ house black beans + tater tots + shaved red onion + cotija cheese + house hot sauce [v] [vg*] [gf*]

BLACKENED ~ spice rubbed, grilled mahi mahi + shredded cabbage + traditional crema + coconut chile de'arbol [gf]

SEARED ~ marinated shaved carne asada (steak) + shaved red onion + tots + grilled serrano guac + house mild sauce [gf]

SIZZLED ~ ancho marinated griddled shrimp + shaved cabbage + shaved red onion + guava and jalapeno cremas [gf]

FRIED ~ tortilla crusted, fried ocean perch + shaved cabbage + pickled pineapple salsa + jalapeno crema *restaurant-only

CHILLED ~ chilled chorizo-spiced sushi-grade ahi tuna + tater tots + guac + chili pepper crema [gf]

LOW MAINTENANCE ~ jerk-seasoned roasted cauliflower + mixed greens + shaved red onion + toasted pepitas + papaya salsa [v] [vg*] [gf]

THE DIZZY TACO ~ ask about our rotating taco options

>> DESSERTS <<

so full...but maybe...

Cinnamon Most Crunch! *restaurant-only

our version of churros - fried and fluffy with spicy cinnamon and chocolate dipping sauce \$2.5/pp

Tres Leches Cake

rich sponge cake soaked in evaporated milk, condensed milk and heavy cream, finished with sweet whipped topping \$5/pp

