

FOOD TRUCK MENU

Choose which tier you would like our truck to provide at your event! Each tier lets you choose 3 entrée options and provides chips & salsa for each entrée. You can also add any sides, desserts or drinks choices to your tier.

THE TACO TRUCK- \$14/person (Choose 3)

Chipotle Chicken Tacos, Carnitas Tacos, Papa Verde Tacos (can be made Vegan), Thai Tacos and Chickpea Chorizo Tacos (can be made Vegetarian)

THE VEGAN VAN VIBES- \$16/person (Choose 3)

**Upgrades available*

Vegan Papa Verde Tacos, Chickpea Chorizo Tacos, Vegan Banh Mi Tacos, Vegan Carne y Papa Tacos, Vegan Papa Verde Dilla, Chickpea Chorizo Dilla, Papa Thai'd Dilla, *Vegan Banh Mi Dilla (+\$2), *Vegan California Dilla (+\$3), *Vegan Napoleon Dilla (+\$3)

THE BLUE DEMON BANDWAGON- \$16/person (Choose 3)

Chipotle Chicken Tacos, Carnitas Tacos, Papa Verde Tacos, Vegan Papa Verde Tacos, Chickpea Chorizo Tacos, Chicken Dilla, Carnitas Dilla, Papa Verde Dilla, Vegan Papa Verde Dilla, Chickpea Chorizo Dilla

THE MUNCHIE MACHINE- \$18/person (Choose 3)

Every entrée option from The Blue Demon Bandwagon tier + Thai Tacos, Banh Mi Tacos, Vegan Banh Mi Tacos, All Thai'd Up Dilla, Vegan Papa Thai'd Dilla, Chipotle Chicken Dilla, Carne Asada Tacos, Banh Mi Dilla, Vegan Banh Mi Dilla, Vegan Carne y Papas Tacos.

THE FIESTA FUEL- \$20/person (Choose 3)

Every entrée option from The Blue Demon Bandwagon Tier and The Munchie Machine Tier + California Dilla, Napoleon Dynamite Dilla, Carne Asada Dilla, Vegan California Dilla and Vegan Napoleon Dynamite Dilla

ENTRÉE DESCRIPTIONS

TRADITIONAL DILLA OPTIONS

CALIFORNIA DILLA

Grilled Carne Asada, French Fries, Pico de Gallo, Guacamole, Black Beans and Jack Cheese

NAPOLEON DYNAMITE

Grilled Carne Asada, Tater Tots, Tapatio Crema, Pico de Gallo and Jack Cheese

CARNE ASADA DILLA

Grilled Carne Asada, Pico de Gallo and Jack Cheese

ALL THAI'D UP

Citrus marinated Chicken Breast, Serranos, Grilled Onions, Sweet Thai Chili Sauce and Jack Cheese

CHICKEN DILLA

Citrus marinated Chicken Breast, Pico de Gallo, Tapatio Crema and Jack Cheese

(Veg) PAPA VERDE (add protein +\$4.50)

Fried Potatoes, Green Chiles, Pico de Gallo and Jack Cheese

BANH MIGO

Slow cooked Shredded Pork, Pickled Veggies (carrots, ginger & daikon), Cucumbers, Serranos, Maggi Aioli, Thai basil/mint, Cilantro and Jack Cheese

CARNITAS DILLA

Slow cooked Shredded Pork, Pico de Gallo and Jack Cheese

CHIPOTLE CHICKEN

Citrus marinated Chicken Breast, House Chipotle sauce, Corn and Jack Cheese

VEGAN DILLA OPTIONS

VEGAN CALIFORNIA DILLA

Beyond Burger Carne Asada, French Fries, Pico de Gallo, Guacamole, Black Beans and Vegan Cheese

VEGAN NAPOLEON DYNAMITE

Beyond Burger Carne Asada, Tater Tots, Tapatio Crema, Pico de Gallo and Vegan Cheese

VEGAN BANH MIGO DILLA

Chickpea Chorizo, Pickled Veggies (carrots, ginger & daikon), Cucumbers, Serranos, Maggi Aioli, Thai basil/mint, Cilantro and Vegan Cheese

VEGAN PAPA VERDE

Fried Potatoes, Green Chiles, Pico de Gallo and Vegan Cheese

VEGAN PAPA THAI'D

Fried Potatoes, Serranos, Grilled Onions, Sweet Thai Chili sauce and Vegan Cheese

CHICKPEA CHORIZO

Chickpea Chorizo, Fried Potatoes, Pico de Gallo and Vegan Cheese

TRADITIONAL TACO OPTIONS

CARNITAS TACOS

Slow cooked Pulled Pork, Onions, Cilantro and Cotija Cheese

CHIPOTLE CHICKEN TACOS

Citrus marinated Pulled Pork, house Chipotle Sauce, Pico de Gallo and Cotija Cheese

THAI TACOS

Citrus marinated Chicken, Serranos, Grilled Onions, Sweet Thai Chili Sauce topped with Sesame Seeds, Thai Basil/Mint and Cilantro

BANH MI TACOS

Pulled Pork, Pickled Root Veggies (Carrot, Ginger and Daikon), Cucumbers, Serranos, Maggi Aioli and topped with Thai Basil/Mint and Cilantro

PAPA VERDE TACOS

Fried Potatoes, Green Chiles, Pico de Gallo and Cotija Cheese

CARNE ASADA TACOS

Grilled Carne Asada, Onions, Cilantro and Cotija Cheese

VEGAN TACO OPTIONS

VEGAN PAPA VERDE TACOS

Fried Potatoes, Green Chiles, Pico de Gallo and Vegan Cheese

BLUE DEMON BEER BATTERED FRIED CAULIFLOWER TACOS

Fried Cauliflower, Pico de Gallo, House Slaw, Tapatio Crema and Vegan Cheese

CHICKPEA CHORIZO TACOS

Chickpea Chorizo, Fried Potatoes, Pico de Gallo, Tapatio Crema and Vegan Cheese

VEGAN BANH MI TACOS

Chickpea Chorizo, Pickled Root Veggies (Carrot, Ginger and Daikon), Cucumbers, Serranos, Maggi Aioli, Thai Basil/Mint and Cilantro

VEGAN CARNE ASADA Y PAPAS TACOS

Beyond Carne Asada, Onions, Fried Potatoes, Cilantro and Vegan Cheese

SIDE & DESSERT OPTIONS

SIDES

BLACK BEANS

Half Pan (serves 25) \$30

Full Pan (serves 50) \$50

RICE

Half Pan (serves 25) \$30

Full Pan (serves 50) \$50

ELOTE (off the cob)

Roasted Corn, Tapatio Crema, Cotija, Tajin and Lime

Half Pan (serves 25) \$150

Full Pan (serves 50) \$300

QUESO

28oz Black Bowl (serves 15) \$40

Half Pan (serves 50) \$130

GUACAMOLE

28oz Black Bowl (serves 15) \$40

SALSA

-Charred Tomato Salsa

-Salsa Verde

-Habanero Salsa

16oz Mason Jar (serves 16) \$9

28oz Black Bowl (serves 25) \$12

32oz Mason Jar (serves 32) \$16

DESSERT

Traditional Churros

Half Pan (Serves 20) \$70

Full Pan (Serves 40) \$140

Vegan Churros

Half Pan (Serves 20) \$80

Full Pan (Serves 40) \$160

DRINKS

NON- ALCOHOLIC DRINKS

*Assorted 12oz Canned Soda and Bottled Water
(coke, diet coke, coke zero, sprite and dr. pepper)*

\$2.50 each

AGUA FRESCAS

Dragons Blood (Strawberry Pina Colada)

16oz Plastic Cup \$5.50

32oz Mason Jar \$8.00

Jamaica (Hibiscus Tea)

16oz Plastic Cup \$5.00

32oz Mason Jar \$7.00

Horchata (Sweet Rice & Cinnamon Drink)

16oz Plastic Cup \$5.00

32oz Mason Jar \$7.00

MARGARITAS!

House Margarita

16oz Mason Jar \$11.00

32oz Mason Jar \$20.00

64oz Mason Jar \$35.00

Add Flavors for +\$2.00 (each)

Guava, Mango, Peach, Prickly Pear and Coconut Puree

BEER!

Mix n Match 6 Packs \$20

Corona Extra, Modelo, Modelo Negra, Dos Equis XX Lager, Dos Equis XX Ambar, Tecate, Pacifico and Victoria

FOOD TRUCK FAQs

How much do I have to spend to book your food truck?

Our food truck service requires a \$1000 minimum spend. The food cost and our "delivery fee" that covers operational experiences both count toward the minimum.

What does the minimum spend include?

That \$1000 includes 2 hours of meal service and 3 entree selections. We can do a longer meal service for \$100 per every additional hour. We can do any combination of sides/drinks/desserts that you'd like.

How do I book your food truck?

We require a 50% deposit to reserve your date on our calendar and the remaining balance is due 1 week prior to the event. This can be paid by credit card or cash.

What if I need to make changes to my order before my event?

We are able to make changes to the menu and headcount up until 1 week prior to your event.

How do I decide how much food to order?

Our food truck packages are as simple as letting us know how many people you expect to be served. With our packages, everyone that orders will receive an entree with a side of chips and salsa. If you have a hungrier crowd, sides and desserts are a great way to give your guests a little more to munch on and they can be added on to any of our packages. If you're unsure of a final headcount or you expect to have a very hungry crowd, we recommend ordering a little heavy so nobody goes hungry.

How big is your food truck and what do I need to know about locating appropriate parking?

Our food truck is fully self-contained so we don't need access to power or water. The dimensions are 24' L x 8' W x 13' H and we need to park on a pretty level surface for our equipment to work correctly. Kindly consider that we cannot park on a public street, loading zones, or fire zones.

Do I need to provide plates?

We provide plates/boats, napkins, and utensils for your event but we do not provide trash cans.

How will my guests know what is being served?

We provide a menu board to display with all options and ingredients listed for your guests to see as they order.

What if I have a guest with a food allergy or is perhaps a little picky?

We can accommodate special requests on-site to the best of our ability. Similarly, we will always do our best to accommodate disclosed food allergies and will follow all best practices to keep your guests safe and well-fed.

What sort of events is your food truck typically used for?

Our truck is booked for a wide variety of private events: birthday parties, graduation parties, holiday parties, anniversary parties, just-because parties, company lunches or dinners, fundraisers, rehearsal dinners, weddings, and so much more! All of our wedding clients can receive a complimentary tasting opportunity to finalize their menus if desired.

Will you be able to feed all of my guests in 2 hours?

We can feed a large amount of people in 2 hours- on average about 120 is a comfortable number ordering directly from the window. However, we can also feed larger groups in the 2 hour time frame by use of a buffet service right in front of the food truck. If you have a group of over 200, we strongly encourage booking an extra hour of meal service.

What does the Food Truck look like?
We thought you'd never ask!

