



MENU

El Patron Tacos (2): Top sirloin steak marinated in Patron and lime and topped with pico de gallo, queso fresco, and guacamole. \$6.

Sweet Piggy Tacos (2): Slow-cooked pork shoulder with ancho chile, caramelized onions and pineapple served with crunchy jicama slaw. \$6.

Cajun Shrimp Tacos (2): Spicy grilled shrimp dressed with Poblano cream sauce atop finely shredded cabbage and cilantro. \$6.

Citrus Chicken Tacos (2): Citrus marinated chicken breast served with chunky, spicy mango-habanero salsa. \$6.

Kala Quesadilla: Flour tortilla stuffed with cremini and button mushrooms, mozzarella and pepper jack cheese, epazote, and caramelized onions. Served with a spicy tomatillo salsa for dipping. (Vegetarian) \$7.

Cochinita Sliders: Tender, juicy pulled pork infused with achiote and spices, served on toasted pretzel rolls and garnished with crema, cilantro, and pickled red onions. \$8.

Ooey Gooley Nachos: A mild blend of chorizo, tomatoes, onions, and peppers grilled with Oaxaca and pepper-jack cheese until gooey and served with truck made corn chips and topped with our chunky guacamole. \$8.

El Burrito: Flour tortilla stuffed with steak, shrimp, pico de gallo, Oaxaca cheese, quinoa, and black beans. \$9.

Epazote Black Beans: served with cauliflower escabeche. (Vegan)\$3.

Creamy roasted poblanos and corn: served with queso fresco and truck made corn chips. (Vegetarian)\$3.

Citrus Quinoa: fluffy quinoa with lime vinaigrette and topped with toasted almonds, cilantro and grape tomatoes. (Vegetarian)\$3.

Chunky guacamole: velvety avocados seasoned and blended with tomatoes \$3.