

MPS

June 5th 2025
Food Truck Event



Cheese Burger \$9 Pop \$3
Hot Dog \$6 Freezie \$2
Fries \$7

Combo 1

Cheese Burger
Fries
Pop
Freezie \$16

Combo 2

Hot Dog
Fries
Pop
Freezie \$14

Options: Onion, Lettuce, Tomato,
Pickles, Peppers, Ketchup, Mustard,
Relish, Mayo, Assorted Sauces

Fresh Choice **mini DONUTS** HOY and FRESH

MINI DONUTS
SMALL BOX - 14 MINI DONUTS \$9
FAMILY BOX - 24 MINI DONUTS \$13

not available sold out sold out
sold out sold out not available

ICE CREAM CONES
VANILLA, CHOCOLATE, STRAWBERRY
COTTON CANDY KID'S CONE \$4
REGULAR CONE \$6

SNOW CONES \$4
BLUE RAZZ, GRAPE, LIME, CHERRY

LEMONADE \$5
REGULAR, PINK
BLUE RASPBERRY, MANGO

BUTTERED POPCORN \$4

FLOATS \$6
CREAMSICLE, ROOT BEER

TODAY'S SPECIALS

Avatara Pizza Menu

PEPPERONI PIZZA
Crushed Tomato Sauce, Mozzarella Cheese, and Sustainably sourced Pepperoni.

CHEESE PIZZA
Marinara Sauce, and Mozzarella Cheese.

MAUI PIZZA
Marinara Sauce, Mozzarella Cheese, Hormone Free Ham, and Pineapple.

CRUSTY COWBOY PIZZA
Chili Lime BBQ Sauce, Mozzarella Cheese, Mushrooms, Pineapple, Bruschetta, Honey.
(Make it Veggie or Vegan. No charge)

BBQ BOB MENU

KOREAN BBQ BEEF RICE BOWL
Korean BBQ BEEF (with Gochujang Mayo Sauce), Rice, Crispy Fried Shrimp, Oriental Salad

KOREAN BBQ BEEF TACO
Wheat Tortilla, Korean BBQ Beef, Donair Sauce, Taco Seasoning, Gochujang Mayo, Leafy Greens, Red Onion, Cilantro

FRIED SHRIMP TACO
Wheat Tortilla, Crispy Fried Shrimp, Homemade Sweet & Spicy Sauce, Thousand Island Sauce, Leafy Greens, Red Onion, Cilantro

KOREAN BBQ BEEF POUTINE CHICKEN STRIPS WITH FRIES BLUE RASPBERRY SLUSH

THE BURRITO **MENU** Mexican Food

3 TACOS
Homemade tortilla 100% gluten free, topped with cilantro, onion & sauce.
MARISACA - Tender beef in guajillo sauce
CARINITAS - Pulled pork
COCOMEAT - Pork in achote adobo
TINGA - Shredded chicken in tomato & onion
STEAK - Marinated beef
VEGETARIAN - Zucchini, Tomato, Corn
\$17.00 +gst

NACHOS
Tortilla chips w/ mozzarella cheese, topped with pico de gallo, beans and your choice of meat.
\$18.00 +gst

BURRITO
Flour tortilla (12") prepared with refried beans, rice, sour cream, lettuce, pico de gallo & your choice of meat.
\$16.00 +gst

TORTA
Grilled bread prepared with mayo, lettuce, tomato, avocado, refried beans, sour cream and your choice of meat.
\$18.00 +gst

QUESA-BIRRIA
3 corn tortillas filled w/ mozzarella cheese, beef, cilantro, onion. Consume on the side.
\$19.00 +gst

BURRITO BOWL
Bowl with refried beans, rice, sour cream, lettuce, pico de gallo & your choice of meat.
\$16.00 +gst

theburritomexicanfood@gmail.com
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THE BURRITO **MENU** Mexican Food

JAMAICA HORCHATA
\$4.00 +gst

TRES LECHES CAKE
\$5.00 +gst

DORI-ESQUITES
\$8.00 +gst

JARRITOS
\$4.00 +gst

CHURROS
\$8.00 +gst

CHEESE QUESADILLA
\$8.00 +gst

ESQUITES
\$8.00 +gst

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California Style

APPETIZERS:

Frickles 10
Golden-brown deep-fried dill pickle spears with Chipotle dip. These are the ultimate appetizer.

TACOS:

All tacos are served in pairs (2) with Micro Greens from Aindrie's own Micro Acres and side of tortilla chips

Ahi Tuna Taco 18
Dive into our Ahi Tuna Taco featuring seared Ahi Saku Tuna on top of crispy cabbage, with Pico de Gallo, green onions, hot sauce and a mayonnaise drizzle.

Cod Almighty Taco 16
Golden brown, beer battered cod, Sand Dollar potatoes, fresh cabbage, Sunflower greens and topped with spicy tartar sauce.

Crispy Coconut Shrimp Taco 16
House made Crispy Sweet Coconut Shrimp with fresh cabbage, Mango Salsa, *Brassica greens mix and Chipotle Aioli. A Little Sweet with a little heat. (*Brassica blend: Broccoli, rapini, arugula, mustard, radish)

Seaside Grilled Mahi-Mahi Taco 18
A summery and light Grilled Fish Taco with a bit of smoky heat. Served with fresh cabbage, Monterey Jack cheese, Pico De Gallo, *Brassica greens mix and drizzled with Sriracha Aioli.

Shredded Chicken Taco 15
Shredded marinated chicken with fresh cabbage, Mango Salsa, Rainbow Radish greens and Poblano Avocado Aioli.

Tuna Poke Taco 18
One of our premier tacos. Wild-caught tuna marinated in lime and soy sauce on with crispy cabbage, Mango salsa, Pico de Gallo, sprinkled with sesame seeds, a drizzle of poblano avocado dressing then finished with *Brassica Micro Greens.

Traditional Beef Taco 15
Using our own special taco seasoning on browned lean ground beef topped with Monterey Jack Cheese, fresh cabbage, Pico De Gallo on a soft flour tortilla, Rainbow Radish greens and a Sriracha Aioli drizzle.

SWEETS:

Chimichanga 10
A Vanilla Cheesecake Chimichanga tucked inside a crispy deep-fried tortilla sprinkled with powdered sugar topped with strawberry syrup plus whipped cream & topped with a little treat.

DRINKS:

Bottled Water 3
Coke, Coke Zero, Diet Coke, Ginger Ale 3
Jarritos *Soda Pop all-natural, fruit flavoured soda: 4