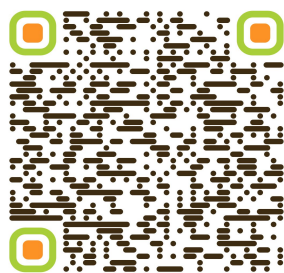


TRAIL BREAK



taps + tacos



Check out the menu options below, then submit your order using the QR CODE!

Once received, we'll promptly be in touch with a proposal for you to approve!

PER PERSON PRICING

Burrito Bowl	14.75	(1) Side	5.25
Burrito	12.50	(2) Sides	10.50
(2) Tacos	12.20	(3) Sides	15.50
(2.5) Tacos	15.00	(4) Sides	20.50
(3) Tacos	17.75	Beverages	3-5.5

certain items involve a small upcharge

Please note, this form is for delivery/pickup catering only. If you are looking for full service catering from one of our taco trailers, please email us directly!

Minimum orders start at \$375.00 and are dependent on date and location. Pricing does not include serveware, tax, gratuity or other applicable charges.

Orders should be placed at least 5 days in advance however, tighter schedules can often be accommodate. Reach out with any questions! GOODTIMES@TRAILBREAKVT.COM

*pricing subject to change * please reference the menu posted on our website for the most accurate information*

BURRITO BOWLS

all burrito bowl buffets come with anaheim-chili rice + choice of TWO proteins + choice of TWO sauces + cotija, queso fresco, shaved onion, pickled onion, micro cilantro, mild sauce and hot sauce

choose two

- carnitas (sweet roasted pork)
- chicken (shredded)
- carne asada (shaved steak)
- black beans (house-made) [vg]
- jackfruit (pineapple-braised) [vg]

choose two

- cilantro-lime crema
- chile-pepper crema (not spicy)
- jalapeno crema
- guava crema
- plain crema (sour cream + mayo)
- coconut chile de arbol salsa [vg]
- maple sambal [vg]
- papaya salsa [vg]
- mango salsa [vg]

add-ons

- house black beans 1.75
- house guacamole 3.00
- additional sauces .75
- roasted (red) salsa 2.00
- pineapple salsa 2.00
- nopalitos (cactus) 1.00

SIDES

Anaheim-Chile Black Bean Rice
Chips + Dips +.75

roasted salsa, guac, pineapple salsa
* DOUBLE the guac +2.25

Street Corn (on the cob)
grilled, w/ pepper crema & cotija

Sweet Potato Hash
w/ chickpeas, onions, peppers
& maple sambal sauce

Spicy Predicaments
pickled carrots, onions
& jalapenos

House Black Beans

Street Corn Salad
chilled, off-the-cob!

Chipotle Slaw

'Howzit' Salad

chile-dusted watermelon,
greens, cotija, shaved onion,
pineapple vin, toasted pepitas

Jalapeno Cheddar Cornbread
w/ jalapeno crema

Avocado-Ranch Salad

greens, cherry tomatoes, pickled
onions, cucumber, toasted pepitas, cotija

Maple-Sambal Duck Wings +1.50

BURRITOS (12" flour tortillas)

choose up to THREE varieties

Low and Slow: roasted carnitas (pork) + queso blend + diced pineapple + pickled onion + cilantro-lime crema

(not so) Standard: shredded spiced chicken + black beans + tots + queso blend + guac + cilantro-lime crema

Left Coast: marinated shaved steak + guac + queso blend + taters + house mild sauce

the Go-To: house black beans + queso blend + tots + shaved onion + house mild sauce [v]

Hash it Out: sweet potato, chickpeas, peppers + tots + black beans + maple sambal [vg]

TACOS

choose up to THREE varieties | all served deconstructed with warm corn tortillas + micro cilantro + house mild/hot sauce + fixings described below | add \$.75 for fish

GRILLED: shredded chicken (roasted w/ chiles, tomatoes & herbs) + queso fresco + shaved onion + pepper crema

ROASTED: sweet tender pork + pickled onion + cotija cheese + cilantro-lime crema

STEWED: house black beans + tater tots + cotija cheese + shaved red onion + house mild sauce [v]

BLACKENED: spice rubbed, grilled mahi mahi + shredded cabbage + crema + coconut chile de arbol salsa

LOW MAINTENANCE: pineapple-braised jackfruit + nopalitos (cactus) + chipotle-brussel slaw + coconut chile de arbol salsa [vg]

CHILLED: adobo-spiced, chilled, sushi-grade ahi tuna + tots + guac + chile-pepper crema

SEARED: marinated shaved steak + shaved onion + guac + tots + house mild sauce