

SCRATCH *Kitchen*

Scratch Taqueria Food Truck Menu 2023

Guest will have a choice of 2 - 6-inch Tacos or 3 - Street Size Tacos
Tacos are served with Soft Flour or Soft Corn Tortillas.
\$5.50 per taco 6-inch taco, \$3.50 per Street Taco

If you are interested in burrito options instead, please let us know

Brisket

#23 - 18 Hour Smoked Brisket, Fire Roasted Green Chiles, Borracho Beans,
Cheddar Jack Cheese, Lettuce

La Bamba - 18 Hour Smoked Brisket, Cabbage Slaw, Cheddar Jack Cheese, BBQ Mango Salsa

Pork

El Guapo - Braised Pork Carnitas, Fresh Pineapple, Grilled Onions, Lettuce, Salsa Verde, Cilantro

Lefty - Braised Pork Carnitas, Fire Roasted Green Chiles, Lettuce, Cheddar Jack Cheese,
Flame Roasted Corn and Black Bean Salsa

Chicken

Hen House - Chicken Fajitas, Grilled Peppers and Onions, Lettuce, Charred Chipotle Salsa, Sour Cream

Lo Co - Chicken Fajitas, Cheddar Jack Cheese, Bacon, Lettuce, Charred Chipotle Salsa

Steak

Bull Pen - Beef Fajitas, Grilled Peppers and Onions, Lettuce, Charred Chipotle Salsa, Sour Cream

Gold Digger - Beef Fajitas, Lime Cabbage Slaw, Crushed Tortilla Chips, Lime Cabbage Slaw,
Sour Cream, Cilantro

Ground Beef

Mary B - Ground Beef, Queso**, Lettuce, Charred Chipotle Salsa, Sour Cream

Fireball (Spicy!) - Ground Beef, Lettuce, Cheddar Jack Cheese, Fire Roasted Green Chiles,
Beer Pickled Jalapeños, Habanero Sauce

Vegetarian

The Backyard - Cajun Roasted Heirloom Potatoes, Flame Roasted Corn and Black Bean Salsa,
Grilled Peppers and Onions, Lettuce, Sour Cream, Charred Chipotle Salsa

Fish

The Angler - Baked Cajun Tilapia, Cabbage Slaw, Cheddar Jack Cheese, BBQ Mango Salsa, Cilantro

**Queso contains Gluten

Side Dishes

Lime Wedges + \$.50/Adult

Beer Pickled Jalapenos + \$.50/Adult

Pico de Gallo + \$.50/Adult

Borracho Beans + \$1.00/Adult

Black Beans + \$1.00/Adult

Pinto Refried Beans + \$1.00/Adult

Spanish Rice + \$1.00/Adult

Fresh Guacamole and Chips + \$2.00/Adult

Chili Con Queso and Chips + \$2.00/Adult

Charred Chipotle Salsa and Chips + \$2.00/Adult

BBQ Mango Salsa and Chips + \$2.00/Adult

Fresh Cut Seasonal Fruit + \$2.00/Adult

Mexican Street Corn Salad + \$2.00/Adult

Hot Sauce Bar + \$50.00

As assortment of 5 hot sauces at varying heats.

Yours to keep after the event.

Beverages

Lemonade, Ice Tea and Water Drink Station

+ \$3.00 / Adult

Paper Products

If paper products need to be provided by
Scratch Kitchen for your guests.

+ \$4.00 / Adult

***** Pricing is good through December 31, 2023*****

Additional Considerations

\$1000 minimum in food and beverage is required to have the food truck on-site.

\$250.00 Taco Truck Fee for travel and set-up.

We are only able to travel within Chaffee County with our food truck.

Children ages 3-11 are Half Price, Children under 3 are Free.

Catering and Taco Truck Staff provided for the event is 20% of the total menu cost.

Sales Tax will be charged based on the location of the venue.

A Colorado Retail Delivery Fee of \$0.27 will be charged for onsite catering.

If paper products need to be provided by Scratch Kitchen for your guests, it is an additional \$4.00/Adult.

A non-refundable deposit of \$500 and signed contract is required to secure the date with us for catering your event in the Taco Truck.

Tipping is not required but customary and greatly appreciated by our staff. We recommend 15-20%.

If there are any special dietary restrictions, please let us know at least two weeks prior to the event.

The final count and payment are due no later than two weeks prior to the event.