



SoCal Tacos

Events Menu



PACKAGES

\$40 a head

CLASSIC TOTOPOS

corn chips with lime paprika salt, guacamole & SoCal salsa

STREET CORN

grilled corn, SoCal spiced mayo, manchego & lime paprika salt

PIGS HEAD CROQUETTAS

pineapple salsa verdi, SoCal spiced mayo & lime paprika salt

CHICKEN WING

masa fried chicken wings & our hot sauces

NACHO BOX

braised beef, freshly cooked corn chips, smoked cheese sauce, SoCal beans, guacamole & lime crema

CARNITAS TACO

pulled pork, pineapple salsa verdi, pickled slaw, coriander

FRIJOLES BORRACHOS TACO

drunken mescal beans, pickled slaw, corn salsa, guacamole, coriander

»»—————««
\$45 all you can eat taco service (1.5 hours)

CARNITAS

pulled pork, pineapple salsa verdi, pickled slaw, coriander

BIRRIA DE RES

braised beef, salsa roja, pickled red onion, coriander

FRIJOLES BORRACHOS

drunken mescal beans, pickled slaw, corn salsa, guacamole, coriander

POLLO ASADO

bbq chicken, corn salsa, guacamole, coriander

BAJA FISH

pickled slaw, grilled corn salsa, habanero mayo

»»—————««
\$70 a head

FRESHLY SHUCKED OYSTERS

smoked tomato mezcal granita

PIGS HEAD CROQUETTAS

pineapple salsa verdi, SoCal spiced mayo & lime paprika salt

ADOBO LAMB CUTLETS

char grilled adobo lamb cutlet & mojo picon

CHILLI PRAWN TOSTADA

mooloolaba prawns, hass avocados, chilli & lime

CARNITAS TACO

pulled pork, pineapple salsa verdi, pickled slaw, coriander

BIRRIA DE RES TACO

braised beef, salsa roja, pickled red onion, coriander

OCTOPUS A LA PLANCHA

charred octopus, red mexican rice, coriander & lime crema

CHOCOLATE TACO

6' chocolate taco seasonal poached fruits, vanilla ice cream chocolate sauce

EASY TIMES



BREWING CO



SoCal Tacos



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BOTANAS

(snacka and canapes)

All are single items, with a minimum of 20 per item

CLASSIC TOTOPOS \$3

corn chips with lime paprika salt, guacamole & SoCal salsa

STREET CORN \$3.5

grilled corn, SoCal spiced mayo, manchego & lime paprika salt

PIGS HEAD CROQUETTAS \$4.5

pineapple salsa verdi, SoCal spiced mayo & lime paprika salt

CHICKEN WING \$3

masa fried chicken wings & our hot sauces

SEASONAL OYSTERS

straight up, lime paprika salt \$4
smoked tomato mezcal granita \$4

CHORIZO SAUSAGE ROLL \$4.5

chorizo spiced pork, wrapped in puff pastry & grilled pineapple verdi

ADOBO LAMB CUTLETS \$8.5

char grilled adobo lamb cutlet & mojo picon

TOSTADAS

\$10

KING FISH CEVICHE

pickled green mango, espelette pepper & lime

STEAK TARTAR

chopped bavette, salsa brava emulsion, coriander & pickled jalapeno

CHILLI PRAWN

mooloolaba prawns, hass avocados, chilli & lime

BAJA CAULIFLOWER

crispy fried baja cauliflower, guacamole, red cabbage & spiced mayo

TACOS

\$5 - 4" all come with cheese

CARNITAS

pulled pork, pineapple salsa verdi, pickled slaw, coriander

BIRRIA DE RES

braised beef, salsa roja, pickled red onion, coriander

FRIJOLES BORRACHOS

drunken mescal beans, pickled slaw, corn salsa, guacamole, coriander

POLLO ASADO

bbq chicken, corn salsa, guacamole, coriander

EASY TIMES



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SLIDERS

\$7 - on a toasted seeded brioche bun

EL CERDO TORTA

pulled pork, pickled slaw, mexican cheese & grilled pineapple verdi

FRIJOLES TORTA

socal beans, corn chips, mexican cheese, pickled slaw, corn salsa & lime crema

BARBACOA TORTA

braised beef, salsa roja, pickled red onion, mexican cheese & jalapenos

POLLO TORTA

bbq chicken, mexican cheese, corn salsa, guacamole & lime crema

SMALL BOXES AND BOWLS

NACHO BOX \$12

freshly cooked corn chips, smoked cheese sauce, SoCal beans, guacamole & lime crema

OCTOPUS A LA PLANCHA \$16

charred octopus, red mexican rice, coriander & lime crema

BURRITO BOWL \$12

iceberg, mexican rice, cheese, SoCal beans, corn salsa, guacamole & lime crema
(choice of beef, pork, chicken or beans - for nachos and burrito bowls)

MOOLOOLABA PRAWNS \$16

mooloolaba prawns, pico di gallo style salad & avocado

AL PASTOR PORK TACOS

Single al pastor spit for your event with everything you need to create your best pork taco life...

10kg @ \$900 for 30 pax (30 per head)
20kg @ \$1700 for 60 pax

Building Table:

saucers – guacamole, salsa roja, pineapple salsa verdi, SoCal spiced mayo, lime crema, The OG hot sauce, Car 56 hot sauce, meat glaze & Socal Salsa

bits & bobs – pickled red onion, pickled slaw, SoCal beans, pico di gallo, grilled corn salsa, cheese, iceberg, coriander, corn chips & lime paprika salt

Algo dulce (something sweet)

CHURROS \$4

classic churros with chocolate and toffee sauce

GAJETA \$5.50

mini baked dulce de leche cheesecake, crystalized pecans and agave

RUMCHATA MADELINES \$4.5

classic mexican cupcakes infused with rumchata

CHOCOLATE TACO \$12

6' chocolate taco seasonal poached fruits, vanilla ice cream chocolate sauce

EASY TIMES



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