

# TACO TRUCK

# JOSE



**ANASTACIA  
QUIÑONES-PITTMAN**

Executive Chef

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**VICTOR  
ROJAS**

General Manager

# ABOUT US

# JOSÉ

José brings a fresh, modern take on regional Mexican cuisine to Dallas' beloved Lovers/Inwood neighborhood. Inspired by the brilliant and fast-paced culinary scene in Jalisco, the restaurant captures the serendipitous connections created when culture, food, tequila and art merge into one experience.

Jose's vibrant story comes to life at every table through its chef-driven plates, craft cocktails, the ceramics crafted by its renowned namesake, José Noe Suro of Ceramica Suro and the hand-drawn mural adorning the walls with scenes of Guadalajara and Tequila, which was a collaboration between Suro and Dallas-based designer and artist Megan Reinhardt.

More than a restaurant, José is a community with authentically innovative Mexican food at its heart. Helmed by award-winning Chef Anastacia Quiñones-Pittman, José's culinary program is seasonal, inspired and ever evolving. A first-generation Mexican American and native Texan, Chef AQ brings creativity and complexity into every dish she designs, drawing from her varied experiences including training at the Culinary Institute of America, cooking with Tracy Des Jardins at Jardinère and heading her own masa-focused pop-up, Tacos de Tacha, which now lives on through the menu at José.

Take a seat at José and you'll take a seat at the table of the friends who created it: Brady Wood of WoodHouse, José Noe Suro of Ceramica Suro, Lance Raney of Droese Raney Architecture, Megan Reinhardt of Reinhardt Creative and countless others in La Familia.

“José represents a lifelong story of good friends, adventurous travel, inventive eating and joyful cocktailting,” says WoodHouse Founder and CEO, Brady Wood. “We hope to bring the Jalisco experience as it is: laid back, unpretentious and delicious.”

## HOURS OF OPERATION

Sunday - Tuesday | 11am to 9:30pm

Wednesday - Saturday | 11am to 10:30pm

Friday & Saturday | Bar Closes at 11pm

Saturday - Sunday Brunch | 11am to 3pm

Monday - Friday Happy Hour | 3pm - 5:30pm



# TACO TRUCK MENUS

**JOSÉ**

## MENU #1

\$40 pp

**CHIPS & SALSA**

**CASA GUACAMOLE**

**TACOS DE POLLO (CHICKEN)**

**TACOS AL CARBON (STEAK)**

**TACOS DE CHAMPINONES (MUSHROOM) (V)**

**CILANTRO RICE & REFRIED BLACK BEANS**

\*3 tacos per person

## MENU #2

\$58 pp

**CHIPS & SALSA**

**CASA GUACAMOLE**

**QUESO CON RAJAS**

**STREET ELOTES**

**TACOS DE POLLO (CHICKEN)**

**TACOS AL CARBON (STEAK)**

**TACOS DE CHAMPINONES (MUSHROOM) (V)**

**CILANTRO RICE & REFRIED BLACK BEANS**

**MEXICAN CINNAMON CHURROS**

\*3 tacos per person

## BREAKFAST TACOS MENU

\$15 pp

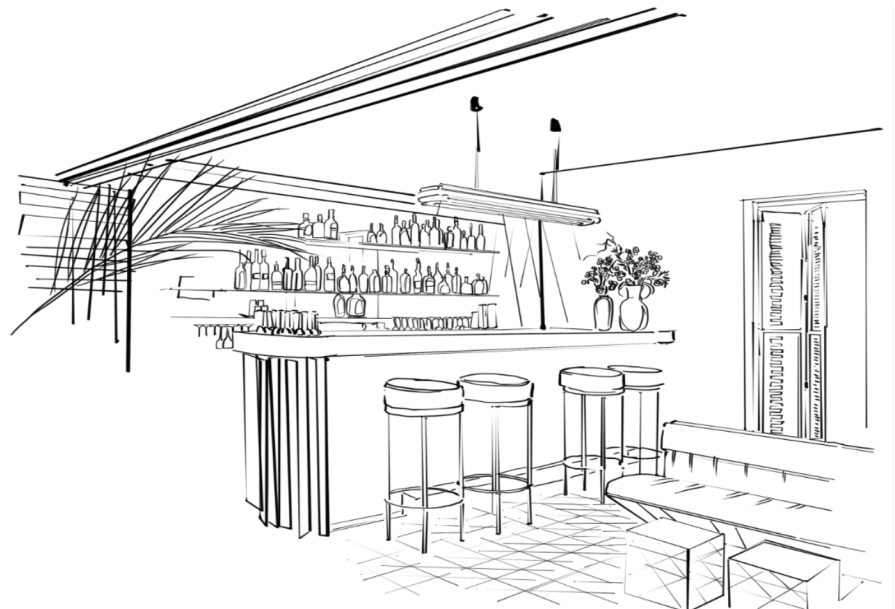
**EGG, CHORIZO, POTATO TACOS**

**EGG, BACON, CHEESE TACOS**

**EGG, LUSCHER'S BREAKFAST SAUSAGE,  
CHEESE TACOS**

**TOPO CHICO SPARKLING WATER,  
BOTTLED WATER,  
BOTTLED ORANGE JUICE**

\*3 tacos per person



## APPETIZERS

**QUESO CON RAJAS** \$5PP

**STREET STYLE ELOTES** \$6PP

TX corn, crema, queso fresco, lime juice, chili powder

**CHIPOTLE CHICKEN SKEWERS** \$6E

\*minimum order of 24

**CEVICHE LA PANGA** \$8PP

Mahi Mahi, lime juice, cherry tomatoes, avocado, cucumber, onion, cilantro, olive oil

**COCONUT CEVICHE** \$10PP

Mahi Mahi, avocado, mango, coconut milk, pepitas, cilantro, serrano peppers, lime juice

**MEXICAN SHRIMP COCKTAIL** \$8PP

Shrimp, tomato, avocado, cilantro, serrano peppers, lime juice, saladitas

**PORK RIBLETS AL PASTOR** \$6E

Achiote, pineapple gastrique, onion, cilantro

**CHIMICHURRI BEEF SKEWERS** \$8E

\*minimum order of 24

## ENTREES

**TACOS DE CAMARON** \$6E

Shrimp, cilantro-lime marinade, house-made corn tortillas, avocado salsa, pico de gallo

**TACOS CARNITAS** \$5E

shredded pork, house-made corn tortillas, pico de gallo, queso fresco

**PASTEL AZTECA** \$60

“Mexican Lasagna”, Shredded chicken, corn tortillas, suiza sauce, Monterrey cheese

\*serves 10

## SALADS

**CAESAR SALAD** \$7E

Romaine, hearts of palm, cotija cheese, radish, pickled red onion, avocado Caesar dressing

**ROMAINE SALAD** \$8E

Romaine, cherry tomatoes, avocado, tortilla strips, black beans, Chihuaua cheese, jalapeno dressing

## DESSERTS

**MEXICAN PASTRIES** \$4.5E

\*minimum order of 24

**MEXICAN WEDDING COOKIES** \$4.5E

\*minimum order of 24

**TRES LECHES** \$40

\*serves 16-18

**FLAN** \$40

\*serves 12

**CHOCOLATE FLAN** \$40

\*serves 12

**SEASONAL FLAN** \$40

\*serves 12



# BEVERAGES

# JOSÉ

## MARGARITAS

### **THE USUAL** \$432

Casamigos Blanco, Lime Juice,  
Topo Chico, Turbo Salt

\*32 servings per batch

### **TOP SHELF MARGARITA** \$400

Avion Silver, Cointreau,  
Agave Nectar, Lime Juice

\*32 servings per batch

### **SKINNY PALOMARITA** \$400

Olmecca Altos Plata, Giffard  
Pampelmousse, Grapefruit &  
Lime Juices, Topo Chico

\*32 servings per batch

## WINE BOTTLES

### **CASA MADERO** \$60

Caberernet Sauvignon  
Valle de Parras, MEX

### **CALIXA** \$68

Cabernet Sauvignon  
Valle De Guadalupe, Baja, CA

### **SCIELO R.2** \$78

Cabernet Sauvignon  
Valle de Parras, MEX

### **LYRIC** \$52

Pinot Noir  
Santa Barbara, CA

### **MAAL BIOLENTO** \$64

Malbec  
Mendoza, ARG

### **CASA MADERO V3 21** \$84

Red Blend  
Valle de Parras, MEX

### **CASA MADERO** \$60

Chardonnay  
Valle de Parras, MEX

### **PATZ & HALL** \$68

Chardonnay  
Sonoma Coast, CA

### **MONTE XANIC** \$60

Sauvignon Blanc  
Valle de Guadalupe, Baja, CA

### **ROSE GOLD** \$64

Rose  
Cotes de Provence, FRA

### **GRATIEN & MEYER** \$65

Brut Rose  
Loire, FRA

### **TELMONT BRUT** \$120

Reserve Brut  
Champagne, FRA

## MOCKTAILS

### **CUCUMBER LIMEADE** \$175

Cucumber Juice, Lime Juice,  
Simple Syrup, Mint

\*32 servings per batch

### **GUAVA PINK** \$175

Pink Guava, Tamarind-Ginger  
Syrup, Lime Juice, Topo Chico

\*32 servings per batch

### **MOUNTAIN PASSION** \$175

Amazonion Passion Fruit,  
Lime Juice, Basil, Topo Chico

\*32 servings per batch





# BOOKING POLICIES

# JOSÉ

## PER-PERSON PACKAGE INCLUDES:

- 3 Tacos per person
- 2 hour service time
- Plates, napkins and flatware
- Taco Truck with 2 staff members
- Buffet table with linen & serving equipment
- Service within a 20-mile radius of 4931 W Lovers Lane, Dallas

## ADDITIONAL CHARGES:

- Sales Tax
- 22% Service charge

Payments & Deposits: José requires a \$1,200 food & beverage minimum spend to send out our food truck. We require a signed contract by both parties, a credit card on file and a non-refundable 50% deposit to confirm reservations. Payment in full will be charged on the day of your event to the authorized credit card.

Additional Fees: Service outside a 20-mile radius will be charged at \$2.00 per mile. Additional labor charges may also apply if traveling further than 20 miles. If requested, additional servers are charged at \$40 per hour with a 4-hour minimum.

Beverages: José owns a liquor license which allows us to provide alcohol & bar service at events. All alcohol will be charged based upon contracted orders. José abides by all TABC guidelines. Bartender service will result in additional labor costs.

Cancellation Policy: If client cancels a function that has been confirmed, the following fees will be charged to the credit card on file:

After confirmation	50% of estimated total (deposit forfeited)
10 days or less to Event Date	75% of estimated total
72 hours or less to Event Date	100% of estimated total



# WE ALSO OFFER...

# JOSÉ



## ON SITE EVENTS

Celebrate at José!

Serving 13 - 200 guests in any of our private spaces.



## CATERING

We can bring José to you!

We offer everything from standard Pick-Up to Full Service Catering.

## CONTACT OUR EVENT MANAGER FOR MORE DETAILS!