

## Food Trucks

1. Under the Crust
  - a. We're proud to offer an ever-growing selection of homemade sweet and savory handheld pies. Our pies are perfect to take on the go, enjoy at your next event, give as a present, and much more. We also encourage custom orders and have shipping available to anywhere in the Continental US. Each great tasting mini pie is inspired by delicious seasonal produce, exotic flavors, and is made with the highest quality handpicked, all-natural ingredients.
  - b. Menu: <http://underthecrust.com/menu/>
2. Underdogs Gastro Truck
  - a. Menu: <https://squareup.com/market/underdogs-gastro-truck>
  - b. Gourmet Sausage Truck: It's the coolest mobile sausage truck in San Diego. Stop by to Get Your Sausage On! Our menu changes weekly, and with the seasons, but we always have something tasty just for you. \*\* Check out the online store for today's menu\*\*
3. Two for the Road
  - a. Two For The Road is a mobile food truck specializing in American comfort food. Owners Lisa and Roberto are taking their favorite dishes from around the country and bringing them to the streets of San Diego. Coming from a food and travel background they figured this would be the perfect mix for a traveling restaurant.
  - b. Menu: <http://twofortheroadsd.lucksmediagroup.com/menu.htm>
4. Tabe
  - a. Tabe, (pronounced Tah-bay), meaning "to eat" in Japanese, was established in October 2009 by Sunny and Osok Kwon who was intrigued by Todd Ichinaga's idea of starting San Diego's first gourmet food truck. Todd had experience of food trucks in L.A. and with the financial and manual help from the Kwon's was able to fulfill his ambition and put his menu out on the streets of S.D.
  - b. Menu:
5. Swieners
  - a. Menu: <http://swieners.com/menu/>

We all know I do the talking, so let me give you the 411 on how we got started.

After listening to Nico rave about the wieners\* he grew up eating in Switzerland, I was stoked when he decided to put his money where his mouth was. He wanted to serve bomb ass, authentic sausages in fresh baguettes. Would I help him build the company? Fo' sho'.

We got together with about 25 international friends and family, and asked them to be our taste testers. You should have heard some of the ideas and names we came up with. The "Magnum" Swiener, the "Yodeler"... In the end, it was the creation of adding the melted Raclette cheese from the Swiss Alps that really made our wiener, well, a Swiener.

We got our first chance to sell our Swieners at December Nights. When people walked away super satisfied with their product, claiming they had a new word "Swiener", we knew that our instincts and hard work had paid off.

As we always say, "Once you taste our Swiener, you'll never want another wiener!"

Amanda Caniglia

the co-cheese

- a. \*wiener= Swiss word for hot dog
- 6. Super Q Food Truck
  - a. Menu: <http://www.superqfoodtruck.com/bbq/menu/>
  - b. SuperQ Food Truck brings to San Diego the best hickory smoked good BBQ this side of the Mississippi! All-American BBQ with elements of North Carolina, Texas and St. Louis style flavors and influence. Dang! That's Good!
- 7. Stuffed
  - a. <http://stuffedsd.com/menu/>
  - b. It's what's inside that counts! Serving burgers, mac n' cheese & tots to San Diego.
  - c. Burgers. Bacon. Comic Books. All covered with cheese
- 8. SnoCal Shaved Ice
  - a. I say, what's cooler than being cool? ICE COLD! Hey yah! Come find us on the streets, at an event, or at your house serving up sweet treats soft as snow!
  - b. <http://snocalshavedice.com/menu/>
- 9. Soulcal Gourmet
  - a. [www.soulcalfoodtruck.blogspot.com/2012/10/our-menu.html](http://www.soulcalfoodtruck.blogspot.com/2012/10/our-menu.html)
  - b. "Food is our Passion. This is our outlet." Mobil Gourmet Food Truck
- 10. Rollswisserie
  - a. <http://rollswisserie.com/chicken/menu/>
  - b. We want to provide you with healthy, delicious food for your entire family. When it is too hot to cook or you just want a delicious gourmet meal, find us at your local farmer's market.
- 11. Red Oven
  - a. Located in San Diego, RED OVEN is casual, upscale, full-service catering food truck specializing in authentic pizza Napoletana and wood oven cuisine.
  - b. Authentic Pizza Napoletana -The original pizza. Simple, elegant, and fresh! The perfect dough makes the first bite extraordinary. When you experience this, you will become a passionate pizza enthusiast. RED OVEN will bring "La Vera Pizza Napoletana" to you!
  - c. Authentic pizza Napoletana and pizza Alsatian made from 900 degree Italian wood fired oven. Hand-made organic Neapolitan dough. ... Pizza made with passion.
  - a. <http://www.redovensd.com/#!menu/cl69>
- 12. Puesto
  - a. ¡Se Habla Fresh! San Diego's favorite (and best) Mexican street food, hand-made tortillas, scratch salsas, all made in house! tweets by our tacoteurs
  - b. <http://www.eatpuesto.com/menu/>
- 13. Porketeers
  - a. <http://porketeers.com/menu/>
  - b. The Porketeers bring traditional, Southern-style pit BBQ to your location!
  - c. San Diego's premiere BBQ food truck offering perfectly smoked Southern-style pulled pork, brisket and ribs.
  - d. Looking for an "Upscale" Southern-style BBQ experience? The Porketeers Catering brings the traditional and wholly unique experience of Southern-style Pit Bar-B-Que to the Southern California area. We bring our customers delicious smoked specialty meats and elegant side dishes typically found served at regional feasts.
  - a. Bringing a well-loved Southern tradition to your event our grill caterers specialize in serving slow, wood-smoked Pit BBQ meats.
- 14. Casanova Fish Tacos
  - a. <http://casanovafishtacos.com/menu/>
  - b. The BEST Baja style fish tacos this side of the border! Original, flavorful, amazing. Great award winning salsa.

- c. CASANOVA Fish Tacos objective is to bring to the customer the real Baja style fish taco experience. The blend of spices used in the batter has been a 3 year process to become perfected. The famous and most flavorful spicy pico de gallo which is customer favorite, the tomatillo based salsa with habanero for that extra kick and 3rd place winner at the 2010 Del Mair Fair and the secret white sauce are all original recipes created from scratch.
- d. CASANOVA Fish Tacos will be the last fish taco you will ever want to have. In order to provide the best quality of the product, we cook and deep fry on site. That way you always get it fresh. Our service includes but is not limited to: Plates, napkins, forks, chips, two types of salsas, lime wedges, secret white sauce, and a 1 or 2 hour all you can eat feast. The only item you provide is the beverage for your event.