

Shockwave Menu Items

Contact Info:

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Beef Items:

Barbacoa Tacos: Barbacoa beef, fresh pico, house chimichurri, grilled flour tortillas.

Gringo Tacos: Ground beef, spring mix, fresh pico, and house chimichurri on grilled flour tortillas.

West Coast Philly Cheesesteak: Thin sliced steak, smothered in truck made cheese sauce with grilled onions and roasted peppers on a grilled roll.

Meatball Grinder: (3) Truck made meatballs, covered with a smoked marinara on a grilled bun with a parmesan cheese skirt.

Shockwave Burger: Hand pressed burger with cheese topped with spring mix, pickle, tomato and house burger sauce on a grilled bun.

Grill Burger Sliders: Hand pressed burger, topped with blue cheese, fried onions, Unami dust, and drizzled with a port wine reduction sauce. Served on a French roll.

Bloke Burger: 1/3 lb. hand pressed burger, topped with truck made corned beef, sauerkraut, Dubliner cheese sauce, pickles and a side of horsey sauce on a grilled ciabatta bun.

Irish Balls: Five truck made corned beef meatballs, breaded then deep fried, served on house fries or tots, topped with horsey sauce, green onion/cilantro mix, with a side of pickles and sauerkraut.

Kilt Lifter: Truck made corned beef, sauerkraut and Swiss cheese ground, pressed into a burger, breaded then deep fried to a golden brown, topped with slaw and special sauce on a grilled bun.

Corned Beef and Cabbage: Truck made corned beef, served with cabbage, carrots, soda bread, and a side of horsey sauce.

Chicken Items:

Chicken Tacos: Hand pulled chicken, spring mix, fresh pico and house cilantro aioli on grilled flour tortillas.

Dirty Bird: Buttermilk dredged, fried boneless chicken and house buffalo sauce on a grilled bun served with southern slaw.

Chicken and waffles: Breaded deep fried chicken along side of fluffy truck made waffles and drizzled with a house bourbon butter syrup.

Chicken Strips and Fries: Marinated chicken tenders, breaded then deep fried, served with fries or tots and truck made peach/apricot BBQ sauce.

Chicken Vindaloo: A British style Indian curry. Chicken slow simmered in our truck made curry sauce served with rice and mini flat breads. Garnished with green onions and cilantro.

Thai Curry Chicken Bowl: Served with rice.

Teriyaki Bowl: Marinated chicken, grilled with truck made teriyaki sauce, grilled pineapple and served with rice, cucumber salad and hand cut fried wonton strips.

Asian Orange Chicken Bowl: Slow cooked chicken in an orange marinade, then drizzled with an orange reduction glaze, served with rice and cucumber salad.

Korean Barbecue Bowl: Deboned chicken drumettes, seasoned then dredged in rice flour mixture, deep fried, tossed in a Korean sauce and drizzled with a house gochujang sauce. Served with rice and hand cut fried wonton strips.

Grilled Chicken Sliders: Grilled marinated lemon and garlic chicken, Brie, spring mix, pickle, tomato, and roasted garlic aioli.

Korean Wings: Jumbo wings, breaded with rice flour, then double fried and tossed in a sweet & hot Korean BBQ sauce, complimented with a gochujang drizzle. Topped with toasted sesame seeds, cilantro, green onions and served with rice.

BBQ or Buffalo Wings: Jumbo wings, breaded with rice flour, then double fried and tossed in either BBQ or house buffalo sauce.

Pork Items:

Miso Pork Tacos: Miso pork, shredded cabbage, Unagi sauce, Sriracha mayo, sesame seeds and green onion/cilantro mix on flour tortillas.

Pork Loin Sandwich: Breaded deep fried pork loin, spring mix, pickle, tomato, and Sriracha mayo on a grilled bun.

Crispy Pork Bowl: Hand ground pork, sautéed until crispy with a Thai curry peanut sauce, served with Thai rice, asian slaw, and hand cut fried wonton strips.

Bahn Mi Pork Slider: Slow cooked pork belly, griddled then drizzled with sweet & spicy honey-soy glaze, topped with spring mix, pickled carrots, red onions, cucumber and soy mayo.

Pork Belly Sliders: Grilled, thick-sliced pork belly, spring mix, pickled carrots, onion and cucumber with soy mayo on a grilled bun.

Fish Items:

Fish Tacos: Jumbo shrimp and fresh wild cod with cajun red butter, corn relish, shredded cabbage, and house cilantro cream on grilled flour tortillas.

Shrimp Tacos: Jumbo shrimp sautéed in a cajun red butter, corn relish, shredded cabbage, and house cilantro cream on grilled flour tortillas.

Ahi Poke: Fresh wild ahi poke, served with hand cut deep fried wontons, rice, seaweed salad, topped with toasted sesame seeds and a green onion/cilantro mix.

Smoked Salmon: Smoked salmon served with herbed cream cheese, roasted peppers, green olives, and pita chips.

Smoked Apricot Salmon Appetizer: Smoked apricot salmon, served with herbed cream cheese, green olives, cherry peppers, and pita bread.

Catfish and Hushpuppies: Fresh catfish with hand made hushpuppies and a side of house tartar sauce.

Vegetarian Items:

Veggie Sliders: Truck made vegan patties, topped with roasted multi-colored peppers, vegan mayo, spring mix, pickle and tomato on a grilled ciabatta bun.

Grilled Portobello Sliders: Marinated grilled portobello, topped with roasted red bell pepper, goat cheese and truck made pesto on a grilled bun.

Falafel: Falafel balls, spring mix, cucumber and tomato covered in our house Tahini and wrapped in a large flour tortilla.

Summer Salad: Spring mix, Craisins, carrots, hand made candied walnuts, strawberries and crumbled blue cheese with our balsamic dressing.

Caesar Salad: Chopped romaine lettuce, drizzled with fresh made Caesar dressing, croutons and topped with parmesan cheese.

Side Items:

Mac n Cheese: Truck made cheese sauce smothering elbow noodles and garnished with parsley.

Esquites: Grilled corn, sautéed with butter, roasted peppers, green onions, garlic, sour cream, mayo, Cotija cheese, cilantro and lime blended into a dip. Served with hand made tortilla chips and fresh pico.

Jalapeno Poppers: Handmade poppers loaded with cream cheese, wrapped in bacon and served with a sweet chili sauce.

Tater Tots: Deep fried to a golden brown.

Garlic Tots: Tots covered in roasted garlic and topped with parmesan and parsley

Loaded Tots: Tater tots, smothered in barbacoa beef and topped with fresh pico, house chimichurri, topped with a green onion/cilantro mix.

Blarney Fries or Tots: Chopped corned beef, topped with house Dubliner cheese sauce drizzled with beef gravy, garnished with a green onion/cilantro mix and served with a side of house horsey sauce.

Shoestring Fries: Fresh potatoes, hand cut on a mandolin to order and double fried for extra crispiness.

Dessert Items:

Baileys Bread Pudding: Made with Svenhard's pastries, white and dark chocolate, Bailey's Irish Cream custard, then topped with handmade vanilla whipped cream, Maker's Mark caramel sauce, and chocolate sauce.

Fruit Parfait:

Fruit Salad: