

TORCHYSTACOS

GARAGE MENU & RATES

SOUTH AUSTIN TRAILER PARK & EATERY • 1311 S. 1ST STREET, AUSTIN, TX 78704

APPETIZER BUFFET



Choose three options:

- **Green Chile Queso or Fresh Guacamole** – served with chips.
- **Cheese Quesadillas** – served with roja salsa and sour cream.
- **Green Chile & Chicken Quesadillas with Cheese** – served with roja salsa and sour cream.
- **Street Corn** – Mexican style corn off-the-cob, topped with queso fresco, ancho aoli, red chile powder & cilantro
- **Fried Avocado Bites** – served with poblano ranch.



TACO BAR BRUNCH BUFFET

Choose three options:

- **Bacon-Egg-Cheese** – as you please. Served with roja salsa on a flour tortilla.
- **Potato-Egg-and-Cheese** – a vegetarian option. Served with roja slasa on a flour tortilla.
- **Migas** – scrambled eggs, crisp corn tortilla strips, green chilies, avocado, pido de gallo & shredded cheese. Served with roja salsa on a flour tortilla.
- **Monk Special** – eggs, bacon, green chilies & cheese. Served with roja salsa on a flour tortilla.
- **Potato-Bean-and-Cheese** – our vegetarian egg free option. Served with roja salsa and choice of pinto or black beans.

TACO BAR LUNCH OR DINNER BUFFET



Comes with chips & salsa, Mexican rice & vegetarian refried beans, your choice of flour or corn tortillas, and one fountain drink per person. **Choose three options:**

- **Green Chile Pork** – slow-roasted pork carnitas simmered with green chilies and topped with queso fresco, cilantro & a wedge of lime.
- **Chicken Fajita** – tender, marinated grilled chicken breast with grilled onions and peppers, topped with shredded cheese & pico de gallo.
- **Beef Fajita** – marinated, grilled skirt steak with grilled onions and peppers, topped with shredded cheese & pico de gallo.
- **Trailer Park** – fried chicken, green chilies, lettuce, pico de gallo & cheese on a flour tortilla.
- **Fried Avocado** – hand-battered fresh avocados fried and served with vegetarian refried beans and topped with pico de gallo, lettuce & cheese.
- **Baja Shrimp** – hand-battered fried shirmp with cooked cabbage slaw toped with pickled jalapenos and onions, queso fresco, cilantro & a wedge of lime.



DESSERT

Nookies – deep-fried chocolate chip cookies with powdered sugar and cherries.

*All food, beverage, and garage rental are subject to applicable sales tax.

Room Rental Rate:

\$100 / hr
(minimum rental 2 hours)

x

Capacity:

50 seated
100 standing

x

BYOBar:

A \$50 flat fee is charged to bring your own alcohol. And additional \$25/hr will be charged for required use of our TABC-certified bartenders.

Contact EMAIL: garage@torchystacos.com • PHONE: (512) 284-9008

— WWW.TORCHYSTACOS.COM —