



adobo



Do You Cater?

Yes, it is now the primary focus of the food truck. We can come to your work, neighborhood or event and prepare meals fresh on-site.

Your guest can be served from the food truck or we can simply deliver the meals individually pre-packaged.

We started the food truck in 2017 and opened a restaurant in May of 2020.

Chef Baggao has over a decade of experience having managed catering, restaurants, and large-scale events.

In our second year in business we won best traditional taco in Denver, our third year in business we were awarded Best Food Truck.

Chef Baggao has managed fine dining to fast casual to brunch restaurants across the front range and is the leading name for food truck service in Denver. When you need it done right, we are the folks to trust.

With our experience, we can design and execute the perfect service for your event.

Date Availability, Menu and Tastings

Email us to check dates. This menu is what we're cooking "now". We can make anything, especially filipino dishes like pancit!

Please contact us if you want something and do not see it here. Filipino, BBQ, Latin. We can make it and you'll love it!

If you would like to taste our food, please visit our restaurant. Event minimum for private tasting is \$2000.

Booking Fee is Based Upon Event Design

More sophisticated event design results in a higher booking fee - we have a decade of experience managing weddings, fine dining and operating one of denver's best food trucks but most importantly a track record of creating the best possible experience for you and your guests. Booking fees range from \$25 to \$500.

Service Fee on Food & Beverage Charges

100% of the service fee is paid to adobo service staff. Service fee is either a stated amount or 15%. If we cannot take care of our staff, we will not do the event. Only food and beverages charges are applicable. We will not waive this fee. If you appreciated our staff's service efforts above 15% and want to share gratuity, we ask that you do so in cash.

We Cook for the Number of People that You Ask

We prepare food for the number of people requested, plus 10%.

Our food is not a keg of beer that we can roll into another event. We take pride in the quality and experience. If you're unsure of the number of people eating, we designed the catering packages to allow for different size groups and different number of food options.

We Go Anywhere!

Our freightliner is powered by a cummins turbo diesel and we have outfitted our rig to be able to serve nearly anywhere for extended periods of time. We can literally provide service off-grid for weeks. We have served weddings in Breckenridge, crossing above 11,000 ft near Fraser, at countless other venues across Colorado.

How To Book?

We charge the booking fee at the outset to begin consulting. Booking fees are non-refundable.

You may select from one of our packages listed below. We ask for 50% deposit on all estimated charges to secure the service on your date. Deposits are non-refundable. Remaining charges are due upon the end of the event.

food truck catering package 1:

\$500 minimum sales - up to 50 people - up to 2 hour service

- 3 entrée options - vegetarian and gf options - ex. tacos, rice bowls, burgers
- 1-2 appetizer options
- \$10 entrees, \$4 appetizers
- booking fee - \$25
- \$100 service fee - no additional fees

food truck catering package 2:

\$750 minimum - up to 50 people - up to 2 hour service

- 5 entrée options - vegetarian and gf options
- 3 appetizer options
- \$10 entrees, \$4 appetizers
- booking fee - \$25
- \$100 service fee - no additional fees

food truck catering package 3:

\$1000 minimum - up to 100 people - up to 3 hour service

- 3 entrée options - vegetarian and gf options
- 2 appetizer options
- \$10 entrees, \$3 appetizers
- booking fee - \$25
- \$150 service fee - no additional fees

food truck catering package 4:

\$1500 minimum - up to 100 people - up to 3 hour service

- 5 entrée options - vegetarian and gf options
- 3 appetizers
- \$10 entrees, \$3 appetizers
- booking fee - \$50
- \$200 service fee - no additional fee

food truck catering package 5: Weddings, Large Events

minimum sales varies - up to 400 people - 3-6 hour service

- tacos only - \$500 minimum, \$12 entrees; \$1000 minimum, \$11 entrees; \$2000 minimum, \$10 entrees
- tacos & tray passed appetizers - starts at \$15pp
- 3 course dinner - starts at \$20pp for disposables. starts at \$25pp for plated. customers pay for rentals.
- booking fee - \$50 to \$500
- If wedding is located more than 70 miles from Denver and ends after sunset, we will require lodging for our staff.
- 15% service fee

food truck catering package 6: Lunch Services

\$300 minimum sales - 2 hour service

- 6 entrée options - vegetarian and gf options
- 2-3 appetizer options
- \$12 entrees, \$3 appetizers
- booking fee - \$25
- \$50 service fee
- bottled water included

food truck catering package 7: Adobo & Friends

minimum sales & service period vary

- 2 - 10 food trucks
- 500-1500 people
- pricing varies
- contact us
- booking fee varies
- past clients: Google, Oracle, Local City Municipalities, Marriott, DPS

appetizers

smoked fries* - gf

chile fries - green chile sauce, cilantro - df
green chile cheese - green chile sauce, cheddar-jack - v
carnitas chile cheese - above plus smoked carnitas
red chile cheese - house red chile sauce, cheddar-jack
kimchi, bacon green chile fries - df

wontons

crispy adobo - pan seared, ginger-black vinegar
eggplant w jalapeno ponzu - v
szechuan pork & shrimp
hatch green chile, cheddar-jack chz - v
pork w garlic, green onion, ginger, carrot

hand crafted eggrolls

lumpia - pork w garlic, green onion, ginger, carrot
turon - ripe banana, brown sugar - v
red chile chz - red chile, cheddar-jack chz - v
bean & chz - pinto, cheddar-jack chz - v
bacon & chz - diced smoked bacon w cheddar-jack
calabacitas - squash, corn, tomatoes, green chile - v
carnitas & chz - smoked carnitas, cheddar-jack
cheeseburger - in-house ground prime beef w chz*
avocado - avo, tomatoes, cilantro, pickled carrots - v*
green chile cheese bacon*

extra sauce* - all sauces are gf, v

sauces

green chile sauce, red chile sauce, doboyaki, sweet & spicy,
gma's soy sauce, tangy bbq, salsa

primo sauces

sambal aioli, lime crema, green chile fig jam,
habanero hot sauce, queso

carnitas deviled eggs

hatch green chile sauce, carnitas, lime crema, cotija,
cilantro - gf

elote*

fresh peeled corn on the cob - grilled, lime crema, sambal
aioli, cilantro, green onion, cotija, chicharrons - gf
- can be made into a sweet chile popper

grilled chicken skewers

tangy bbq, flame grilled hand trimmed thigh - gf

seasonal market house salad

seasonal vegetables, fruits - mango, tomato, avocado,
summer squash, pickled carrots - fresh & delicious - veg, gf

chips & salsa

fire roasted vegetable, organic corn chips - gf, veg
tomatillo and green chile - organic corn chips - gf, veg
black chile garlic - organic corn chips - gf, veg
green chile pineapple - organic corn chips - gf, veg
arbol - organic corn chips - gf, veg

chips & queso

green chile queso, organic corn chips - gf
modelo negra queso, organic corn chips* - gf

chips & guacamole

fresh scratch guacamole, organic corn chips - gf
pomegranate guacamole, organic corn chips* - gf
tableside guacamole, organic corn chips* - gf

crisps, tostadas

plantain avo crisp - fried avo w smoked sea salt - gf
sweet potato crisp w guacamole & green chile chimichurri
red chile avo tostadas - tomato, crema, cotija, green onion
pato tostada - seared fois gras, lime fig jam, shaved fresas
caviar wonton crisps - osetra imperial - 30, 125 or 250g*

bay scallop avocado ceviche*

lime juice, cilantro, parsley

tuna tartar tacos*

sashimi tuna, wonton shell, green onion, salsa

*extra charge

brisket cheeseburgers

third pound angus fire grilled. hand trimmed brisket & round. fresh ground in-house. brioche bun.

usda prime. no hormone, no antibiotics, colorado raised, certified humane.

+ add a fried egg | + add smoked fries | + add lettuce, tomato, onion, pickle

- **00** - cheddar-jack chz, lime crema
- **00B** - cheddar-jack chz, bacon, lime crema
- **575** - green chile, bacon, cheddar-jack cheese, lime crema
- **505** - red chile, bacon, cheddar-jack cheese, lime crema
- **808** - grilled pineapple, bacon, green onion, pickled carrots, doboyaki, sambal aioli
- double - double prime beef, double cheese, lime crema
- rodeo - smoked bacon, tangy bbq sauce, cheddar-jack chz, grilled onions
- kimchi bacon burger - spicy kimchi, smoked bacon, sambal aioli
- queso burger - open face, smothered in green chile queso
- loco moco - grilled prime angus, fried egg over rice with doboyaki, green onions, garlic annatto oil* - gf
- bison burgers - ground in-house, colorado sourced*
- wagyu beef - ground in-house, colorado sourced*

entrees

three sisters roasted salad

flame roasted green chile, corn, squash, kale warm salad with mirin poached papaya, pinto beans, cotija chz - gf, v

+ add grilled chicken

+ add smoked carnitas

+ add chicken adobo

+ add a fried egg

enchiladas

made to order - 4 corn tortillas - rice & beans

red or green chile sauce w cotija, cilantro, lime crema - gf

- cheese

- grilled chicken & cheese

- adovada beef*

- smoked carnitas

- squash, onions, corn

mac & cheese bowls

roasted poblanos, creamy cheddar - v

- smoked carnitas

- hickory brisket

- kimchi or roasted vegetables

taco, rice bowl & burrito options

tacos - 3 per order, served on corn tortillas - all tacos gf

rice bowl - served over jasmine rice, pinto beans optional - all rice bowls gf

burrito - wrapped in a flour tortilla with jasmine rice and beans - not gf

- chicken adobo - green onion, cilantro, doboyaki, garlic annatto, hard egg
- smoked carnitas - slow smoked pork shoulder, lime fig jam, chicharrons, cilantro - **2018 TOP Taco Winner**
- sisig pork - tangy, savory filipino style marinated & grilled pork with asian salad, lime crema
- veggie - kale, carrot, pina, green chile rice stir-fry w avocado, lime fig jam, crema, cilantro and cotija cheese
- spicy pinoy - green chile, pineapple and green onion sautéed atop our chicken adobo*
- loko pinoy - green chile, pineapple and green onions sautéed atop our smoked carnitas*
- green chile chicken - grilled chicken, cheddar-jack cheese, green chile sauce, cilantro, cotija
- pork belly - hickory smoked pork belly, lime fig jam, sliced fresno peppers, micro cilantro
- hickory brisket - smoked prime brisket, roasted poblanos, hot sauce, cotija cheese*
- asada - hand cut, marinated & grilled - served w diced onions, cilantro, and avocado salsa*
- baja beef - hand cut, marinated & grilled - served with green chile, avocado & jalapeno salsa*
- grilled chicken - hand cut, marinated & grilled - served with roasted garlic crema, diced onions & cilantro
- sweet potato - cherry smoked sweet potatoes, fried skin crisp, green chile chimichurri, toasted pepitas
- modelo braised beef adovada - created for Modelo USA, 5 chile blend, garlic - queso, onion, cilantro, lime crema*
- modelo sweet potato - smoked sweet potato puree, skin crisp, chimichurri, toasted pepitas, negro modelo balsamic reduction
- modelo mole chicken - mesquite smoked whole chicken, hand pulled - toasted almonds, cilantro, lime crema*
- whiskey chicken - whole chickens mesquite smoked. served with honey-whiskey reduction, cotija, cilantro, lime

B.Y.O.B.

build your own bowl or burrito - starting at \$11

- **pick:** burrito or rice bowl
- **pick:** jasmine rice and or pinto beans
- **select one protein:** smoked carnitas, chicken adobo, grilled chicken, prime angus grilled beef, sisig pork, bacon, avocado - double protein optional
- **eat your veg:** three sisters veg** (*kale, corn, squash, green chile*), pinoy veg** (*pineapple, green chile, green onions, pickled carrots*), smoked veg** (*tomatoes, onions, carrots*)
- **sauce it:** salsa, lime crema, green chile*, red chile*, sambal aioli, lime fig jam, queso*, doboyaki, garlic-anatto oil
- **top it:** cheddar-jack cheese, cilantro, green onions, cotija, crushed chicharrons, avocado**, fried egg**, toasted sesame seeds, hard-egg, kimchi**

** extra charge