



moose truck

TRUCK MENU

moosetruck@kchopps.com
913.322.4450
moosetruck.com

MUNCHIES

SHRIMP WONTONS - 3 wontons with sweet & sour chili sauce...\$4

FRIED PICKLES - 3 thinly sliced pickles beer battered and fried golden brown. Served with roasted garlic ranch dipping sauce...\$2.25

MOOSE WINGS - 4 Buffalo style wings served with roasted garlic ranch dipping sauce...\$4.50

MOOSE NACHOS - Seasoned chicken, black beans, diced tomatoes, black olives, jalapeños and pepper Jack cheese sauce piled on top of tri-colored tortilla chips with sour cream, scallions and salsa...\$4.50

MINI CRABCAKES - 2 cakes served with Dijon mustard sauce and chipotle remoulade...\$6

SMOKED MAC N CHEESE CROQUETTES - 3 croquettes flash-fried to a golden brown. Served with spicy roasted tomato sauce...\$8

SLAB BACON & GRITS - Chile and coffee rubbed slab bacon served atop white cheddar cheese grit cake with tomato-bacon jam and a red-eye port wine sauce...\$6

BETWEEN THE BUNS

MOOSE BURGER - 6 oz burger with American cheese, mustard, mayo, lettuce, tomato, onions and pickles...\$7

CUBAN SANDWICH - Tender braised pork, smoked ham, Swiss cheese, yellow mustard and sliced pickles pressed between a freshly baked Cuban style torpedo roll...\$7

TURKEY PESTO PANINI - Smoked turkey, tomato, provolone cheese and basil pesto on grilled sourdough...\$7

BLACK BEAN VEGGIE BURGER - Spicy blend of black beans and brown rice, grilled and topped with fresh avocado and American cheese on a grilled bun...\$7

CRABCAKE SANDWICH - Lightly grilled and topped with tomato, baby arugula, stone-ground Dijon and spicy chipotle remoulade. Served on a freshly baked brioche bun...\$10

BUFFALO WRAP - Fried chicken tenders tossed in Buffalo sauce and wrapped in a tortilla with lettuce, tomato, bacon, red onions and bleu cheese dressing on the side...\$8

SAUSAGE OF THE DAY - Seasonal sausage offered on locally baked artisanal buns...\$6

SIDES

\$2

Coleslaw | French Fries | Onion Rings
Pub Chips | Cottage Cheese

\$2.50

House Salad

\$3

Fruit | Sweet Potato Fries | Caesar Salad
Cranberry Walnut Salad | Spinach Salad
Mac N Cheese

BIG BITES

CRANBERRY WALNUT SALAD - Fresh Spring mix with toasted walnuts and dried cranberries tossed in champagne vinaigrette...\$6 add chicken...+\$3

FISH N CHIPS - Lightly floured, beer-battered and fried golden brown. Served over French fries with lemon caper aioli...\$9

CHIPOTLE BRAISED SHORT RIBS - Tender beef short ribs simmered in a spicy chipotle sauce with crispy onion strings and skin-on mashed potatoes...\$12

CHICKEN TENDERS - 2 tenders marinated in buttermilk, hand-breaded and lightly fried. Served with French Fries and honey-lime mustard dressing...\$7

MAC & CHEESE - Cavatappi pasta tossed in a rich six-cheese sauce, topped with garlic-buttered bread crumbs and bacon...\$6



ALL ITEMS ARE PRICED
PER INDIVIDUAL SERVING



STREET FOOD

PHILLY CHEESESTEAK - Shaved beef, onions, peppers and Cheez Whiz (it's the real deal!) on a freshly baked French torpedo roll...\$10

CHICAGO ITALIAN BEEF - Slow roasted Italian beef, mozzarella cheese, sweet and hot peppers served on crusty French loaf. Ask for it dipped!...\$10

CHICAGO HOT DOG - Quarter pound all beef hot dog served on a traditional poppyseed bun with mustard, relish, onions, fresh tomato and celery salt...\$8

FOOT-LONG CORN DOG - Batter-dipped and fried golden brown. Served with choice of condiments...\$7

ALL AMERICAN BURGER - Grilled Angus double-burger with American cheese and all the fixins'...\$8

GYRO - Seasoned beef and lamb or chicken wrapped in warm pita bread with feta cheese, onions, tomato and lettuce. Served with traditional Greek yogurt sauce and Mediterranean couscous...\$8

PRETZEL WITH TEX-MEX FONDUE - Giant pretzel served with salt and spicy jalapeño cheese sauce...\$6

GRILLED KABOBS - 2 kabobs, marinated beef, chicken or shrimp skewers, with onions, bell peppers and mushrooms. Chicken...\$7 Beef...\$8 Shrimp...\$9



FIESTA

PICADILLO BEEF OR CHICKEN TACOS - 2 soft tacos filled with slowly simmered beef or chicken, tomatoes, spicy chipotle sauce, Mexican cheeses, lettuce and tomato...\$6

MAHI FISH TACOS - 2 soft tacos filled with grilled Mahi Mahi, spicy chipotle aioli and citrus slaw...\$7

BAJA SHRIMP TACOS - 2 soft tacos filled with sautéed shrimp, peppers, onions jalapeño sauce, pico de gallo, Mexican cheeses and citrus slaw...\$7

CARNE ASADA TACOS - 2 soft tacos filled with marinated and grilled steak, bacon, poblano peppers, marinated onions, jalapeños, Oaxaca cheese and chipotle aioli...\$7

PORK CARNITAS - 2 soft tacos filled with slow-roasted pork and spicy avocado salsa...\$7

CHICKEN & CREAM CHEESE ENCHILADAS - 2 corn enchiladas stuffed with chicken, poblano peppers, cilantro and Mexican cheeses...\$6

TACO SALAD - Crisp lettuce, seasoned ground beef, black beans, Mexican cheeses, roasted jalapeños, pico de gallo, sour cream and guacamole served in a crispy taco bowl...\$10

SIDES

\$1.50

Cilantro Lime Rice

\$2

BBQ Beans | Black Beans

Cole Slaw | French Fries

Drunken Pinto Beans

Onion Rings | Chips & Salsa

\$3

Sweet Potato Fries

Parmesan Frites

\$4

Fresh Guacamole & Chips

TAILGATE MENU

BBQ BURGER - 6oz burger with aged cheddar and fried buttermilk onions...\$8

BBQ BABY BACK PORK RIBS - Half-slab slow roasted baby back pork ribs with truck-made pickles...\$13

PULLED PORK SANDWICH - Slow roasted pork on a pretzel bun...\$8

BURNT ENDS PLATE - Slow smoked brisket ends with truck-made pickles...\$11

BURNT ENDS SANDWICH - Chopped smoked brisket on a long bun...\$10

BBQ BRISKET TOWER - Slow smoked brisket, layered with mashed potatoes, bbq jus and topped with crispy onion strings...\$7

BRISKET TACOS - 2 soft tacos filled with chopped brisket, spicy aioli, fontina cheese and caramelized red onions...\$7

BLEU CHEESE STEAK SLIDERS - 2 marinated steak sliders topped with bleu cheese and caramelized red onions...\$8

ASK US ABOUT
BEVERAGES AND SWEETS!



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BISTRO MENU

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APPETIZERS

BLEU CHEESE PUB CHIPS - Crispy pub chips topped with Maytag bleu cheese sauce, bacon, tomatoes and green onions...\$7

GARLIC PARMESAN FRIES - Crispy French fries topped with Parmesan, truffle oil and served with white truffle aioli...\$6

TEX-MEX BEER CHEESE FONDUE FRENCH FRIES - Crispy French fries topped with beer cheese fondue. Try it with Pub Chips!...\$7

CRISPY ARTICHOKE HEARTS - Served with lemon-garlic aioli and dusted with Parmesan cheese...\$7

CHIPOTLE QUESADILLA - 3 triangle tortillas filled with our Mexican cheese blend, pico de gallo and grilled chicken or steak, with sour cream and truck-made roasted tomato salsa. Chicken...\$5
Steak...\$6

SHRIMP AND GRITS - 3 beer battered shrimp served over a white cheddar grit cake, Southern slaw and Tabasco creme anglaise...\$8

PARMESAN POLENTA MEATBALLS - 3 Heritage Farms pork and beef meatballs served over creamy polenta and topped with Parmesan fondue...\$6

GARLIC MIRIN CHICKEN WINGS - 4 sesame garlic wings served with Sriracha aioli...\$5.50

DID YOU KNOW THAT OUR MENUS ARE COMPLETELY CUSTOMIZABLE?

It's true! Don't feel limited to these menus. Use them as inspiration. We'd love to help you customize your menu to satisfy all your guests needs, especially those with special or limited diets.

TURN ANY EVENT INTO AN EXPERIENCE!

Corporate Lunches | Employee Appreciation Parties

Sports Tournaments | Fundraising Events | Reunions

Block Parties | Birthdays & Anniversaries | School Parties

Engagement Parties | Wedding Receptions | & More!

ENTRÉES

CURRY CHICKEN CROISSANT - Served with fresh fruit salad...\$7

DUCK CONFIT TACOS - 2 flour tortillas filled with confit of duck, fingerling potatoes, spicy whipped goat cheese and greens, topped with pico de gallo and cracklins...\$7

SMOKED TURKEY CLUB - House-smoked turkey, ham, provolone and cheddar cheese on 9-grain wheat bread with bacon, lettuce, tomato and mayonnaise...\$8

AHI TUNA SLIDERS - 2 sliders seared rare and mixed with pickled ginger, green onions, garlic and Sriracha mayo, served on freshly baked mini brioche buns...\$9

 **SWEET POTATO AND BLACK BEAN BURRITO** - Roasted corn and poblano salsa, Oaxaca cheese, pico de gallo, cilantro rice and shredded lettuce, served with sour cream...\$9

DUCK CONFIT SALAD - With goat cheese, baby field greens and golden raisins served warm with potatoes and whole grain mustard vinaigrette...\$7



VEGETARIAN DISH

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GASTRO-TRUCK MENU

SMALL PLATES

 **SALT ROASTED BEETS** - Whipped goat cheese and crispy rosemary...\$5

 **BRAISED ARTICHOKE & FINGERLING POTATOES** - Mustard vinaigrette and pecorino Romano cheese...\$5

 **RICOTTA GNOCCHI** - Gorgonzola cream sauce and walnut pesto...\$5

 **SWEET ROASTED CORN CAKE** - Served with spicy avocado cream sauce, heirloom tomato salsa "huevoón" and fresh avocado...\$5

 **THAI VEGETABLE NOODLE SALAD** - Fresh Asian vegetables, rice noodles and cilantro tossed in sesame soy vinaigrette...\$5 add chicken...+\$3

SWEET & SOUR PORK BELLY - 3 slices and served on Boston bibb lettuce...\$6

DUCK CONFIT - Served on savory bacon brioche with huckleberry geleé and whipped goat cheese...\$9

MOROCCAN SPICED LAMB MEATBALLS - 2 meatballs dusted with Moroccan seasonings and served with saffron aioli...\$5.50

DUCK POUTINE - Duck-fat fried French fries topped with confit of duck, a rich brown gravy and freshly shaved Parmesan cheese...\$7

ROASTED MARROW BONES - 2 bone halves served with tomato jam, sea salt and sourdough crostinis...\$8

BEER-BRAISED PORK CHEEK - Served on herbed corn cake with morel mushroom demi geleé...\$8

STOUT-BRAISED BEEF SHORT RIB ROULADEN - Stout beer-braised short ribs wrapped in bacon and served over olive oil mashed potatoes and stout beer pan sauce...\$13

 **LANGOUSTINE & CURRY RISOTTO CROQUETTES** - 2 bite-sized curried risotto croquettes filled with langoustine and lightly fried. Topped with cracked black pepper aioli...\$7.50

 **POACHED YELLOWFIN TUNA** - Served over micro-salad of shaved fennel, arugula and edamame tossed in fresh citrus vinaigrette...\$8

 **LOBSTER TATER TOTS** - Homemade tots served with béarnaise sauce...\$7

ICE ICE BABY

SHAVED ICE

MINIMUM OF 100 ORDERS

\$2.00 PER SERVING

Includes spoon, straw & napkin

Prices subject to change based on client customizations

CHERRY

GRAPE

BLUE RASPBERRY

LEMON-LIME

STRAWBERRY

ORANGE

PINEAPPLE

COCONUT

ROOT BEER

BUBBLE GUM

GREAT FOR SCHOOL EVENTS
SUMMER BBQS, POOL PARTIES
BIRTHDAYS, SPORTING EVENTS
AND MORE!



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