



THE
Peached
TORTILLA
ESTD 10

RESTAURANT
DROP-OFF & PICK-UP
CATERING MENU

LUNCH BOWLS

Available for lunch service only

Minimum order of 25 bowls

Minimum of 8 of one type per order

Individually packaged

All bowls served with jasmine rice

****NEW****

BUILD YOUR OWN BOWL (Buffet)

Each order feeds 20-25 people

All buffets are served with all the listed bases, toppings and sauces.

\$265 for the buffet

TACOS

Small orders feed 10-15 people

Large orders feed 20-25 people

\$150/small orders; \$250/large orders

* All tacos served with flour tortillas.
Request corn tortillas to make 🌱 items gluten free

BBQ Brisket Bowl 🍷 // \$11/bowl

southern dry rubbed brisket, creamy apple slaw, peach bbq sauce, 45 minute egg

Banh Mi Bowl // \$11/bowl

vietnamese braised pork belly, pickled daikon carrot, sriracha aioli, 45 minute egg

Korean Steak Bowl // \$11/bowl

diced steak, tomatillo salsa, cotija cheese, arugula, avocado, peach pickled onions, fried shallots

Chinese BBQ Chicken Bowl // \$11/bowl

chili garlic marinated chicken, asian slaw, chinese bbq sauce, japanese pickles

#60 Fried Rice Bowl 🍷 // \$11/bowl

char siu (chinese roasted pork), shiitakes, scrambled egg, herbs, peached pickled onions

Cauliflower Bowl 🌱 // \$11/bowl

arugula, peanuts, toasted coconut, sriracha tofu, watermelon radish, lime wedge

CONTAINS PEANUTS

Bases:

jasmine rice | arugula

Proteins (Pick Two):

brisket 🍷 | vietnamese braised pork belly | chili garlic marinated chicken | korean marinated steak

Toppings:

five spice cauliflower 🌱 | avocado | pickled red onions | watermelon radish | lime

Sauces:

tomatillo salsa | sriracha tofu | chinese bbq sauce

BBQ Brisket Taco 🍷

southern dry rubbed brisket, creamy apple slaw, peach bbq sauce

Banh Mi Taco

vietnamese braised pork belly, pickled daikon carrot, sriracha aioli, cilantro

Korean Steak Taco

diced steak, tomatillo salsa, cotija cheese, arugula, avocado, peach pickled onions, fried shallots

Chinese BBQ Chicken Taco

chili garlic marinated chicken, asian slaw, chinese bbq sauce, cilantro

Chinese BBQ Pork Taco

braised pork belly, asian slaw, chinese bbq sauce, cilantro

Kalua Pork Taco

banana leaf roasted pork shoulder, asian slaw, wasabi mayo, cilantro

Cauliflower Taco 🌱

arugula, peanuts, toasted coconut, kewpie, watermelon radish

🌱 version available upon request

CONTAINS PEANUTS



shellfish



vegan



gluten free



vegetarian

APPETIZERS

Small orders feed 10-15 people
Large orders feed 20-25 people

Lettuce Wrap Bar // \$75 // \$120

bibb lettuce

choose your filling:

- + spiced cauliflower, peanuts, toasted coconut, watermelon radish, sriracha tofu, lime 🌿🌿
- + korean hanger steak, asian slaw, cilantro, gochujang sauce
- + malaysian chicken, lemongrass sauce, sesame pickles, herbs

Guacamole & Chips 🌿🌿

\$90 // \$150

ENTRÉES

Small orders feed 10-15 people
Large orders feed 20-25 people

Southern Fun 🌿 // \$160 // \$240

braised brisket, kale, bean sprouts, wide rice noodles

Dan Dan Noodles // \$150 // \$225

five spice pork, chili peanut sauce, cucumbers
CONTAINS PEANUTS

#60 Fried Rice 🌿 // \$150 // \$225

char siu (chinese roasted pork), shiitakes, scrambled egg, herbs, sweet tea pickled red onions

Malaysian Chicken Ssam // \$170 // \$255

lemongrass sauce, sesame pickles, herbs, hydroponic bibb lettuce, jasmine rice

Hanger Steak Ssam 🌿 // \$230 // \$345

sous vide hanger, house kimchi, hydroponic bibb lettuce, rice

Char Siu // \$170 // \$255

chinese red roasted pork, jasmine rice, chili crisp, herbs

Vietnamese Braised Pork Belly

\$160 // \$240

vietnamese braised pork belly, jasmine rice, kimchi, pickled daikon carrots, chinese bbq sauce



shellfish



vegan



gluten free



vegetarian

SALADS & SIDES

Small orders feed 10-15 people

Large orders feed 20-25 people

*May be fried in shared frying oil
with items that contain gluten.*

Asian Pear Miso Salad 🌿 // \$80 // \$120

spring mix, overnight pear kimchi, radish duo, herbs,
miso pear vinaigrette

Thai Chop Chop Salad 🌶️ // \$80 // \$120

chopped napa, fried tofu, green apple, fried shallots,
thai vinaigrette, fish sauce caramel, herbs

CONTAINS PEANUTS

Bacon Jam Brussels Sprouts 🌿 // \$80 // \$120

parmesan, parsley

Sichuan Peach Brussels Sprouts 🌿

\$80 // \$120

sichuan peppercorn, fried shallots, white sesame seeds

Chimichurri Carrots 🌿 // \$80 // \$120

maple roasted carrots, sesame seeds, cilantro
chimichurri

Kimchi Miso Corn 🌶️ // \$80 // \$120

parmesan, cilantro

Crispy Umami Chicken Wings 🌿

\$80 // \$120

fish sauce vinaigrette, herbs, shallots

Kimchi Mac & Cheese 🌶️ // \$70 // \$100

green onions, fried shallots

Cilantro Chimichurri Rice 🌿

\$70 // \$100

MARGARITAS TO GO

Margarita (½ gallon) // \$59

makes 10 cocktails

100% silver de agave tequila, orange liqueur, lime juice

Margarita (1 gallon) // \$108

makes 20 cocktails

100% silver de agave tequila, orange liqueur, lime juice

★ \$500 minimum for drop-offs (subject to availability) & lunch pick up orders.

★ A 12% service fee is applied to all pick up and drop off orders. This service fee includes packaging costs that include (but are not limited to) disposable chafing trays, sternos, plastic bowls and plastic serving utensils. Additional fees may apply.

★ All orders must be confirmed 72 hours in advance (48 hours for lunch bowls).