



## STARTERS & SIDES

### HOUSE-MADE GUACAMOLE

spicy pineapple & pepitas or mango habanero relish. 8 / 15

### ELOTE

corn (in a cup), chipotle mayo, cotija cheese, piquín chile dust. 6

### truk't NACHOS

tortilla chips, queso, southwest pico de gallo, lime sour cream, bravas sauce, jalapeños, cilantro. 12  
(add chorizo/chicken 3, add steak/shrimp 4)

### CHARRED BRUSSELS SPROUTS

charred brussels sprouts, garlic aioli. 9

### THE HOLY TRIO

smoky morita salsa, verde salsa, queso. 9

### CHORIZO-STUFFED JALAPEÑOS

jalapeño, chorizo, cream cheese, chihuahua cheese, bravas sauce, lime sour cream, cilantro. 9

### CHIPS & QUESO

baked creamy queso, tomato, corn, black beans, red onion, cilantro. 9

### CHIPS & SALSA

smoky morita or verde salsa. 5

## RICE BOWLS

(bold, worldly flavors in a bowl.)

### SOUTHWEST

black beans, corn, tomato, red onion, guacamole, rice, chipotle aioli, cilantro. 10  
(add chorizo/chicken 3, add steak/shrimp 4)

### JAMAICAN JERK CHICKEN

jamaican marinated chicken, pineapple pico de gallo, mango, scallions, rice, lime sour cream. 13

### SWEET CHILI CHICKEN

fried chicken, roasted bell peppers, pickled veggies, snap peas, scallions, sweet chili sauce. 13

## SALADS

(add steak 4 / shrimp 4 / chicken 3)

### JICAMA & MANGO

spinach, jicama, mango, tomato, radish, pickled red onion, pepitas, fresco cheese, green goddess dressing. 12

### truk't CHOPPED

romaine, roasted beets, red onion, pepitas, roasted corn, tomato, avocado, jicama, black beans, truk't asian dressing. 12

## TACOS

(handmade corn tortillas. pair any 3 tacos for 16 or 4 for 18.)

### PORK AL PASTOR

pork al pastor, pineapple pico de gallo. 6

### AMERICAN BBQ

slow-cooked pulled pork, house-made coleslaw, fried onion straws, tangy bbq sauce. 5

### SHRIMP CURRY

green curry grilled shrimp, seared snap peas, house-made asian slaw, scallions. 6

### CHICKEN TINGA

roasted chicken, lime sour cream, fresco cheese, sliced radish. 4.5

### KOREAN BBQ

thin sliced korean-style beef, kim bbq sauce, house-made asian slaw. 6

### BAJA FISH

battered cod, house-made baja slaw, chipotle mayo, pineapple pico de gallo. 5

### PORK BELLY

pork belly, pickled veggies, garlic aioli, scallions. 6

### SURF & TURF

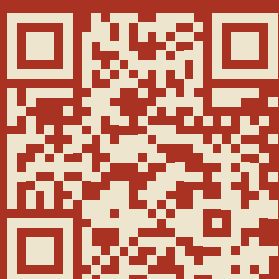
ribeye, grilled shrimp, tequila lime cream sauce, cilantro. 7

### SHORT RIB

short rib ropa vieja, tamarind aioli, pickled red onions, cilantro. 6

### CHARRED BRUSSELS

charred brussels sprouts, fried onion straws, garlic aioli, smoky morita salsa. 5



## THE BARREL ROOM

Plan your next event for up to 30 guests in the Barrel Room with customizable menus and experiences like tequila tastings and cocktail classes. Join our public tastings and classes too. Visit our website or ask your server for details.

# COCKTAILS

## MEZCALOMA

smoky cruz de fuego mezcal espadín, giffard grapefruit liqueur, grapefruit, lime, soda. 13

## PUEBLA SOUR

four roses bourbon, nuku mezcal, lemon, lime, pinot noir. 11

## truk't MARGARITA

hand shaken - corazón blanco tequila, gran gala, lime, sea salt. 10 (make it a pitcher! 54)

## DOUBLE BERRY MARGARITA

corazón blanco tequila, giffard creme de mure liqueur, chambord, lime. 11

## CUCUMBER CILANTRO MARGARITA

corazón blanco tequila, luxardo triplum, cucumber, lime, cilantro. 11

## THE PROSPECTOR

jim beam black, giffard blackberry liqueur, smoked honey syrup, lemon. 11

## PIÑA DE FUEGO

smoky cruz de fuego mezcal espadín, milagro reposado tequila, luxardo triplum, lemon, pineapple juice, agave. 12

## TEMPLETON OLD FASHIONED

templeton rye whiskey, st. george spiced pear liqueur, luxardo cherries, orange, angostura bitters, soda. 11

## SMOKED REPOSADO OLD FASHIONED

milagro reposado tequila, agave, lemon bitters, lemon peel, mesquite smoke. 14

## truk't SANGRIA

sauvignon blanc, milagro reposado tequila, giffard passion fruit liqueur, melon, lemon, soda. 12

## SMOKED MANHATTAN

woodford reserve, carpano antica sweet vermouth, mandarine napolean, lemon peel, mesquite smoke. 14

## BOURBON PEACH SMASH

whistlepig piggyback bourbon, giffard peach liqueur, lemon, mint, scrappy's orleans bitters. 12

# MOCKTAILS

## BLUEBERRY BASIL NO'JITO

blueberry basil simple syrup, lime, mint, soda. 6

## STRAWBERRY MANGO ARNOLD PALMER

smoky cruz de strawberry mango simple syrup, iced tea, lemon, lemonade. 6

# BEER

## NEW GLARUS SPOTTED COW 6

New Glarus, WI - Farmhouse Ale, 4.8%

## NEW GLARUS MOON MAN 6

New Glarus, WI - American Pale Ale, 5%

## MODELO 5.5

Mexico City, MEX - Munich Pilsner-Style Lager, 4.4%

## NEGRA MODELO 5.5

Mexico City, MEX - Munich Dunkel-Style Lager, 5.4%

## COORS LIGHT 4

Golden, CO - Light Lager, 4.2%

## VOODOO RANGER JUICEFORCE IPA 6.5

Fort Collins, CO - Hazy Imperial IPA, 9.5%

## POTOSI TANGERINE IPA 6

Potosi, WI - India Pale Ale, 6.5%

## ONE BARREL BLACKBERRY BRAMBLE 7

Door County, WI - Hard Cider, 5.5%

# WINE

## ONE HOPE

chardonnay, pinot noir, cabernet. 8 / 33

## PROVERB

sauvignon blanc. 7 / 30

## WOLLERSHEIM

prairie fume white blend. 8.5 / 35

# BOOZY BRUNCH

available saturday & sunday 9 a.m. - 2 p.m. regular menu kicks in at 11 a.m.

## BREAKFAST TACOS 3 FOR 15

slow-cooked pulled pork, scrambled eggs, chipotle mayo, chihuahua cheese, pico de gallo

## CHILAQUILES 10

fried corn tortilla chips, two fried eggs, morita salsa, chihuahua cheese  
(add chorizo/chicken 3, add steak/shrimp 4)

## CHORIZO SKILLET 10

chorizo, scrambled eggs, potatoes, peppers & onions, chihuahua cheese, cilantro, corn tortillas

\*can make it a burrito\*

## BREAKFAST QUESADILLA 12

steak, scrambled eggs, potatoes, chihuahua cheese, tomato basil tortilla, served with sour cream & morita salsa

## PORK BELLY BREAKFAST BURRITO 12

pork belly, sticky sauce, scrambled eggs, potatoes, peppers & onions, chihuahua cheese, tomato basil tortilla

# FLIGHTS

## MIMOSA 15

blueberry basil, strawberry mango, pineapple jalapeño with salmon creek champagne

## BLOODY 15

truk't vodka bloody, corazón reposado tequila bloody maria, whiskey bloody marianne

## TEQUILA SUNRISE 15

the o.g., strawberry, prickly pear with corazón blanco tequila

## HARD ICED COFFEE 15

rumchata fireball, peppermint mocha, dulce de leche