

# Masshole

FOOD TRUCK

## LOBSTER ROLLS

SERVED WITH A BAG OF HOUSE MADE ASSORTED CHIPS

### MAINE STYLE

\$22

*The only way it should legally allowed to be served, ME lobster, house made split top brioche, touch of mayo, celery, salt, fresh tarragon, lemon juice and zest*

### ST. ANTHONY

\$22

*ME lobster, house made split top brioche, touch of mayo, sweet TX onion, cilantro, lime zest and juice, jalapenos (yes this combo can literally go on anything and be amazing)*

### ISLAND BREEZE

\$22

*ME lobster, house made split top brioche, touch of mayo, fresh mango, green onion, cilantro, scotch bonnets*

## BAO BUNS

### HAPPY PIG \$4

*Fresh steamed bun filled with braised pork belly, black garlic/ hoisin kewpie, basil, thin sliced radish*

### BARN YARD PIMP \$4

*Fresh steamed bun filled with 5 spice chicken, mango/ginger kewpie, pickled veg, fresh mint, thin sliced habanero*

### UNDER THE SEA \$4

*Fresh steamed bun filled with salt and pepper shrimp, lemon/lime kewpie, pickled veg, cilantro, jalapenos*

### ANY 3 BAOS AND CHIPS \$13

## DRINKS \$1

*The usual suspects, coke, sprite, fanta, water*

## BURGER \$9

*Hand formed 6 oz. angus beef patty, house made brioche bun. Served w/ a bag of house made assorted chips*

*Choose from toppings below:*

*Ketchup, Mayo, Mustard, Cheese, Lettuce, Tomato, Onion, Pickles, Jalapenos*

*Bacon +\$1*

## CHEF ADAM BYLICKI

### EVENTS/ CATERING

**210-209-0495**

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