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FOOD TRUCK  
EXPERIENCE



# MAINS



## CHICKEN SANDWICH

Buttermilk fried chicken + chopped green  
+ homemade ranch + lakeside dill pickle  
+ potato bun

## PORK SANDWICH

Slow roasted pulled pork + smokey BBQ sauce  
+ white cheddar + apple cider slaw + candied jalapeno  
+ potato bun

## GRILLED CHEESE

Slow roasted pulled chicken + pesto + Havarti  
+ roasted red peppers + sourdough bread

## DELUXE BURGER

6oz ground chuck + crispy bacon + chopped greens  
+ white cheddar + smokey BBQ sauce  
+ candied jalapeno + potato bun

## KINGSVILLE BURGER

6oz ground chuck + chopped greens + tomato  
+ red onion + lakeside dill pickle + potato bun

## SOUTHWEST WRAP

Grilled Chicken + chopped greens + black bean and corn  
salsa + marinated tomato + cilantro dressing  
+ flour tortilla

## OG TACO

Pulled beef cheeks + chopped onion + cilantro  
+ beef juices + corn tortilla

## FISH TACO

Pickrel spikes + brussel slaw + candied jalapeno  
+ chipotle mayo + corn tortilla

## GOURMET GYRO

Seared Lamb steak + chopped greens + marinated  
tomato + pickled onion + feta + homemade tzatziki  
+ grilled naan bread



# SIDES

FRESH CUT FRIES / BBQ WEDGES / FRIED MAC AND CHEESE / DILL PICKLE PASTA SALAD



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Minimum 50 people required to book an event

Parking area of 40ft x 10ft required to park truck and trailer

On-site Trailer fee \$49.99 /hour \*

Eco-fee \$49.99 /hour \* (*ask if you're able to supply power and waive this fee*), OTHERWISE gas powered generator used to power trailer

Standard garden hose connection within 100 feet of food truck location required

\$500.00 non-refundable deposit required to secure the date

Gratuities added to invoice

We accept cheques, online transfers, cash and credit card (3% service fee applicable)

\* Prices do not include HST

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