

Gluten-Free Friendly Menu Guide, Winter 2026

These meal options are not fully comprehensive of all foods for the dietary practices listed, and the menus are subject to change at any time without notice. All students with dietary restrictions among the FDA's top identified allergens are strongly encouraged to utilize the posted menus and recipe tags that are present in each of the three dining centers and MU locations across campus. All published menus in these locations have been screened and labeled with icons for those ingredients. The menus and recipe tags will be the best source of information for dietary management and avoidance of the above listed allergens.

Of the menus included in this outline, most are "build-your-own" style, which enables customers to select what goes into their meals. Most others are customizable to be made without specific allergens.

Arnold Dining Hall

Southside Grill

Lunch and Dinner:

Main:

BBQ Beef Ribs
 BBQ Smoked Chicken
 Quarters
 BBQ Jackfruit Stuffed Baked
 Potatoes
 Southside Steak

Sides:

Corn on the Cob
 Mashed Yellow Potatoes
 Truffle Mashed Potatoes
 Glazed Baby Carrots
 Grilled Asparagus
 Green Onion

Cranberry BBQ Sauce
 Alabama White BBQ Sauce
 Roasted Garlic Dijon Sauce
 Sour Cream
 Butter Ball
 Shredded Cheddar Cheese

Build Your Own Burger:

Buns:

Vegan, GF Hamburger Bun
 Lettuce Wedge per Request

Patties:

Grilled Chicken Breast
 Grass-Fed Beef Patty
 Salmon Patty

Make Cents:

Chili Cheese Fries

Cheeses:

All Cheeses GF

Toppings:

All Veggie Options
 Tomato
 Bacon
 Pickled Jalapeno
 Caramelized Onions

Caramelized Onions
 Grilled Pineapple
 Sautéed Mushrooms
 Fry Sauce
 Spicy Fry Sauce

Sweet Heat Garlic Honey
 Sauce
 Guacamole
 Bearnaise Sauce

Other Offerings:

Chicken Strips
French Fries
Sweet Potato Fries
Fried Cheese Curds
Poutine
Falafel

Mushroom Cheesesteak Sandwich (*Request GF Hamburger bun or lettuce Wedge*)
Philly Cheesesteak Sandwich (*Request GF Hamburger bun or lettuce Wedge*)

BBQ Brisket Hoagie (*Request GF Hamburger bun or lettuce Wedge*)
Steak

Southside Deli

Build Your Own Sandwich:

Bread:

GF Multigrain Bread

Toppings:

All Cheese Options
All Topping Veggies
Tomato
Citrus Marinated Mushrooms

Spreads:

Mayo
Vegan Mayo
Vegan Chipotle Mayo
Basil Pesto Sauce
Yellow Mustard

Olive Tapenade
Pico de Gallo
Hummus
Guacamole
Balsamic Glaze

Protein:

Deli Turkey
Deli Ham
Sliced Salami
Bacon
Tuna Salad

Grilled Chicken Breast
Chicken Salad
Eggless Tofu Salad
Egg Salad

Grab & Go:

Blueberry Parfait
Strawberry Yogurt parfait
Fruit Cup
Diced Chicken
Northwest Potato Salad

Southside Pizza and Pasta

Lunch and Dinner

Sides:

Roasted Chicken Breast
Smoked Tempeh

Pizzas:

No GF Options – Five Four One at McNary has gluten-free pizza

Build Your Own Pasta:

Base:

GF Penne

Sauce:

Alfredo Sauce
Pomodoro Sauce
Creamy Pesto Sauce
Artisan Cheese Sauce

Garlic Cream Sauce
Bolognese Sauce

Vegan Arrabiatta Sauce

Toppings:

Zucchini Medley
Roasted Broccoli, Carrot
and Red Pepper

Roasted Chicken Breast
Italian Soy Strips

Fluffy Italian Sausage Pillow
Vegan Italian "Sausage" Crumble

Global Fare

Lunch: Weekends Only, Rotating

Tuscan Herb Roasted Chicken
Italian Marinated Grilled Tofu
Fluffy Italian Sausage Pillows

Capri Blend Vegetables
Roasted Red Potatoes
w/Rosemary
Roasted Vegetable Mix w/Pesto
Garlic Mashed Potatoes

Roast Beef
Beef Au Jus
Braised Beef

Lunch/ Dinner: Weeks 1, 7

Main Dishes:

Taco Meat, Soyrito
Chicken Tinga
Barbacoa
Marinated Skirt Steak

Dishes rotate through the week

Vegetable Sides:

Olive & Cilantro Mix
Cuban Black Beans
Pinto Beans
Plantains

Sides:

Lime Wedge
Pico de Gallo
Cotija Cheese
Salsa Verde/Roja
Lime Crema
Guacamole

Carb Sides:

Corn Tortilla
Spanish Rice
Long Grain White Rice

Beverage and Dessert:

Agua de Jamaica
Pina Agua Fresca

Lunch/ Dinner: Weeks 2, 8

Main Dishes:

Pork Carnitas
Pollo a la Parilla
Chorizo Tempeh
Chicken Enchiladas
Vegetarian Bean and Cheese
Enchiladas

Dishes rotate through the week

Vegetable Sides:

Black Beans
Refried Black Beans
Lettuce
Zucchini w/Chile and Cotija
Corn and Peppers

Sides:

Queso Bravo
Vegan Cheddar Cheese
Pico de Gallo
Guacamole
Lime Crema

Carb Sides:

Beverage:

Vegan Picadillo Stuffed Bell Peppers

Corn Tortilla Chips
Chimichurri Rice
Cilantro Lime Rice
Jojo Potatoes
Rice Noodles

Agua de Fresca
Pina Agua Fresca

Lunch/ Dinner: Weeks 3, 9

Main Dishes:

Chicken Tikka Masala
Indian Lamb Curry
Tofu Yellow Curry
Butter Chicken
Lamb Vindaloo
Tofu Vindaloo (contains coconut)
Roasted Vegetable Coconut Curry

Dishes rotate through the week

Vegetables Sides:

Veggie Mix for Curry Bowls
Crispy Garbanzo Beans
Gujarati Style Green Beans
All Fresh Veggies

Beverage and Dessert:

Grab & Go Mango Lassi

Sides:

Herbed Yogurt Sauce

Carb Sides:

Paprika Red Potatoes
Steamed Basmati
Saffron Basmati Rice

Lunch/ Dinner: Weeks 4, 10

Main Dishes:

Masala Seasoned Beef
Chicken Tikka Masala
Spiced Chickpea Stew w/ Coconut & Turmeric
Indian Kadai Chicken
Lamb Korma (contains coconut)
Northern Indian Style
Vegetarian Kebab
Vegan Indian Dahl w/ Spinach (contains coconut)

Dishes rotate through the week

Vegetable Sides:

Biryani Vegetable Mix
Bhindi Masala
Gujarati Cabbage
All Fresh Veggies

Carb Sides:

Biryani Rice
Steamed Cumin Basmati

Sides:

Vindaloo Sauce
Cilantro Curry Raita
Dressing

Beverage and Dessert:

Grab & Go Mango Lassi

Lunch/ Dinner: Weeks 5, 11

Main Dishes:

Fried Chicken Wings
Cauliflower Wings
Delmonico Cheesy Potatoes

Dishes rotate through the week

Vegetable Sides:

Carrot Sticks
Celery Sticks
Vegan Chipotle Coleslaw
Roasted Root Vegetables

Carb Sides:

JoJo Potatoes

Sides:

Garlic Parmesan Wing Sauce
Chipotle Honey Sauce
Chipotle Ranch
Teriyaki Sauce
Barbecue Sauce
Blue Cheese Dressing

Lunch/ Dinner: Week 6

Main Dishes:

Baked Potato
Vegan Chorizo Sauté
Three Bean Chili
BBQ Smoked Chicken Quarters
Saucy BBQ Brisket
BBQ Tofu

Dishes rotate through the week

Vegetable Sides:

Crispy French Fried Onion
Steamed Broccoli
Green Onions
Baked Beans
Crispy Fried Brussel Sprouts

Carb Sides:

Garlic & Herb Roasted Red Potatoes

Sides:

Queso Bravo
Three Cheese Sauce
Vegan Cheddar Cheese Sauce
Sour Cream
Shredded Jalapeno Jack Cheese
Sweet BBQ Sauce
Cornbread Muffin
Bacon

Nori Grill

Grill:

Main Dishes:

Chicken Teriyaki Bowl
Beef Teriyaki Bowl
Fried Tofu Teriyaki Bowl
Chashu Pork Bowl
Tofu Katsu Bowl
Japanese Vegetable Curry Bowl

Make Cents:

Kimchi Fried Rice & Tofu
Scallion Pancakes & Teriyaki Chicken

Build Your Own Sushi Bowl:

Base:

Seasoned Brown Sushi Rice
Seasoned Sushi Rice

Sauce:

Spicy Miso Aioli
Unagi Sauce

Build Your Own Bowl:

Noodles:

Rice

Toppings:

Shoyu Egg
Chashu Pork
Teriyaki Marinated Chicken Thighs
Beef Teriyaki
Soy Marinated Tofu
Fried Garlic
All Fresh Veggies

Toppings:

Mango
Tobiko Masago
Spicy Tuna Raw Mix
Wasabi
Nori
Kimchi

Broth:

Shoyu
Spicy Shoyu
Miso
Japanese Style Pork Broth

Other:

Togarashi Tots
Miso Soup
Brown Rice

Sesame Seeds
Pickled Ginger
Ginger Marinated Carrots
Soy Marinated Tofu
All Veggies

Memorial Union

North Porch Cafe

Lunch:

Main:

Soy Marinated Eggs
Kimchi
Noodle Salad w/Chicken
Noodle Salad w/Tofu

Sides:

Nuac Cham Sauce

Beverages:

Thai Iced Tea
Thai Iced Tea w/Oatmilk
Vietnamese Coffee

Build Your Own Bowl:

Base:

All Rice

Toppings:

All Veggies
Wonton Chips
Salted Peanuts
Kimchi

Sauces:

Yellow Coconut Curry Sauce

Protein:

Thai BBQ Chicken Thighs
Marinated & Roasted Tofu

Off The Quad

Breakfast:

Main:

Berry Chocolate Chip Overnight Oats
Acai Bowls

Beverages:

All Kombucha
Apple Juice
Orange Juice
Pelican Rootbeer

Make Cents:

Taco Salad

Lunch:

Main:

Tomato Soup
Acai Bowls
Spicy Salmon Bowl

Sides:

Oven Roasted Wedges w/ Ranch
Tortilla Chips and Salsa
Tortilla Chips and Guacamole

West Dining Hall

Serrano's Grill

Breakfast:

Main:

Scrambled Eggs	Tofu Scramble w/Vegetables	Vegan GF Pancakes
Vegetable Scramble	Veggie Breakfast Burrito	(contains coconut)

Sides:

Bacon	Hashbrown Triangles	Chocolate Chips
Pork Sausage Links	All Fruits	Maple Syrup
Turkey Sausage Patty	Strawberry Compote	
Impossible Sausage Patty	Hot Marionberry Compote	

Build Your Own Bowl:

Protein:

Barbacoa
Chicken Fajita Meat
Tempeh Taco Meat
Chicken Tinga
Pork Carnitas
Lentil Chorizo

Carbs:

Tortillas (Yellow Corn, Tamaro)
Rice (Spanish, Verde, Brown)
Ancho Grilled Potatoes

Sides:

Corn Tortilla Chips
Sliced Pickled Jalapeno
Cuban Roasted Vegetables
Pinto Beans
Black Beans
Fajita Vegetable Mix
Mushroom Tofu Blend
Limed Cabbage
All Veggies
Lime

Sauces:

Avocado Salsa
Smoky Arbol Salsa
Pico de Gallo
Lime Crema
Guacamole

Cheese:

Queso Bravo
Queso Fresco
Shredded Cheddar Jack

Lunch and Dinner:

Main:

Fried Avocado Taco

Ring Of Fire

Lunch:

Main:

Thai Fried Rice	Chicken Satay (contains coconut)
Sweet Thai Chili Tofu	Indonesian Beef Rendang (contains coconut)

Thai Curry Vegetable Stir Fry Indonesian Gudeg (contains coconut & macadamia)

Build Your Own Bowl:

Base:

Miso Broth
Spicy Miso Broth
Soy Sauce Eggs
Steamed Jasmine Rice
Brown Rice

Protein:

Sweet Fire Shrimp
Thai BBQ Chicken Breasts

Toppings:

All Veggies
Lime
White Sesame Seeds
Chili Garlic Roasted Broccoli
Thai Curry Vegetable Stir Fry

Cooper's Creek

Lunch/Dinner:

Main:

Green Machine Salad
Coop's Tossed Salad

Mt. Hood Bowl
Marysville Bowl

Mediterranean Hummus
Bowl

Weeks 1, 4, 7, 10:

Chicken Shawarma Bowl
Chickpea Shawarma Bowl

Weeks 2, 5, 8, 11:

Tempeh Poke Rice Bowl
Seared Tuna Poke Rice Bowl

Weeks 3, 6, 9, 12:

Crater Lake Comfort Bowl

Build Your Own Bowl:

Base:

Quinoa Trio Blend w/Turmeric
Brown Rice

Protein:

Hummus
Hardcooked Eggs
Chicken Shawarma
Blackened Salmon
Lemon Baked Salmon
Smoked Pork Shoulder

Roasted Chickpea Shawarma
Harissa Chickpeas
Citrus Brined Smoked Tofu
White Beans
Edamame

Dressing:

Balsamic Dressing
Vegan Caesar
Carolina Gold Sauce
Cilantro Lime Vinaigrette
Creamy Chipotle
Grilled Pineapple & Onion Salsa
Garlic Tahini

Toppings:

Pickled Red Onions
w/Jalapeno
Avocado
Mango Chunks
Grilled Zucchini & Squash
Butternut Squash w/Sage
Roasted Yams

All Cheese
All Seeds
All Veggies

Clubhouse Deli

Breakfast:

Cereals:

Cheerios	Lucky Charms
Honey Nut Cheerios	Cinnamon Granola

Brunch: **Weekends Only, Rotating**

Vanilla Yogurt	Oatmeal	All Fruits
Strawberry Yogurt	Light Brown Beet Sugar	Pear Halves in Juice
Cottage Cheese	Seedless Raisins	Pineapple Tidbits In Juice
Butter Chip	Dried Cranberries	

Soups: **Rotating**

Beef Chili	Chicken Tortilla Soup	Salmon Chowder
Three Bean Chili	Vegan Tomato Basil Soup	Clam Chowder
Vegan Chili	Potato Leek Soup	Corn Chowder
Beef Stew	Lentil & Ham Soup	Bacon & Potato Chowder
Roasted Cauliflower Coconut	House Country Harvest	
Curry	Tomato & Vegetable Soup	

Salad:

Toppings:

All Veggies	Garbanzo Beans
All Fruits	Black Beans
All Seeds	Marinated Lentils
All Cheeses	Tri-Color Bell Pepper Mix
Hardcooked Eggs	Tortilla Strips
Deli Chicken	Dried Cranberries
Bacon Bits	Pineapple Tidbits in Juice

Build Your Own Sandwich:

Base:

White Deli Bread GF
Multigrain Bread, GF

Toppings:

All Veggies
All Fruits
All Cheese

Protein:

Egg Salad
Hummus
Turkey Breast
Ham
Chicken
Roast Beef
Tuna Salad
Hard Salami

Dressings:

Green Goddess Dressing
Creamy Casesar Dressing
Homestyle Ranch Dressing
Supreme Thousand Island Dressing
Balsamic Dressing

Dressings:

Mayonnaise
Vegan Mayonnaise
Vegan Chipotle Mayo
Dijon Mustard
Yellow Mustard
Garlic Herb Mayonnaise
Basil Pesto Sauce

Bacon

Add-Ons:

Falafel
Tzatziki Sauce
Feta Cheese
Grilled Portabella
Caramelized Yellow Onions

Horseradish Mayonnaise
Golden Italian Dressing
Roasted Vegetable Medley
Pomodoro Sauce

Grab & Go:

Cream Cheese
Strawberry Cream Cheese
Peanut Butter Cup
Jelly Cup

Bay Leaf

Lunch:

Main:

Butter Chicken
Tandoori Chicken
Lentil and Spinach Vadai
Spinach Saag (contains coconut)
Tofu Vindaloo (contains coconut)
Lamb Vindaloo
Chana Masala
Masala Seasoned Beef

Sides:

All Fruits
All Veggies
Steamed Basmati
Carrot Kari
Bombay Potatoes
Paprika Red Potatoes
Cinnamon Roasted Sweet Potatoes
Cumin Spiced Cauliflower

Phaal Curry Sauce
Cilantro Chutney
Spicy Tamarind Red Pepper Chutney
Mango Chutney
Cucumber and Mint Raita

Dinner:

Main:

Roasted Broccoli
Roasted Zucchini & Yellow Squash
Roasted Cauliflower & Carrots

Crushed Red Pepper
Grated Parmesan
Dried Italian Seasoning
Nutritional Yeast

Late Nite:

Main:

Cheddar Cheese Sauce
Pizza Sauce
Stone Ground Mustard

Build Your Own Pasta:

Base:

GF Penne

Sauce:

Pesto Garlic Cream
Garlic Cream
Pomodoro

Protein:

Roasted Chicken Breast
Spicy Italian Sausage

Toppings:

Sundried Tomato
Roasted Mushrooms
Black Olives
Shaved Parmesan
Fresh Basil & Parsley

McNary Dining Hall

East Side Eats

Breakfast

Carbs:

Steamed Jasmine Rice
Long Grain White Rice
O'Brien Potatoes
Roasted Sweet Potatoes

Protein:

Scrambled Eggs
Tofu Scramble
Chicken Sausage Links
Bacon
Pork Breakfast Links

Vegetables:

Roasted Sweet Potato &
Root Vegetables

Other:

Latin Smoked Soy Strips
Sausage Breakfast Gravy
Apple Crisp

Weeks 1, 4, 7, 10

Denver Scramble
Diner Style Hashbrowns

Weeks 2, 5, 8, 11

Bacon, Onion, Mushroom
Scramble
Wild Rice, Apple &
Cranberries
Bourbon Glazed Sweet
Potatoes

Weeks 3, 6, 9, 12**Brunch: Brunch only on Weekends****Protein:**

Egg Whites
Liquid Egg (CF)
Just Egg
Diced Ham
Bacon
Smoked Salmon
Soyrizo w/ Peppers &
Onions

Toppings:

All Veggies
Spinach
Roma Tomato
Bell Pepper Mix
Green Onions
Shredded Cheddar Jack
Cheese
Avocado

Sauces:

Salsa Roja
Salsa Verde
Sour Cream

Lunch: Dishes rotate throughout the week**Weeks 1, 4, 7, 10**

Pollo a la Diabla
Adobado Soy Strips
Baked Beans
Roasted Broccoli &
Cauliflower

Weeks 2, 5, 8, 11

BBQ Pulled Pork
Baked Beans
Roasted Brussel Sprouts
BBQ Tempeh

Weeks 3, 6, 9, 12

Baked Beans
Roasted Winter Vegetables
Blackened Salmon
Jerk Spice Tofu

Dinner: Dishes rotate throughout the week

Weeks 1, 4, 7, 10

Cheddar Grits
Brown Rice and Black Bean
Stuffed Peppers
Steamed Buttered Corn
Paprika Cauliflower
Cajun Spiced Shrimp

Weeks 2, 5, 8, 11

Saffron Basmati Rice
Saag Paneer (contains
coconut)
Roasted Cauliflower & Carrots
Kuska Rice
Butter Chicken
Indian Kadai Chicken

Weeks 3, 6, 9, 12

Diner Style Hashbrowns
Mushroom Julienne
Beef Stroganoff
Paprika Cauliflower

Stir Fry

Build Your Own Bowl:

Protein:

Shrimp Stir Fry
Roasted Chicken Thigh
Soy Marinated Love Strips

Toppings:

All Vegetables
Pineapple
Miso Glazed Yams

Sauces:

Sambal Oelek Chili Paste
Serrano Chile Stir Fry Sauce
Orange Sauce
Sweet Teriyaki Sauce
Miso Stir Fry Sauce
Gochujang Stir Fry Sauce
Soy Sauce GF

Sides:

Steamed Jasmine Rice
Fried Rice
Sesame Rice

Build Your Own Salad:

Base:

Romaine Lettuce
Spring Mix Lettuce

Protein:

Hardcooked Eggs
Bacon
Grilled Chicken Breast
Chicken Flavored Soy Strips

Dressings:

Thousand Island
Buttermilk
Jalapeno Ranch
Homestyle Ranch
Golden Italian
Creamy Caesar
Balsamic Vinaigrette

Toppings:

All Vegetables
All Cheeses
All Fruit
All Seeds

Weeks 1, 4, 7, 10

Build Your Own Yogurt Bowl:

Base:

Oatmeal
GF Old Fashioned Oats
Honey Greek Yogurt
Vanilla Yogurt
Lemon Greek Yogurt

Toppings:

All Fruits
Light Brown Beet Sugar
Cinnamon Granola
Chia Seeds
Chocolate Chips

Weeks 2, 5, 8, 11

Kachumber Salad

Weeks 3, 6, 9, 12

Apple Kale Salad (contains
peanuts)

Strawberry Greek Yogurt Reddi Whip
Plain Greek Yogurt
Cottage Cheese

Soups

Main:

Three Bean Chili

Weeks 1, 4, 7, 10

Tomato Soup

Chicken Fajita Soup

Weeks 2, 5, 8, 11

Salmon Chowder

Lentil & Ham Soup

Weeks 3, 6, 9, 12

Borscht

Build Your Own Baked Potato:

Base:

Baked Potato

Toppings:

Bacon

Shredded Cheddar Cheese

Roma Tomato

Sliced Pickled Jalapeno

Green Onions

Crema Mexicana

Grab & Go

Veggie Snack Pack

Potato Salad

All Fruits

Blueberry Parfait

Yogurt Parfait w/Strawberries

Make Cents:

Masa Cakes w/Zucchini

Carpaccio

Shrimp Tostada

Calabaloo's

Lunch:

Build Your Own Burger:

Bun:

Hamburger Bun, VGN, GF

Dressing:

Fry Sauce

Buttermilk Ranch Dressing

Toppings:

All Vegetables

All Cheeses

Caramelized Yellow Onions

Cal's Sauteed Mushrooms

Guacamole

Bacon

Protein:

Beef Patty

Chicken Breast

Lamb Patty

Sides:

Cal's French Fries

Cal's Sumac Fries

Cal's House Fries

Cajun Fries

Truffle Fries

Cal's Chicken Strips

Vegan Coleslaw

Make Cents:

Chili Cheese Fries

Five Four One

Lunch:

Main:

All Weeks

Garden Bowl

Weeks 1, 4, 7, 10

Cascade Bowl

Mary's Peak Grain
Bowl

Campground Grain
Bowl

Cascade Bowl

Weeks 2, 5, 8, 11

Harvest Grain
Bowl

Sweet and Smoky
Grain Bowl

Northwest Bowl

Weeks 3, 6, 9, 12

Harvest Grain Bowl

Mary's Peak Grain Bowl

Campground Grain
Bowl

Smoke Show Grain

Bowl

Sierra Bowl

Build Your Own Pasta:

Base:

GF Penne Pasta

Sauces:

Pomodoro Sauce

Garlic Cream Sauce

Super Green Pesto

Toppings:

Roasted

Vegetables

Crepes:

All Weeks

Chocolate Hazelnut
Crepe

Weeks 1, 4, 7, 10

Apple Cinnamon

Crepe

Pumpkin

Cheesecake Crepe

Weeks 2, 5, 8, 11

Marionberry

Cheesecake Crepe

Pear White

Chocolate Crepe

Weeks 3, 6, 9, 12

Gingerbread Crepe

Orange Creamsicle

Crepe

Build Your Own Bowl:

Base:

Tri Color Quinoa

Steamed Jasmine Rice

Add-Ons:

Baked Tofu

Smoked Salmon

BBQ Pulled Pork

Avocado

Toppings:

All Beans

All Vegetables

All Dried Fruits

Shaved Parmesan

Tomato & Corn Salsa

Herb Medley

Roasted Organic Root

Vegetables

Roasted Pumpkin Seeds

Dressing:

Pomegranate Vinaigrette

Vegan Caesar Dressing

Creamy Verde Dressing

Maple Vinaigrette

Buttermilk Ranch Dressing

Other:

House Salad

Caesar Salad

Build Your Own Pizza:

Base:

Cauliflower Pizza Crust

Toppings:

All Vegetables

All Cheeses

Sauces:

Pomodoro Sauce

Garlic Cream Sauce

Protein:	Vegan Italian Crumble
Sliced Roasted Chicken Breast	Sausage
Ground Italian Sausage	Greek Olive Mix
Bacon	Fresh Basil
Pepperoni	Crushed Red Pepper

La Calle

Lunch:

Build Your Own Bar:

Tortilla:

White Corn
 Yellow Corn
 Gluten-Free

Toppings:

All Cheeses
 All Veggies
 Pickled Red Onion
 w/Jalapeno

Protein:

Chile Verde Pork
 Chicken Tinga
 Latin Smoked Soy Strips
 Latin Smoked Brisket

Add-Ons:

Guacamole
 Avocado Salsa
 Mango Salsa
 White Queso Sauce
 Salsa Criolla
 Chipotle Crema
 Lime Juice

Sides:

Cilantro Lime Rice
 Cilantro Lime Brown Rice
 Pinto Beans
 Black Beans
 Red Beans