Monday, June 6th – Main Campus
Special requests made at the food truck

Kam and 46
Filipino and Hawaiian cuisine

Teri Burger
All beef patty marinated in local Hawaiian style teriyaki sauce on a potato bun with lettuce and cheese. Served with a side of fries.

Kalua Pork Plate
Hawaiian style slow-roasted, tender, smokey pork with braised cabbage, topped with lomi lomi tomatoes, and served over rice with mixed green salad and furikake mac salad.

Vegetable Nishime
Simmered vegetables (lotus root, carrots, daikon, mushrooms, and seaweed) cooked in slightly sweet soy-braised broth. Served over rice with edamame and furikake mac salad.

CaliBurger
Southern California cuisine

Baja Bacon Burger
Fresh Angus beef double patty with applewood smoked bacon, cheddar, red onions, dill pickles, fresh jalapeños, and barbeque sauce on a toasted brioche bun.

Classic Crispy Chicken
Breaded chicken breast with red onion, baby arugula, tomato, pickles, and Cali sauce on a toasted fresh brioche.

Santa Monica Veggie Burger
Brown rice quinoa vegetable patty with chevre goat cheese, baby wild arugula, heirloom tomato, and fig jam on a toasted fresh brioche bun.

Tuesday, June 7th – Satellite Campus Drop-Offs
Special requests must be made in advance on the form

7 Starr Wings
Comfort Food

7 Starr Cheeseburger with Fries
Premium beef patty on a brioche bun topped with mayo, lettuce, tomato, onion, and pickle.

Fish Tacos
Three tacos filled with crispy battered fish topped with tomato, Cajun seasoning, and tartar sauce on a corn tortilla.

Beyond Burger
Plant-based patty with lettuce, tomato, onion, and pickle on a brioche bun.

Grilled Chicken Salad (with or without Chicken)
Seasoned chicken tenderloin grilled with house seasoning on a bed of fresh cut lettuce and chopped tomato, topped with grated Parmesan cheese and a splash of either ranch or raspberry balsamic dressing.

Jerk Chicken with Fries
Pan-seared jerk seasoned chicken tossed with onions and peppers on a ciabatta bun topped with slaw, house sauce, and pineapple salsa comes with fries.

Wednesday, June 8th – Main Campus
Special requests made at the food truck

Trini Vybez
Trinidadian and Caribbean cuisine

Skewed Chicken Platter
Chicken stewed in herbs and spices served with your choice of rice and veggies.

Curry Tofu Platter
Tofu in a curry sauce of chickpeas and potatoes served with your choice of veggies and rice, and plantains. This entrée is vegan and gluten-free.

Aloo Roti
Curry chickpeas and potatoes wrapped in dhalpuri roti.

Mexitrichos
Mexican cuisine

Bowl
A combination of Mexican-style rice, black beans, pico de gallo, lettuce, corn, sour cream, shredded mozzarella and cheddar cheese, and roja or verde salsa. Choice of seasoned chicken, spicy chorizo, or carne asada.

Burrito
A soft flour tortilla stuffed with Mexican-style rice, black beans, pico de gallo, lettuce, corn, sour cream, shredded mozzarella and cheddar cheese, and roja or verde salsa. Choice of seasoned chicken, spicy chorizo, or carne asada.

Tacos Mexicanos
A soft flour tortilla with lettuce, pico de gallo, shredded mozzarella and cheddar cheese, sour cream, and roja or verde salsa. Corn tortilla available upon request. Choice of seasoned chicken, spicy chorizo, carne asada.