

Food Tour on Wheels

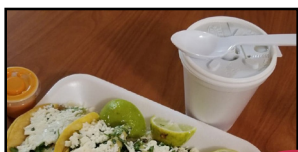


Your stomach starts grumbling, your mouth starts watering and all you can think about is food. It's that time of day again. You're hungry.

As a student on a budget and a time crunch, what should you do? Should you drive by Burger King, eat at a restaurant, or go to the university dining hall? Texas A&M University-Kingsville (TAMUK) students can consider a fourth option. They can choose to get food at one of the many food trucks around Kingsville.

Food trucks offer the price and convenience of fast food, but the homemade quality of a local restaurant. Learn about where and when you can pick up your food on the go.

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Los TacoMen

Two years ago, Los TacoMen transformed from a small food cart into a popular taco food truck. Located at 223 W. King Ave., Los TacoMen specializes in Mexican food, such as taco platters and stuffed piratas ranging from \$6 to \$9 and open from 5 p.m. to 12 a.m. on weekdays. Los TacoMen cut their own meat, blend their own queso fresco, make homemade salsas and cook a daily fresh

batch of beans. TacoMen cook, Raul Rivas, states that their food truck uniquely caters to meat-eaters and vegetarians. He explains that they like to experiment with their ingredients until they create an end product that meets customer expectations. "What makes us different? I don't believe we are, we are simply passionate about what we do," Rivas said.



El Tio Guero

Isabel Lopez wanted to be self-employed. With a business degree from Texas A&M International University, she and her husband jumped into the food truck business in McAllen.

After some contemplation, the duo decided to transition to Kingsville, where it is easier to obtain a food permit. The restaurant on wheels,



named El Tio Guero, features a menu that includes street tacos. Prices range from \$3 to \$9, wait is about 10 minutes but the customer service is great. El Tio Guero is located at the corner of 14th Street and Caesar Avenue in Kingsville.



Taco Planet

Coming all the way from Houston, Taco Planet made its first appearance in Kingsville on Aug. 12 of this year. Currently, the menu features quesadillas, tacos and burritos, ranging from \$2 to \$11.

The truck is located at 620 N. Armstrong St. and is open from 4 p.m. to 3 a.m. during the weekdays and on weekends. Jai Reddy, a cook at Taco Planet, informs that 9

p.m. is the busiest hour for the food truck. Out of all the menu items, Reddy's personal favorite is the chicken taco. "The chicken is really good... The food we cook is different. We put more spices in our food," Reddy said. If business goes well, the owners of Taco Planet plan to expand the menu, sell drinks and change their hours.



Baffin Bay

Craig Alexander, owner of Baffin Bay Seafood, was excited to open a local food truck in Kingsville. This food truck is located on the corner of General Cavazos and Brahma Boulevard.

It stands in front of "Gregg's Short Stop" and has been open since Aug. 1. They have a full-service restaurant located in Rivera Tex-



as. Their best-known item on the menu is "The Seafood Co-Platter," which includes three shrimp, 6-ounce drum and four-ounce oysters. Also included is one side and two hush puppies, all for \$19. The food truck has been open for a month. Baffin Bay Seafood hopes to draw in more customers who live in the Kingsville area and are excited to see this new addition of Baffin Bay restaurant serve the community of Kingsville.



Dandy's Burgers

Eli Canaries is the co-owner and operator of Dandy's Burgers in Kingsville, Texas. His bright orange food truck has been traveling around Kingsville for about one year. Originally, Dandy's Burgers parked at Sunny's Market on 14th Street during the morning, and at night the truck would move to the Country Lua Saloon located on University Boulevard. The truck is now permanently stationed at the Country Lua Saloon and open from 6 p.m. to 3 a.m. every day, except on Sundays. Their best-known item is the bacon-cheeseburger. Canaries chose this specific type of food, burgers, for his own truck after working for a food truck company in San Antonio. "It's pretty cool because it opens up people to try food trucks. I came from San Antonio and Austin and everything there is food trucks. When we started about a year ago there were only two food trucks here. Now they're popping up left and right, which is good. I wish everyone the best. We are not competing against each other because this is such a small town and the food is limited. There is always room for everyone," Canaries said.

