

## Event Partners



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- Gary Bess Associates



Thank you to our sponsors!

Share Ourselves **WILD & CRAZY**

**TACO NIGHT**

A Fiesta of Flavor and Community



May 7, 2026

A big thank you to our sponsors, event partners, and attendees-your support of Wild & Crazy Taco Night makes it possible for Share Ourselves to provide essential care and services for those in need.

# MENU



**Chef Jose Angulo**  
**CHURRO PORK BELLY TACO**  
Crispy pork belly tossed in a churro-style sugar, cinnamon, and chili mix. Served on a warm tortilla with smooth vanilla crema and a spicy tamarind sauce.

**Chef Zach Ficke**  
**COCA-COLA BRAISED PORK SHOULDER TACO**  
Slow braised pork, salsa macha aioli, shredded romaine, escabeche, spiced popcorn.

**Chef Richard Mead**  
**SOY SESAME BRAISED PORK BELLY TACO**  
Persian cucumber jicama relish, pureed roast turnips and fennel with coconut milk, pickled Fresno Chiles and lime, mint and cilantro on Tehachapi Grain Project Heritage blue corn tortillas.

**Jr. Sous Chef Sergio Gutierrez**  
**PRIME TIME TACO**  
Al pastor prime rib, pickled onions, cotija cheese, salsa verde.

**Chef Cory Murphy**  
**SURF & TURF HEROE TACO**  
Signature crispy melted cheese, filet mignon, avocado, pistachio salsa.



Scan the QR code to vote for **Best Taco & Most Innovative Taco**



Scan to learn more about our chefs, sponsors, and partners and make a donation



**Chef Edgar Gonzalez**  
**CHICHARRÓN BOTANERO & CARNITAS TACO**

Chicharrón botanero tacos with guacamole served with house-made salsa verde or salsa roja. Tender carnitas tacos served with house-made salsa verde or salsa roja

**Chef Greg Byma**  
**THE BONE DADDY TACO**  
Bone marrow, short rib & chimichurri.

**Chef Jacob Haines**  
**SPICY TUNA BOWL**  
Spicy tuna bowl on sushi rice.



**Chef Luis Hernandez**  
**PARSNIP & POTATO TACO**  
Blue corn tortilla, (Tehachapi Grain Project) pickled mustard seed, tomatillo, pastrami spices.

**Chef Ross Pangilinan**  
**SEARED ALBACORE TACO**  
Seared albacore, Japanese dressing, avocado, marinated onions, micro cilantro, radish, sriracha mayo.

**Pan Y Cafe**  
Mini concha vanilla, Mini concha cocoa, Galletas de canela.

