BEST FOOD TRUCK

Baja Boys

Every year our local food truck scene gathers more momentum, and with that growing faction, we're seeing increasing loyalty to particular mobile meals. Tacos were in high demand this year with Baja Boys successfully battling off Tacos To Go for the top spot, with the winning taco truck doubling that of the first runner-up. But Ain't No Thang, the second runner-up, saw a particularly devoted dark horse surge that could make it a tough future competitor. –J.Coleman

Maria Eberle (on Baja Boys): I have had the pleasure of eating at Baja Boys several times. Each time it was a new experience. Everything was fresh and delicious. The owner always had a new treat to share. Her excitement for this food left me wanting more. I just wish they had a permanent location so I could visit everyday. Elise Lipoff Ramer (on Tacos to Go): I respect the "diamond in the rough" that is Tacos to Go. This is no fine dining experience yet is five stars when it comes to the quality of ingredients. The husband-and-wife team makes everything fresh by hand, including the tortillas. Their "La Lingua" (beef tongue) taco is downright addictive. The soft texture of the meat mixes perfectly with their spicy green salsa and creamy queso blanco. They double up on their tortillas and for good reason: those tacos are filled to brim with deliciousness and will certainly satisfy the craving for the real deal, authentic taco. Adrien Lucas (on Tacos to Go): I moved to SRQ from L.A. in 2001, where quality food trucks were a staple. It's great to see them arriving in SRQ! I live in Southgate, and it's nice to be able to walk to Tacos To Go on Friday or Saturday night. The tacos are a mere \$2 bucks, are fresh and spicy, and you usually get four choices: carnitas, pollo, lingua and carne asada. I grab a bag of them with an extra two for breakfast. Also, you know it's a good taco when you see Nancy of Nancy's Bar-B-Q stopping there to pick up her dinner. If that isn't an endorsement of good, fresh, local food, I don't know what is. Becky Shultes (on Ain't No Thang): Their wings are outstanding, and they're gluten-free. My boyfriend and I eat paleo/gluten-free, and their wings are deliciously grilled, juicy and we love their hot sauce. We frequent them and have never been disappointed.

