

# TLT FOOD

*Viva La*  
**REVOLUCIÓN**

## Tacos

### Ultimate Taco \$4

Braised Pulled Pork Carnitas, Cotija Cheese, Homemade Guac, Chipotle-Honey Slaw, Pickled Red Onion ☒

### Seared Ahi Tuna Taco \$5

Sushi-Grade Ahi, Chipotle-Honey Slaw, Spicy Lime-Sambal Sauce, Chipotle-Honey Aioli, Cilantro, Lime ☒☒

### Sweet & Spicy Steak Taco \$4

Sweet & Spicy Steak, Asian Slaw, Wontons, Chimichurri, Sesame Seeds

### Short Rib Taco \$4

Braised Beef Short Rib, Crispy Onions, Horseradish Crema, Arugula

### Pork Belly Adobo Taco \$4

Braised Pork Belly, Pico de Gallo, Sambal, Cilantro ☒☒

### Poblano Chicken Taco \$4

Braised Poblano Chicken with Sweet Corn, Crispy Jalapeños, Cilantro

### Mr. Potato Taco \$3

Crispy Pee Wee Potatoes, Pico de Gallo, Chimichurri ☒☒

### Tofu Taco \$4

Crispy Tofu, Spicy-Lime Sambal Sauce, Mango Black Bean Pico, Chimichurri, Cilantro ☒☒☒

## Lime Lite

### Chimi Noodles \$9

Choose a Protein (Included):

**Pork Belly, Steak, Short Rib, Carnitas, Crispy Tofu, Seared Ahi (+\$1)**

Chilled Udon Noodles, Chimichurri, Spicy Lime-Sambal Sauce, Peanuts, Arugula, Pickled Red Onion ☒

### Beef Salad \$6

Pickled Golden Beets, Roasted Red Beets, Arugula, Mint, Spiced Candied Almonds, Whipped Goat Cheese ☒☒

### Chicken Taco Salad \$10

Tostada with Iceberg, Braised Poblano Chicken with Sweet Corn, Cilantro, Fresh Cut Corn, Pico de Gallo, Crispy Jalapeños, Homemade Guac, Ranch, Lime

### Steak Quesadilla Salad Bowl \$11

Sweet & Spicy Steak, Cheese Blend, Pico de Gallo, Iceberg, Cilantro, Homemade Guac, Cotija Cheese, Chipotle-Honey Aioli, Lime

### Ahi Tuna Tostada \$11

Tostada with Sushi-Grade Ahi, Garlic Ginger Dressing, Pickled Veggies, Avocado, Lime, Cilantro, Iceberg, Sesame Seeds ☒

## Veggies

### Brussels Sprouts \$8

Sprouts, Prosciutto, Garlic, Chipotle-Honey Aioli, Cotija Cheese, Pickled Red Onion ☒  
*Can be made vegetarian by removing prosciutto*

### Roasted Corn \$2

Half Cob, Chipotle-Honey Aioli, Cotija Cheese ☒☒

## Between Bread

### Short Rib Quesadilla \$11

Braised Beef Short Rib, Cheese Blend, Pico de Gallo, Chipotle-Honey Aioli, Cotija Cheese Topping

### Bangkok Chicken Sandwich \$9

Pulled Chicken Breast, Thai Slaw, Cashews, Jalapeño Aioli, Ciabatta. Spicy Peanut Sauce on the Side

### PBAT Sandwich \$9

Braised Pork Belly, Arugula, Tomato, Red Onion, Garlic Aioli, Cotija Crusted Ciabatta\*

### Short Rib Grilled Cheese \$11

Braised Beef Short Rib, Spicy Lime-Sambal Sauce, Grilled Onions, Cheese Blend, Cotija Crusted Sourdough ☒

### Blue Crab Grilled Cheese \$12

Blue Crab, Cheese Blend, Scallions, Jalapeños, Sambal, Grilled Sourdough no substitutions

### Yum Yum Lamb Sliders \$13

Seasoned Ground Lamb, Homemade Tzatziki, Spicy Lime-Sambal Sauce, Red Onion, Tomato, Garlic Aioli. 3 Sliders\* ☒

### Short Rib Sliders \$9

Braised Beef Short Rib, Garlic Aioli, Red Onion, Arugula. 3 Sliders\*

\* Contains raw shelled egg

## The Goods

### Green Rice Bowl \$8

Choose a Protein (Included):

**Pork Belly, Steak, Short Rib, Carnitas, Crispy Tofu, Seared Ahi (+\$1)**

Chimichurri Rice, Pickled Veggies, Miso Radish, Furikake, Sesame, Sambal, Cilantro ☒

### Pork Belly Nachos \$9

Braised Pork Belly, Pico de Gallo, Cheese Sauce, Chips ☒

### Poblano Chicken Nachos \$9

Braised Poblano Chicken with Sweet Corn, Cheese Sauce, Crispy Jalapeños, Homemade Guac, Cotija Cheese, Chips

### Steak Fries \$10

Sweet & Spicy Steak, Asian Slaw, Wontons, Chimichurri, Sesame Seeds

### Carnitas Fries \$10

Braised Pulled Pork Carnitas, Cotija Cheese, Crema, Homemade Guac, Chipotle-Honey Slaw, Pickled Red Onion ☒

### Spicy Sambal Wings \$6

Tossed in Spicy Lime-Sambal Sauce. Topped with Sesame Seeds. Green Apple, Lime Garnish ☒☒

### Chimi Wings \$6

Tossed in Chimichurri. Topped with Chipotle-Honey Aioli. Green Apple, Lime Garnish ☒

### Cali Ceviche \$5

Cauliflower, Avocado, Lime, Red Onion, Cilantro, Jalapeño, Chips ☒☒

### Add Ahi Tuna \$4

### Pee Wee Potatoes \$5

Cheese Sauce, Chimichurri, Scallions ☒☒

## Sweet

### Lime Panna Cotta \$3

Whipped Cream, Spiced Candied Almonds ☒☒

## Quench

### Fountain Soda \$2.50

### Organic Iced Tea \$2.50

### Craft Beer

### Wine by the Glass & Carafe

## Brunch

Saturdays & Sundays 11am-3pm

### Breakfast Burrito \$10

Scrambled Egg, Sweet & Spicy Steak, Cheese Blend, Pee Wee Potatoes, Black Beans, Guajillo Sauce, Flour Tortilla. Pico de Gallo & Crema on the side.

### Breakfast Nachos \$9

Scrambled Egg, Cheese Sauce, Guajillo Sauce, Homemade Guac, Pico de Gallo, Fresh Corn Chips ☒

### Breakfast Taco \$4

Braised Pork Belly, Scrambled Egg, Cotija Cheese, Homemade Guac, Sriracha, Flour Tortilla

### Pee Wee Potatoes \$5

Topped with Cheese Sauce & Chimichurri, Scallions ☒☒

### Devil's Quesadilla \$11

Prosciutto, Scrambled Egg, Pico de Gallo, Cheese Blend. Topped with Chipotle-Honey Aioli & Cotija Cheese. Side of Spicy Lime-Sambal Sauce

### Short Rib Hash Fries \$12

Beef Short Rib, Homemade Guac, Crema, Pico de Gallo, Guajillo Sauce, 62° Egg

### Guac Toast \$8

Grilled Sourdough, Homemade Guac, 62° Egg, Arugula, Olive Oil, Pickled Red Onion, Lime

### French Toast \$8

Sourdough, Cinnamon, Vanilla & 62° Egg on Top. Served with Seasonal Fruit & Maple Syrup

## Bottomless Mimosas \$15

With Purchase of Entree. Served until 3pm. Single Glass \$6



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PRICES & ITEMS MAY VARY BY LOCATION

Allergy information available at the register.

Prices and items subject to change without notice.