

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

☒ GLUTEN FREE ☑ VEGETARIAN ☑ SPICY

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PRICES & ITEMS MAY VARY BY LOCATION
Allergy information available at the register.
Prices and items subject to change without notice.