

# 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 ☒

#### Beet 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 (X) (V)

## 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 (X)

### 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 (X) (V)

### 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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VEGETARIAN



SPICY

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