



716-631-2222

<http://www.takeoutcab.com>

# Lloyd Hertel

## Tacos

Grilled Chicken Taco \$4.07

*Antibiotic and hormone-free chicken thigh that is seared on a hot griddle, diced, and then mixed into a cilantro and lime marinade. It is served with shredded Monterey jack cheese, shredded green cabbage, our house-made Chimi and Roja sauces, cilantro, and a lime wedge - all on a house made corn tortilla.*

Braised Beef Taco \$4.07

*Antibiotic and hormone-free beef clod (shoulder) that is seared on a hot griddle and braised in a tomatillo and ancho chili based broth for up to 15 hours. After that we shred it and serve it hot and fresh in its cooking juices with shredded Monterey jack cheese, shredded green cabbage, our house-made Chimi and Roja sauces, cilantro, and a lime wedge - all on a made from scratch tortilla shell.*

Slow Roasted Pork Taco \$4.07

*Antibiotic and hormone-free bone-in pork shoulder, slow roasted in a garlic tomatillo broth for up to 15 hours. After that we shred it, then sear it on the griddle to crisp up some of the pieces. It is served with shredded Monterey jack cheese, shredded green cabbage, our house-made Chimi and Roja sauces, cilantro, and a lime wedge - all on a made from scratch tortilla shell.*

Stewed Organic Black Bean Taco \$4.07

*Organic black beans sourced locally, stewed for 4 hours in a sofrito of cilantro, onion, garlic, and spices. They are served with shredded Monterey jack cheese, shredded green cabbage, our house-made Chimi and Roja sauces, cilantro, and a lime wedge - all on a made from scratch tortilla shell.*

Dirty South Taco \$4.31

*Our antibiotic hormone-free chicken thighs are hand cut and marinated in buttermilk and then tossed in southern spiced flour. We deep fry it until it is golden brown, then we serve it with baby kale, bacon aioli, waffle crisps, and a touch of maple syrup. It's our take on southern style chicken and waffles all on a house made lloyd corn tortilla.*

Big Lloyd Taco \$4.31

*This is our take on the infamous fast food burger. Introducing the Big Lloyd. We source pasture raised local ground beef, sear it with house made spice blend, then top it with special sauce, shredded lettuce, cheddar cheese, pickles, onions, and sesame seeds, all on a house made lloyd corn tortilla.*

Crispy Fish Taco \$4.31

*This is our version of a Southern California taco staple. We hand cut*

wild caught Alaskan pollock and then bread it with egg, flour, and panko bread crumbs. We then deep fry the fish until it's golden brown, top it with chipotle mayo, fresh shredded green cabbage, Chimi, radish, cilantro, and lime, all on a house made lloyd corn tortilla.

**Skinny Thai Taco** \$4.31

This is a lloyd/Thailand mashup of pacific flavors. We fry cubes of organic firm tofu, then top them with our house-made peanut sauce, Asian pickled cucumbers, fresh sliced radishes, scallions, and cilantro, all on a house made corn tortilla.

## **Burritos**

**Grilled Chicken Burrito** \$10.79

Antibiotic and hormone-free chicken thigh that is seared on a hot griddle, diced, and then mixed into a cilantro and lime marinade. It is served with shredded Monterey jack cheese, shredded green cabbage, our house-made Chimi and Roja sauces, cilantro, and a lime wedge - all on a house made corn tortilla.

**Braised Beef Burrito** \$10.79

Antibiotic and hormone-free beef clod (shoulder) that is seared on a hot griddle and braised in a tomatillo and ancho chili based broth for up to 15 hours. After that we shred it and serve it hot and fresh in its cooking juices with shredded Monterey jack cheese, shredded green cabbage, our house-made Chimi and Roja sauces, cilantro, and a lime wedge - all on a made from scratch tortilla shell.

**Slow Roasted Pork Burrito** \$10.79

Antibiotic and hormone-free bone-in pork shoulder, slow roasted in a garlic tomatillo broth for up to 15 hours. After that we shred it, then sear it on the griddle to crisp up some of the pieces. It is served with shredded Monterey jack cheese, shredded green cabbage, our house-made Chimi and Roja sauces, cilantro, and a lime wedge - all on a made from scratch tortilla shell.

**Stewed Organic Black Bean** \$10.79

**Burrito**

Organic black beans sourced locally, stewed for 4 hours in a sofrito of cilantro, onion, garlic, and spices. They are served with shredded Monterey jack cheese, shredded green cabbage, our house-made Chimi and Roja sauces, cilantro, and a lime wedge - all on a made from scratch tortilla shell.

**Dirty South Burrito** \$11.39

Our antibiotic hormone-free chicken thighs are hand cut and marinated in buttermilk and then tossed in southern spiced flour. We deep fry it until it is golden brown, then we serve it with baby kale, bacon aioli, waffle crisps, and a touch of maple syrup. It's our take on southern style chicken and waffles all on a house made lloyd corn tortilla.

**Big Lloyd Burrito** \$11.39

This is our take on the infamous fast food burger. Introducing the Big lloyd. We source pasture raised local ground beef, sear it with house made spice blend, then top it with special sauce, shredded lettuce, cheddar cheese, pickles, onions, and sesame seeds, all on a house made lloyd corn tortilla.

**Crispy Fish Burrito** \$11.39

This is our version of a Southern

California taco staple. We hand cut wild caught Alaskan pollock and then bread it with egg, flour, and panko bread crumbs. We then deep fry the fish until it's golden brown, top it with chipotle mayo, fresh shredded green cabbage, Chimi, radish, cilantro, and lime, all on a house made lloyd corn tortilla.

**Skinny Thai Burrito** \$11.39

This is a lloyd/Thailand mashup of pacific flavors. We fry cubes of organic firm tofu, then top them with our house-made peanut sauce, Asian pickled cucumbers, fresh sliced radishes, scallions, and cilantro, all on a house made corn tortilla.

## **El Camino Bowls**

**In Spanish simply means "the path" or "the way" and is our take on a burrito bowl. It's perfect if you're a carb counter**

**Grilled Chicken El Camino** \$10.79

Antibiotic and hormone free chicken thigh that is seared, diced, and then mixed into a cilantro and lime marinade. It is served over top of shredded green cabbage, shredded Monterey jack cheese, your choice of organic black beans and/or rice, our house-made Chimi and Roja sauces, plus pickled red onions, cilantro, and a lime wedge.

**Braised Beef El Camino** \$10.79

Antibiotic and hormone-free beef clod (shoulder) that is seared on a hot griddle and braised in a tomatillo and ancho chili based broth for up to 15 hours. After that, we shred it and serve it hot and fresh in its cooking juices over top of shredded green cabbage, shredded monterey jack cheese, with our house-made Chimi and Roja sauces, pickled red onions, cilantro, and a lime wedge.

**Slow Roasted Pork El Camino** \$10.79

Antibiotic and hormone-free bone-in pork shoulder, slow roasted in a garlic tomatillo broth for up to 15 hours. After that we shred it, then sear it on the griddle to crisp up some of the pieces. It is served over top of shredded green cabbage, shredded monterey jack cheese, your choice of organic black beans and/or rice, our house-made Chimi and Roja sauces, plus pickled red onions, cilantro, and a lime wedge.

**Stewed Organic Black Bean Camino El Camino** \$10.79

Organic black beans sourced locally, stewed for 4 hours in a sofrito of cilantro, onion, garlic, and spices. They are then served over top of shredded green cabbage, shredded Monterey jack cheese, with our house-made Chimi and Roja sauces, pickled red onions, cilantro, and a lime wedge.

**Dirty South El Camino** \$11.39

Our antibiotic and hormone-free chicken thighs are hand cut and marinated in buttermilk and then tossed in southern spiced flour. We deep fry it until it is golden brown, then we serve it with baby kale, bacon aioli, waffle crisps, and a touch of maple syrup. It's our take on southern style chicken and waffles all on top of shredded green cabbage and romaine lettuce.

**Big Lloyd El Camino** \$11.39

This is our take on the infamous fast food burger. Introducing the Big lloyd. We source pasture raised local

ground beef, sear it with house made spice blend, then top it with special sauce, shredded lettuce, cheddar cheese, pickles, onions, and sesame seeds, all on top of shredded green cabbage and romaine lettuce.

**Crispy Fish El Camino \$11.39**

This is our version of a Southern California taco staple. We hand cut wild caught Alaskan pollock and then bread it with egg, flour, and panko bread crumbs. We then deep fry the fish until it's golden brown, top it with chipotle mayo, fresh shredded green cabbage, Chimi, radish, cilantro, and lime, all on top of shredded green cabbage and romaine lettuce.

**Skinny Thai El Camino \$11.39**

This is a Lloyd/Thailand mashup of pacific flavors. We fry cubes of organic firm tofu, then top them with our house-made peanut sauce, Asian pickled cucumbers, fresh sliced radishes, scallions, and cilantro, all served on top of a bed of green cabbage and romaine.

## **Tricked Out Nachos**

**Stone ground corn chips topped with Lloyd queso, pickled red onions, brined jalapenos, your choice of protein and cilantro. Cray!**

**Grilled Chicken Tricked Out \$11.99**

**Nachos**

Antibiotic and hormone-free chicken thigh that is seared on a hot griddle, diced, and then mixed into a cilantro and lime marinade. It is served with corn tortilla chips, Lloyd queso, Roja, pickled red onions, brined jalapenos, Mexican crema, and chopped cilantro.

**Braised Beef Tricked Out \$11.99**

**Nachos**

Antibiotic and hormone-free beef clod (shoulder) that is seared on a hot griddle and braised in a tomatillo and ancho chili based broth for up to 15 hours. After that, we shred it and serve it hot and fresh in its cooking juices with corn tortilla chips, Lloyd queso, Roja, pickled red onions, brined jalapenos, Mexican crema, and chopped cilantro.

**Slow Roasted Pork Tricked Out \$11.99**

**Nachos**

Antibiotic and hormone-free bone-in pork shoulder, slow roasted in a garlic tomatillo broth for up to 15 hours. After that we shred it, then sear it on the griddle to crisp up some of the pieces. It is served with corn tortilla chips, Lloyd queso, Roja, pickled red onions, brined jalapenos, Mexican crema, and chopped cilantro.

**Stewed Organic Black Bean \$11.99**

**Tricked Out Nachos**

Organic black beans sourced locally, stewed for 4 hours in a sofrito of cilantro, onion, garlic, and spices. The beans are then served on top of corn tortilla chips, Lloyd queso, Roja, pickled red onions, brined jalapenos, Mexican crema, and chopped cilantro.

## **S'more Stuff**

**Drunken Chicken Quesadilla \$11.99**

We wanted to use the Mexican spirit our bar specializes in, in a food item. So we make a salsa using roasted tomatillos, ancho chili, and mezcal. Mezcal is a smoky spirit similar to tequila. The salsa is cooked

with our antibiotic and hormone-free grilled chicken and then pressed into a flour tortilla with melted chihuahua cheese (a cow's milk cheese similar to mozzarella). The tortilla full of goodies is browned on a hot griddle using pork fat until the cheese is melted and gooey. We then cut into 4 pieces and serve it with crema mexicana, Roja, shredded cabbage, pickled reds, and cilantro.

**Quesadilla \$8.39**

Nothing better than a crispy gooey toasted quesadilla. The guest can choose any protein (or cheese) and get it pressed into a flour tortilla with melted jack cheese. The 12 inch local tortilla full of goodies is then browned on a hot griddle until the cheese is melted. Its then cut into 4 pieces and served with crema Mexicana, roja, shredded cabbage, Pickled Reds, and cilantro. The Cheese Quesdaila just comes with a side of crema Mexicana and our roja sauce of your choice.

**Cortez Salad \$8.39**

Our take on a classic Caesar Salad with a twist! Hernan Cortez was a Spanish Conquistador who led an expedition that caused the fall of the Aztec Empire. He is often called the Caesar Of Mexico. We swap the traditional parmesan and lemon juice of Caesar dressing with the more Hispanic lime juice and cotija cheese. We dress a blend of cabbage, baby kale, and romaine lettuce with that yummy dressing and then top it with more cotija cheese, spiced-candied pumpkin seeds, and crispy fried corn tortilla strips. Its the perfect add on to any meal.

**Butternut Tostada \$10.79**

Butternut Squash is a fall favorite around the lloyd household. We toss our fried squash in our prize winning Aztec rub made of Churn coffee, coco powder and morita chili. The strong flavor is backed up by a rich peanut mole sauce. We add some Mexican crema and a lime wedge to help cut through the deep, rich flavors. All served on our house made organic tostadas

**Sloppy Jose \$11.75**

"I heard you like em EXTRA SLOPPY!" In school, lloyds favorite subject was lunch, and he adored his lunch lady. Her specialty was a sloppy joe. He wanted to honor her by creating a sandwich using his own chorizo, some charred poblano peppers and of course cabbage!! We add some Mexican crema and cilantro and serve it in all of its sloppy glory on a huge locally made DiCamillo sesame seed bun

**Sides n' Such**

**Regular Nacho \$5.99**

Corn tortilla chips are topped with house- made Roja (mild red salsa) and your choice of queso cheese sauce or fresh made guacamole. Our queso and guac are both made in house everyday.

**Crack-ed Potatoes \$5.99**

We roast Fingerling potatoes, crush them slightly, and then cool them. We fry them until they're super crispy and toss them in roasted garlic chili oil before tossing them with mayo, and ssamjang "crack" sauce, a Korean sauce made with fermented soybeans and chilis. They are a little spicy and a lot addictive.

Mexicali Spring Rolls \$5.99

*Lloyd loves Asian cuisine! His favorite appetizer is spring rolls, When he created Lloyd taco factory he wanted a spring roll with mushrooms and peppers to mimic somewhat of a stuffed pepper but in a spring roll form. Try one with your order today or order 17 as a meal!*

## **Extras**

Side of Sauce \$0.71

*Choices: Mild, Medium, Hot, Chimi, Crema, Guac, Queso, Peanut, Russian Dressing, Chipotle Mayo, or Bacon Aioli.*

Side Veggie \$0.71

*Choices: Pickled Red Onions, Jalapenos, Cilantro, Cabbage, Romaine, Diced Red Onions, or Scallion.*

Side Protein \$2.39

*Choices: Grilled Chicken, Braised Beef, Slow Roasted Pork, or Stewed Organic Black Beans.*

## **Drinks**

Mexican Cola \$3.59

*Mexican Coca Cola is made with real cane sugar and packaged in a glass bottle.*

Lloyd Water \$2.99

*Bottled spring water cold enough to quench any thirst.*

Jarritos Grapefruit \$3.59

*Experience tart, tangy and a kick of sweetness with every sip. Also, an insatiable need for another sip.*

Jarritos Lime \$3.59

*Everyone loves limonadas and sodas, so we found a way to capture the irresistible mix of citrus and sweetness into a refreshing bottle of goodness.*

Jarritos Mandarin \$3.59

*The pioneer of mandarin sodas packs a powerful combination of tangy and sweet that will reawaken your palate with every sip.*

Jarritos Pineapple \$3.59

*Enjoy the exceptional summery flavor and juiciness of pineapple. Made with 100% real sugar and a whole lot of tropical awesomeness*

Unsweetened Green Tea \$3.59

*A smooth bottle of organic unsweetened green tea.*

## **Churn Sweet Spot**

Churn - World Famous Churros \$2.39

- Single

*The perfect grab n' go dessert. A fried dough (Vegan!) coated in a cinnamon-sugar blend!*

Churn - World Famous Churros \$11.94

- 1/2 Dozen

*The perfect grab n' go dessert. A fried dough (Vegan!) coated in a cinnamon-sugar blend. Share some with a friend or ave some for later, we wont judge!*

Aztec Brownie \$3.59

*A rich and fudgy chocolate brownie topped with a Ganache frosting. The ganache has a hint of spice (cayenne) and coffee, then it's topped with more chocolate chips.*

Extra Basic Cheesecake \$4.79

*This is rich, dense, smooth, and creamy New York style Pumpkin Cheesecake topped with a cinnamon streusel, and a sweet mexican crema sauce. The streusel adds a delicious crunch to spring the whole dish*

together. The cheesecake is perfectly seasoned with a house blended pumpkin spice that really makes you think a beautiful fall day in Buffalo

## **Ice Cream Sandwiches**

Churn Chocolate Chip with \$5.99  
Vanilla Ice Cream Sandwich

*Pasture raised milk & cream that is custom blended with cane sugar, pure vanilla, and sea salt. Its then small batch vat pasteurized which gives our ice cream that silky smooth and creamy texture. The frozen custard is then sandwiched between two artisan all butter chocolate chip cookies, and rolled in even more chocolate chips.*

Churn - Peanut Butter with \$5.99  
Chocolate Ice Cream Sandwich

*Pasture raised milk & cream that is custom blended with rich cocoa powder, cane sugar, and sea salt. Its then small batch vat pasteurized which gives our ice cream that silky smooth and creamy texture. The frozen custard is then sandwiched between two artisan all butter peanut butter cookies, and rolled in roasted chopped peanuts, and mini chocolate chips.*

Churn - Oatmeal Raisin with \$5.99  
Vanilla Ice Cream Sandwich

*Pasture raised milk & cream that is custom blended with cane sugar, pure vanilla, and sea salt. Its then small batch vat pasteurized which gives our ice cream that silky smooth and creamy texture. The frozen custard is then sandwiched between two artisan all butter oatmeal raisin cookies. Just like Grandma used to make.*

Churn - Ginger Snap with \$5.99  
Coconut (Dairy Free & Vegan)  
Ice Cream Sandwich

*Creamy coconut milk, cane sugar and sea salt that have been custom formulated then small batch, vat pasteurized. This is a non dairy ice cream you could swear is made from milk. The frozen non-dairy custard is then sandwiched between two artisan vegan ginger snap cookies. It s so good even our non-vegan friends reach for it first.*

## **Ice Cream Pints**

Churn - Chocolate Pint \$4.79

*Pasture raised milk & cream that is custom blended with rich cocoa powder, cane sugar, and sea salt. Its then small batch vat pasteurized which gives our ice cream that silky smooth and creamy texture.*

Churn - Vanilla Pint \$4.79

*Pasture raised milk & cream that is custom blended with cane sugar, pure vanilla, and sea salt. Its then small batch vat pasteurized which gives our ice cream that silky smooth and creamy texture.*

Churn - Dairy Free Coconut \$4.79  
Pint

*Creamy coconut milk, cane sugar and sea salt that have been custom formulated then small batch, vat pasteurized. This is a non dairy ice cream you could swear is made from milk.*

## **Take Lloyd Home!**

Rocket Sauce Bottle \$5.99

*Take a bottle of our Rocket Sauce (Hot sauce) home with you!*

**Fresh Tortillas \$0.30**

*A single or stack of our fresh housemade corn or organic flour tortillas*

**Big Daddy BBQ Sauce Bottle \$5.99**

*This sauce was created by Chef Teddy at Lloyd (aka Big Daddy). It's a cross between a tangy South Carolina mustard-based and a sweet North Carolina ketchup-based BBQ sauce. With a bright, smooth, and tangy flavor, this gourmet BBQ sauce goes great on Barbeque pulled pork or chicken, grilled chicken, steak, and even grilled cauliflower.*

**Truck Stop BBQ Sauce Bottle \$5.99**

*This sauce is our take on an authentic, rich, and smoky Kansas City style barbeque sauce. With a sticky, sweet, and tangy flavor, this gourmet BBQ sauce goes great on ANY smoked meat, as well as grilled or fried chicken. Because of the high sugar content, you'll want to use this sauce at the end of cooking so it doesn't burn. It's for finishing, dunking, and licking your fingers. Add generously to any dish.*