

# Orange Coast FOOD LOVERS GUIDE



*Where to Find  
the Very Best*

ARTISAN BREAD  
PRIME MEAT  
LOCAL PRODUCE  
FRESH SEAFOOD

*plus*

FARMERS MARKETS  
ETHNIC GROCERIES



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## THE TRUCKS STOP HERE

From tattooed 20-year-olds with bed head to corporate refugees in their 50s, food truckers are as diverse as their menus  
*by Kelly von Hemert*

Crisscrossing the county in riotously decked-out rigs, local food trucks bring affordable, delicious, and unusual snacks to the hungry masses. Although it's inevitable that trucks will compete for business with restaurants, crafty truckers go largely where diners seek grab-and-go fare, circling at farmers markets and the vast blacktop of corporate business parks. With three new trucks on average hitting the road each month in O.C., you'll find plenty of choices, but we think the following will keep on truckin'.



### Vote Now!

Vote and post photos of your favorite food truck at [orangeoast.com](http://orangeoast.com).

#### 1 • THE LIME TRUCK

It's the only local rig we know that sells out of high-end entrées at \$29 a pop, including Kobe beef rib cap on caramelized brioche topped with seared *foie gras* and savory bread pudding with *confit* of beef heart in pork fat and five-spice *demi-glace*. Most items cost between \$4 and \$7. We love the Ahi Tuna Poke Nachos, above (\$10). Truck chef Jesse Brockman appears this month on "The Great Food Truck Race" (see Page 70 for showtimes) with CEO Daniel Shemtob, shown, and executive chef Jason Quinn, the partner who has left to start Playground, his Santa Ana restaurant. 310-704-6413, [twitter.com/thelimetruck](http://twitter.com/thelimetruck).

#### 2 • RANCHO A GO GO BARBEQUE

Chris Rocke and Brian "Country" Zalewski,