

THE FIX

Burgers

Burgers

The Fix Burger \$10 single / \$13 double
1/4 lb. patty, lettuce, tomato, onion, mayo

Silverlake Burger \$13 single / \$16 double
1/4 lb. patty, lettuce, tomato, onion, 1000 Island dressing, bacon, cheddar, mayo

Rodeo Burger \$13 single / \$16 double
1/4 lb. patty, onion rings, BBQ sauce, bacon, cheddar, mayo

Ono Burger \$13 single / \$16 double
1/4 lb. patty, mushrooms, pineapple, teriyaki sauce, jack cheese, mayo

Seoul Burger \$13 single / \$16 double
1/4 lb. patty, mushrooms, kimchi, korean BBQ sauce, jack cheese, mayo

Fix on Fire \$12 single / \$15 double
1/4 lb. patty, tomato, grilled jalapeños, spicy BBQ sauce, pepperjack cheese, mayo

Pesto Burger \$11 single / \$14 double
1/4 lb. patty, tomato, pesto sauce, jack cheese, mayo

Additions/substitutions

Avocado, bacon or fried egg (+ \$2)
Add cheese to Fix Burger (+ \$1 for American, jack, pepperjack or cheddar, + \$2 for Swiss)
Substitute Swiss cheese for American, jack, pepperjack or cheddar (+ \$1)
We can substitute a grilled chicken breast, ground turkey or Beyond Meat patty.
Add \$2 for Beyond patty substitution.

Combinations

(Only M-F until 3pm)

Lunch Combo \$15

- 1/4 lb. burger (Your choice of Fix, Silverlake, Rodeo, Ono, Seoul, Fix on Fire, or Pesto)
- Side of fries
- Bottled water or canned soda

No additions or substitutions. You may delete items, however.

Non-Burgers

DDBLT (Double Decker BLT) \$12
Two sides of mayo, bacon, lettuce and tomato in between three slices of sourdough bread

Grilled Cheese José \$12
Tomato, pesto sauce, and provolone cheese on sourdough bread

Angry Turkey Melt \$12
Smoked turkey, pepperoncini, pepperjack cheese, and our special "angry mayo" sauce on sourdough bread

Angry Chicken Sandwich \$12
Breaded chicken breast patty, "angry mayo" sauce, tomatoes, grilled onions, and pepperjack cheese on a brioche bun

SC Dog \$9
Bacon-wrapped all-beef Hebrew National frank, grilled onions, chopped tomatoes, cheddar, ketchup, mustard, and our "angry mayo" sauce on a toasted plain hot dog bun

The Fix Wrap \$12
Organic mixed greens, chopped tomatoes, ranch dressing, avocado pulp on a spinach wrap.
Choice of grilled chicken breast, smoked deli turkey or Beyond Meat patty (add \$2 for Beyond patty)

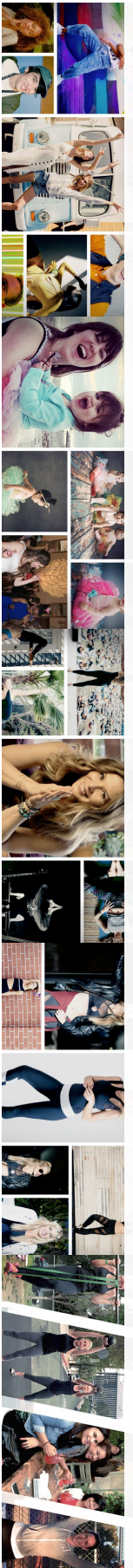
Sides

Fries \$5

Garlic fries \$6
Made with caramelized garlic

Canned soda/Water \$2

ALL PRICES NOW INCLUDE SALES TAX.



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JANUARY 30, 2018

Meet John Ou of The Fix on Wheels



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Today we'd like to introduce you to John Ou.

John, please share your story with us.

How did you get to where you are today?

I am the owner of The Fix on Wheels. The Fix on Wheels is a food truck that is based on The Fix Burger restaurant in the Silver Lake neighborhood of Los Angeles.

Founded nine years ago by Paulo Joo, The Fix Burger focuses on making burgers with high-quality ingredients and proprietary recipes.

Since that time, The Fix Burger has become a favorite of residents in the Silver Lake and Hollywood areas. Some of their most popular burgers include the Silverlake Burger, the Rodeo Burger, the Fix on Fire, and the Seoul and Ono Burgers.

As a customer, I had the privilege of trying The Fix Burger over a year ago, and I was completely blown away by the burgers they served. After a nearly two-decade career as a bond trader on Wall Street, I was looking for something more personally fulfilling. A mutual friend of Paulo's and mine mentioned that we might want to do something together. That idea became The Fix on Wheels.

Since not everyone has the ability to drive out to Silver Lake to experience The Fix Burger, I thought it would be great to put the concept on a truck. So, this is it. The menu is abridged, but the favorites are there. The burgers are scaled to be 1/4-pound patties so we can cook things more efficiently and quickly on a truck (1/2-pound burgers will feature two patties), but the taste and recipe is the same.

I look forward to sharing The Fix Burger experience with you.

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- **Twitter:** <https://twitter.com/thefixonwheels>
- **Yelp:** <https://www.yelp.com/biz/the-fix-on-wheels-los-angeles>



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Meet John Ou of The Fix on Wheels - Voyage LA Magazine | LA City Guide



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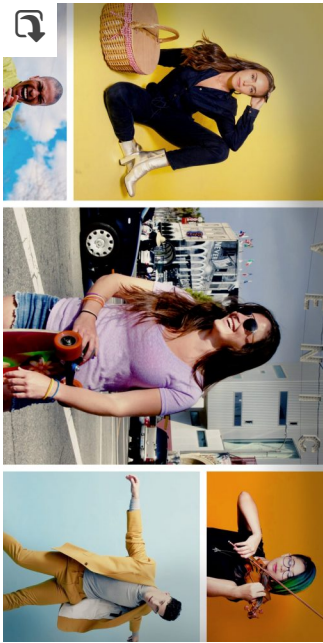




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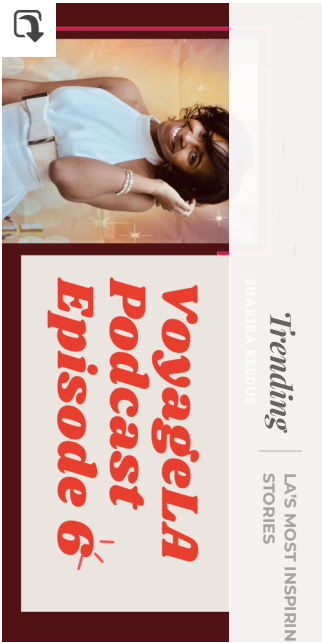
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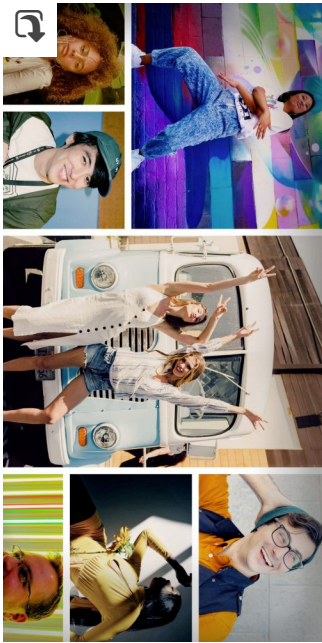
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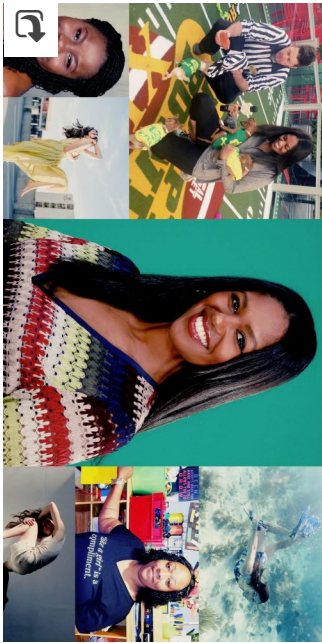
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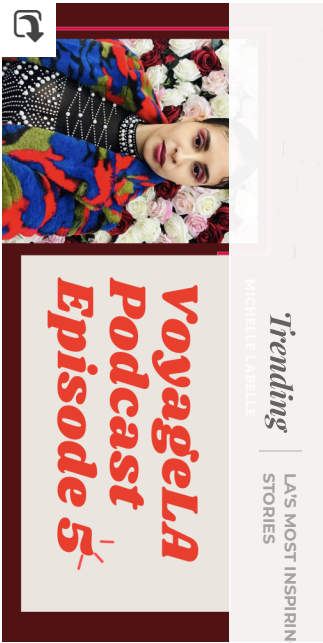
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2,630 views | May 18, 2020, 05:02pm EDT

This Is What It's Like To Be A Food Truck Owner During COVID-19

**Kate Dingwall** Contributor ①

Food & Drink

I write about people, places, and products in the spirits world.

Social distancing measures at LA's The Fix on Wheels THE FIX ON WHEELS

Food trucks are, and always have been, mavericks, bringing restaurant cuisine to where no chef has cooked before.

But with COVID-19 rampant, times are tough. The [\\$985 million industry](#) is noticeably missing from relief aid. Their usual customers—pedestrians strolling the streets and office workers checking out for lunch—are confined to their homes.

“I would not be surprised if more than half go out of business permanently,” sighs John Ou, owner of LA’s [The Fix on Wheels](#).

Food trucks were born out of a need for change: restaurant rents were high and food trucks were a way to reach a wider range of customers in a less expensive way. Ten years after the food truck boom, trucks are being forced to think outside the box yet again.

Today In: [Food & Drink](#)



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Now, trucks are driving into residential neighborhoods and parking outside hospitals, peddling their dishes to a whole new crowd to stay alive. “Pivoting is part of food truck life,” says B.J. Lofback is owner of Nashville’s [Funk Seoul Brother](#).

With no one on the street, he’s taken to turning his truck into neighborhoods, beckoning to the house-bound to pop out for a bite. “The fundamental idea with food trucking is to go where people are,” he explains. He focused on neighborhoods with clubhouses and pool parking lots.

It worked. “People are thrilled.”



Curbside grilled cheese pick-ups are the new norm for Richeeze. RICHEEZE

For Ou, taking a break to weather COVID-19 simply wasn't an option. Being in front of customers keeps his truck on their radars, which will be crucial for when restrictions lift and people start booking catering and events. "If there are opportunities, they will come from having exposure to residents who discover your truck," says Ou. "So you have to keep working."

Some food trucks are striking deals with essential businesses to let them park in their lots, while others have pivoted to providing mobile groceries—LA's [Coolhaus](#) ice cream truck launched a "[Bodega on Wheels](#)," where folks can pick up pantry staples, produce, ice cream or alcohol. (The brand has always helped out in a time of need—Coolhaus delivered cookies and hot chocolate to victims of Hurricane Sandy in 2012.)

Other trucks are parking along highways and rest stops. With roadside restaurants shut, many truck drivers are without places to grab a hot meal on the road.

In April, the [Federal Highway Administration](#) gave states the option to issue permits for food trucks along highway rest areas. For essential workers hauling across the country, it's been a welcome sight seeing a food truck on the barren highways.

Many trucks are pitching in on aid relief, pivoting to offer their services to hospitals and essential workers. With thousands of workers pushing through long shifts, food trucks are happy to step in with a warm meal.

"We see trucks doing hospital drop-offs, feeding police and fire departments," says Matt Geller of the [National Food Truck Association](#).

Trucks are setting up [GoFundMe campaigns](#), pulling in money so they can feed essential workers. [Feed the Front Lines OC](#) is letting those in quarantine virtually buy hospital workers a meal from a local food truck. \$15 buys one meal.

[Aztec Dave's food truck](#) in Chicago received money from an anonymous donor, and has since started using the money to put meals in the hands of medical and grocery store workers.

"We are blessed with amazing opportunities during this pandemic," says Severin Stone of grilled cheese truck [Richeeze](#). "We've fed close to 4,000 front line heroes at hospitals, police stations, fire departments and the LA Dream Center!"

Some hospitals and their donors are contributing to [Feed the Front Lines OC](#) efforts to help feed front line caregivers.

New York's Association of Food Trucks partnered with food and beverage companies and sponsors to fuel a fleet of food trucks who are looping the city's hospitals, handing out supplies and nourishment to front line workers. They rotate through five to ten hospitals, seven days a week.

To support food trucks roving where no truck has gone before, The National Food Truck Association launched an app, [BestFoodTrucks](#), to help connect customers with trucks near them. “We’ve seen a spike in online ordering since COVID-19 started,” says Geller. Customers can order directly from the app and skip the line—a tempting draw in the time of 6-feet-apart laws. “The demand is definitely there, and we’re trying to grow it so food trucks can do enough sales to weather the current storm.”



Richeeze has served over 4,000 meals to front line workers in hospitals, police stations, fire ... [+]

RICHEEZE

Food trucks are uniquely set up to survive COVID-19. They are a business built out of spaces with no room for diners—a particularly relevant concept given the current climate and the perceived future of restaurants.

Plus, “They can offer the convenience and safety of customers being able to pick up hot food nearby without an additional delivery person in between,” describes Geller. “And they can service communities that may have fewer food options or are outside delivery zones for many restaurants.”

But food trucks are struggling. They have been noticeably excluded from PPP funding. “Nearly 100% of food trucks are small, locally-owned businesses, so many didn't secure the first round of PPP, nor did they have the resources to beat out bigger companies for EIDL funding,” says Geller.

The star-studded campaigns to save restaurants (like the TV spots with Katy Perry and John Legend) make no mention of food trucks. “They are still part of the culinary fabrics of our communities,” says Geller.

So food trucks’ survival is in their own hands, but the onus is on cities to give them the space to do this.

“Some cities have rigid rules for food trucks. When disasters, or in this case a pandemic, happen we find they throw those rules out the window to allow us to feed folks where they are,” says Funk Seoul Brother’s Lofback.

“New York has done a great job at using food trucks to feed hospital workers,” explains Geller. “We’d like to see that everywhere. We’d also like to see local governments offer the same kind of public support for food trucks as they do for restaurants.”

Large-scale events—festivals, concerts and the sort—bring in a bulk of a food truck’s income. With those a thing of the past for the foreseeable future, operators warn that looking ahead is full of questions. “There will be a culling of the industry,” says Ou. “Many will not make it to the other side.”

When the world starts turning normally, what does the future look like for food trucks?

“Apps are going to be huge,” describes Ou. Apps like BestFoodTruck will thrive, connecting customers with food options in their area.

“Delivery may be a thing too, but not with a 30% fee that the [third parties charge](#) now,” continues Ou.

The future will bring changes to the food truck world. “I would like to see food trucks be accepted and treated as equals to brick and mortar restaurants,” says Ou. “I would also like to see food trucks step up and become more active in the community and use their own mobility to feed first responders and do things on behalf of their neighborhoods.”

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Kate Dingwall

I am a freelance writer and editor, primarily covering the spirits and travel world. My work has appeared in Wine Enthusiast, MAXIM Magazine, DuJour Magazine, Eater, and...

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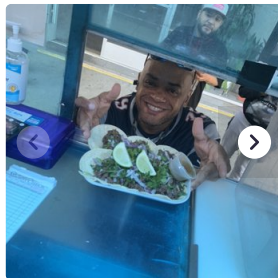
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- ☐ Bird's-eye View
- ☐ Driving (5 mi.)
- ☐ Biking (2 mi.)
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- ☐ Within 4 blocks

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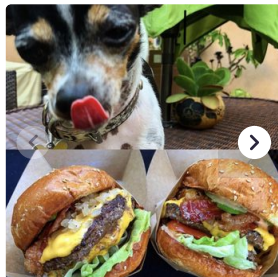
Delivery during COVID-19 ⓘ

Takeout during COVID-19

"Blown away with the taste that's enchanted my mouth. Wow, what a fantastic **truck**. The meat quality was exceptional. The dust on the fries made them pop. To top it off, the crew that runs the..." [more](#)

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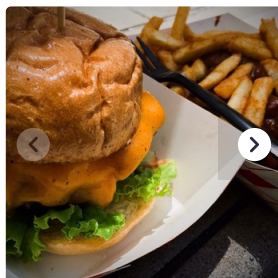
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1. The Fix on Wheels

★★★★☆ 78

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Saved

Reviewed by 8 friends

"Had this **burger truck** today in Bel air the Silverlake **burger** was amazing patties are big and juicy the bread was soft and the right amount of veggies I really enjoyed my **burger** try it you..." [more](#)

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