

SMALL PLATES

TRUXTON'S MONKEY BREAD 
Pull-apart housemade bread with cheddar cheese & garlic.
Served with your choice of marinara, garlic butter or ranch dipping sauce 4.98

TRUXTON'S HAND ROLLED BARBACOA TAQUITOS
Three hand-rolled, slow roasted spiced beef taquitos topped with cotija cheese, cilantro & chipotle crema. Served with guacamole 9.95

FIRECRACKER CHICKEN SKEWERS
Buttermilk fried chicken tenders topped with sweet chili sauce & green onions & served with a side of ranch 10.85



TRUXTON'S BISTRO SLIDERS
Beef sliders topped with organic mixed greens, crispy onions, bleu cheese crumbles, garlic mayo & balsamic glaze
Two 10.95 | Three 14.95


CHILI GLAZED WINGS
Crispy chicken wings tossed with our sweet & spicy chili glaze & served with bleu cheese dressing 11.35

ANCHO HONEY GLAZED SHRIMP
Crispy shrimp tossed in a sweet honey ancho chili glaze. Served with spicy wonton pepita slaw 11.45

AHI TUNA & AVOCADO TOWER 
Sushi grade ahi tuna mixed with ginger & yuzu soy sauce. Stacked with avocado & green onions & served with taro chips 14.98

VEGGIES

GRILLED ARTICHOKE 
Grilled artichoke freshly marinated in garlic and fresh herbs. Served with dijon mayo & oregano vinaigrette 9.65

CURRY ROASTED CAULIFLOWER 
Earthbound Farms oven roasted curried cauliflower 8.85

FLATBREADS

** Available on traditional or gluten free crust*

TOMATO, BASIL & BURRATA 
Fresh & oven roasted tomatoes, garlic, burrata cheese, fresh basil & sea salt drizzled with basil oil 14.95

PEPPERONI & MUSHROOM
Marinara with pepperoni and sautéed mushrooms, smoked mozzarella & fresh basil 13.98

BBQ CHICKEN 
BBQ sauce, smoked cheddar, grilled chicken, pickled red onion, & candied jalapeño, topped with fresh cilantro and cotija cheese 14.35

STARTER SALADS

CREAMY CAESAR
Romaine lettuce featuring our “creamy” style dressing & topped with shaved parmesan & roasted garlic ciabatta croutons 4.85

TRUXTON'S HOUSE 
Romaine lettuce, tomatoes, Persian cucumbers & feta cheese tossed with oregano vinaigrette 4.45

BABY WEDGE
Iceberg lettuce, applewood smoked bacon, oven roasted tomatoes, bleu cheese, green onions & bleu cheese dressing 5.95

JOIN US WEEKENDS FOR BREAKFAST

SATURDAY — SUNDAY 9AM-3PM

Menu includes classic chicken & belgian waffle, signature open-face omelets, breakfast sandwiches & burritos with rotating seasonal specials with mimosa & bloody mary specials

SANDWICHES

*Sandwiches include choice of plain fries or coleslaw.
Substitute garlic parmesan fries or sweet potato fries for an additional \$1.00*

SLOW ROASTED PULLED BEEF SANDWICH
Our slow roasted pulled beef topped with lime & sweet jalepeño slaw and mayo, served on a brioche bun 13.85

TAOS CHICKEN
Grilled chicken breast, chipotle mayo, romaine & organic field greens, pepper jack cheese, applewood smoked bacon, tomato & avocado on our artisan torta bread 14.98

GABBY'S TUNA 
Our own special tuna salad topped with baby greens, red onion, tomato and provolone cheese, on harvest loaf bread 12.98

TURKEY & AVOCADO CLUB
Roasted turkey breast, lettuce, applewood bacon, tomatoes, red onions, avocado & mayo on an artisan torta bread 13.95

PAT'S PASTRAMI
Hot pastrami, swiss, shredded lettuce, pickles & spicy 1001 dressing on an artisan torta bread 14.98

** Substitute a gluten free bun for an additional \$1.00*

BURGERS

*Burgers include choice of plain fries or coleslaw.
Substitute garlic parmesan fries or sweet potato fries for an additional 1.00*

CANDIED JALAPEÑO CHICKEN BURGER
Fresh ground chicken patty with candied jalapeños, provolone cheese, applewood smoked bacon, arugula & mayo on a toasted brioche bun 12.85

THE ALL AMERICAN
A classic combination of shredded lettuce, tomatoes, red onion, spicy 1001 dressing with your choice of American, cheddar, swiss & fontina, pepper jack or provolone cheese on a brioche bun 11.85

THE PORTLAND
Sautéed wild mushrooms, fontina cheese, lettuce, caramelized & crispy onions & roasted garlic mayo. Drizzled with balsamic glaze on a brioche bun 12.85

AHI BURGER
Sushi grade ahi tuna patty with sesame seeds and ginger, topped with pickled cucumbers, onion sprouts, mixed greens & Sriracha mayo on a brioche bun 14.98


THE BERKELEY 
On gluten free bun add \$1.00
Gluten & soy-free veggie patty of mixed vegetables, grains, white beans & lentils topped with arugula, goat cheese, pickled cucumbers, onion sprouts, cranberry sauce & chipotle mayo on a brioche bun 13.85


THE GILLY
Caramelized onions, applewood smoked bacon, tomato, shredded lettuce, Tillamook cheddar cheese, topped with crispy onions & spicy 1001 dressing on a brioche bun 13.85

** Substitute a gluten free bun for an additional \$1.00*

SEASONAL OR NEW ITEMS

 **VEGETARIAN ITEMS**

 **CONTAINS NUTS**

 Ask your server about gluten free options and please inform them of any food allergies or special dietary needs before placing your order. Truxton's is NOT a gluten free environment and we use ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat) in our kitchen. Please consider this in light of your specific dietary needs as there may be a chance of cross contamination in the preparation of our gluten free or other allergen free dishes.

— There may be an additional charge for add-ons or substitutions to all menu items. Prices are subject to change. (08/15)

FAVORITES

BEEF BARBACOA SKILLET
Barbacoa style beef served in a cast iron dish with salsa roja, rice & beans, and fresh cilantro & onion with a side of three grilled corn tortillas 16.95

ROTISSERIE CHICKEN
Chicken marinated with fresh herbs & spices. Served with garlic fries & choice of sauce: sweet chili, garlic butter, marinara or signature bbq on the side 1/4 9.45 | 1/2 13.35

ROTISSERIE CHICKEN “CHILE VERDE” BURRITO
Chicken, brown rice studded with corn, poblanos & cilantro, refried black beans, pepperjack cheese, fresh avocado, pico de gallo & chipotle crema. Topped with warm chile verde sauce & served with a side salad 14.35

GRILLED FISH TACOS
Two soft corn tortillas filled with fresh cod, cabbage, cilantro, green onions, pico de gallo & white sauce. Served with black beans & red rice 15.35

SWEET & SPICY SHRIMP TACOS
Two soft corn tortillas with melted pepper jack cheese, ancho honey shrimp & spicy cabbage slaw. Served with black beans & red rice 15.35

DONNA'S FISH & CHIPS
Fresh cod with craft beer batter. Served with chipotle mayo, tartar sauce & garlic parmesan fries 17.35

NEW DELHI CURRY BOWL
Sautéed chicken cooked in our coconut yellow curry sauce with fresh ginger, carrots, red & green bell peppers, cauliflower, red potatoes, roma tomatoes, red chilies & snap peas served over basmati rice & topped with cilantro 15.35

SUSTAINABLE SCOTTISH SALMON FROM LOCH DUART
Free of Hormones, Antibiotics & GMO's - offered two ways:

ORIGINAL MISO SALMON
8 oz. miso marinated & topped with pickled cucumber salad & served with soy glazed green beans 24.85

ROASTED SALMON
8 oz. pan seared, then oven roasted & served with choice of side 23.85

PASTAS

SPICY ROASTED RED PEPPER PENNE
Chicken, red onions, poblano chilies, cilantro, corn, roasted red pepper cream sauce & topped with cotija cheese 16.85

WILD MUSHROOM LINGUINE 
Wild mushrooms, roasted tomatoes, peas & parmesan in a roasted garlic cream sauce 12.85 | w/ grilled chicken 16.85 | w/ shrimp 18.65

SPAGHETTI & MEATBALLS
Marinara sauce tossed with spaghetti. Topped with two parmesan herb beef meatballs 13.65

KICKED UP MAC & CHEESE
Jumbo elbow macaroni in our creamy sauce made with a blend of five cheeses, applewood bacon & roasted tomatoes. Topped with crispy onions 13.85

SIDES

TRUXTON'S MIXED VEGGIES
Steamed or sautéed 4.85

PARMESAN GARLIC FRIES
Tossed with parmesan, parsley & garlic 4.85

SWEET POTATO FRIES
Fried cut sweet potatoes 6.25


SAUTÉED SPINACH
Sautéed in olive oil & garlic 4.95


SMASHED POTATOES
Red skin potatoes mashed with cream & butter 4.25


COLESLAW
Cilantro & lime vinaigrette 3.98


SEASONAL DAILY VEGETABLE
Selected fresh daily from local farmers or farmer's markets 4.85

VEGETARIAN

ANN'S VEGGIE WRAP 
Wheat tortilla, veggie patty, romaine, organic field greens, butternut squash, avocado, carrots, cucumbers, garlic mayo & balsamic glaze. Served with a side salad 13.85

THE BERKELEY PLATE 
Gluten & soy-free veggie patty, avocado, goat cheese, pickled red onions, dried cranberries, pepitas & pomegranate vinaigrette on a bed of arugula. Served with your choice of side salad or seasonal daily vegetable 14.65

VEGGIE “STEAK” TACOS 
Soft corn tortillas with veggie “steak,” guacamole, shredded lettuce, pickled red onions, pico de gallo, chipotle crema & cotija cheese. Served with a side salad 12.95

SRIRACHA TOFU SANDWICH 
Sriracha tofu, melted meunster cheese, arugula, pickled red onions, candied jalepenos, and sriracha mayo served on grilled sourdough bread and served with a side salad 12.85

HEALTHFUL

CANDIED JALAPEÑO CHICKEN BURGER PLATE
Fresh ground chicken patty on a bed of arugula topped with provolone cheese, candied jalapeño, applewood smoked bacon & mayo. Served with your choice of side salad or seasonal daily vegetable 11.85

THE CAPRESE BURGER PLATE
Beef patty, mozzarella blend, roasted tomatoes, balsamic glaze, garlic mayo & basil on a bed of field greens. Served with your choice of side salad or seasonal daily vegetable 14.98

AZTEC CHICKEN PLATE
Hormone-free chicken breast seasoned with ancho & chipotle chilies. Served with brown rice studded with fresh corn, poblano peppers and cilantro 14.85

THE EL PASO BURGER PLATE
Beef patty, pepper jack cheese, guacamole, poblano corn salsa & chipotle mayo on a bed of shredded lettuce. Served with your choice of side salad or seasonal daily vegetable 14.45

COLD RED QUINOA BOWL 
4 oz. grilled chicken plated with red quinoa, seared mushrooms, charred broccoli, diced tomatoes, feta cheese, pickled red onions, sliced avocado & chopped kale with fig balsamic dressing & topped with sliced almonds 13.65
(Substitute 4 oz. roasted salmon add 5.98)

GRILLED CHICKEN SRIRACHA BOWL 
8 oz freshly grilled chopped chicken breast atop brown rice with corn and poblano peppers, warm black beans, cotija cheese, fresh cilantro and pico de gallo, topped with sliced avocado and a Sriracha drizzle 13.98
(Substitute 4 oz. roasted salmon add 5.98)

SOUPS

CHICKEN TORTILLA SOUP
Hearty tomato-based soup with roasted poblano corn salsa & crispy tortilla strips CUP 5.85 | BOWL 7.85

CARAMELIZED FRENCH ONION SOUP
Rich beef stock with a touch of brandy, topped with garlic croutons & blistered swiss cheese CUP 5.95 | BOWL 7.95

DAILY SOUPS:
MON-TUES: MINISTRONE CUP 4.98 | BOWL 6.98

WEDS-THURS: CORN CHOWDER CUP 4.98 | BOWL 6.98

FRI: CLAM CHOWDER CUP 7.48 | BOWL 9.48

SAT-SUN: JACKIE'S TOMATO BASIL BISQUE
CUP 4.98 | BOWL 6.98

DAILY SPECIALS

ASK YOUR SERVER WHAT'S NEW TODAY,
OR SEE OUR SPECIALS CALENDAR AT:
WWW.TRUXTONSAMERICANBISTRO.COM

SALADS

OUR HOUSE 
Romaine lettuce, tomatoes, Persian cucumbers & feta cheese tossed with oregano vinaigrette
SM 6.85 | Add 4 oz. grilled chicken for 3.98
LG 8.85 | Add 8 oz. grilled chicken for 5.98

TRUXTON'S TACO SALAD
Our slow roasted chili-spiced beef tossed with shredded lettuce, black beans, poblano corn salsa, cheddar & cotija cheese, tortilla strips, pico de gallo & spicy 1001 dressing. Served over a crispy wheat tortilla 15.35

CHINESE CHICKEN 
Grilled chicken, Napa cabbage, carrots, fresh ginger, green onions, cilantro, toasted almonds, mandarin oranges & crispy wontons. Tossed in a sweet sesame ginger dressing SM 10.95 | LG 14.95

THE ORIGINAL BISTRO 
Romaine & organic field greens, basil, roasted butternut squash, pickled cucumbers, cranberries, feta cheese & toasted almonds with pomegranate vinaigrette SM 10.65 | LG 14.65

CREAMY CAESAR
Romaine lettuce featuring our “creamy” style dressing & topped with shaved parmesan & roasted garlic ciabatta croutons
SM 6.95 | LG 9.95

AUNT BETTY'S BBQ CHICKEN
Mixed greens, roasted corn salsa, black beans, cilantro, cotija cheese, diced fresh tomatoes, corn tortilla strips & spiced pepitas. Tossed with ranch dressing & topped with grilled chicken drizzled with barbecue sauce SM 10.65 | LG 14.65

BANGKOK CHICKEN CHOPPED SALAD 
Mixed greens, cabbage, green onions, carrots, wontons, cilantro, basil, grilled chicken, pepitas, tossed in sweet & spicy Thai dressing & topped with pickled cucumbers SM 10.65 | LG 14.65

** Ask your server about gluten free options*

DESSERTS

SEASONAL CHEESECAKE 
Please ask your server for our current signature house-made cheesecake 8.65

SALTED CARAMEL CARNIVAL SUNDAE
Salted caramel gelato, caramel filled cinnamon sugar churros topped with fresh whipped cream 6.98

FRESH SEASONAL BERRIES
Seasonal berries with fresh whipped cream 6.98
With ice cream 8.28

BISTRO COOKIE FOR TWO *(Allow 10 min. Baked to Order)*
Fresh baked chocolate chip cookie served in a cast iron skillet & topped with vanilla ice cream, chocolate & caramel drizzle 7.98

GRANNY'S APPLE TART
Apples on a light flaky crust with powdered sugar, one scoop of vanilla ice cream & caramel sauce 7.98

FLOURLESS CHOCOLATE CAKE
Dark chocolate flourless chocolate cake topped with salted caramel gelato, chocolate shavings & fresh whipped cream 7.98

TWO SCOOPS
Topped with caramel or chocolate sauce & whipped cream
Vanilla Ice Cream 4.98 Salted Caramel Gelato 5.98

NON-ALCOHOLIC BEVERAGES



Pomegranate Ginger Lemonade

LEMONADES & PUNCHES

These beverages are made fresh in house at Truxton's to provide a wide variety of flavors for your enjoyment.	
POMEGRANATE GINGER LEMONADE Refreshing house made lemonade made with pomegranate, lemon juice, and a boost of fresh, aromatic ginger. 3.98	CRANBERRY BASIL SPRITZER Cranberry juice, lime juice, basil, club soda & simple syrup, garnished with a lime 3.98
SPARKLING PEACH COOLER Real's peach puree, lemon juice & ginger ale 3.98	VIRGIN HAWAIIAN MULE Pineapple juice, fresh lime & ginger beer served in a cool copper mug 4.98

ICED TEA, JUICES, SODAS & WATER

PINEAPPLE JUICE 2.98	FRESH LEMONADE 3.25
CRANBERRY JUICE 2.98	FRESHLY BREWED ICED TEA
TOMATO JUICE 2.98	<i>“Tropic Star”</i> Organic passion fruit iced tea 2.98
FRESH SQUEEZED JUICES	SOFT DRINKS 2.98
Orange & Grapefruit 3.25	
NON-FAT, WHOLE & ALMOND MILK 2.48	
EVIAN & SAN PELLEGRINO 3.38	These items include free refills

HOT DRINKS

All coffees available iced and/or decaf with whole milk, non-fat milk, or soy milk.	
CAFE LATTE Espresso & steamed milk 3.38	TRUXTON'S COFFEE A delicious French roast 2.88
CAPPUCCINO Espresso, steamed & foamed milk 3.48	HOT CHOCOLATE Chocolate, steamed milk & whipped cream 2.98
CAFE MOCHA Espresso, chocolate, steamed milk & whipped cream 3.98	ASSORTED HOT TEAS Lemon Chamomile, Aged Earl Grey, Chinese Breakfast, Orange, White Spice, Moroccan Mint & Gunpowder Green 2.98
CAFE AU LAIT Coffee & steamed milk 3.38	

SPECIALTY COCKTAILS



Rumchata White Russian

RUMCHATA WHITE RUSSIAN A creamy indulgence with Rumchata, vodka, Kahlua, Amaretto & fresh cream, garnished with a cinnamon stick 8.85
HIBISCUS MARGARITA Jose Cuervo Blue Agave tequila, hibiscus infused organic agave nectar, topped with Grand Marnier in a chili salt rimmed glass & garnished with an orange slice 10.85
PASSION FRUIT FIZZ Mixture Passion fruit, ginger ale, Tito's Vodka, agave syrup & fresh lime, garnished with a lime wedge 9.85
TRUXTON'S MULES Jim Beam Honey, ginger beer & fresh lime, garnished with a lime wedge 9.85 Absolut Vodka, ginger beer & fresh lime, garnished with a lime wedge 9.85
SPICED WASHINGTON APPLE-TINI A juicy mix of Mixture red apple, Fireball Whiskey, and a splash of cranberry juice 9.85
DOWN HOME LEMONADE Jack Daniels, Triple Sec, Sprite, and our fresh housemade lemon sour mix 8.85
SWEETINI Firefly sweet tea vodka & our housemade lemonade, shaken and served up with a lemon slice 8.85

BEERS

DRAFTS	BOTTLES		
DRAKES IPA 6.50 <i>San Leandro, CA</i>	MILLER LIGHT 5.00 <i>Milwaukee, WI</i>	HEINEKEN 5.50 <i>Germany</i>	LEFFE BLOND 6.00 <i>Belgium</i>
BLUE MOON BELGIAN WHEAT 6.50 <i>Golden, CO</i>	CORONA 5.50 <i>Mexico</i>	STELLA ARTOIS 6.00 <i>Belgium</i>	NON-ALCOHOLIC ST PAULI 5.00 <i>Germany</i>
DRAFT OF THE WEEK <i>Ask about our rotating keg special</i>	GUINNESS 6.00 <i>Ireland</i>	GOOSE ISLAND HONKERS ALE 6.50 <i>Chicago, IL</i>	
	FAT TIRE 6.00 <i>Fort Collins, CO</i>		

WINES

WHITE WINES BY THE GLASS	RED WINES BY THE GLASS
HOUSE WHITE SPECIALS Ask about our house white of the day & experience different varietals by season. Available by the glass or bottle	HOUSE RED SPECIALS Ask about our house red of the day & experience different varietals by season. Available by the glass or bottle
ARABELLA CHENIN BLANC <i>South Africa</i> Guava, mild hints of fresh straw, rich, and full on the middle palate Glass 8.00 Bottle 29.00	FOUR VINES TRUANT ZINFANDEL <i>Sonoma County, CA</i> Dark berry, ripe plum, blackberry, and a hint of blueberry, finished with spicy notes and a velvety finish Glass 8.00 Bottle 28.00
STELLINA DI NOTTI PINOT GRIGIO <i>Italy</i> Flavors of pear, kiwi & melon with a lemony finish Glass 8.00 Bottle 29.00	SMITH & HOOK CABERNET <i>Monterey County, CA</i> Blackberries and black cherry cola with hints of spicy cloves Glass 11.00 Bottle 39.00
JOEL GOTT SAUVIGNON BLANC <i>Napa, CA</i> Key lime, mango aromas, with bright grapefruit tropical flavors Glass 8.00 Bottle 29.00	HAHN PINOT NOIR <i>Santa Julia Highlands, CA</i> Strawberries, with some cherry undertones and hints of cola, plum & blackberries Glass 8.00 Bottle 29.00
BIANCHI MOSCATO <i>Paso Robles, CA</i> Orange blossom and kumquat flavors give a floral-fruity delicacy with the right touch of sweetness. Glass 8.00 Bottle 29.00	BOGLE ESSENTIAL RED BLEND <i>California</i> Rich, ripe, luscious, and juicy, blending the best of old vine zinfandel, syrah, cabernet sauvignon and petite sirah Glass 8.00 Bottle 29.00
NAPA CELLARS CHARDONNAY <i>Napa, CA</i> Aromas of spiced baked apple, with hints of pineapple and pear Glass 10.00 Bottle 36.00	ARANWA MALBEC <i>Argentina</i> Light and spicy nose with a small hint of vanilla, cinnamon, and cherries Glass 9.00 Bottle 32.00

SPARKLING SEGURA VIUDAS CAVA SPLIT <i>Spain</i> Fairly crisp with an interesting floral note and mouth-pleasing sensation of creaminess 9.00
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ASK YOUR SERVER ABOUT OUR
WINEMAKERS TASTING SERIES

INCLUDES CHEF'S SPECIALTY MENU & PAIRINGS



WELCOME TO THE AMERICAN BISTRO

Where the neighborhood comes together for delicious food & easy hospitality every day of the week. For any occasion or none at all, we invite you to join us & taste how we're reinventing classics & making them undeniably craveable with unique flavors layered into old & new favorites.