



EST. 2006

Welcome to **Truxton's** and thank you for dining with us! Our food and beverage menus are designed with a wide range of choices from healthful to sinful, influenced with international and regional flavors. We take pride in our hospitality, high standards of food quality and a team that cares. Please let us know if we can do anything to better your experience.



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PRICES ARE SUBJECT TO CHANGE (1/19)

JANUARY 2019 - FEBRUARY 2019 | TORRANCE

SMALL PLATES

TRUXTON'S MONKEY BREAD (V)

Pull-apart house-made bread with cheddar cheese & garlic. Served with your choice of marinara, garlic butter or ranch dipping sauce 7.25

SPICY CHICKEN TAQUITOS

Hand-rolled chicken taquitos topped with white sauce, cotija cheese and cilantro. Served with tomatillo avocado salsa TWO 7.95 | THREE 11.95

FIRECRACKER CHICKEN SKEWERS

Buttermilk fried chicken tenders topped with sweet chili sauce & green onions & served with ranch dipping sauce TWO 9.35 | THREE 13.95

TRUXTON'S BISTRO SLIDERS

Beef sliders topped with organic mixed greens, crispy onions, bleu cheese crumbles, garlic mayo & balsamic glaze TWO 12.95 | THREE 16.95

X CHILI GLAZED WINGS

Crispy chicken wings tossed with our sweet and spicy chili glaze and served with bleu cheese dressing 12.85

ANCHO HONEY GLAZED SHRIMP

Crispy shrimp tossed in a sweet honey ancho chili glaze. Served with spicy wonton pepita slaw 14.35

AHI TUNA & AVOCADO TOWER (N)

Sushi grade ahi tuna mixed with ginger & yuzu soy sauce. Stacked with avocado & green onions & served with taro chips 16.50

GRILLED ARTICHOKE (N)(V)

Grilled artichoke freshly marinated in garlic and fresh herbs. Served with dijon mayo & oregano vinaigrette 12.50

BUFFALO CAULIFLOWER (V)

Cauliflower florets tossed in a spicy buffalo sauce, topped with bleu cheese crumbles & green onions and served with ranch dressing 11.95

CHARRED BROCCOLI (V)

Fresh marinated broccoli, char-grilled and served with dijon mayo 11.25

STARTER & HOUSE SALADS

CREAMY CAESAR

Romaine lettuce featuring our creamy style dressing & topped with shaved parmesan & roasted garlic ciabatta croutons 11.75 | STARTER 6.95

TRUXTON'S HOUSE (N)(V)

Romaine lettuce, tomatoes, Persian cucumbers & feta cheese tossed with oregano vinaigrette 10.75

STARTER 6.95

Add grilled chicken 5 oz 3.98 | 10 oz 5.98

BABY WEDGE

Iceberg lettuce, applewood smoked bacon, oven roasted tomatoes, bleu cheese, green onions & bleu cheese dressing STARTER 8.50

SIGNATURE SALADS

CHINESE CHICKEN (N)

Grilled chicken, Napa cabbage and mixed greens, carrots, fresh ginger, green onions, cilantro, toasted almonds, mandarin oranges & crispy wontons. Tossed in a sweet sesame ginger dressing 14.50

ANTIOXIDANT SALAD (N)(V)

Arugula, kale, red quinoa and shaved brussel sprouts tossed with pomegranate vinaigrette and topped with shaved parmesan, fresh blueberries, dried cranberries, almonds and sliced avocado 13.95

X ARUGULA AND ARTICHOKE SALAD (V)

Baby arugula, artichoke bottoms, shaved Parmesan cheese tossed with lemon white truffle vinaigrette 13.75

Add grilled chicken 5 oz 3.98 | 10 oz 5.98

BANGKOK CHICKEN CHOPPED

Mixed greens, cabbage, green onions, carrots, wontons, cilantro, basil, grilled chicken and pepitas, tossed in sweet & spicy Thai dressing & topped with pickled cucumbers 14.50

SOUTHERN CRISPY CHICKEN

Mixed greens & romaine, applewood smoked bacon, poblano corn salsa, cheddar cheese, tomatoes, green onions with honey mustard dressing & topped with fried chicken & crispy onions 16.95

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 14.50

SANDWICHES

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

TAOS CHICKEN

Grilled chicken, chipotle mayo, romaine & organic field greens, pepper jack cheese, applewood smoked bacon, tomato and avocado on ciabatta bread 15.95

X CLASSIC SAMMY

Choice of fresh sliced roasted turkey or ham, tomato, field greens, red onion and Dijon mayo on toasted sourdough bread 13.45

TURKEY & AVOCADO CLUB

Roasted turkey breast, lettuce, applewood bacon, tomatoes, red onions, avocado & mayo served on ciabatta bread 16.25

X AL PASTOR SANDWICH

Thinly sliced marinated pork seared on the griddle and topped with sliced avocado, pickled red onion, fresh cilantro, and chipotle mayonnaise, served on a brioche bun 15.95

X ONION JAM GRILLED CHEESE (V)

Burrata, white cheddar, and muenster cheese, basil & baby arugula, oven roasted tomatoes and our onion jam, griddled on sourdough bread 15.25

ROTISSERIE LAMB SANDWICH

Shaved rotisserie-cooked lamb, red onions, roasted tomatoes, goat cheese, baby arugula, spicy cilantro pesto and horseradish dijon mayo stacked on pumpernickle bread 17.25

X GALVESTON CRISPY CHICKEN

Crispy chicken breast with 11-spiced chili glaze, mayonnaise and creamy carrot cabbage slaw on a toasted brioche bun 15.95

BURGERS

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

Substitute a gluten free bun for an additional \$1.00

THE ALL AMERICAN

Beef patty topped with a classic combination of shredded lettuce, tomatoes, red onion, and spicy 1001 dressing with your choice of American, cheddar, swiss, fontina, pepper jack, or provolone cheese on a brioche bun 6OZ 13.85 | 8OZ 15.50

THE PORTLAND

Beef patty topped with sautéed wild mushrooms, fontina cheese, lettuce, caramelized & crispy onions & roasted garlic mayo. Drizzled with balsamic glaze on a brioche bun 6OZ 14.85 | 8OZ 16.50

THE GILLY

Beef patty topped with caramelized onions, applewood smoked bacon, tomato, shredded lettuce, Tillamook cheddar cheese, topped with crispy onions & spicy 1001 dressing on a brioche bun 6OZ 15.50 | 8OZ 16.95

TAVERN BURGER

A 6 oz beef patty topped with bourbon ketchup, caramelized onions, pickles and white cheddar 13.25

CANDIED JALAPEÑO CHICKEN BURGER

Fresh ground chicken patty with candied jalapeños, provolone cheese, applewood smoked bacon, arugula & mayo on a toasted brioche bun 15.95

THE BERKELEY (V)

Gluten Free Bun Available \$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 16.25

X THE PHILIPPE

6oz blend of juicy ribeye & pork topped with horseradish cheese, grilled onions, mushrooms and au jus aioli on toasted ciabatta served with jus for dipping 15.95

Add a Three Weavers Brew for 4.00



THREE WEAVERS

X SEASONAL SPECIALS

(N) CONTAINS NUTS (V) VEGETARIAN ITEMS

FAVORITES

X MEXICO CITY "AL PASTOR" SKILLET
Al Pastor (slow roasted pork marinated in a blend of dried chilies, spices, and pineapple juice) sliced thin and seared on the griddle, served in a cast-iron dish. Served with a tomatillo avocado salsa, pickled red onions, rice & beans, and three corn tortillas 18.95

ROTISSERIE CHICKEN

Chicken marinated with fresh herbs & spices. Served with garlic parmesan fries & choice of sauce: sweet chili, garlic butter, marinara or signature bbq on the side 1/4 11.65 | 1/2 15.95

X ROTISSERIE CHICKEN CHILE VERDE BURRITO
Pulled rotisserie chicken, brown rice studded with poblanos & corn, black beans, pepper jack cheese, fresh avocado, pico de gallo & chipotle crema. Topped with warm chile verde sauce & served with a side salad 16.65

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 18.50

DONNA'S FISH & CHIPS

Fresh cod with craft beer batter. Served with chipotle mayo, tartar sauce & garlic parmesan fries 18.50

GRILLED FISH TACOS

Two soft corn tortillas filled with fresh cod, cabbage, cilantro, green onions, pico de gallo & white sauce. Served with corn and poblano brown rice & black beans or your choice of a side 16.95

SWEET & SPICY SHRIMP TACOS

Two soft corn tortillas with melted pepper jack cheese, ancho honey shrimp & spicy cabbage slaw. Served with corn and poblano brown rice & black beans or your choice of a side 17.50

CHILI BASIL SALMON*

Marinated in sambal, fresh ginger and lemongrass, pan roasted and served with garlic green beans 26.95

PAN SEARED SALMON*

Oven roasted and served with choice of side 25.95

**All-natural and free of hormones, GMO's & antibiotics*

PASTAS

Make any of our pastas gluten-free with Quinoa Penne for an additional \$1.00

SPAGHETTI & MEATBALLS

Marinara sauce tossed with spaghetti. Topped with two parmesan herb beef meatballs 15.95

GLUTEN-FREE QUINOA PASTA ARRABIATA (V)

Spicy marinara sauce with garlic, asparagus, fresh tomatoes and olive oil with gluten-free quinoa penne 14.95

WILD MUSHROOM LINGUINE (V)

Wild mushrooms, roasted tomatoes, peas & parmesan in a roasted garlic cream sauce 13.85
w/ grilled chicken 5 oz 17.85 | 10 oz 19.85
w/ shrimp 6 pc 21.55

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 and served in a skillet 15.95

VEGETARIAN

THE BERKELEY PLATE (V)

Gluten & soy-free veggie patty, avocado, goat cheese, pickled red onions, dried cranberries and pepitas on a bed of arugula tossed in pomegranate vinaigrette with a side of cranberry compote. Served with your choice of side salad or seasonal daily vegetable 16.85

ANN'S VEGGIE WRAP (V)

Wheat tortilla, veggie patty, romaine, organic field greens, butternut squash, avocado, carrots, cucumbers, garlic mayo & balsamic glaze. Served with a side salad 15.95

VEGGIE "STEAK" TACOS (V)

Soft corn tortillas with veggie "steak," guacamole, shredded lettuce, pickled red onions, pico de gallo, chipotle crema & cotija cheese. Served with a side salad 17.25

X KABOCHA SQUASH & CHICKPEA STEW (N)(V)

Kabocha squash and chickpeas braised with red lentils and Swiss chard. Served with a side of millet studded with dried apricots, currants and pickled red onion, with sautéed tofu, pine nuts and green onions 15.95

A LA CARTE

PARMESAN GARLIC FRIES 5.25

SWEET POTATO FRIES 6.65

SMASHED POTATOES 4.65

HORSERADISH COLESLAW 4.85

WONTON PEPITA COLESLAW 5.25

TRUXTON'S MIXED VEGGIES 5.25

SAUTÉED SPINACH 5.25

SEASONAL DAILY

VEGETABLE 5.95

HEALTHFUL

MOROCCAN GRILLED CHICKEN (N)

10 oz marinated chicken served with a side of millet studded with dried apricots, currants and pickled red onion, topped with pine nuts 17.25

CANDIED JALAPEÑO CHICKEN BURGER PLATE

Fresh ground chicken patty on a bed of arugula topped with provolone cheese, candied jalapeños, applewood smoked bacon & mayo. Served with your choice of side salad or seasonal daily vegetable 15.85

THE CAPRESE BURGER PLATE

1/2 lb beef patty topped with 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 16.25

THE EL PASO BURGER PLATE

1/2 lb beef patty topped with 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 16.25

BOWLS

CHICKEN TINGA BOWL

Spiced pulled chicken atop basmati rice, red quinoa, corn & poblano salsa, feta cheese, tomatillo avocado salsa, fresh diced tomatoes, topped with sliced radish and cilantro 16.85

AHI POKÉ BOWL

4 oz sushi-grade diced ahi and avocado tossed with ponzu, green onions and sesame seeds, on a blend of white rice, red quinoa, and seaweed seasoned with Togarashi. Topped with pickled cucumbers, sliced jalapeños, and a drizzle of Sriracha mayo 17.25

COLD RED QUINOA BOWL (N)

5 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 16.85

(Substitute 4 oz roasted salmon add 5.98)

GRILLED CHICKEN SRIRACHA BOWL

5 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 15.50

SOUPS

Ask your server about our daily scratch made soup offerings

CHICKEN TORTILLA SOUP

Hearty tomato-based soup with roasted poblano corn salsa & crispy tortilla strips CUP 6.50 | BOWL 8.75

CARAMELIZED FRENCH ONION SOUP

Rich beef stock with a touch of brandy, topped with garlic croutons & blistered swiss cheese CUP 6.50 | BOWL 8.75

LIGHTER EATS

FISH & CHIPS

2 pieces of fresh crispy cod in a craft beer batter. Served with chipotle mayo, tartar sauce and a side of garlic parmesan fries 13.25

CRISPY BAJA STREET TACOS

Two street-size corn tortillas topped with crispy cod, cilantro, cabbage, chipotle crema and pico de gallo served with corn poblano brown rice & black beans 12.50

KICKED UP

Jumbo elbow macaroni in our creamy sauce made with a blend of five cheeses, applewood bacon & roasted tomatoes. Topped with crispy onions and served with a side salad 10.25

ALL-AMERICAN SLIDERS

2 beef sliders topped with shredded lettuce, tomato, red onion, American cheese and spicy 1001 dressing. Served with a side of plain fries 10.85

TACO PLATE

Grilled Fish or Veggie 'Steak' taco (V) with a side salad or cup of soup 10.75

Make it a Sweet & Spicy Shrimp Taco (add \$1)

CHICKEN TINGA STREET TACO PLATE

Two street-sized tortillas topped with shredded chicken tinga, creamy cabbage slaw, cotija cheese and cilantro served with corn poblano rice and black beans 11.95

LUNCH COMBOS

MON-FRI | 11 AM - 3 PM

Choice of any half sandwich below with your choice of: Chicken Tortilla Soup, French Onion Soup, Soup of the Day, House Salad or Caesar salad

1/2 GABY'S TUNA

Our own special tuna salad topped with baby greens, tomato and provolone cheese 11.75

1/2 GRILLED CHICKEN BAGUETTE

Grilled marinated chicken breast with goat cheese, oven roasted tomatoes, arugula, red onion, roasted garlic mayo and pomegranate vinaigrette 11.75

1/2 ONION JAM GRILLED CHEESE (V)

Burrata, white cheddar, and muenster cheese, basil & baby arugula, oven roasted tomatoes and our onion jam, griddled on sourdough bread 11.75

1/2 VEGGIE PATTY MELT (V)

Gluten-free patty of quinoa, forbidden rice, edamame and dried Fuji apples with cheddar cheese, caramelized onions and spicy 1001 dressing on toasted sourdough bread 11.75

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.

DESSERTS



CHOCOLATE
PECAN TART

X CHOCOLATE PECAN TART
Scratch made pecan pie with chocolate chips topped with a scoop of ice cream and caramel sauce 8.95

GRANNY'S APPLE TART
Apples on a light flaky crust with powdered sugar, one scoop of vanilla ice cream & caramel sauce 8.95

SEASONAL CHEESECAKE
Please ask your server for our current signature house-made cheesecake 9.25

FRESH SEASONAL BERRIES
Seasonal berries with fresh whipped cream 8.65
With ice cream 9.55

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 9.25

FLOURLESS CHOCOLATE CAKE
Dark chocolate flourless chocolate cake topped with salted caramel gelato, chocolate shavings & fresh whipped cream 8.95

TWO SCOOPS
Topped with caramel or chocolate sauce & whipped cream
Vanilla Ice Cream 5.25
Salted Caramel Gelato 5.98

MOCKTAILS & BEVERAGES



MOCKTAILS

*Mocktails include one free refill!
Make your mocktail a cocktail, add your favorite spirit!*

VIRGIN MULE
Pineapple, fresh lime and ginger beer. In a traditional copper mug 4.98

TART CHERRY LIMEADE
Fresh tart cherry, fresh lime and sprite 4.98

PEACH COOLER
Peach purée, lemon, ginger ale 4.50

TRUXTON'S SWEET TEA
Fresh brewed black tea sweetened with lavender tea syrup 4.50

BLUEBERRY LEMONADE SPRITZER
Our house-made blueberry lemonade topped with soda 4.50

ROSEMARY INFUSED GRAPEFRUIT
A surprising & delicious combination of grapefruit and our house-made rosemary syrup 4.50

HOT BEVERAGES

All coffees available iced and/or decaf with whole milk, non-fat milk, soy milk (+.50) or almond milk (+.50)

CAFE LATTE
Espresso, steamed milk 3.85

CAPPUCCINO
Espresso, steamed & foamed milk 3.85

CAFE MOCHA
Espresso, chocolate, steamed milk & whipped cream 4.25

CAFE AU LAIT
Coffee, steamed milk 3.45

*** TRUXTON'S COFFEE**
A delicious French roast 3.25

HOT CHOCOLATE
Chocolate, steamed milk & whipped cream 3.25

ASSORTED HOT TEAS
Lemon Chamomile, Aged Earl Grey, Breakfast Blend, Orange White Spice, Moroccan Mint, Gunpowder Green 3.25

** These items include free refills*

SODAS, JUICES, & MORE

JUICE
Apple, Pineapple, Cranberry 3.25

FRESH SQUEEZED JUICES
Orange & Grapefruit 3.85

*** FRESH LEMONADE**
3.45

*** ORGANIC PASSION FRUIT
ICED TEA**
3.50

MILK
Non Fat, Whole, Almond, Soy 2.48

EVIAN & SAN PELLEGRINO
3.38

*** SOFT DRINKS**
Coke, Diet Coke, Sprite, Ginger Ale, Barq's Root Beer 3.75

CRAFTED BURGERS & LOCAL BREWS

A new feature in our menu where we celebrate our newest craft burgers. These burgers are highlighted throughout the sections of the menu. To pair with these burgers, we are collaborating with local breweries to bring a fun and flavorful new experience to Truxton's. Cheers!

#TABBNB

- FEATURED BREWERY -



WEEKEND BRUNCH!

Join us
SATURDAYS & SUNDAYS
from 9AM - 3PM

For Bloody Marys, Mimosas and our breakfast specialties like Brioche French Toast and Open-faced Omelets!

SHOW US HOW YOU BISTRO!

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