



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 (11/19)

WINTER 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 7.95

SPICY CHICKEN TAQUITOS

Hand-rolled chicken taquitos topped with white sauce, cotija cheese and cilantro. Served with tomatillo avocado salsa TWO 8.85 | THREE 13.25

FIRECRACKER CHICKEN SKEWERS

Buttermilk fried chicken tenders topped with sweet chili sauce & green onions & served with ranch dipping sauce TWO 10.25 | THREE 14.85

TRUXTON'S BISTRO SLIDERS

Two beef sliders topped with organic mixed greens, crispy onions, bleu cheese crumbles, garlic mayo & balsamic glaze 13.85

X CHILI GLAZED WINGS

Crispy chicken wings tossed with our sweet and spicy chili glaze topped with green onions and served with bleu cheese dressing 13.95

ANCHO HONEY GLAZED SHRIMP

Crispy shrimp tossed in a sweet honey ancho chili glaze. Served with spicy wonton pepita slaw 15.25

AHI TUNA & AVOCADO TOWER (N)

Sushi-grade ahi tuna mixed with ginger & yuzu soy sauce. Stacked with avocado & green onions & served with taro chips 17.85

X LOUISIANA SKILLET CRAB DIP

Lump crab meat mixed with Muenster and cream cheese, topped with fresh sliced avocado and peppadew relish, served with grilled sliced ciabatta 17.45

GRILLED ARTICHOKE (N)(V)

Grilled artichoke freshly marinated in garlic and fresh herbs. Served with dijon mayo & oregano vinaigrette 13.65

BUFFALO CAULIFLOWER (V)

Cauliflower florets tossed in a spicy buffalo sauce, topped with bleu cheese crumbles & green onions and served with ranch dressing 12.95 | HALF PORTION 6.95

CHARRED BROCCOLI (V)

Fresh marinated broccoli, char-grilled and served with dijon mayo 2 PC. 8.65 | 3 PC. 12.85

HOUSE CUT FRIES (V)

Seasoned fresh cut Russet Potatoes served with your choice of sauce: Black Garlic Aioli, Lemon Aioli or Bourbon Ketchup 6.95

STARTER & HOUSE SALADS

CREAMY CAESAR

Romaine lettuce featuring our creamy style dressing & topped with shaved parmesan & roasted garlic ciabatta croutons 12.85 | STARTER 7.85

TRUXTON'S HOUSE (N)(V)

Romaine lettuce, tomatoes, Persian cucumbers & feta cheese tossed with oregano vinaigrette 11.85 | STARTER 7.85
Add grilled chicken 5 oz 4.35 | 10 oz 6.35

BABY WEDGE

Iceberg lettuce, applewood smoked bacon, oven roasted tomatoes, bleu cheese, green onions & bleu cheese dressing STARTER 9.25

SIGNATURE SALADS

CHINESE CHICKEN (N)

Grilled chicken, Napa cabbage and mixed greens, carrots, green onions, cilantro, toasted almonds, mandarin oranges & crispy wontons. Tossed in a sweet sesame ginger dressing 15.85

ANTIOXIDANT (N)(V)

Arugula, kale, red quinoa and shaved brussel sprouts tossed with pomegranate vinaigrette and topped with shaved parmesan, fresh blueberries, dried cranberries, almonds, sliced red onion and avocado 15.25
Add grilled chicken 5 oz 4.35 | 10 oz 6.35

X ORIGINAL BISTRO SALAD (N)(V)

Romaine and baby greens, roasted butternut squash, basil, pickled cucumber, cranberries, feta cheese and toasted almonds tossed in a pomegranate vinaigrette 15.75

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 17.75

SANDWICHES

*Includes our new house cut fries or horseradish coleslaw. Substitute sweet potato fries for \$1.00
Substitute a gluten free bun for an additional \$1.00*

X SIGNATURE BRISKET

Our original spiced beef BBQ brisket topped with coleslaw and BBQ sauce on toasted brioche 16.95

TAOS CHICKEN

Grilled chicken, chipotle mayo, romaine & organic field greens, pepper jack cheese, applewood smoked bacon, tomato and avocado on toasted ciabatta bread 16.95

X CRISPY HAWAIIAN

Crispy chicken breast topped with creamy habanero peppadew slaw and sweet & spicy mayo on a toasted Hawaiian Roll 16.65

CLASSIC SAMMY

Choice of fresh sliced roasted turkey or ham, tomato, field greens, red onion and Dijon mayo on toasted sourdough bread 13.95

TURKEY & AVOCADO CLUB

Roasted turkey breast, lettuce, applewood bacon, tomatoes, red onions, avocado & mayo served on toasted ciabatta bread 16.95

X ONION JAM GRILLED CHEESE (V)

Burrata, white cheddar, basil & baby arugula, oven roasted tomatoes, and our onion jam, griddled on sourdough bread 15.85

ROTISSERIE LAMB SANDWICH

Shaved rotisserie-cooked lamb, red onions, roasted tomatoes, goat cheese, baby arugula, spicy cilantro pesto and horseradish dijon mayo stacked on toasted pumpernickel bread 18.25

X UNCLE TED'S TURKEY

Slow-roasted, hand-carved turkey, pepper jack cheese, horseradish coleslaw, cranberry sauce and chipotle mayo on a toasted brioche 15.95

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 15.85

X TACO SALAD

Diced slow roasted chili-spiced beef brisket tossed with shredded lettuce, black beans, poblano corn salsa, cheddar & cotija cheese, tortilla strips, pico de gallo and spicy 1001 dressing. Served over a crispy wheat tortilla 18.25

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 15.85

ARUGULA AND ARTICHOKE (V)

Baby arugula, artichoke bottoms, shaved Parmesan cheese tossed with lemon white truffle vinaigrette 14.85
Add grilled chicken 5 oz 4.35 | 10 oz 6.35

BURGERS

Includes our new house cut fries or horseradish coleslaw. Substitute sweet potato fries for \$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 toasted brioche 6 OZ 15.25 | 8 OZ 16.95

THE PORTLAND

Beef patty topped with sautéed wild mushrooms, fontina cheese, lettuce, caramelized & crispy onions & roasted garlic mayo. Drizzled with balsamic glaze on toasted brioche 6 OZ 16.25 | 8 OZ 17.95

THE GILLY

Beef patty topped with caramelized onions, applewood smoked bacon, shredded lettuce, Tillamook cheddar cheese, topped with crispy onions & spicy 1001 dressing on toasted brioche 6 OZ 16.50 | 8 OZ 18.45

VEG-N-OUT (VEGAN) (V)

Stevenson's Farms' Artisan Vegan patty topped with spicy secret sauce, Follow Your Heart American Slices, caramelized onions, iceberg lettuce, sliced tomatoes and pickles on toasted vegan brioche 15.85

CANDIED JALAPEÑO CHICKEN BURGER

Fresh ground chicken patty with candied jalapeños, provolone cheese, applewood smoked bacon, arugula & mayo on toasted brioche 16.95

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 toasted brioche 17.25

THE PHILIPPE

6 oz blend of juicy ribeye & pork topped with horseradish cheese, grilled onions, mushrooms and au jus aioli on toasted ciabatta. Served with jus for dipping 16.95

TAVERN BURGER

A 6 oz beef patty topped with bourbon ketchup, caramelized onions, pickles and white cheddar on toasted brioche 14.95

FAVORITES

X OUR ORIGINAL 11 SPICED BRISKET SKILLET
Slow roasted beef brisket sliced and served in a skillet with smashed potatoes and coleslaw and a side of BBQ sauce 25.35

ROTISSERIE CHICKEN

Chicken marinated with fresh herbs & spices. Served with house cut fries & choice of sauce: sweet chili, garlic butter, marinara or signature bbq on the side
1/4 12.85 | 1/2 16.85

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 17.65

NEW DELHI CURRY BOWL

Sautéed chicken cooked in our spicy 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 19.35

PASTAS

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

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 16.95

SPAGHETTI & MEATBALLS

Marinara sauce tossed with spaghetti. Topped with two parmesan herb beef meatballs 16.95

VEGETARIAN

ANCIENT GRAIN STREET TACOS (VEGAN) **V**

Two street-size tortillas topped with diced ancient grain vegan patty, Sriracha veganaise, pickled onions, cilantro lime coleslaw and fresh cilantro, served with rice and beans 13.95

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 17.85

DONNA'S FISH & CHIPS

Fresh cod with craft beer batter. Served with chipotle mayo, tartar sauce & hand cut garlic parmesan fries 18.95

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 17.95

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 17.95

CHILI BASIL SALMON*

Marinated in sambal, fresh ginger and lemongrass, pan roasted and served with garlic green beans 27.50

PAN SEARED SALMON*

Oven roasted and served with choice of side 26.50

**All-natural salmon from Faroe Islands, Denmark. Free of hormones, GMO's and antibiotics.*

WILD MUSHROOM LINGUINE **V**

Wild mushrooms, roasted tomatoes, peas & parmesan in a roasted garlic cream sauce 15.25
w/ grilled chicken 5 OZ 18.95 | 10 OZ 20.95
w/ shrimp 6 PC 22.65

VEGGIE "STEAK" TACOS **V**

Two soft corn tortillas with veggie "steak," guacamole, shredded lettuce, pickled red onions, pico de gallo, chipotle crema & cotija cheese. Served with a side salad 18.45

X ANN'S VEGGIE WRAP **V**

Wheat tortilla, Stevenson's Farms' veggie patty, romaine, organic field greens, butternut squash, avocado, carrots, cucumbers, garlic mayo & balsamic glaze. Served with a side salad 16.95

HEALTHFUL

X MARRAKECH GRILLED CHICKEN

10oz Grilled chicken marinated in our Harissa sauce (roasted red peppers, serrano pepper, spices, garlic, and olive oil) and served with a warm salad of cauliflower rice and couscous studded with golden raisins, red onions, parsley, and toasted almonds 18.45

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 16.45

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 16.95

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 17.65

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 18.45

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 17.85

Substitute 3.5 oz roasted salmon add \$3.25

Make it vegetarian - Sub Veggie 'Steak' or Veggie Patty

X SPICED BRISKET BOWL

Couscous and cauliflower rice studded with golden raisins, red onion, parsley and toasted almonds, with kale, shaved brussel sprouts, white sauce and pickled red onions, topped with crispy shaved heirloom carrots and our signature diced beef brisket 19.95

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 16.85

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 6.85 | BOWL 9.25

CARAMELIZED FRENCH ONION SOUP

Rich beef stock with a touch of brandy, topped with garlic croutons & blistered swiss cheese CUP 6.85 | BOWL 9.25

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 hand cut garlic parmesan fries 14.25

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 13.50

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 10.95

ALL-AMERICAN SLIDERS

Two beef sliders topped with shredded lettuce, tomato, red onion, American cheese and spicy 1001 dressing. Served with a side of house cut fries 11.65

TACO PLATE

Grilled Fish or Veggie 'Steak' taco **V** with a side salad or cup of soup 11.65

Make it a Sweet & Spicy Shrimp Taco add \$1.00

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 12.85

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 on toasted sourdough bread 12.65

1/2 GRILLED CHICKEN BAGUETTE

Grilled marinated chicken breast with goat cheese, oven roasted tomatoes, arugula, red onion, roasted garlic mayo and pomegranate vinaigrette 12.65

X 1/2 ONION JAM GRILLED CHEESE **V**

Burrata, white cheddar, basil & baby arugula, oven roasted tomatoes, and our onion jam, griddled on sourdough bread 12.65

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 12.65

Ask your server about gluten free options and please inform them of any food allergies or special dietary needs and preferences before placing your order. Truxton's is NOT a gluten free environment and we use ingredients that contain all of 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, vegan or other allergen free dishes.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SIDES

HOUSE RUSSET FRIES 3.60 | 6.95

SWEET POTATO FRIES 4.60 | 7.95

CREAMY SMASHED POTATOES 3.60 | 5.60

HORSERADISH COLESLAW 2.35 | 5.35

WONTON PEPITA SLAW 2.60 | 5.60

MIXED SAUTÉED VEGGIES 2.85 | 5.85

SAUTÉED SPINACH 5.25 | 8.25

DAILY ROASTED VEGETABLE 3.95 | 6.35

5-CHEESE MAC 12.65

X SEASONAL SPECIALS **N** CONTAINS NUTS **V** VEGETARIAN ITEMS

DESSERTS



CHOCOLATE PECAN TART

X CHOCOLATE PECAN TART
Scratch made pecan pie with chocolate chips topped with a scoop of vanilla ice cream and caramel sauce 9.50

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 9.50

FRESH SEASONAL BERRIES
Seasonal berries with fresh whipped cream 8.95
With ice cream 9.95

X SEASONAL CHEESECAKE
Please ask your server for our current signature house-made cheesecake 9.50

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 5.50
Salted Caramel Gelato 6.25

\$20 BIRTHDAY GIFT!

JOIN THE BISTRO CLUB TODAY

Stay in the loop with specials, events, promotions and exclusive discounts throughout the year!

Ask your server for more details or signup on our website

TRUXTONSAMERICANBISTRO.COM/BISTRO-CLUB

MOCKTAILS



VIRGIN MULE
Pineapple, fresh lime and ginger beer. In a traditional copper mug 4.98
With Ketel One Vodka 12.50

TART CHERRY LIMEADE
Fresh tart cherry, fresh lime and sprite 4.98
With Tito's Vodka 12.50

PEACH COOLER
Peach purée, lemon, ginger ale 4.85
With Maker's Mark 12.50

TRUXTON'S SWEET TEA
Fresh brewed black tea sweetened with lavender tea syrup 4.85
With Hendrick's Gin 12.50

BLUEBERRY LEMONADE SPRITZER
Our house-made blueberry lemonade topped with soda 4.85
With Grey Goose Vodka 12.50

ROSEMARY INFUSED GRAPEFRUIT
A surprising & delicious combination of grapefruit and our house-made rosemary syrup 4.85
With Don Julio Blanco 12.00

CHECK OUT OUR CRAFTED BEVERAGE MENU FOR MORE CRAVEABLE COCKTAILS, BEER, WINE AND HAPPY HOUR!

BEVERAGES

SODAS, JUICES, & MORE

JUICE
Apple, Pineapple, Cranberry 3.50

FRESH SQUEEZED JUICES
Orange & Grapefruit 4.25

* **FRESH LEMONADE**
3.85

* **ORGANIC PASSIONFRUIT ICED TEA**
3.85

MILK
Non Fat, Whole, Almond, Soy 2.75

EVIAN & SAN PELLEGRINO
3.85

* **SOFT DRINKS**
Coke, Diet Coke, Sprite, Ginger Ale, Barq's Root Beer 3.95

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 3.95

CAPPUCCINO
Espresso, steamed & foamed milk 3.95

CAFE MOCHA
Espresso, chocolate, steamed milk & whipped cream 4.50

CAFE AU LAIT
Coffee, steamed milk 3.75

ESPRESSO
Double shot 3.00

* **TRUXTON'S COFFEE**
A delicious French roast 3.50

HOT CHOCOLATE
Chocolate, steamed milk & whipped cream 3.50

ASSORTED HOT TEAS
Lemon Chamomile, Aged Earl Grey, Breakfast Blend, Orange White Spice, Moroccan Mint, Gunpowder Green 3.50

* *These items include free refills*

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