

AND THANK YOU FOR DINING WITH US AND SUPPORTING OUR NEW SAFETY AND SERVICE GUIDELINES TO MAKE SURE YOU AND OUR TEAM MEMBERS REMAIN AS SAFE AS POSSIBLE. TOGETHER WE CAN KEEP EACH OTHER HEALTHY BY WEARING MASKS, WASHING OUR HANDS AND PRACTICING SOCIAL DISTANCING.

AS WE REOPEN FOR DINE IN, THERE IS LIMITED SEATING AND WE MAY HAVE TO REQUEST A 90-MINUTE DINING LIMIT. THANK YOU FOR UNDERSTANDING.

MOCKTAILS

- BLUEBERRY LEMONADE SPRITZER**
Our house-made blueberry lemonade topped with soda 4.85
With Stoli Vanilla Vodka 11.00
- PEACH COOLER**
Peach purée, fresh lemon, ginger ale 4.85
With house-made spicy tequila 11.00
- VIRGIN MULE**
Pineapple, fresh lime and ginger beer. In a traditional copper mug 4.98
With Tito's Vodka 11.50
- ROTATING AGUA FRESCA**
3.98

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

DESSERTS

- CHOCOLATE PECAN TART X**
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
- 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
- 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

CRAFTED SIGNATURE COCKTAILS

Ask your server or bartender about our rotating \$6 batch cocktail special

- LIVIN' PEPINO LOCO**
Blanco Tequila, agave, fresh cucumber & lime juice with a chili salt rim 12.00
- OLD FASHIONED**
1776 Bourbon, Angostura bitters, agave, orange zest 12.00
- HAVANA STAYCATION**
Malahat Rum, Kraken Black Spiced Rum, peach puree, lime juice, fresh basil 12.00
- FALLIN FOR YOU**
Bulleit Bourbon, spiced simple syrup, Angostura bitters and orange 12.00
- SMOKY PINEAPPLE**
Banhez Mezcal, pineapple juice, ginger, lime juice, agave 12.00
- RED SANGRIA**
Red wine, brandy, orange, apple and cinnamon sugar rim 10.00
- LEMON DROP**
Hanson Organic Vodka, Cointreau, lemon juice and simple, with sugar rim 13.00
- POMEGRANATE MARTINI**
Aviation American Gin, pomegranate juice, fresh lemon juice, simple, grapefruit bitters 12.00
- ROSEMARY HONEY**
Marker's Mark Bourbon, rosemary honey syrup, fresh lemon juice and bitters 12.00

TAKE IT HOME!

- CUTWATER SPIRITS CANNED COCKTAILS \$6 EACH**
Vodka Mule, Whiskey Mule, Vodka Grapefruit Soda (gluten free), Lime Margarita, Tequila Paloma
- ROTATING BATCHED COCKTAILS \$12 EACH**
Ask about our current cocktail options served in a 12oz jar!

BEER ASK ABOUT OUR CURRENT ROTATING TAPS!

DRAFT BEER

- HOUSE LAGER**
HOUSE BREWERY
8.00 4.8% ABV | Venice, CA
- BAVARIAN-STYLE HEFEWEIZEN**
GOLDEN ROAD BREWING
8.00 5.0% ABV | Los Angeles, CA
- SOUL STYLE IPA**
GREEN FLASH BREWING CO.
8.00 6.8% ABV | San Diego, CA
- BOONT AMBER ALE**
ANDERSON VALLEY BREWING COMPANY
8.00 5.8% ABV | Boonville, CA
- MIGHTY DRY CIDER**
GOLDEN STATE BREWERY
8.00 6.9% ABV | Bay Area, CA
- HAZY IPA**
LOST COAST BREWERY
8.50 6.4% ABV | Eureka, CA
- 310 BLONDE ALE**
SANTA MONICA BREW WORKS
8.50 4.8% ABV | Santa Monica, CA
- DARTH MAUL IMPERIAL STOUT**
ABSOLUTION BREWING COMPANY
9.00 8% ABV | Torrance, CA
- WILD LITTLE THING**
SIERRA NEVADA BREWING
8.00 5.5% ABV | Chico, CA

BEER FLIGHT

9.00 Choose 3 tap beers to make a tasting flight!

BOTTLES

- BUD LIGHT**
4.50 St. Louis, MO
- OMISSION LAGER**
5.50 Portland, OR (Gluten Free)
- NON-ALCOHOLIC O'DOULS**
5.50 St. Louis, MO
- CORONA**
6.50 Mexico
- GUINNESS**
5.50 Ireland
- STELLA ARTOIS**
6.50 Belgium

WINE

WHITE

- STORYPOINT CHARDONNAY**
Sonoma County, CA | 2017 10.00 | 35.00
- FRANCISCAN CHARDONNAY**
Napa Valley, CA | 2017 10.50 | 36.50
- ANGELINE SAUVIGNON BLANC**
Sonoma County, CA | 2017 8.50 | 29.50
- COPPOLA PINOT GRIGIO**
Monterey County, CA | 2018 9.50 | 33.50
- BIELER SABINE ROSÉ**
Provence, France | 2018 9.50 | 33.50

SPARKLING

- LAMARCA PROSECCO**
Italy 12.00
- CANELLA BRUT ROSÉ**
Prosecco, Italy 12.00

RED

- LINE 39 PINOT NOIR**
Clarksburg, CA | 2017 8.50 | 29.50
- FEDERALIST CABERNET**
Lodi, CA | 2016 9.00 | 31.50
- OLD ZIN VINES ZINFANDEL**
Lodi, CA | 2017 8.50 | 29.50
- DONATI CLARET**
Paicines, CA | 2015 8.50 | 29.50
- J.LOHR PROPRIETARY RED BLEND**
Paso Robles, CA | 2018 11.00 | 36.00

WINE FLIGHT

9.00 Choose 3 wines to make a tasting flight!

JOIN THE BISTRO CLUB!

MEMBERSHIP PERKS INCLUDE \$20 OFF DURING THE MONTH OF YOUR BIRTHDAY AS WELL AS OFFERS THROUGHOUT THE YEAR, TOTALING OVER \$100!

ASK YOUR SERVER ABOUT JOINING TODAY OR VISIT OUR WEBSITE FOR MORE INFO

WWW.TRUXTONSAMERICANBISTRO.COM

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

CHILI GLAZED WINGS **X**

Crispy chicken wings tossed with our sweet and spicy chili glaze 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 15.50

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

GRILLED ARTICHOKE **V**

Grilled artichoke freshly marinated in garlic and fresh herbs. Served with dijon mayo 13.85

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

SOUPS

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

DAILY SOUP

Ask your server about our rotating daily soup

SALADS

Add grilled chicken 5OZ 4.35 | 10OZ 6.35

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 16.25

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 17.95

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 16.25

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 15.65

ARUGULA AND ARTICHOKE **V**

Baby arugula, artichoke bottoms, shaved Parmesan cheese tossed with lemon white truffle vinaigrette 14.85

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 16.25

STARTER & HOUSE SALADS

CREAMY CAESAR

Romaine lettuce featuring our creamy style dressing & topped with shaved parmesan & roasted garlic ciabatta croutons 12.95 | STARTER 7.95

TRUXTON'S HOUSE **N V**

Romaine lettuce, tomatoes, Persian cucumbers & feta cheese tossed with oregano vinaigrette 11.95 | STARTER 7.95

BABY WEDGE

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

SIDES

HOUSE FRIES 3.60 | 6.95

SWEET POTATO FRIES 4.60 | 7.95

GARLIC PARMESAN FRIES 4.60 | 7.95

CREAMY SMASHED POTATOES 3.60 | 5.60

HORSERADISH COLESRAW 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 MACARONI 12.65

FAVORITES

PG 2

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 19.75

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 12.85 | 1/2 16.85

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

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 19.50

PASTAS

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

Add 5oz Grilled Chicken 4.35 | Add 4pc Shrimp 5.25 | Add 3.5oz Salmon 7.50

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 MARINARA

Spaghetti tossed in marinara sauce and topped with shaved parmesan and parsley 12.75

X *Make with Bolognese sauce 16.95*

HEALTHFUL

CHIMICHURRI CHICKEN PLATE **N X**

Grilled chicken topped with chimichurri sauce and served with farro studded with seared mushrooms, kalamata olives, pecans, red onion and kale 5OZ 13.95 | 10OZ 18.65

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 16.55

THE CAPRESE BURGER PLATE

7 oz 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 15.50

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 18.65

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

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 16.95

CHIMICHURRI STEAK BOWL **N X**

5 oz Grilled Skirt steak cooked medium topped with chimichurri sauce on a bed of farro, seared mushrooms, kalamata olives, pecans, red onion and kale 18.95

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 17.85

VEGAN PARMESAN SKILLET **V X**

Gluten-free vegan patty of quinoa, forbidden rice, edamame and dried Fuji apples atop mixed mushrooms, spinach and tomatoes, topped with marinara sauce and vegan mozzarella & parmesan. Served with a side salad 16.95

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 18.65

ANN'S VEGGIE WRAP **V**

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

DONNA'S FISH & CHIPS

Fresh cod with craft beer batter. Served with chipotle mayo, tartar sauce & garlic parmesan fries 2PC 14.25 | 3PC 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

BURGERS

Includes our house fries or horseradish coleslaw.

Substitute sweet potato or garlic parmesan fries for \$1.00

Substitute a gluten free bun for an additional \$1.00

THE ALL AMERICAN

7 oz 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 15.75

THE PORTLAND

7 oz beef patty topped with sautéed wild mushrooms, fontina cheese, lettuce, caramelized & crispy onions & roasted garlic mayo. Drizzled with balsamic glaze on toasted brioche 16.50

THE GILLY

7 oz beef patty topped with caramelized onions, applewood smoked bacon, tomato, shredded lettuce, Tillamook cheddar cheese, topped with crispy onions & spicy 1001 dressing on toasted brioche 16.75

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**

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

TAVERN BURGER

A 7 oz beef patty topped with bourbon ketchup, caramelized onions, pickles and white cheddar on toasted brioche 15.50

SANDWICHES

Includes our house fries or horseradish coleslaw.

Substitute sweet potato or garlic parmesan fries for \$1.00

Substitute a gluten free bun for an additional \$1.00

AL PASTOR

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 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

TURKEY & AVOCADO CLUB

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

ROTISSERIE LAMB SANDWICH **X**

Shaved rotisserie-cooked lamb, red onions, roasted tomatoes, goat cheese, baby arugula, spicy cilantro pesto and horseradish dijon mayo stacked on pumpernickel bread 17.95

TOMATO BASIL BURRATA GRILLED CHEESE **V**

Burrata, white cheddar, basil & baby arugula, oven roasted tomatoes and balsamic glaze, griddled on sourdough bread 15.85

CRISPY HAWAIIAN

Crispy chicken breast topped with creamy habanero peppadew slaw and sweet & spicy mayo on a toasted brioche 16.85

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

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.