

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 MANDATED BY LOCAL GOVERNMENT.

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

MOCKTAILS

Mocktails include 1 free refill, not unlimited (excluding alcohol upgrades)

SEASONAL HOUSE-MADE LEMONADE X

Ask your server about our rotating lemonade 4.85
With Tito's Vodka 12.00

CRANBERRY COOLER

Cranberry juice, lime juice, simple syrup, soda water 4.85
With Tito's Vodka 12.00

PEACH COOLER

Peach purée, lemon juice & ginger ale 4.85
With Tito's Vodka 12.00

BLUEBERRY COOLER

Blueberry purée, lemon juice & ginger ale 4.85
With Tito's Vodka 12.00

MANGO COOLER

Mango purée, lemon juice & ginger ale 4.85
With Tito's Vodka 12.00

BEVERAGES

SODAS, JUICES, & MORE

JUICE

Apple, Pineapple, Cranberry 3.50

FRESH SQUEEZED ORANGE JUICE 4.25

FRESH LEMONADE * 3.85

ORGANIC PASSIONFRUIT ICED TEA * 3.85

MILK

Non Fat, Whole, Almond, Soy 2.75

EVIAN & SAN PELLEGRINO 3.95

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, 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

Have an after-dinner cocktail with your dessert!

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

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 (GLUTEN FREE)

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

PRICES SUBJECT TO CHANGE (6/21)

CRAFTED SIGNATURE COCKTAILS

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

CHAI RUMCHATA X | After-Dinner Cocktail

Rumchata and chai maple syrup with a sugar rim 10.00

MAPLE BOURBON OLD FASHIONED

Elijah Craig Bourbon, maple syrup and bitters with an orange peel and Luxardo cherry 13.00

MULE BAR

Fever Tree Ginger Beer, splash of lime juice
CHOICE OF : Titos Vodka, Bulleit Bourbon, Don Julio Tequila, or Hendrick's Gin 13.00

FIZZ BAR

Well vodka or tequila, triple sec, simple syrup, lime juice, soda water
CHOOSE 1 FLAVOR : mango, pomegranate, guava, passion fruit, blueberry 9.00

Make it with Greygoose or Belvedere +\$4, Cazadores Blanco +\$2, Don Julio Blanco, Reposado or Anejo +\$3, Patron Silver +\$4

SWEETINI

Firefly Vodka, simple syrup, lemon juice 12.00

THE COLLINS

Hendrick's Gin or Grey Goose, lemon juice, simple syrup, club soda, and maraschino cherry 13.00

MINT JULIP

Mint, simple syrup, Bulleit Boubon 12.00

Change it up, try it with Titos Vodka

BELLINI

8.00 | CHOOSE 1 FLAVOR : mango, pomegranate, guava, passion fruit, blueberry

FROM OUR MARGARITA BAR

Upgrade your margarita with the following spirits:
Cazadores Blanco +\$2, Patron Silver or Don Julio Blanco +\$3, Don Julio Anejo or Reposado +\$4

JALAPEÑO POMEGRANATE MARGARITA

Spicy jalapeño house-infused tequila, pomegranate purée, lime sour, Grand Marnier and choice of salt or chili rim 11.00

HOUSE-MADE MARGARITA

Lime 10.00 | Add a Flavor 11.00

CHOOSE 1 FLAVOR : mango, pomegranate, guava, passion fruit, blueberry, Choice of Rim

ROYAL GRAND CADILLAC

Made with Don Julio Blanco & served in a tall glass 14.00

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

Ask about our current cocktail options!

1 for \$6 | 2 for \$12 (serves two)

BEER CHOOSE 3 TAP BEERS TO MAKE A TASTING FLIGHT FOR \$9.00

DRAFT BEER

DELICIOUS IPA

STONE BREWING 8.50
Escondido, CA

CRIMSON RED

ABSOLUTION BREWING 8.50
Torrance, CA

BOTTLES & CANS

MILLER LIGHT

5.75 Milwaukee, WI

FAT TIRE

6.75 Fort Collins, CO

GILLY'S AMERICAN LAGER

6.00 Los Angeles, CA (can)

CORONA

6.50 Mexico

NON-ALCOHOLIC

ST PAULI

5.75 Germany

BLUE MOON

6.75 Colorado

STELLA CIDRE

6.50 Belgium

HEINEKEN

6.25 Holland

STELLA ARTOIS

6.50 Belgium

WINE JOIN US MONDAYS FOR 50% OFF ALL WINE! (WITH \$10 FOOD PURCHASE)

WHITE

HOUSE WHITE 6.00 | 9.00 | -

HESS SELECT CHARDONNAY 13.00 | 18.00 | 47.00

BABICH SAUVIGNON BLANC 9.00 | 13.00 | 32.00

DRYLANDS SAUVIGNON BLANC 13.00 | 18.00 | 47.00

GERARD BERTRAND ROSÉ 10.00 | 15.00 | 35.00

RED

HOUSE RED 6.00 | 9.00 | -

MEIOMI PINOT NOIR 12.00 | 17.00 | 44.00

HESS SELECT CABERNET 10.00 | 15.00 | 35.00

ST FRANCIS MERLOT 11.00 | 16.00 | 39.00

DEMETRIA CUVÉE CONSTANTINE 12.00 | 17.00 | 44.00

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 🍷

Pull-apart house-made bread with cheddar cheese & garlic. Served with your choice of marinara, garlic butter or ranch dipping sauce 7.95

AL PASTOR NACHOS ✖

Crispy corn tortilla chips, charred red salsa, refried beans, mozzarella and cheddar cheese, avocado tomatillo sauce, roasted corn, pico de gallo, pickled onions, cilantro, seared al pastor pork and queso fresco, served with guacamole & sour cream 15.85

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 10.75 | THREE 15.65

BUFFALO TENDERS ✖

Buttermilk fried chicken tenders tossed in buffalo sauce and topped with green onions. Served with ranch dipping sauce 2PC 10.75 | 3PC 15.65

ANCHO HONEY GLAZED SHRIMP

Crispy shrimp tossed in a sweet honey ancho chili glaze. Served with spicy wonton pepita slaw 16.25

AHI TUNA & AVOCADO TOWER 🍷

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

GRILLED ARTICHOKE 🍷

Grilled artichoke freshly marinated in garlic and fresh herbs. Served with dijon mayo 14.50

BUFFALO CAULIFLOWER 🍷

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 7.25 | BOWL 9.75

SALADS

Add grilled chicken 5OZ 4.55 | 10OZ 6.65

CHINESE CHICKEN 🍷

Grilled chicken, Napa cabbage and mixed greens, carrots, green onions, cilantro, toasted almonds, mandarin oranges & crispy wontons. Tossed in a sweet sesame ginger dressing 16.95

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 16.95

ELOTE SALAD 🍷 ✖

Arugula, black kale, Brussels sprouts and cabbage tossed in adobo lime dressing with roasted corn, poblano rice, fresh tomatoes, radishes, queso fresco, red onions, crispy tortilla strips, fresh avocado & cilantro 16.65

ANTIOXIDANT 🍷 🍷

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 16.65

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 16.95

STARTER & HOUSE SALADS

CREAMY CAESAR

Romaine lettuce featuring our creamy style dressing & topped with shaved parmesan & roasted garlic ciabatta croutons 13.65 | STARTER 8.35

TRUXTON'S HOUSE 🍷 🍷

Romaine lettuce, tomatoes, Persian cucumbers & feta cheese tossed with oregano vinaigrette 12.65 | STARTER 8.35

BABY WEDGE

Iceberg lettuce, applewood smoked bacon, oven-roasted tomatoes, bleu cheese, green onions & bleu cheese dressing STARTER 9.70

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 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 MACARONI 12.65

FAVORITES

✖ SEASONAL SPECIALS

🍷 CONTAINS NUTS

🍷 VEGETARIAN ITEMS

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 13.50

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

MUMBAI SHRIMP WRAP ✖

Flour tortilla, basmati rice, cilantro, curry mayo, pickled daikon and carrots, napa cabbage, curry shrimp, red jalapeños and fresh carrots. Served with a side salad 18.85

PASTAS

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

Add 5oz Grilled Chicken 4.55 | Add 4pc Shrimp 5.45 | 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 13.35

✖ *Make with Bolognese sauce* 16.95

HEALTHFUL

CHIMICHURRI CHICKEN PLATE 🍷 ✖

Grilled chicken breast topped with chimichurri sauce. Served with farro salad (farro, tuscan kale, seared mushrooms and toasted pecans) 5OZ 13.85 | 10OZ 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 16.55

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 16.50

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 18.85

COLD RED QUINOA BOWL 🍷

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 \$3.50

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

STEAK BOWL 🍷 ✖

5 oz Hanger Steak (cooked medium) topped with chimichurri sauce on a bed of farro, kale, roasted mushrooms, fresh red onions, toasted pecans and kalamata olives topped with fresh golden pea shoots 19.85

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 17.75

VEGETARIAN

THE BERKELEY PLATE 🍷

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 🍷

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 🍷

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 🍷

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

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.

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*

All-natural salmon marinated in sambal, fresh ginger and lemongrass, pan roasted & served with garlic green beans 27.50

PAN-SEARED SALMON*

All-natural oven-roasted salmon, served with choice of side 26.50

WILD MUSHROOM LINGUINE 🍷

Wild mushrooms, roasted tomatoes, peas & parmesan in a roasted garlic cream sauce 16.15

SPICY ROASTED RED PEPPER PENNE

Chicken, red onions, poblano chilies, cilantro, corn, roasted red pepper cream sauce & topped with cotija cheese 19.45

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 16.50

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 16.75

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

VIETNAMESE CHICKEN BURGER ✖

House-made chicken patty, fresh cilantro and mint, pickled daikon & carrots, fresh cucumbers, red onions, jalapeños, mayo and hoisin sauce on a toasted brioche bun 16.65

VEG-N-OUT (VEGAN) 🍷

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 16.25

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 🍷 | *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 17.85

BOMBAY CHICKEN BURGER ✖

House-made chicken patty, field greens, curry mayo, pickled onions, peppadew peppers, and cranberries on a toasted brioche bun 16.45

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

CLASSIC FISH SANDWICH ✖

Crispy panko crusted cod, tartar sauce, shredded iceberg, fresh tomatoes and red onions on a toasted brioche bun 16.75

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

TOMATO BASIL BURRATA GRILLED CHEESE 🍷

Burrata, white cheddar, basil & baby arugula, oven roasted tomatoes and balsamic glaze, griddled on sourdough bread 16.65

CRISPY HAWAIIAN

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