

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 complimentary refill (excluding alcohol)

- BLUEBERRY LEMONADE SPRITZER**  
Our house-made blueberry lemonade topped with soda 4.85  
*With Tito's Vodka 13.00*
- PEACH COOLER**  
Peach purée, fresh lemon, ginger ale 4.85  
*With Bulliet Bourbon 13.00*
- VIRGIN MULE**  
Pineapple, fresh lime and ginger beer. In a traditional copper mug 4.98  
*With Hanson's Organic Vodka 13.00*

## 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 4.25
- CAPPUCCINO**  
Espresso, steamed & foamed milk 4.25
- CAFE MOCHA**  
Espresso, chocolate, steamed milk & whipped cream 4.50
- CAFE AU LAIT**  
Coffee, steamed milk 3.95
- ESPRESSO**  
Double shot 3.25
- 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**  
Scratch-made pecan pie with chocolate chips topped with a scoop of ice cream and caramel sauce 9.25
- GRANNY'S APPLE TART**  
Apples on a light flaky crust with powdered sugar, one scoop of vanilla ice cream & caramel sauce 9.25
- 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 9.85
- FRESH SEASONAL BERRIES**  
Seasonal berries with fresh whipped cream 9.25  
*With Häagen-Dazs Vanilla Ice Cream 10.25*
- SEASONAL CHEESECAKE**  
Please ask your server for our current signature house-made cheesecake 10.50
- LAYERED CHOCOLATE CAKE (GLUTEN-FREE & VEGAN)**  
Rich chocolate cake made with velvety dutch cocoa and fair trade dark chocolate, layered and finished with fudge icing and cacao nibs, served with raspberry coulis 11.50
- FLOURLESS CHOCOLATE CAKE (GLUTEN-FREE)**  
Dark chocolate flourless chocolate cake topped with salted caramel gelato, chocolate shavings & fresh whipped cream 9.25
- TWO SCOOPS**  
Topped with caramel or chocolate sauce & whipped cream  
*Häagen-Dazs 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

- AN OLD FASHIONED DATE**  
James E. Pepper 1776 Bourbon, angostura, date syrup, orange peel 13.00
- HAVANA STAYCATION**  
Malahat Rum, Kraken Black Spiced Rum, peach purée, lime juice, fresh basil 13.00
- HEY, PUMPKIN!**  
Tito's Vodka, coffee liqueur, pumpkin spice cream, finished with pie spices 13.00
- BLACKBERRY MINT MARGARITA**  
Arette Reposado, Cointreau, fresh blackberry, fresh mint, lime juice, with a sugar rim 13.00
- WINTER SANGRIA**  
Red wine, brandy, orange, apple, winter spices, cinnamon sugar rim 11.00
- LEMON DROP**  
Hanson Organic Vodka, Cointreau, lemon juice and simple, with a sugar rim 13.00

### TAKE IT HOME!

- CUTWATER SPIRITS CANNED COCKTAILS \$6 EACH**  
Vodka Mule, Whiskey Mule, Lime Margarita, Tequila Paloma
- ROTATING 12OZ BATCHED COCKTAILS**  
Ask about our current cocktail options 12.00
- SANTA MONICA BREW WORKS BEER**  
310 Blonde (12oz can) \$5  
Head in the Clouds DIPA (16oz can) \$6

## BEER ASK ABOUT OUR CURRENT ROTATING TAPS!

### DRAFT BEER

- AMERICAN LAGER**  
GILLY'S BREW  
8.00 4.7% ABV | Los Angeles, CA
- MANGO CART HEFEWEIZEN**  
GOLDEN ROAD BREWING  
8.00 4% ABV | San Diego, CA  
*Make it a Michelada add \$1*
- NOSEJOB AMERICAN IPA**  
BOOMTOWN BREWERY  
9.00 7% ABV | Los Angeles, CA
- BOONT AMBER ALE**  
ANDERSON VALLEY BREWING COMPANY  
8.00 5.8% ABV | Boonville, CA
- MIGHTY DRY CIDER**  
GOLDEN STATE BREWERY  
8.50 6.9% ABV | Bay Area, CA
- HAZY IPA**  
LOST COAST BREWERY  
9.00 6.4% ABV | Eureka, CA
- 310 BLONDE ALE**  
SANTA MONICA BREW WORKS  
8.50 4.8% ABV | Santa Monica, CA
- ROTATING TAP**  
Ask your server about our current selection

### BEER FLIGHT

9.00 Choose 3 tap beers to make a tasting flight!

### BOTTLES & CANS

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

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

### WHITE & ROSÉ

- |   | GLASS | BOTTLE |
|---|-------|--------|
| <b>STORYPOINT CHARDONNAY</b><br>Sonoma County, CA   2020                      | 10.50 | 36.00  |
| <b>FRANCISCAN CHARDONNAY</b><br>Napa Valley, CA   2018                        | 11.00 | 37.00  |
| <b>ANGELINE SAUVIGNON BLANC</b><br>Sonoma County, CA   2020                   | 9.00  | 30.00  |
| <b>COPPOLA PINOT GRIGIO</b><br>Monterey County, CA   2018                     | 10.00 | 35.00  |
| <b>BIELER PÈRE &amp; FILS SABINE ROSÉ</b><br>Provence, South of France   2020 | 10.00 | 35.00  |

### SPARKLING

- |   | SPLIT |
|---|-------|
| <b>LAMARCA PROSECCO</b><br>Italy            | 12.00 |
| <b>CANELLA BRUT ROSÉ</b><br>Prosecco, Italy | 12.00 |

### RED

- |   | GLASS | BOTTLE |
|---|-------|--------|
| <b>LINE 39 PINOT NOIR</b><br>Clarksburg, CA   2019            | 9.00  | 30.00  |
| <b>FEDERALIST CABERNET</b><br>Lodi, CA   2017                 | 9.50  | 32.00  |
| <b>OLD ZIN VINES ZINFANDEL</b><br>Lodi, CA   2018             | 9.00  | 30.00  |
| <b>J.LOHR PROPRIETARY RED BLEND</b><br>Paso Robles, CA   2018 | 11.00 | 36.00  |

### WINE FLIGHT

10.00 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](http://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 8.15

### FRIED GREEN BEANS 🍃 ✗

Fresh green beans with an herb panko breading, topped with parmesan cheese and parsley. Served with ranch dressing 12.85

### SPICY CHICKEN TAQUITOS

Hand-rolled chicken taquitos topped with white sauce, cotija cheese and cilantro. Served with tomatillo avocado salsa TWO 9.25 | THREE 13.65

### FIRECRACKER CHICKEN SKEWERS

Buttermilk fried chicken tenders topped with sweet chili sauce & green onions. Served with ranch dipping sauce TWO 10.95 | THREE 15.85

### BUFFALO TENDERS

Buttermilk fried chicken tenders tossed in buffalo sauce and topped with green onions. Served with ranch dipping sauce TWO 10.95 | THREE 15.85

### ANCHO HONEY GLAZED SHRIMP

Crispy shrimp tossed in a sweet honey ancho chili glaze. Served with spicy wonton pepita slaw 16.65

### AHI TUNA & AVOCADO TOWER 🍃

Sushi-grade ahi tuna mixed with ginger & yuzu soy sauce. Stacked with avocado & green onions, and served with taro chips 18.25

### GRILLED ARTICHOKE 🍃

Grilled artichoke freshly marinated in garlic and fresh herbs. Served with dijon mayo 14.85

### BUFFALO CAULIFLOWER 🍃

Cauliflower florets tossed in a spicy buffalo sauce, topped with bleu cheese crumbles & green onions, and served with ranch dressing 13.25 | HALF PORTION 7.25

## SOUPS

### CHICKEN TORTILLA SOUP

Hearty tomato-based soup with roasted poblano corn salsa & crispy tortilla strips CUP 7.25 | BOWL 9.65

### CARAMELIZED FRENCH ONION SOUP

Rich beef stock with a touch of brandy, topped with garlic croutons & blistered swiss cheese CUP 7.75 | BOWL 10.25

## SALADS

*Add grilled chicken* 5OZ 4.85 | 10OZ 9.45

### 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 17.25

### 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 18.25

### 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 17.25

### ORIGINAL BISTRO SALAD 🍃 🍃 ✗

Romaine and baby greens, roasted butternut squash, fresh basil, pickled cucumber, cranberries, feta cheese and toasted almonds, tossed in pomegranate vinaigrette 16.85

### 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 17.25

### 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 17.25

## STARTER & HOUSE SALADS

### CREAMY CAESAR

Romaine lettuce featuring our creamy style dressing & topped with shaved parmesan & roasted garlic ciabatta croutons 13.95 | STARTER 8.85

### TRUXTON'S HOUSE 🍃 🍃

Romaine lettuce, tomatoes, Persian cucumbers & feta cheese tossed with oregano vinaigrette 12.95 | STARTER 8.85

### BABY WEDGE

Iceberg lettuce, applewood smoked bacon, oven-roasted tomatoes, bleu cheese, green onions & bleu cheese dressing STARTER 9.85

## SIDES

HOUSE FRIES 3.95 | 7.25

SWEET POTATO FRIES 4.95 | 8.25

GARLIC PARMESAN FRIES 4.85 | 8.25

CREAMY SMASHED POTATOES 3.85 | 5.85

HORSERADISH COLESLAW 2.85 | 5.85

WONTON PEPITA SLAW 2.85 | 5.85

MIXED SAUTÉED VEGGIES 3.25 | 6.25

SAUTÉED SPINACH 5.85 | 8.85

DAILY-ROASTED VEGETABLE 4.50 | 6.85

5-CHEESE MACARONI 13.25

## FAVORITES

✗ SEASONAL SPECIALS

🍃 CONTAINS NUTS

🍃 VEGETARIAN ITEMS

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### 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 13.25 | 1/2 17.25

### 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 13.85

### 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 20.25

### DONNA'S FISH & CHIPS

Fresh cod with craft beer batter. Served with chipotle mayo, tartar sauce & garlic parmesan fries 2PC 14.55 | 3PC 19.25

### 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 18.25

### MISO SALMON ✗

Miso marinated salmon topped with pickled cucumbers and sesame seeds, served with soy glazed green beans 28.25

### PAN-SEARED SALMON

All-natural oven-roasted salmon, served with choice of side 27.50

## HEALTHFUL

### MARRAKECH CHICKEN PLATE 🍃 ✗

Grilled chicken marinated in our Harissa sauce (roasted red peppers, serrano pepper, spices, garlic, and olive oil) and served with a warm couscous & cauliflower rice blend (golden raisins, butternut squash, red onions, parsley, toasted almonds) 5OZ 14.25 | 10OZ 19.25

### 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 16.85

### 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 16.85

## 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 17.85

### 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 19.25

### 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 18.25

*Substitute 3.5 oz roasted salmon add \$3.50*

*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 18.25

## 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 17.25

### 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 18.95

### 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 17.25

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.**

### 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 19.25

### MISO SALMON WRAP ✗

Chilled miso salmon with basmati rice, mixed greens, pickled cucumbers, carrots, onion sprouts, fresh herbs, and sesame ginger dressing, wrapped in a wheat tortilla. Served with a side salad 17.95

## DAILY SPECIALS

Ask your server about our rotating special dishes

## PASTAS

*Add 5oz grilled chicken 4.85*

*Add 4pc Shrimp 5.85 | Add 3.5oz Salmon 7.85*

*Substitute Gluten-Free Quinoa Penne \$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 17.25

### SPAGHETTI MARINARA 🍃

Spaghetti tossed in marinara sauce and topped with shaved parmesan & parsley 13.65 | *Make with Bolognese sauce* 17.25

### WILD MUSHROOM LINGUINE 🍃

Wild mushrooms, roasted tomatoes, peas & parmesan in a roasted garlic cream sauce 16.50

### SPICY ROASTED RED PEPPER PENNE

Chicken, red onions, poblano chilies, cilantro, corn, roasted red pepper cream sauce & topped with cotija cheese 19.65

## 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 16.95

### 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 17.25

### 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 17.25

### 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 16.85

### 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 16.65

### CANDIED JALAPEÑO CHICKEN BURGER

Fresh ground chicken patty with candied jalapeños, provolone cheese, applewood smoked bacon, arugula & mayo on toasted brioche 17.15

### 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 18.25

## 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*

### CHICKEN PARMESAN ✗

Crispy chicken breast topped with marinara sauce, melted provolone cheese, parmesan & fresh basil on toasted ciabatta 17.50

### CLASSIC FISH SANDWICH

Crispy panko crusted cod, tartar sauce, shredded iceberg, fresh tomatoes and red onions on a toasted brioche bun 16.95

### UNCLE TED'S TURKEY ✗

Slow roasted turkey breast with pepper jack cheese, horseradish coleslaw, cranberry sauce and chipotle mayo on a toasted brioche bun 16.95

### TURKEY & AVOCADO CLUB

Roasted turkey breast, lettuce, applewood bacon, tomatoes, red onions, avocado & mayo served on toasted ciabatta bread 17.25

### ONION JAM GRILLED CHEESE 🍃 ✗

Burrata, white cheddar, muenster cheese, baby arugula, oven roasted tomatoes and our onion jam, served on griddled sourdough 16.25

### CRISPY HAWAIIAN

Crispy chicken breast topped with creamy habanero peppadew slaw and sweet & spicy mayo on a toasted brioche bun 17.25