

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 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

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

- 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 Häagen-Dazs Vanilla Ice Cream 9.95
- 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 8.95
- TWO SCOOPS**
Topped with caramel or chocolate sauce & whipped cream
Häagen-Dazs Vanilla Ice Cream 5.50
Salted Caramel Gelato 6.25

PRICES SUBJECT TO CHANGE (9/21)

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
8.50 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
8.00 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

- BUD LIGHT**
5.00 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 JOIN US MONDAYS FOR 50% OFF ALL WINE! (WITH \$10 FOOD PURCHASE)

WHITE & ROSÉ

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

SPARKLING

- | | SPLIT |
|---|-------|
| LAMARCA PROSECCO
Italy | 12.00 |
| CANELLA BRUT ROSÉ
Prosecco, Italy | 12.00 |

RED

- | | GLASS | BOTTLE |
|---|-------|--------|
| LINE 39 PINOT NOIR
Clarksburg, CA 2019 | 9.00 | 30.00 |
| FEDERALIST CABERNET
Lodi, CA 2017 | 9.50 | 32.00 |
| OLD ZIN VINES ZINFANDEL
Lodi, CA 2018 | 9.00 | 30.00 |
| J.LOHR PROPRIETARY RED BLEND
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

