

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)

- SEASONAL HOUSE-MADE LEMONADE
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

- 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

- RUMCHATA WHITE RUSSIAN
Vodka, Rumchata, Kahlua and cream 12.00
- 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: Tito's Vodka, Bulleit Bourbon, Don Julio Tequila, or Hendrick's Gin 13.00
- SWEETINI | NEW RECIPE!
Now made with our own house organic iced tea blend and Grey Goose Vodka, orange liqueur, lemon juice, orgeat 12.00
- POM-TINI
Premium pomegranate purée, Grey Goose Vodka, peach purée, orange liqueur, lemon juice, orgeat 14.00
- THE COLLINS
Hendrick's Gin or Grey Goose, lemon juice, simple syrup, club soda, and maraschino cherry 13.00

- 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*
- BLOOD ORANGE MARGARITA
Casamigos, Grand Marnier, orange bitters, lime juice, premium blood orange purée, orange juice 13.00
- PINEAPPLE HIBISCUS MARGARITA
Teremana Blanco, premium caramelized pineapple purée, premium hibiscus purée, lime juice, orange liqueur, orgeat, peach bitters 13.00
- 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

DRAFT BEER

- | | |
|-----------------------------------------------------------------|-----------------------------------------------------------------------|
| CRIMSON RED
ABSOLUTION BREWING
8.50 Torrance, CA | DELICIOUS IPA
STONE BREWING
8.50 Escondido, CA |
| AMERICAN LAGER
GILLY'S BREW
8.50 Los Angeles, CA | EXPATRIATE IPA
THREE WEAVERS BREWING COMPANY
8.25 Inglewood, CA |
| CARDINAL RED ALE
ABSOLUTION BREWING
8.50 Torrance, CA | LOS DUDES MEXICAN LAGER
DUDES BREWERY
7.00 Los Angeles, CA |
| FORBIDDEN BLONDE ALE
ABSOLUTION BREWING
8.25 Torrance, CA | STELLA ARTOIS PILSNER
BROUWERIJ ARTOIS
7.00 Belgium |

BOTTLES & CANS

- | | |
|------------------------------------|-------------------------------------------|
| MILLER LIGHT
5.75 Milwaukee, WI | NON-ALCOHOLIC
ST PAULI
5.75 Germany |
| FAT TIRE
6.75 Fort Collins, CO | STELLA CIDRE
6.50 Belgium |
| BLUE MOON
6.75 Colorado | HEINEKEN
6.25 Holland |
| CORONA
6.50 Mexico | |

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

WHITE	6OZ 9OZ BOTTLE	RED	6OZ 9OZ BOTTLE
HOUSE WHITE	6.00 9.00 -	HOUSE RED	6.00 9.00 -
HESS SELECT CHARDONNAY	13.00 18.00 47.00	MEIOMI PINOT NOIR	12.00 17.00 44.00
BABICH SAUVIGNON BLANC	9.00 13.00 32.00	HESS SELECT CABERNET	10.00 15.00 35.00
DRYLANDS SAUVIGNON BLANC	13.00 18.00 47.00	ST FRANCIS MERLOT	11.00 16.00 39.00
GERARD BERTRAND ROSÉ	10.00 15.00 35.00		
SPARKLING	SPLIT	SANGRIA	GLASS CARAFE
SEGURA VIUDAS CAVA	9.50	SEASONAL SANGRIA	9.00 21.75

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

FRIED GREEN BEANS

Fresh green beans with an herb panko breading and served with ranch dressing 12.45

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

TWO 10.75 | THREE 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

ORIGINAL BISTRO SALAD

Romaine and baby greens, roasted butternut squash, fresh basil, pickled cucumber, cranberries, feta cheese and toasted almonds, tossed in pomegranate vinaigrette 15.85

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 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

OUR ORIGINAL 11-SPICED BRISKET SKILLET

Sliced slow-roasted beef brisket served in a skillet with smashed potatoes, horseradish coleslaw, and a side of BBQ sauce 28.55

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

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

MISO SALMON

Miso marinated salmon topped with pickled cucumbers and sesame seeds, served with soy glazed green beans 27.50

PAN-SEARED SALMON

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

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 13.85 | 10OZ 18.85

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

BRISKET BOWL

Diced slow-roasted brisket on a bed of couscous & cauliflower rice blend (golden raisins, butternut squash, red onions, parsley, toasted almonds), shaved brussels sprouts, kale, and white sauce, topped with pickled onions & crispy shaved heirloom carrots 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.

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

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

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 17.45

PASTAS

Add 5oz grilled chicken 4.55

Add 4pc Shrimp 5.45 | Add 3.5oz Salmon 7.50

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 16.95

SPAGHETTI MARINARA

Spaghetti tossed in marinara sauce and topped with shaved parmesan and parsley 13.35 | *Make with Bolognese sauce* 16.95

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

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

BRISKET SANDWICH

Our slow roasted beef brisket topped with coleslaw and BBQ sauce on a toasted brioche 18.95

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

ROTISSERIE LAMB SANDWICH

Shaved rotisserie-cooked lamb served chilled with red onions, roasted tomatoes, goat cheese, baby arugula, spicy cilantro pesto & horseradish dijon mayo stacked on pumpernickel bread 19.65

TURKEY & AVOCADO CLUB

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

ONION JAM GRILLED CHEESE

Burrata, white cheddar, muenster cheese, baby arugula, oven roasted tomatoes and our onion jam, served on griddled sourdough 15.85

CRISPY HAWAIIAN

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