



### 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 Choice of Whole Milk, Non-Fat Milk, Almond Milk (+.50), or Soy 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 9.95
- GRANNY'S APPLE TART**  
Apples on a light flaky crust with powdered sugar, one scoop of vanilla ice cream & caramel sauce 9.95
- 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 10.50
- FRESH SEASONAL BERRIES**  
Seasonal berries with fresh whipped cream 9.95  
With Häagen-Dazs Vanilla Ice Cream 11.25
- SEASONAL CHEESECAKE**  
Please ask your server for our current signature house-made cheesecake 11.50
- 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 12.50
- FLOURLESS CHOCOLATE CAKE (GLUTEN-FREE)**  
Dark chocolate flourless chocolate cake topped with salted caramel gelato, chocolate shavings & fresh whipped cream 9.95
- TWO SCOOPS**  
Topped with caramel or chocolate sauce & whipped cream  
Häagen-Dazs Vanilla Ice Cream 5.95  
Salted Caramel Gelato 6.95

PRICES SUBJECT TO CHANGE (3/22)

### BRUNCH COCKTAIL SPECIALS

- BLOODY MARY**  
6.00 glass  
Make with Titos \$10
- BELLINI**  
7.00 glass
- CHAMPAGNE OR MIMOSA**  
6.00 glass | 10.00 bottle
- SANGRIA (SEASONAL)**  
6.00 glass

### BREAKFAST PLATES

Plates Served with Fruit or Potatoes. Sub Egg Whites for an Additional \$1.50

- HUEVOS RANCHEROS V**  
Crisp corn tortilla, scrambled eggs, corn & poblano brown rice, black beans, enchilada sauce, guacamole, sour cream, pico de gallo, cotija & cheddar cheeses 17.50
- SPICY CALI BURRITO X**  
Fried eggs, diced crispy chicken, American cheese, fresh avocado, tater tots, candied jalapenos, pico de gallo, and chipotle mayo rolled in a flour tortilla 16.95
- PABLO'S BREAKFAST BURRITO**  
Scrambled eggs, cheddar cheeses, chicken sausage, pico de gallo, lettuce & chipotle crema wrapped in a flour tortilla 16.95
- TOTCHOS V X**  
Tater tots topped with twice baked beans, cheddar cheese, pico de gallo, charred red salsa & chipotle mayo A LA CARTE 10.95  
Add a Fried Egg \$2.45 | Add Sliced Avocado \$2.25
- TRUXTON'S BREAKFAST PLATE V**  
Three eggs any style and choice of toast 13.95  
Add Applewood Smoked Bacon (2) \$2.50  
or Pork Sausage (2 LINKS) \$2.25
- START YOUR DAY RIGHT BOWL X**  
Brown rice topped with 2 eggs any style, cheddar cheese, diced crispy chicken, chipotle mayo & pico de gallo  
A LA CARTE 15.85  
Substitute Diced Veggie Patty +\$1.00
- CLASSIC AVOCADO TOAST V**  
Fresh Hass avocado thinly sliced on top of grilled sourdough bread topped with radishes, microgreens, sea salt and cracked pepper, drizzled with olive oil 13.25

### WAFFLES & FRENCH TOAST

Add Applewood Smoked Bacon (2) \$2.50 | or Pork Sausage (2 LINKS) \$2.25

- CHICKEN AND APPLEWOOD BACON**  
Made to order waffle topped with two crispy chicken tenders & two pieces of applewood smoked bacon, served with warm syrup 19.95
- THE BELGIAN V**  
Made to order and sprinkled with powdered sugar, served with warm syrup 13.95 | Add Mixed Berries \$2.25
- TRES LECHES DOUBLE CUT FRENCH TOAST V X**  
Griddled and garnished with fresh berries, powdered sugar and a drizzle of sweet cream. Served with warm syrup 15.65

### BREAKFAST SANDWICHES

- MARIANA'S**  
Scrambled eggs, shaved ham, applewood smoked bacon, pepper jack & cheddar cheeses, lettuce, tomato & chipotle mayo on ciabatta bread. Served with choice of fruit or potatoes 18.25
- THE CRACK'N X**  
Scrambled eggs, American cheese, breakfast aioli and choice of applewood bacon or shaved ham on a griddled brioche bun. Served with choice of fruit or potatoes 15.85
- THE LOX X**  
Smoked salmon stacked on griddled brioche with fresh red onion, sliced tomatoes, capers and whipped cream cheese, topped with a fried egg. Served with choice of fruit or potatoes 19.65
- 14TH STREET**  
Two fried eggs with brie cheese, applewood smoked bacon, arugula & garlic mayo on toasted sourdough bread. Served with choice of fruit or potatoes 17.75

### OMELETS | Now Folded & Served with Wheat or Sourdough Toast and Choice of Fruit or Potatoes

- THE WESTCHESTER**  
Mozzarella blend, applewood bacon, caramelized onions, chicken, roasted tomatoes, feta cheese & parsley 17.95
- FARMLAND**  
Sundried tomato chicken sausage, roasted tomatoes, sautéed mushrooms, pepper jack & cheddar cheese and green onion 17.95
- PLAYA VEGETARIAN V**  
Mozzarella and feta cheese, roasted tomatoes, mixed mushrooms, caramelized onions and basil 16.85  
Sub Egg Whites for an Additional \$1.50
- TEX MEX**  
Chopped grilled chicken, black beans, poblano & corn salsa, pepper jack cheese, topped with tomatillo salsa, fresh sliced avocado, sour cream and cilantro 17.95

### BUILD YOUR OWN

Choose Three Toppings 16.25 | Extra Toppings 1.65 ea | Sub Egg Whites 1.50 | Add Avocado 2.25

- |   |   |   |  |
|---|---|---|--|
| <b>CHEESES</b><br>Mozzarella<br>Cheddar<br>Pepper Jack<br>Goat Cheese | <b>PROTEINS</b><br>Shaved Ham<br>Roasted Chicken<br>Applewood Bacon<br>Veggie Steak | <b>VEGETABLES</b><br>Sautéed Mushrooms<br>Caramelized Onions<br>Roasted Red Peppers<br>Roasted Corn Salsa | <b>Red Onions</b><br>Spinach<br>Roasted Tomatoes<br>Green Onions |
|---|---|---|--|

### BREAKFAST SIDES

- EGG (1)** 2.45
- SLICED FRUIT PLATE** 4.45
- HARVEST TOAST** 2.55
- ENGLISH MUFFIN** 2.60
- VEGGIE PATTY** 6.75
- TATER TOTS X** 3.65
- ROASTED FINGERLING POTATOES** 4.65
- APPLEWOOD SMOKED BACON (4)** 5.65
- TRADITIONAL PORK SAUSAGE** 4.65
- TURKEY BACON (4)** 6.45
- SUN DRIED TOMATO**
- CHICKEN SAUSAGE (1)** 4.65
- SAVORY CHICKEN PATTY** 6.25
- BEEF BURGER PATTY** 6.85

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.**

## CRAFTED COCKTAILS

Ask About Our Rotating \$7 Batch Cocktail Special

### MAPLE BOURBON OLD FASHIONED

James E. Pepper 1776 Bourbon, maple syrup, Angostura bitters, orange peel and Luxardo cherry 13.00

### HAVANA STAYCATION

Malahat Rum, Kraken Black Spiced Rum, peach purée, lime juice, fresh basil 13.00

### RUMCHATA WHITE RUSSIAN

Vodka, Rumchata, Kahlua and cream 12.00

### BLACKBERRY MINT MARGARITA

Arette Reposado, Cointreau, fresh blackberry, fresh mint, lime juice, with a sugar rim 13.00

### SEASONAL SANGRIA

Ask your server about our house-made sangria selection 11.00

### LEMON DROP

Hanson Organic Vodka, Cointreau, lemon juice and simple, with a sugar rim 13.00

## BEERS

### 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*

#### NOSE JOB 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

#### SEASONAL CIDRE

ROTATING BREWERY  
8.50 | 4-7% ABV

#### 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

### 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

## WINES

Join us Mondays for 50% off all Wine! (with \$10 food purchase)

### WHITE

#### STORYPOINT CHARDONNAY

Sonoma County, CA | 2020

#### FRANCISCAN CHARDONNAY

Napa Valley, CA | 2018

#### ANGELINE SAUVIGNON BLANC

Sonoma County, CA | 2020

#### COPPOLA PINOT GRIGIO

Monterey County, CA | 2018

#### BIELER PÈRE & FILS SABINE ROSÉ

Provence, South of France | 2020

### SPARKLING

#### LAMARCA PROSECCO

Italy

#### CANELLA BRUT ROSÉ

Prosecco, Italy

### RED

#### LINE 39 PINOT NOIR

Clarksburg, CA | 2019

#### FEDERALIST CABERNET

Lodi, CA | 2017

#### OLD ZIN VINES ZINFANDEL

Lodi, CA | 2018

#### J.LOHR PROPRIETARY RED BLEND

Paso Robles, CA | 2018

### WINE FLIGHT

Choose 3 wines to make a tasting flight! | 10.00

## 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 8.65

### SPICY CHICKEN TAQUITOS

Hand-rolled chicken taquitos topped with white sauce, cotija cheese and cilantro. Served with tomatillo avocado salsa TWO 9.65 | THREE 13.95

### FIRECRACKER CHICKEN SKEWERS

Buttermilk fried chicken tenders topped with sweet chili sauce & green onions. Served with ranch dipping sauce TWO 11.95 | THREE 16.95

### ANCHO HONEY GLAZED SHRIMP

Crispy shrimp tossed in a sweet honey ancho chili glaze. Served with spicy wonton pepita slaw 16.95

### AHI TUNA ON CRISPY RICE ✗

Crispy rice with sweet soy sauce and topped with spicy tuna, green onions, Sriracha mayo and black sesame seeds 16.85

### BUFFALO CAULIFLOWER 👍

Cauliflower florets tossed in a spicy buffalo sauce, topped with bleu cheese crumbles & green onions, and served with ranch dressing 13.95 | HALF PORTION 7.95

## SALADS & SOUPS

Add Grilled Chicken 5 oz 5.25 | 10 oz 9.75

### 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 17.95

### 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 18.95

### 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 17.95

### ANTIOXIDANT 👍👍

Arugula, kale, red quinoa and shaved Brussels sprouts tossed with pomegranate vinaigrette and topped with shaved parmesan, fresh blueberries, dried cranberries, almonds, sliced red onion and avocado 17.95

### AUNT BETTY'S BBQ CHICKEN

Napa cabbage & 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 17.95

### STARTER & HOUSE SALADS

#### CREAMY CAESAR

Romaine lettuce featuring our creamy style dressing & topped with shaved parmesan & roasted garlic ciabatta croutons 14.65 | STARTER 9.50

#### TRUXTON'S HOUSE 👍👍

Romaine lettuce, tomatoes, Persian cucumbers & feta cheese tossed with oregano vinaigrette 13.65 | STARTER 9.50

#### BABY WEDGE

Iceberg lettuce, applewood smoked bacon, oven-roasted tomatoes, bleu cheese, green onions & bleu cheese dressing STARTER 10.50

### SOUPS

#### CHICKEN TORTILLA SOUP

Hearty tomato-based soup with roasted poblano corn salsa & crispy tortilla strips CUP 7.45 | BOWL 9.95

#### CARAMELIZED FRENCH ONION SOUP

Rich beef stock with a touch of brandy, topped with garlic croutons & blistered swiss cheese CUP 7.95 | BOWL 10.65

## 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) 5 OZ 14.65 | 10 OZ 19.85

### 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 17.35

### 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 18.50

### 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 19.50

### 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 19.95

### 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 18.55

## FAVORITES

### 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 13.50 | 1/2 17.50

### 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 20.85

### DONNA'S FISH & CHIPS

Fresh cod with craft beer batter. Served with chipotle mayo, tartar sauce & garlic parmesan fries 2 PC 14.95 | 3 PC 19.95

### 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 18.50

### 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 18.75

### CHILI BASIL SALMON ✗

All-natural salmon marinated in sambal, fresh ginger and lemongrass, pan roasted & served with garlic green beans 28.95

### PAN-SEARED SALMON

All-natural oven-roasted salmon, served with choice of side 27.95

### PASTAS

Add Grilled Chicken 5 oz 5.25 | 10 oz 9.75

Add Shrimp 4 PC 6.25 | 6 PC 8.65

Add Salmon 3.5 oz 8.25

Substitute Gluten-Free Quinoa Penne \$1.50

### WILD MUSHROOM LINGUINE 👍

Wild mushrooms, roasted tomatoes, peas & parmesan in a roasted garlic cream sauce 16.95

### SPICY ROASTED RED PEPPER PENNE

Chicken, red onions, poblano chilies, cilantro, corn, roasted red pepper cream sauce & topped with cotija cheese 19.95

### 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 17.85

## BURGERS

Try Any Burger with a Stevenson's Farms Veggie Patty!

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 \$1.25

### 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 17.25

### 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 17.75

### 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 17.75

### CANDIED JALAPEÑO CHICKEN BURGER

Fresh ground chicken patty with candied jalapeños, provolone cheese, applewood smoked bacon, arugula & mayo on toasted brioche 17.65 | *Make it a Plate on a Bed of Arugula*

### EN FUEGO BREAKFAST BURGER ✗

7 oz beef patty topped with habanero relish, mixed greens, mayo, habanero cheese, fresh avocado, and a fried egg on toasted brioche 18.45

## 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 \$1.25

### CLASSIC FISH SANDWICH

Crispy panko crusted cod, tartar sauce, shredded iceberg, fresh tomatoes and red onions on a toasted brioche bun 17.35

### TURKEY & AVOCADO CLUB

Roasted turkey breast, lettuce, applewood bacon, tomatoes, red onions, avocado & mayo served on toasted ciabatta bread 17.75

### CRISPY HAWAIIAN

Crispy chicken breast topped with creamy habanero peppadew slaw and sweet & spicy mayo on a toasted brioche bun 17.75

### GABBY'S TUNA MELT ✗

Our signature tuna salad topped with fresh tomato and provolone cheese on toasted sourdough bread 16.65

## SIDES

### HOUSE FRIES 4.25 | 7.50

SWEET POTATO FRIES 5.25 | 8.50

GARLIC PARMESAN FRIES 5.00 | 8.50

CREAMY SMASHED POTATOES 4.00 | 6.25

HORSERADISH COLESLAW 2.95 | 6.25

WONTON PEPITA SLAW 2.95 | 6.25

MIXED SAUTÉED VEGGIES 3.50 | 6.50