

Truxton's

AMERICAN BISTRO

2022

WESTCHESTER | SANTA MONICA | TORRANCE

MOCKTAILS

Mocktails Include 1 Complimentary Refill (Excluding Alcohol)

VIRGIN MULE

Pineapple, fresh lime and ginger beer. In a traditional copper mug 4.98

With Ketel One Vodka 13.00

PEACH COOLER

Peach purée, lemon, ginger ale 4.85

With Maker's Mark 13.00

TRUXTON'S SWEET TEA

Fresh brewed black tea sweetened with our house-made rosemary syrup 4.85

With Hendrick's Gin 13.00

BLUEBERRY LEMONADE SPRITZER

Our house-made blueberry lemonade topped with soda 4.85

With Grey Goose 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

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, 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)

WEEKEND BREAKFAST SERVED

SATURDAY - SUNDAY | 9AM - 3PM

There is limited seating and we may have to request a 90-minute dining limit.
Thank you for understanding.

X SEASONAL SPECIALS N CONTAINS NUTS V VEGETARIAN ITEMS

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 LECHE 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

CHEESES

Mozzarella
Cheddar
Pepper Jack
Goat Cheese

PROTEINS

Shaved Ham
Roasted Chicken
Applewood Bacon
Veggie Steak

VEGETABLES

Sautéed Mushrooms
Caramelized Onions
Roasted Red Peppers
Roasted Corn Salsa
Red Onions
Spinach
Roasted Tomatoes
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.

