

## 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.*

✕ SEASONAL SPECIALS    Ⓝ CONTAINS NUTS    Ⓜ VEGETARIAN ITEMS

### 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* 13.00

CRANBERRY COOLER  
Cranberry juice, lime juice, simple syrup, soda water 4.85

*With Tito's Vodka* 13.00

PEACH COOLER  
Peach purée, lemon juice & ginger ale 4.85

*With Tito's Vodka* 13.00

BLUEBERRY COOLER  
Blueberry purée, lemon juice & ginger ale 4.85

*With Tito's Vodka* 13.00

MANGO COOLER  
Mango purée, lemon juice & ginger ale 4.85

*With Tito's 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 Ⓜ  
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 ✕  
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 Ⓜ ✕  
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 Ⓜ  
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 ✕  
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 Ⓜ  
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 Ⓜ  
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 Ⓜ ✕  
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 ✕  
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 ✕  
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 Ⓜ  
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 ✕ 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*

### FRENCH LAVENDER 75

Choice Titos or Hendrick's Gin, house-made lavender syrup, fresh lemon juice, sparkling wine float 13.00

### MAPLE BOURBON OLD FASHIONED

Elijah Craig Bourbon, maple syrup and bitters with an orange peel and Luxardo cherry 13.00

### PERFECT THYME-ING

Titos Vodka, house-made thyme syrup, fresh house-made lemonade 13.00

### PINEAPPLE PARADISE

Papa's Pilar Rum, caramelized pineapple purée, hand-picked mint, fresh lime juice, house-made simple syrup, sparkling water 13.00

### POM-TINI

Premium pomegranate purée, Grey Goose Vodka, peach purée, orange liqueur, lemon juice, orgeat 14.00

### MANGO MADNESS

Spicy house-made Tequila, mango purée, orange liqueur, simple syrup, fresh lime juice 12.00 | CHOICE OF RIM: Chili, Salt, or Sugar

### MANGO MARGARITA

Casamigos, Grand Marnier, orange bitters, lime juice, premium mango 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 | *Make it with Vida Mezcal (+\$1)*

### JALAPEÑO POMEGRANATE MARGARITA

Spicy jalapeño house-infused tequila, pomegranate purée, lime sour, Grand Marnier 13.00 | CHOICE OF RIM: Chili or Salt

### ROYAL GRAND CADILLAC

Made with Don Julio Blanco & served in a tall glass 15.00

## BEERS

### DRAFT BEER

#### AMERICAN LAGER

GILLY'S BREW  
8.00 Los Angeles, CA

#### CARDINAL RED ALE

ABSOLUTION BREWING  
8.50 Torrance, CA

#### DELICIOUS IPA

STONE BREWING  
8.50 Escondido, CA

#### EXPATRIATE IPA

THREE WEAVERS BREWING  
8.50 Inglewood, CA

#### MEXICAN LAGER

LOS DUDES' BREWERY  
8.00 Los Angeles, CA

#### STELLA ARTOIS PILSNER

BROUWERIJ ARTOIS  
7.50 Belgium

### BOTTLES & CANS

#### MILLER LIGHT

5.75 Milwaukee, WI

#### FAT TIRE

6.75 Fort Collins, CO

#### BLUE MOON

6.75 Colorado

#### CORONA

6.50 Mexico

#### NON-ALCOHOLIC

##### ST PAULI

5.75 Germany

##### STELLA CIDRE

6.75 Belgium

##### HEINEKEN

6.50 Holland

## WINES

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

### WHITE

#### HOUSE WHITE

6.00 | 9.00 | -

#### HESS SELECT CHARDONNAY

13.00 | 18.00 | 47.00

#### BABICH SAUVIGNON BLANC

10.00 | 15.00 | 35.00

#### GERARD BERTRAND ROSÉ

10.00 | 15.00 | 35.00

### SPARKLING

#### SEGURA VIUDAS CAVA

9.50

#### HOUSE RED

6.00 | 9.00 | -

#### MEIOMI PINOT NOIR

12.00 | 17.00 | 44.00

#### HESS SELECT CABERNET

10.00 | 15.00 | 35.00

#### ST FRANCIS MERLOT

11.00 | 16.00 | 39.00

### SANGRIA

#### SEASONAL SANGRIA

9.00 | 21.75

## 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

## 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