

# Truxton's

## AMERICAN BISTRO

2022

WESTCHESTER | SANTA MONICA | TORRANCE

## 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 14.00

**PEACH COOLER**  
Peach purée, fresh lemon, ginger ale 4.85  
With Bulliet Bourbon 14.00

**VIRGIN MULE**  
Pineapple, fresh lime and ginger beer. In a traditional copper mug 4.98  
With Hanson's Organic Vodka 14.00

## 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 vanilla ice cream & caramel sauce 10.65  
**GRANNY'S APPLE TART**  
Apples on a light flaky crust with powdered sugar, one scoop of vanilla ice cream & caramel sauce 10.35  
**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 10.85  
**FRESH SEASONAL BERRIES**  
Seasonal berries with fresh whipped cream 10.45  
With Häagen-Dazs Vanilla Ice Cream 11.25  
**SEASONAL CHEESECAKE X**  
Please ask your server for our current signature house-made cheesecake 12.25  
**CARROT CAKE X**  
Slice of carrot cake served on caramel sauce with a side of whipped cream 13.50  
**FLOURLESS CHOCOLATE CAKE (GLUTEN-FREE)**  
Dark chocolate flourless chocolate cake topped with salted caramel gelato, chocolate shavings & fresh whipped cream 10.25  
**HOUSE BUTTER CAKE X**  
Traditional butter cake with a hint of Meyer lemon – served warm in a cast-iron skillet topped with strawberry sorbet 10.50  
**TWO SCOOPS**  
Topped with caramel or chocolate sauce & whipped cream  
Häagen-Dazs Vanilla Ice Cream 6.25  
Salted Caramel Gelato 7.25  
Seasonal Sorbet 6.95 X

PRICES SUBJECT TO CHANGE (7/22)

# DAILY BREAKFAST SERVED

EVERYDAY | 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

<b>BLOODY MARY</b> 6.00 glass Make with Titos \$10	<b>BELLINI</b> 7.00 glass	<b>CHAMPAGNE OR MIMOSA</b> 6.00 glass   10.00 bottle	<b>SANGRIA (SEASONAL)</b> 6.00 glass
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## 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 18.35

**AL PASTOR BURRITO X**  
Our signature Al Pastor pork with scrambled eggs, roasted potatoes, pickled red onions, tomatillo avocado salsa and cilantro wrapped in a flour tortilla. Served with fruit or potatoes 17.65

**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 17.65

**PABLO'S BREAKFAST BURRITO**  
Scrambled eggs, cheddar cheese, chicken sausage, pico de gallo, lettuce & chipotle crema wrapped in a flour tortilla 17.65

**TOTCHOS V**  
Tater tots topped with twice baked beans, cheddar cheese, pico de gallo, charred red salsa & chipotle mayo A LA CARTE 11.65  
Add a Fried Egg \$2.65 | Add Sliced Avocado \$2.25

**TRUXTON'S BREAKFAST PLATE V**  
Three eggs any style and choice of toast 14.65  
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 16.45  
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 14.85

## 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 20.85

**THE BELGIAN V**  
Made to order and sprinkled with powdered sugar, served with warm syrup 14.35 | Add Mixed Berries \$2.25

**TRES LECHES DOUBLE CUT FRENCH TOAST V**  
Griddled and garnished with fresh berries, powdered sugar and a drizzle of sweet cream. Served with warm syrup 16.25

## 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 18.85

**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 16.45

**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 20.65

**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 18.45

## OMELETS | Now Folded & Served with Wheat or Sourdough Toast & Choice of Fruit or Potatoes Sub Egg Whites for an Additional \$1.50

**THE WESTCHESTER**  
Mozzarella blend, applewood bacon, caramelized onions, chicken, roasted tomatoes, feta cheese & parsley 18.35

**FARMLAND**  
Sundried tomato chicken sausage, roasted tomatoes, sautéed mushrooms, pepper jack & cheddar cheese and green onion 18.35

**PLAYA VEGETARIAN V**  
Mozzarella and feta cheese, roasted tomatoes, mixed mushrooms, caramelized onions and basil 17.45

**TEX MEX**  
Chopped grilled chicken, black beans, poblano & corn salsa, pepper jack cheese, topped with tomatillo salsa, fresh sliced avocado, sour cream and cilantro 18.35

## BUILD YOUR OWN

Choose Three Toppings 16.85 | 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)** 2.65  
**SLICED FRUIT PLATE** 4.65  
**WHEAT TOAST** 2.65  
**ENGLISH MUFFIN** 2.75  
**VEGGIE PATTY** 7.25  
**TATER TOTS** 3.85  
**ROASTED FINGERLING POTATOES** 4.85

**APPLEWOOD SMOKED BACON (4)** 5.85  
**TRADITIONAL PORK SAUSAGE** 4.85  
**TURKEY BACON (4)** 6.75  
**SUN DRIED TOMATO CHICKEN SAUSAGE (1)** 4.85  
**SAVORY CHICKEN PATTY** 6.85  
**BEEF BURGER PATTY** 7.45

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 14.00
- HAVANA STAYCATION  
Malahat Rum, Kraken Black Spiced Rum, peach purée, lime juice, fresh basil 14.00
- RUMCHATA WHITE RUSSIAN  
Vodka, Rumchata, Kahlua and cream 14.00
- BLACKBERRY MINT MARGARITA  
Arette Reposado, Cointreau, fresh blackberry, fresh mint, lime juice, with a sugar rim 14.00
- 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 14.00

## BEERS

### DRAFT BEER

- TRUMER PILSNER THE TRUMER BREWERY  
8.50 | 4.9% ABV  
Berkeley, CA
- AMERICAN LAGER  
GILLY'S BREW  
8.00 | 4.7% ABV  
Los Angeles, CA
- SEASONAL CIDRE ROTATING BREWERY  
8.50 | 4-7% ABV
- MANGO CART HEFEWEIZEN GOLDEN ROAD BREWING  
8.00 | 4% ABV  
San Diego, CA  
*Make it a Michelada add \$1*
- 310 BLONDE ALE  
SANTA MONICA  
BREW WORKS  
8.50 | 4.8% ABV  
Santa Monica, CA
- BOONT AMBER ALE  
ANDERSON VALLEY  
BREWING COMPANY  
8.00 | 5.8% ABV  
Boonville, CA
- NOSE JOB AMERICAN IPA  
BOOMTOWN BREWERY  
9.00 | 7% ABV  
Los Angeles, CA
- HAZY IPA  
LOST COAST BREWERY  
9.00 | 6.4% ABV  
Eureka, CA
- BIG LITTLE THING IPA  
SIERRA NEVADA BREWING  
9.00 | 9% ABV  
Chico, 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	GLASS   BOTTLE
STORYPOINT CHARDONNAY Sonoma County, CA   2020	11.50   36.00
FRANCISCAN CHARDONNAY Napa Valley, CA   2018	12.00   37.00
ANGELINE SAUVIGNON BLANC Sonoma County, CA   2020	10.00   30.00
COPPOLA PINOT GRIGIO Monterey County, CA   2018	11.00   35.00
SUMMER WATER ROSÉ Central Coast, CA   2020	10.50   32.00

### SPARKLING

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

### RED

GLASS   BOTTLE	
LINE 39 PINOT NOIR Clarksburg, CA   2019	10.00   30.00
FEDERALIST CABERNET Lodi, CA   2017	10.50   32.00
OLD ZIN VINES ZINFANDEL Lodi, CA   2018	10.00   30.00
J.LOHR PROPRIETARY RED BLEND Paso Robles, CA   2018	12.00   36.00

WINE FLIGHT 10.00 | Choose 3 wines to make a tasting flight!

## JOIN OUR NEW & IMPROVED - BISTRO CLUB -

\$20 annual birthday certificate & perks along the way!

ASK YOUR SERVER ABOUT JOINING TODAY OR VISIT OUR WEBSITE FOR MORE INFO

WWW.TRUXTONSAMERICANBISTRO.COM

## SMALL PLATES

- TRUXTON'S MONKEY BREAD (V)  
Pull-apart house-made bread with cheddar cheese & garlic.  
CHOICE OF: marinara, garlic butter or ranch 9.25
- SPICY CHICKEN TAQUITOS  
Hand-rolled chicken taquitos topped with white sauce, cotija cheese and cilantro. Served with tomatillo avocado salsa TWO 9.95 | THREE 14.25

- SEARED AL PASTOR PORK NACHOS (X)  
Tortilla chips, charred salsa, refried beans, mozzarella & cheddar, tomatillo avocado salsa, roasted corn, pico de gallo, pickled onions & cilantro, topped with queso fresco with guacamole & sour cream 18.85

- FIRECRACKER CHICKEN SKEWERS  
Buttermilk fried chicken tenders topped with sweet chili sauce & green onions. Served with ranch dipping sauce TWO 12.35 | THREE 17.35

- ANCHO HONEY GLAZED SHRIMP  
Crispy shrimp tossed in a sweet honey ancho chili glaze. Served with spicy wonton pepita slaw 17.45

- AHI TUNA ON CRISPY RICE  
Crispy rice with sweet soy sauce, topped with spicy tuna, green onions, Sriracha mayo and black sesame seeds 17.35

- BUFFALO CAULIFLOWER (V)  
Cauliflower tossed in a spicy buffalo sauce, topped with bleu cheese crumbles & green onions, with ranch dressing 10.85

## SALADS & SOUPS

Add Grilled Chicken 5 oz 6.00 | 10 oz 10.00

- CHINESE CHICKEN (N)  
Grilled chicken, Napa cabbage and mixed greens, carrots, green onions, cilantro, toasted almonds, mandarin oranges & crispy wontons. Tossed in a sweet sesame ginger dressing 18.35

- SOUTHERN CRISPY CHICKEN  
Mixed greens & romaine, applewood bacon, poblano corn salsa, cheddar cheese, tomatoes, green onions with honey mustard dressing & topped with fried chicken & crispy onions 19.85

- 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 18.35

- ANTIOXIDANT (N)(V)  
Arugula, kale, red quinoa, shaved Brussels sprouts, fresh blueberries, dried cranberries, almonds, red onion, shaved parmesan & avocado with pomegranate vinaigrette 18.35

- 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 18.35

- CREAMY CAESAR  
Romaine lettuce featuring our creamy style dressing & topped with shaved parmesan & roasted garlic ciabatta croutons 15.25 | STARTER 10.25

- TRUXTON'S HOUSE (N)(V)  
Romaine lettuce, tomatoes, Persian cucumbers & feta cheese tossed with oregano vinaigrette 13.95 | STARTER 10.25

- BABY WEDGE  
Iceberg lettuce, applewood bacon, roasted tomatoes, bleu cheese crumbles, green onions & bleu cheese dressing STARTER 10.85

### SOUPS

Ask About Our Soup of The Day (X)

- CHICKEN TORTILLA SOUP  
Hearty tomato-based soup with roasted poblano corn salsa & crispy tortilla strips CUP 7.85 | BOWL 10.45
- CARAMELIZED FRENCH ONION SOUP  
Rich beef stock with a touch of brandy, topped with garlic croutons & blistered swiss cheese CUP 8.35 | BOWL 11.35

## HEALTHFUL

- BANH MI BOWL (N)(X)  
5 mini house-made chicken meatballs served on cauliflower & basmati rice mixed with Napa cabbage, red onions, carrots, cucumber & chopped red jalapeño, topped with white sauce, hoisin drizzle, almonds, pickled daikon & carrots 18.85

- THE CAPRESE BURGER PLATE  
Beef patty, mozzarella blend, roasted tomatoes, balsamic glaze, garlic mayo & basil atop field greens. Served with a side salad or daily vegetable 17.85

- THE BERKELEY PLATE (V)  
Gluten & soy-free veggie patty, avocado, goat cheese, pickled red onions, dried cranberries & pepitas atop arugula tossed in pomegranate vinaigrette. Served with a side of cranberry compote & a side salad or daily vegetable 19.35

- VEGGIE "STEAK" TACOS (V)  
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 20.85

- AHI POKÉ BOWL  
4 oz sushi-grade ahi & avocado tossed with ponzu, green onions & sesame seeds, on a blend of white rice, red quinoa, & seaweed seasoned with Togarashi. Topped with pickled cucumbers, sliced jalapeños & a drizzle of Sriracha mayo 20.35

- GRILLED CHICKEN SRIRACHA BOWL  
5 oz freshly grilled chicken atop brown rice with corn & poblano peppers, warm black beans, cotija cheese, fresh cilantro & pico de gallo, topped with sliced avocado & a Sriracha drizzle 19.35

## SIDES

- HOUSE FRIES 4.50 | 7.80
- SWEET POTATO FRIES 5.50 | 8.85
- GARLIC PARMESAN FRIES 5.50 | 8.85

## FAVORITES

- MEXICO CITY AL PASTOR SKILLET (X)  
Pork roasted in a blend of chilies, spices and pineapple juice thinly sliced & seared, served with tomatillo avocado salsa, pickled red onions, rice & beans, and corn tortillas 19.85
- ROTISSERIE CHICKEN  
Chicken marinated with fresh herbs & spices. Served with garlic parmesan fries & CHOICE OF: sweet chili, garlic butter, marinara or signature bbq on the side 1/4 13.85 | 1/2 17.85

- 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 21.35

- SHANGHAI BOWL (X)  
Crispy chicken tossed in our Asian sweet & spicy sauce mixed with snap peas & broccoli. Served on cauliflower & brown rice blend with chopped broccoli, carrots, and green & red peppers, topped with sesame seeds & cilantro 18.85

- DONNA'S FISH & CHIPS  
Fresh cod with craft beer batter. Served with chipotle mayo, tartar sauce & garlic parmesan fries 2 PC 15.65 | 3 PC 20.65

- 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 18.85

- 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 18.95

- CHILI BASIL SALMON  
All-natural marinated in sambal, ginger & lemongrass, and pan roasted. Served with garlic green beans 29.35
- PAN-SEARED SALMON  
All-natural & oven-roasted, served with choice of side 28.45

### PASTAS

Add - Grilled chicken \$6, Shrimp \$7 or Salmon \$9  
Substitute Gluten-Free Quinoa Penne \$1.50

- WILD MUSHROOM LINGUINE (V)  
Wild mushrooms, roasted tomatoes, peas & parmesan in a roasted garlic cream sauce 17.25

- SPICY ROASTED RED PEPPER PENNE  
Chicken, red onions, poblano chilies, cilantro, corn, roasted red pepper cream sauce & topped with cotija cheese 20.65

- 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 18.35

## 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  
Beef patty, shredded lettuce, tomatoes, red onions & spicy 1001 dressing with your CHOICE OF: American, cheddar, swiss, fontina, pepper jack, or provolone on toasted brioche 17.95

- THE PORTLAND  
Beef patty, sautéed wild mushrooms, fontina cheese, lettuce, caramelized & crispy onions & roasted garlic mayo. Drizzled with balsamic glaze on toasted brioche 18.35

- THE GILLY  
Beef patty, caramelized onions, applewood bacon, tomatoes, lettuce & Tillamook cheddar cheese, topped with crispy onions & spicy 1001 dressing on toasted brioche 18.35

- CANDIED JALAPEÑO CHICKEN BURGER  
House-made chicken patty with candied jalapeños, provolone cheese, applewood smoked bacon, arugula & mayo on toasted brioche 18.25 | *Make it a Plate on a Bed of Arugula*

- VIETNAMESE CHICKEN BURGER (X)  
House-made chicken patty, fresh cilantro and mint, pickled daikon & carrots, fresh cucumbers, red onions, jalapeños, mayo and hoisin sauce on a toasted brioche 18.95

## 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 18.35

- TURKEY & AVOCADO CLUB  
Roasted turkey breast, lettuce, applewood bacon, tomatoes, red onions, avocado & mayo on toasted ciabatta 18.35

- AL PASTOR (X)  
Thinly sliced marinated pork seared on the griddle and topped with sliced avocado, pickled red onion, fresh cilantro, and chipotle mayo, served on a brioche bun 18.65

- CRISPY HAWAIIAN  
Crispy chicken breast topped with creamy habanero peppadew slaw and sweet & spicy mayo on a toasted brioche bun 18.35

- GABBY'S TUNA MELT  
Our signature tuna salad topped with fresh tomatoes and provolone cheese on toasted sourdough 17.25

- ONION JAM GRILLED CHEESE (V)(X)  
Burrata, white cheddar & muenster, baby arugula, roasted tomatoes & our onion jam on griddled sourdough 16.85

- CREAMY SMASHED POTATOES 4.20 | 6.50
- HORSERADISH OR WONTON PEPITA SLAW 3.15 | 6.50
- MIXED SAUTÉED VEGGIES 3.75 | 6.75