

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 14.00

CRANBERRY COOLER
Cranberry juice, lime juice, simple syrup, soda water 4.85
With Tito's Vodka 14.00

PEACH COOLER
Peach purée, lemon juice & ginger ale 4.85
With Tito's Vodka 14.00

BLUEBERRY COOLER
Blueberry purée, lemon juice & ginger ale 4.85
With Tito's Vodka 14.00

MANGO COOLER
Mango purée, lemon juice & ginger ale 4.85
With Tito's 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

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 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

FRENCH LAVENDER 75

Choice of Titos or Hendrick’s Gin, house-made lavender syrup, fresh lemon juice, sparkling wine float 14.00

MAPLE BOURBON OLD FASHIONED

Elijah Craig Bourbon, maple syrup and bitters with an orange peel and Luxardo cherry 14.00

CHILI SPICED MANGO X

Tito’s Vodka with mango purée, lemon juice and simple syrup topped with chili salt, served up 14.00

POM-TINI

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

SMOKEY PINEAPPLE X

Vida Mezcal with pineapple juice, orange liqueur, fresh lime juice, ginger and agave 14.00

MANGO MARGARITA

Casamigos, Grand Marnier, orange bitters, lime juice, mango purée, orange juice 14.00

PINEAPPLE HIBISCUS MARGARITA

Teremana Blanco, caramelized pineapple purée, premium hibiscus purée, lime juice, orange liqueur, orgeat 14.00

Make it with Vida Mezcal add \$1

JALAPEÑO POMEGRANATE MARGARITA

Spicy jalapeño house-infused tequila, pomegranate purée, lime sour, Grand Marnier 14.00 | CHOICE OF RIM: Chili or Salt

HAVANA STAYCATION X

Papa’s Pilar Rum with peach purée, lime juice and fresh basil topped with a float of Kraken dark rum 14.00

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

BUENAWEZA

– SEA SALT & LIME LAGER

STONE BREWING

8.00 Escondido, CA

Make it a Michelada add \$1

SEAFARER KOLSCH–STYLE

THREE WEAVERS BREWING

8.00 Inglewood, 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

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

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

6OZ | 9OZ | BOTTLE

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

SPLIT

SEGURA VIUDAS CAVA

9.50

RED

6OZ | 9OZ | BOTTLE

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

GLASS | CARAFE

SEASONAL SANGRIA

9.00 | 21.75

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

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

CREAMY SMASHED POTATOES 4.20 | 6.50

HORSERADISH OR WONTON PEPITA SLAW 3.15 | 6.50

MIXED SAUTÉED VEGGIES 3.75 | 6.75