

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 14.00

PEACH COOLER
Peach purée, lemon, ginger ale 4.85
With Maker's Mark 14.00

TRUXTON'S SWEET TEA
Fresh brewed black tea sweetened with our house-made rosemary syrup 4.85
With Hendrick's Gin 14.00

BLUEBERRY LEMONADE SPRITZER
Our house-made blueberry lemonade topped with soda 4.85
With Grey Goose 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

TORRANCE PRICES SUBJECT TO CHANGE (9/22)

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 LECHE 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.

