



## MOCKTAILS

*Mocktails Include 1 Complimentary Refill (Excluding Alcohol)*

### VIRGIN MULE

Pineapple, fresh lime and ginger beer. In a traditional copper mug 4.95

*With Ketel One Vodka 15.00*

### PEACH COOLER

Peach purée, lemon, ginger ale 4.95

*With Maker's Mark 15.00*

### TRUXTON'S SWEET TEA

Fresh brewed black tea sweetened with our house-made rosemary syrup 4.95

*With Hendrick's Gin 15.00*

### BLUEBERRY LEMONADE SPRITZER

Our house-made blueberry lemonade topped with soda 4.95

*With Grey Goose Vodka 15.00*

## BEVERAGES

### SODAS, JUICES, & MORE

#### JUICE

Apple, Pineapple, Cranberry 3.65

FRESH SQUEEZED ORANGE JUICE 4.45

FRESH LEMONADE \* 3.95

ORGANIC PASSIONFRUIT ICED TEA \* 3.95

#### MILK

Non-Fat, Whole, Almond, Soy 2.85

EVIAN & SAN PELLEGRINO 4.25

#### 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 4.45

#### CAPPUCCINO

Espresso, steamed & foamed milk 4.45

#### CAFE MOCHA

Espresso, chocolate, steamed milk & whipped cream 4.75

#### CAFE AU LAIT

Coffee, steamed milk 4.25

#### ESPRESSO

Double shot 4.35

#### TRUXTON'S COFFEE \*

A delicious French roast 3.65

#### HOT CHOCOLATE

Chocolate, steamed milk & whipped cream 3.65

#### ASSORTED HOT TEAS

Lemon Chamomile, Aged Earl Grey, Breakfast Blend, Orange White Spice, Moroccan Mint, Gunpowder Green 3.65

*\* These Items Include Free Refills*

## DESSERTS

### GRANNY'S APPLE TART

Apples on a light flaky crust with powdered sugar, one scoop of vanilla ice cream & caramel sauce 10.85

### 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 11.25

### FRESH SEASONAL BERRIES

Seasonal berries with fresh whipped cream 10.95

*With Häagen-Dazs Vanilla Ice Cream 11.35*

### SEASONAL CHEESECAKE

Please ask your server for our current signature house-made cheesecake 12.85

### CARROT CAKE

Slice of carrot cake served on caramel sauce with a side of whipped cream 14.25

### FLOURLESS CHOCOLATE CAKE (GLUTEN-FREE)

Dark chocolate flourless chocolate cake topped with salted caramel gelato, chocolate shavings & fresh whipped cream 10.75

### CARNIVAL CHURRO SUNDAE X

Two scoops of Häagen-Dazs vanilla ice cream, caramel filled cinnamon sugar churros topped with fresh whipped cream, a drizzle of caramel sauce and powdered sugar 10.65

### TWO SCOOPS

Topped with caramel or chocolate sauce & whipped cream

*Häagen-Dazs Vanilla Ice Cream 6.65*

*Salted Caramel Gelato 7.65*

## BRUNCH COCKTAIL SPECIALS

### BLOODY MARY

8.00 glass

*Make with Titos \$10*

### BELLINI

7.00 glass

### CHAMPAGNE

OR MIMOSA

6.00 glass | 15.00 bottle

### SANGRIA (SEASONAL)

9.00 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 19.25

### AL PASTOR BURRITO

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 17.85

### 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 18.95

### PABLO'S BREAKFAST BURRITO

Scrambled eggs, cheddar cheese, chicken sausage, pico de gallo, lettuce & chipotle crema wrapped in a flour tortilla 17.85

### TOTCHOS V

Tater tots topped with twice baked beans, cheddar cheese, pico de gallo, charred red salsa & chipotle mayo A LA CARTE 12.25

*Add a Fried Egg \$2.75 | Add Sliced Avocado \$2.50*

### TRUXTON'S BREAKFAST PLATE V

Three eggs any style and choice of toast 15.35

*Add Applewood Smoked Bacon (2) \$3.15*

*or Pork Sausage (2 LINKS) \$2.75*

### 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 17.35 *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 15.45

## WAFFLES & FRENCH TOAST

*Add Applewood Smoked Bacon (2) \$3.15 | or Pork Sausage (2 LINKS) \$2.75*

### CHICKEN AND APPLEWOOD BACON

Made to order waffle topped with two crispy chicken tenders & two pieces of applewood smoked bacon, served with warm syrup 21.85

### THE BELGIAN V

Made to order and sprinkled with powdered sugar, served with warm syrup 14.95 | *Add Mixed Berries \$2.85*

### 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 16.95

## 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 19.75

### 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 17.25

### 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 21.65

### 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 19.25

## OMELETS | *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 19.25

### FARMLAND

Sundried tomato chicken sausage, roasted tomatoes, sautéed mushrooms, pepper jack & cheddar cheese and green onion 19.25

### PLAYA VEGETARIAN V

Mozzarella and feta cheese, roasted tomatoes, mixed mushrooms, caramelized onions and basil 18.35

### TEX MEX

Chopped grilled chicken, black beans, poblano & corn salsa, pepper jack cheese, topped with tomatillo salsa, fresh sliced avocado, sour cream and cilantro 19.25

## BUILD YOUR OWN

Choose Three Toppings 17.65 | Extra Toppings 1.65 ea | Sub Egg Whites 1.50 | Add Avocado 2.50

### 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) 2.95

SLICED FRUIT PLATE 4.85

WHEAT TOAST 2.75

ENGLISH MUFFIN 2.85

VEGGIE PATTY 7.65

TATER TOTS 4.25

ROASTED POTATOES 5.25

APPLEWOOD SMOKED BACON (4) 6.25

TRADITIONAL PORK SAUSAGE 5.25

TURKEY BACON (4) 7.25

SUN DRIED TOMATO CHICKEN SAUSAGE (1) 5.25

SAVORY CHICKEN PATTY 7.25

BEEF BURGER PATTY 7.85

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.**

# SMALL PLATES

### TRUXTON'S MONKEY BREAD 📍

Pull-apart house-made bread with cheddar cheese & garlic.  
CHOICE OF: marinara, garlic butter or ranch 9.65

### SPICY CHICKEN TAQUITOS

Hand-rolled chicken taquitos topped with white sauce, cotija cheese and cilantro. Served with tomatillo avocado salsa  
TWO 10.55 | THREE 14.85

### HOUSE CHILI CHEESE FRIES ✖

French fries topped with our house-made chili, cheddar cheese chopped onions, drizzled with chipotle aioli topped with parsley 17.85

### SEARED AL PASTOR PORK NACHOS

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 19.65

### SPINACH ARTICHOKE DIP 📍 ✖

Spinach, artichoke hearts, and a blend of four cheeses, topped with parmesan cheese and roasted tomatoes. Served with tortilla chips 15.85

### FIRECRACKER CHICKEN SKEWERS

Buttermilk fried chicken tenders topped with sweet chili sauce & green onions. Served with ranch dipping sauce  
TWO 12.95 | THREE 17.95

### CHILI GLAZED WINGS ✖

Crispy chicken wings tossed with our sweet and spicy chili glaze, topped with green onions and served with blue cheese dressing 16.85

### ANCHO HONEY GLAZED SHRIMP

Crispy shrimp tossed in a sweet honey ancho chili glaze. Served with spicy wonton pepita slaw 17.95

### AHI TUNA ON CRISPY RICE

Crispy rice with sweet soy sauce, topped with spicy tuna, green onions, Sriracha mayo and black sesame seeds 17.65

### BUFFALO CAULIFLOWER 📍

Cauliflower tossed in a spicy buffalo sauce, topped with bleu cheese crumbles & green onions, with ranch dressing 11.45

# SALADS & SOUPS

Add Grilled Chicken 5 oz 6.30 | 10 oz 10.50

### 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 19.50

### 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 20.85

### 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 19.50

### ANTIOXIDANT 📍 📍

Arugula, kale, red quinoa, shaved Brussels sprouts, fresh blueberries, dried cranberries, almonds, red onion, shaved parmesan & avocado with pomegranate vinaigrette 18.95

### ARUGULA AND ARTICHOKE 📍 ✖

Baby arugula, artichoke bottoms, shaved parmesan cheese tossed with lemon white truffle vinaigrette 17.85

### 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 19.50

### CREAMY CAESAR

Romaine lettuce featuring our creamy style dressing & topped with shaved parmesan & roasted garlic ciabatta croutons  
15.95 | STARTER 10.85

### TRUXTON'S HOUSE 📍 📍

Romaine lettuce, tomatoes, Persian cucumbers & feta cheese tossed with oregano vinaigrette 14.50 | STARTER 10.85

### BABY WEDGE

Iceberg lettuce, applewood bacon, roasted tomatoes, bleu cheese crumbles, green onions & bleu cheese dressing  
STARTER 11.50

### ELOTE SALAD 📍 ✖

Arugula, black kale, Brussels sprouts and cabbage tossed in adobo lime dressing with roasted corn, poblano rice, fresh tomatoes, radishes, queso fresco, red onions, crispy tortilla strips, fresh avocado & cilantro 18.35

# SOUPS

### CHICKEN TORTILLA SOUP

Hearty tomato-based soup with roasted poblano corn salsa & crispy tortilla strips CUP 8.25 | BOWL 10.95

### TRUXTON'S CHILI ✖

Spicy pork and beef chili with black, pinto, and kidney beans. Topped with cheddar cheese, green onions, cilantro, and chipotle crema CUP 8.95 | BOWL 14.98

### CARAMELIZED FRENCH ONION SOUP

Rich beef stock with a touch of brandy, topped with garlic croutons & blistered swiss cheese CUP 8.75 | BOWL 11.95

INTRODUCING OUR NEW & IMPROVED  
**BISTRO LOYALTY**



- ✖ Accrue Points
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# FAVORITES

### MEXICO CITY AL PASTOR SKILLET

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 20.35

### 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 14.25 | 1/2 18.75

### 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 22.35

### SHANGHAI BOWL

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 19.25

# 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 \$1.35*

### 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 18.85

### CLASSIC TAVERN ✖

Beef patty topped with bourbon ketchup caramelized onions, pickles and white cheddar 18.95

### THE PORTLAND

Beef patty, sautéed wild mushrooms, fontina cheese, lettuce, caramelized & crispy onions & roasted garlic mayo. Drizzled with balsamic glaze on toasted brioche 19.25

### THE GILLY

Beef patty, caramelized onions, applewood bacon, tomatoes, lettuce & Tillamook cheddar cheese, topped with crispy onions & spicy 1001 dressing on toasted brioche 19.25

### CANDIED JALAPEÑO CHICKEN BURGER

House-made chicken patty with candied jalapeños, provolone cheese, applewood smoked bacon, arugula & mayo on toasted brioche 18.95 | *Make it a Plate on a Bed of Arugula*

### THE BERKELEY 📍

Gluten & soy-free veggie patty of mixed vegetables, grains, white beans & lentils topped with arugula, goat cheese, pickled cucumbers, onion sprouts, cranberry sauce & chipotle mayo on toasted brioche 19.35

# HEALTHFUL

### CHICKEN TINGA BOWL

Spiced pulled-chicken atop basmati rice, red quinoa, corn & poblano salsa, feta cheese, tomatillo avocado salsa, fresh diced tomatoes, topped with sliced radish and cilantro 18.75

### 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 18.75

### THE BERKELEY PLATE 📍

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 20.45

### 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 21.65

# PASTA

*Add - Grilled Chicken \$6.30, Shrimp \$7.35 or Salmon \$9.45*  
*Substitute Gluten-Free Quinoa Penne \$1.50*

### SPAGHETTI ALLA CHECCA 📍 ✖

Fresh diced tomatoes, sautéed with garlic, olive oil, hint of crushed chili flakes, fresh basil topped with Burrata cheese and Italian parsley 19.85

### WILD MUSHROOM LINGUINE 📍

Wild mushrooms, roasted tomatoes, peas & parmesan in a roasted garlic cream sauce 18.25

### SPAGHETTI & MEATBALLS ✖

Marinara sauce tossed with spaghetti. Topped with two parmesan herb beef meatballs 19.25

### SPICY ROASTED RED PEPPER PENNE

Chicken, red onions, poblano chilies, cilantro, corn, roasted red pepper cream sauce & topped with cotija cheese 21.85

### PESTO RIGATONI 📍 ✖

Sun-dried tomatoes, broccoli and parmesan, sautéed in our nut-free pesto garlic cream sauce 18.85

### 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 19.25

# SIDES

HOUSE FRIES 4.75 | 8.25  
SWEET POTATO FRIES 5.75 | 9.25  
GARLIC PARMESAN FRIES 5.75 | 9.25

### DONNA'S FISH & CHIPS

Fresh cod with craft beer batter. Served with chipotle mayo, tartar sauce & garlic parmesan fries 2 PC 16.50 | 3 PC 21.25

### 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 19.35

### 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 19.45

### CHILI BASIL SALMON

All-natural marinated in sambal, ginger & lemongrass, and pan-roasted. Served with garlic green beans 29.95

### PAN-SEARED SALMON

All-natural & oven-roasted, served with choice of side 29.45

# 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 \$1.35*

### CLASSIC FISH SANDWICH

Crispy panko crusted cod, tartar sauce, shredded iceberg, fresh tomatoes and red onions on a toasted brioche bun 19.25

### TURKEY & AVOCADO CLUB

Roasted turkey breast, lettuce, applewood bacon, tomatoes, red onions, avocado & mayo on toasted ciabatta 19.25

### AL PASTOR

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 19.45

### BOMBAY CHICKEN ✖

Grilled chicken breast, Madras curry mayo, mixed greens, pickled red onions, dried cranberries and peppadew peppers on toasted ciabatta 19.35

### CRISPY HAWAIIAN

Crispy chicken breast topped with creamy habanero peppadew slaw and sweet & spicy mayo on a toasted brioche bun 19.25

### GABBY'S TUNA MELT

Our signature tuna salad topped with fresh tomatoes and provolone cheese on toasted sourdough 17.95

### ONION JAM GRILLED CHEESE 📍

Burrata, white cheddar & muenster, baby arugula, roasted tomatoes & our onion jam on griddled sourdough 17.65

# CAULIFLOWER FLATBREADS

### WILD MUSHROOM 📍 ✖

Caramelized onions, mozzarella blend, wild mushrooms, green onions, and feta cheese 19.85

### PEPPERONI MUSHROOM ✖

Marinara with pepperoni and sauteed mushrooms, smoked mozzarella and fresh basil 19.85

### TOMATO BASIL BURRATA 📍 ✖

Fresh and oven roasted tomatoes, garlic, burrata, fresh basil and sea salt drizzled with basil oil 22.85

### BBQ CHICKEN ✖

BBQ sauce, smoked cheddar, grilled chicken, pickled red onion, & candied jalapeño, topped with fresh cilantro and cotija cheese 21.85

### THE ITALIAN ✖

Marinara sauce, mozzarella cheese, roasted red peppers, caramelized onions, roasted tomatoes, and house beef sausage, garnished with fresh parsley 21.85

### LOUISIANA BLACKENED SHRIMP ✖

Ham, red onion, blackened shrimp, mozzarella, habanero & pineapple relish and topped with cilantro 24.85

CREAMY SMASHED POTATOES 4.45 | 6.85  
HORSERADISH OR WONTON PEPITA SLAW 3.45 | 6.85  
MIXED SAUTÉED VEGGIES 3.95 | 7.25