

Truxton's

AMERICAN BISTRO

2024

WESTCHESTER | TORRANCE

MOCKTAILS

Mocktails Include 1 Complimentary Refill (Excluding Alcohol)

VIRGIN MULE

Pineapple, fresh lime, and ginger beer. Served 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

CHAMOY-PINEAPPLE SUNRISE X

Chamoy, pineapple juice, and lime juice, topped with sprite and soda water with a chili rim 4.95

With Patron Tequila 15.00

BLUEBERRY LEMONADE SPRITZER

Our house-made blueberry lemonade topped with soda 4.95

With Grey Goose Vodka 15.00

PEP IN YOUR STEP X

Lime juice, mint, cucumber, simple syrup and club soda 4.95

With Botanist Gin 15.00

BEVERAGES

SODAS, JUICES, & MORE

JUICE

Apple, Pineapple, Cranberry 3.75

FRESH SQUEEZED ORANGE JUICE 4.55

FRESH LEMONADE * 3.95

ORGANIC PASSIONFRUIT ICED TEA * 3.95

MILK

Whole, Almond, Oat 2.95

EVIAN & SAN PELLEGRINO 4.35

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, Almond Milk (+.50), or Oat Milk (+.50)

CAFE LATTE

Espresso, steamed milk 4.55

CAPPUCCINO

Espresso, steamed & foamed milk 4.55

CAFE MOCHA

Espresso, chocolate, steamed milk & whipped cream 4.85

CAFE AU LAIT

Coffee, steamed milk 4.35

ESPRESSO

Double shot 4.45

TRUXTON'S COFFEE *

A delicious French roast 3.75

HOT CHOCOLATE

Chocolate, steamed milk & whipped cream 3.75

ASSORTED HOT TEAS

Lemon Chamomile, Aged Earl Grey, Breakfast Blend, Orange White Spice, Moroccan Mint, Gunpowder Green 3.75

* 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 11.25

BANANA PUDDING (N)X

Caramelized bananas on a cookie crust and topped with banana pudding, fresh whipped cream and sliced almonds. Served in a mason jar 8.45

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 11.65

FRESH SEASONAL BERRIES

Seasonal berries with fresh whipped cream 10.95

With Häagen-Dazs Vanilla Ice Cream 12.95

SEASONAL CHEESECAKE

(may contain nuts)

Please ask your server for our current signature house-made cheesecake 13.25

CARROT CAKE (N)

Slice of carrot cake served on caramel sauce with a side of whipped cream 14.65

FLOURLESS CHOCOLATE CAKE

Dark chocolate flourless chocolate cake topped with salted caramel gelato, chocolate shavings, and fresh whipped cream 10.95

TWO SCOOPS

Topped with caramel or chocolate sauce & whipped cream

Häagen-Dazs Vanilla Ice Cream 6.95

Salted Caramel Gelato 7.75

TORRANCE PRICES SUBJECT TO CHANGE (4/24)

DAILY BREAKFAST SERVED

EVERYDAY | 9AM - 3PM

We may have to request a 90-minute dining limit due to limited seating. Thank you for understanding.
18% gratuity added to parties of 8 or more. Please see a manager if you have any questions.

X SEASONAL SPECIALS (N) CONTAINS NUTS AND/OR SESAME (V) VEGETARIAN ITEMS



BRUNCH COCKTAIL SPECIALS

BLOODY MARY

10.00 glass

Make with Titos \$12

BELLINI

8.00 glass

CHAMPAGNE

OR MIMOSA

7.00 glass | 16.00 bottle

SANGRIA (SEASONAL)

10.00 glass

BREAKFAST PLATES

Plates Served with Fruit or Potatoes. Sub Egg Whites for an Additional \$1.60

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 18.95

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 19.55

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 19.15

PABLO'S BREAKFAST BURRITO

Scrambled eggs, cheddar cheese, chicken sausage, pico de gallo, lettuce & chipotle crema wrapped in a flour tortilla 18.15

STEAK AND EGGS X

5oz Hanger steak served with three eggs any style and choice of toast 21.95

OAXACAN WET BURRITO

Scrambled eggs, applewood bacon, poblano corn rice, refried beans, tater tots, guajillo sauce, tomatillo avocado salsa, cheddar & cotija cheese, pico de gallo, and fresh cilantro, smothered in salsa roja and sour cream 19.15

TRUXTON'S BREAKFAST PLATE (V)

Three eggs any style and choice of toast 15.65

Add Applewood Smoked Bacon (2) \$3.35

or Pork Sausage (2 LINKS) \$2.85

START YOUR DAY RIGHT BOWL

Brown rice studded with corn & poblanos topped with 2 eggs any style, cheddar cheese, diced crispy chicken, chipotle mayo & pico de gallo A LA CARTE 17.55

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 15.75

WAFFLES & FRENCH TOAST

Add Applewood Smoked Bacon (2) \$3.35 | or Pork Sausage (2 LINKS) \$2.85

CHICKEN AND APPLEWOOD BACON

Made to order waffle topped with two crispy chicken tenders & two pieces of applewood smoked bacon, served with warm syrup 22.15

THE BELGIAN (V)

Made to order and sprinkled with powdered sugar, served with warm syrup 15.15 | Add Mixed Berries \$2.95

STRAWBERRIES & CREAM WAFFLE (N)(V)

Belgian waffle topped with fresh strawberries, sweet cream, whipped cream, powdered sugar, toasted coconut and almonds 19.15

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 17.15

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 20.05

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 17.55

THE LOX

Smoked salmon stacked on griddled brioche with fresh red onion, sliced tomatoes, capers, whipped cheese, and topped with a fried egg. Served with choice of fruit or potatoes 21.95

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 19.55

OMELETS | *Folded & Served with Wheat or Sourdough Toast & Choice of Fruit or Potatoes* Sub Egg Whites for an Additional \$1.60

THE WESTCHESTER

Mozzarella blend, applewood bacon, caramelized onions, chicken, roasted tomatoes, feta cheese & parsley 19.55

FARMLAND

Sundried tomato chicken sausage, roasted tomatoes, sautéed mushrooms, pepper jack & cheddar cheese and green onion 19.55

PLAYA VEGETARIAN (V)

Mozzarella and feta cheese, roasted tomatoes, mixed mushrooms, caramelized onions and basil 18.65

TEX MEX

Chopped grilled chicken, black beans, poblano & corn salsa, pepper jack & cheddar cheese, topped with tomatillo salsa, fresh sliced avocado, sour cream and cilantro 19.55

BUILD YOUR OWN

Choose Three Toppings 17.95 | Extra Toppings 1.75 ea | Sub Egg Whites 1.60 | Add Avocado 2.60

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) 3.15

FRESH FRUIT 5.15

WHEAT OR SOURDOUGH TOAST 3.05

ENGLISH MUFFIN 3.15

VEGGIE PATTY 7.95

TATER TOTS 4.55

ROASTED POTATOES 5.55

APPLEWOOD SMOKED BACON (4) 6.55

TRADITIONAL PORK SAUSAGE (4) 5.55

TURKEY BACON (4) 7.55

SUN DRIED TOMATO CHICKEN SAUSAGE (1) 5.55

SAVORY CHICKEN PATTY 7.55

BEEF BURGER PATTY 8.15

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 (V)
Pull-apart house-made bread with cheddar cheese & garlic.
CHOICE OF: marinara, garlic butter or ranch 9.95

SPICY CHICKEN TAQUITOS
Hand-rolled chicken taquitos topped with white sauce, cotija cheese and cilantro. Served with tomatillo avocado salsa
TWO 10.95 | THREE 15.25

GRILLED ARTICHOKE (N)(V)
Grilled artichoke freshly marinated in garlic and fresh herbs. Served with dijon mayo & oregano vinaigrette 17.25

SPINACH ARTICHOKE DIP (V)(X)
Spinach, artichoke hearts, and a blend of four cheeses, topped with parmesan cheese and roasted tomatoes. Served with tortilla chips 16.85

FIRECRACKER CHICKEN SKEWERS
Buttermilk fried chicken tenders topped with sweet chili sauce & green onions. Served with ranch dipping sauce
TWO 13.25 | THREE 18.25

VIETNAMESE WINGS (X)
Crispy chicken wings tossed in a spicy Vietnamese sauce with fresh lime, chopped cilantro, green onion, and diced chilies, served with Vietnamese sauce on the side 17.25

MEATBALL SKILLET
Two house-made meatballs topped with marinara sauce, shaved parmesan, and parsley, served with grilled ciabatta 14.25

ANCHO HONEY GLAZED SHRIMP
Crispy shrimp tossed in a sweet honey ancho chili glaze. Served with spicy wonton pepita slaw 18.25

AHI TUNA ON CRISPY RICE (N)
Crispy rice with sweet soy sauce, topped with spicy tuna, green onions, Sriracha mayo and black sesame seeds 17.95

CHARRED BROCCOLI (V)(X)
Fresh marinated broccoli, char-grilled & served with dijon mayo 16.85

BUFFALO CAULIFLOWER (V)
Cauliflower tossed in a spicy buffalo sauce, topped with bleu cheese crumbles & green onions, with ranch dressing 11.75

SALADS & SOUPS

Add Grilled Chicken 5 oz 6.50 | 10 oz 10.80

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 19.90

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 21.35

BANGKOK CHICKEN CHOPPED (N)
Mixed greens, cabbage, green onions, carrots, wontons, cilantro, basil, grilled chicken and pepitas, tossed in sweet & spicy Thai dressing & topped with pickled cucumbers 19.90

ANTIOXIDANT (N)(V)
Arugula, kale, red quinoa, shaved brussels sprouts, fresh blueberries, dried cranberries, almonds, red onion, shaved parmesan & avocado with pomegranate vinaigrette 19.25

BOB'S CHOPPED COBB (X)
Chopped romaine, fresh carrots, tomatoes, and cucumber, Applewood bacon, blue cheese crumbles, chicken, tossed in our ranch dressing and topped with guacamole and hard-boiled egg 20.65

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 19.90

CREAMY CAESAR
Romaine lettuce featuring our creamy style dressing & topped with shaved parmesan & roasted garlic ciabatta croutons 16.25 | STARTER 11.15

TRUXTON'S HOUSE (N)(V)
Romaine lettuce, tomatoes, Persian cucumbers & feta cheese tossed with oregano vinaigrette 14.80 | STARTER 11.15

BABY WEDGE
Iceberg lettuce, applewood bacon, roasted tomatoes, bleu cheese crumbles, green onions & bleu cheese dressing
STARTER 11.90

SOUPS

Ask Your Server About Our Rotating Daily Soup

CHICKEN TORTILLA SOUP
Hearty tomato-based soup with roasted poblano corn salsa & crispy tortilla strips CUP 8.50 | BOWL 11.25

CARAMELIZED FRENCH ONION SOUP
Rich beef stock with a touch of brandy, topped with garlic croutons & blistered swiss cheese CUP 9.15 | BOWL 12.35

TRUXTON'S CHILI (available Friday & Saturday) (X)
Three-bean beef chili topped with chipotle crema, cheddar cheese and green onions CUP 8.85 | BOWL 14.95

INTRODUCING OUR NEW & IMPROVED BISTRO LOYALTY



EARN POINTS AT ALL LOCATIONS:
DINE IN | ORDER ONLINE | CATERING

18% gratuity added to parties of 8 or more.
Please see a manager if you have any questions.

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 22.75

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 14.65 | 1/2 19.25

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 22.85

SHANGHAI BOWL (N)
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 19.75

BURGERS

*Try Any Burger with a House Made 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 \$1.45*

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 18.95

AHI BURGER (N)(X)
Sushi grade ahi tuna patty with sesame seeds and ginger, topped with pickled cucumbers, onion sprouts, mixed greens & Sriracha mayo on a toasted brioche bun 21.35

THE PORTLAND
Beef patty, sautéed wild mushrooms, fontina cheese, lettuce, caramelized & crispy onions & roasted garlic mayo. Drizzled with balsamic glaze on toasted brioche 19.35

THE GILLY
Beef patty, caramelized onions, applewood bacon, tomatoes, lettuce & Tillamook cheddar cheese, topped with crispy onions & spicy 1001 dressing on toasted brioche 19.35

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*

VEG-N-OUT (V)(X)
Our house-made vegan patty topped with spicy secret sauce, Follow Your Heart American slices, caramelized onions, iceberg lettuce, sliced tomatoes, and pickles, on a toasted vegan brioche 19.45

THE BERKELEY (N)(V)
Gluten-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 19.45

HEALTHFUL

AZTEC GRILLED CHICKEN (X)
Chipotle & ancho chili rubbed chicken breast. Served with brown rice studded with fresh white corn, poblano peppers & cilantro 19.95

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 19.25

THE BERKELEY PLATE (N)(V)
Gluten-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 20.55

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 22.35

PASTA

*Add - Grilled Chicken \$6.50, Shrimp \$7.55 or Salmon \$9.65
Substitute Gluten-Free Quinoa Penne \$1.60*

TURKEY LASAGNA (X)
Stacked layers of ricotta and romano cheese, sautéed spinach, slow roasted turkey and roasted tomatoes topped with garlic cream sauce. Served with a side Caesar salad. 22.65

WILD MUSHROOM LINGUINE (V)
Wild mushrooms, roasted tomatoes, peas & parmesan in a roasted garlic cream sauce 18.65

SPAGHETTI & MEATBALLS
Marinara sauce tossed with spaghetti. Topped with two parmesan herb beef meatballs 19.65

SPICY ROASTED RED PEPPER PENNE
Chicken, red onions, poblano chilies, cilantro, corn, roasted red pepper cream sauce & topped with cotija cheese 22.25

BUTTERNUT SQUASH RAVIOLI (N)(V)(X)
Roasted butternut squash ravioli tossed in a sage cream sauce and topped with pine nuts, goat cheese, and crispy spinach 23.45

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 19.65

SIDES

HOUSE FRIES 5.00 | 8.60
SWEET POTATO FRIES 6.00 | 9.65
GARLIC PARMESAN FRIES 6.00 | 9.65

DONNA'S FISH & CHIPS
Fresh cod with craft beer batter. Served with chipotle mayo, tartar sauce & garlic parmesan fries 2 PC 16.90 | 3 PC 21.65

CRISPY BAJA FISH TACOS (X)
Two soft corn tortillas with crispy cod, cilantro, cabbage, chipotle crema, and pico de gallo. Served with corn poblano brown rice & black beans or your choice of a side 19.75

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 19.85

CHILI BASIL SALMON (X)
All-natural marinated in sambal, ginger & lemongrass, and pan roasted. Served with garlic green beans 30.65

PAN-SEARED SALMON
All-natural & oven-roasted, served with choice of side 30.65

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 \$1.45*

CLASSIC FISH SANDWICH
Crispy panko crusted cod, tartar sauce, shredded iceberg, fresh tomatoes and red onions on a toasted brioche bun 19.65

TURKEY & AVOCADO CLUB
Roasted turkey breast, lettuce, applewood bacon, tomatoes, red onions, avocado & mayo on toasted ciabatta 19.65

AL PASTOR (X)
Thinly sliced marinated seared pork topped with sliced avocado, pickled red onion, fresh cilantro, and chipotle mayo, served on a toasted brioche bun 19.85

TAOS CHICKEN CLUB
Grilled chicken, chipotle mayo, mixed greens, pepper jack cheese, applewood smoked bacon, tomato and avocado on toasted ciabatta 19.85

CRISPY HAWAIIAN
Crispy chicken breast topped with creamy habanero peppadew slaw and sweet & spicy mayo on a toasted brioche bun 19.65

MONTY'S MORTADELLA MELT (X)
Shaved premium mortadella and provolone cheese, seared and melted, with green olive tapenade, iceberg lettuce, dijon mayo, and garlic mayo, served on toasted focaccia bread 19.65

GABBY'S TUNA MELT
Our signature tuna salad with peppers, celery, and onions, topped with fresh tomatoes and provolone cheese on toasted sourdough 17.95

MARY'S GRILLED CHEESE
Seared mushrooms with white cheddar and brie cheese, baby arugula and balsamic glaze on toasted sourdough bread 17.95

AHI POKÉ BOWL (N)(V)
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 21.75

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 20.75

KOREAN COLD NOODLE BOWL (N)(V)(X)
Korean sweet potato noodles tossed with carrots, pickled cucumbers, bean sprouts, and enoki mushrooms in a ginger sesame dressing. Topped with veggie "steak" glazed with a Korean gochujang spicy sauce with green onions and hard boiled eggs dipped in Korean chili powder 21.85

CAULIFLOWER FLATBREADS

WILD MUSHROOM
Caramelized onions, mozzarella cheese, wild mushrooms, green onions, feta cheese & parsley 20.25

PEPPERONI MUSHROOM
Marinara with pepperoni and seared mushrooms, mozzarella cheese and fresh basil 20.25

THE PIG AND THE PINEAPPLE (X)
Marinated sliced pork, mozzarella cheese, fresh pineapple, guajillo sauce, tomatillo avocado salsa, fresh red onion and cilantro 22.95

TOMATO BASIL BURRATA (V)
Fresh and oven roasted tomatoes, garlic, burrata, mozzarella cheese, fresh basil, sea salt & cracked black pepper drizzled with olive oil 23.25

THE HOT BEE (X)
Sliced pepperoni, mortadella, and goat cheese with marinara sauce, mozzarella & swiss blend, arugula, and drizzled with our house chili-infused honey 23.45

BBQ CHICKEN
BBQ sauce, mozzarella cheese, grilled chicken, corn salsa, fresh sliced red onion and candied jalapeño, topped with fresh cilantro 22.25

CREAMY SMASHED POTATOES 4.70 | 7.15
HORSERADISH OR WONTON PEPITA SLAW 3.65 | 7.15
MIXED SAUTÉED VEGGIES 4.05 | 7.55