

## STARTERS

**ORGANIC TOMATO BASIL SOUP**  
Cypress Grove Goat Cheese Crostini  
Cup 5 | Bowl 9

**CLASSIC HUMMUS 9**  
Warm Pita | Feta | Olives  
Sweet Baby Bells | Arugula Salad

**CALAMARI FRIES 14**  
Charred Lemon | Chipotle Aioli

**SHISHITO PEPPERS 9**  
Citrus Soy Vinaigrette | Sea Salt

**TWENTY/20 SIGNATURE CHIPS 7**  
House Seasoned Chips  
Bacon Onion Dip

## FLATBREADS

**THE CLASSIC 10**  
Heirloom Tomatoes | Fresh Mozzarella  
House Ricotta | Teri Farm Micro Basil

**THE BUTCHERS BLOCK 14**  
Speck | Sopresseta | Fennel Sausage  
Burrata Cheese

**THE WORKER BEE 12**  
Gorgonzola Dolce | Fresh Mozzarella  
House Ricotta | Arugula | Temecula Honey

**EL CERDO PICANTE 14**  
Carnitas | Chorizo | Red Onion  
Cilantro | Avocado Creme

## SALADS

**TWENTY/20 CHICKEN COBB 13**  
Roasted Chicken | Egg | Bacon  
Avocado | Bleu Cheese | Tomatoes  
Ranch Dressing

**WALDORF SALAD 12**  
Baby Kale | Honey Crisp Apples | Red Grapes  
Chopped Walnuts | Bleu Cheese  
Pomegranate | Buttermilk Dressing

## ADDITIONS

GRILLED CHICKEN 5  
GRILLED SHRIMP 8  
GRILLED SALMON 8  
GRILLED SKIRT STEAK 8

**WILD ARUGULA & PEAR SALAD 12**  
Bartlett Pear | Wild Arugula  
Speck | Roasted Pumpkin Seeds  
Gorgonzola Dolce | Balsamic Vinaigrette

**GREEK SALAD 12**  
Romaine | Tomatoes | Olives | Cucumber  
Piquillo Peppers | Feta Cheese  
Red Onions | Herb Vinaigrette

**GEM CAESAR 11**  
White Anchovies | Grilled Crouton  
Parmesan | Baby Heirloom Tomato

## SANDWICHES

**GRILLED CHEESE & SOUP 13**  
Muenster | Smoked Gouda  
Brioche | Tomato | Avocado  
Cup of Tomato Basil Soup

**THE POWERHOUSE 15**  
Marinated Portabella | Roasted Peppers  
Smoked Gouda | Micro Sprouts  
Garlic Aioli | Brioche Bun

**BUILD YOUR OWN BURGER 14**  
Grass Fed Beef | Choice of Cheese  
Bibb Lettuce | Tomatoes | Red Onions

**GRILLED CHICKEN & GOUDA 15**  
Arugula | Tomato Bacon Jam  
Malted Brown Bread

**OPEN FACED SHORT RIB 16**  
Braised Short Rib | Caramelized Onions  
Muenster | Horseradish Gremolata  
Marbled Rye Bread

**ADDITIONS:**  
Caramelized Onion 1  
Bacon 1  
Bacon Marmalade 2  
Avocado 2  
Sautéed Mushrooms 2  
Fried Egg 2

**YOUR CALL BLT 15**  
Smoked Salmon or Smoked Turkey Breast  
Sourdough or Malted Brown Bread  
Avocado | Bibb Lettuce | Bacon | Tomato

## ENTREES

**BAJA STYLE FISH TACOS 15**  
Corn Tortilla | Cilantro Slaw | Pickled Onion  
House Guacamole | Queso Fresco

**STEAK FRITES 17**  
Truffle Fries | Chimichurri  
Arugula Salad | Shaved Radish

**TWENTY/20 NOODLE BOWL 17**  
Mushrooms | Shishito Peppers  
Green Onions | Garlic Soy Broth  
Soft Boiled Egg | Pork Belly

**CARNITAS TACOS 14**  
Carnitas Style Pork | Cilantro Slaw | Pickled Onion  
Avocado Creme | Queso Fresco

SOUS CHEF | Ryan Coffey  
MIXOLOGIST | Stephen George

18% Gratuity will be added to check for parties of 8 or more

# TWENTY/20