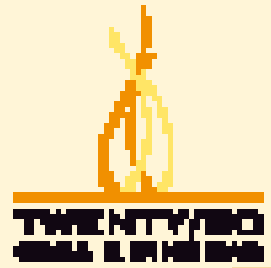


# Twenty/20 Dinner



## Seasonal Starters

### OUR PANTRY STARTERS: SEASONAL MASON JARS

Served with Daily Bread Board

#### Chipotle Hummus Jar 5

##### Bruschetta Jar

Heirloom Tomato Basil | Fresh Mozzarella  
Rosemary Lemon Pugliese Toast 6

##### Spanish Marcona Pesto Jar

Spanish Shallot | Cilantro | Marcona Almonds 6

##### Mediterranean Olive Jar

Mediterranean Olive Mix | Citrus Herb Oil 5

##### Olivetti Jar

Sundried Tomato and Olive Tapenade 6

##### PB&J Jar

Natural Peanut Butter | Concord Grape Jelly 4

##### Artisan Cheese Board

Chef Selection of Three Artisan Cheese | Grapes  
Cellared Dry Fruits 11

### Artisan Salumi

Chef Selection of Artisan Dry Cure Meats  
Sweet Piquante | Watercress 11

### OUR KITCHEN STARTERS

#### Barbequed Tomatoes & Lamb Souvalaki

Pumpkin Seed Pesto | Feta Cheese 10

#### Pink Sea Salt Edamame

Sweet | Simple 4

#### Crispy Calamari & Pepperoncini

Sweet & Sour Dipping Sauce | Lemon Aioli 8

#### Spicy Tempura Rock Shrimp

Wakame | Sesame 9

#### Summer Zucchini Bisque

Sundried Tomato Pesto 6

## Greens

**Salad Additions** = Grilled Chicken 4 | Grilled Ocean Prawns 8  
Grilled Salmon 8 | Roast Sirloin Ribbons 7 | Tofu 3

### Twenty/20 Caesar

Young Romaine Hearts | Baton Crouton | House Caesar 10

### Berg 'N Bleu

Baby Local Iceberg | Maytag Bleu Cheese  
Local Cherry Tomatoes Walnuts | House Made Bacon 11

### Baby Arugula & Spinach Salad

Sundried Tomatoes | White Raisins | Pine Nuts  
Sonoma Goat Cheese Bruschetta 10

### Salade Maison

Field Greens | Radishes | Cherry Tomatoes  
Cucumbers | Chardonnay Vinaigrette 7

## The Family Specialty

Center Table Sharing Dishes - Eats -4 guest

### Châteaux Beef Tenderloin Tips

Char Grilled Portabella's | Summer Field Greens | Gorgonzola  
House Chunk Cut Maple Bacon 38

### Thailand Frutti Di Mare

Local Sea Bass | Mussels | Clams | Fragrant Thai Basil Broth 29

### Tokyo Pork Tenderloin

Choy Sum | Tokyo Barbeque Sauce | Asian Vegetables 25

### Giant House Meatballs

Stove Pipe Pasta | Rustic Pomodoro Basil Sauce | Shaved Parmesan 28

### Shrimp Provençal

Orecchiette Pasta | Cherry Tomatoes | Wild Arugula  
Garlic White Wine Pan Sauce 32

### Mary's Farm Southeast Asian Curry

Indian Spice Roasted Chicken | Local Farmers Market Vegetables  
California Baby White Potatoes | Cilantro | Garlic 27

## Hearth Baked Pizzas

All pizzas are 10" and you are more than welcome to  
create your own pizza Three Cheese Pizza

### Three Cheese Pizza

Fresh Tomato Sauce | Mozzarella | Provolone | Parmesan 10

### Pizza Molinari

Garlic | Spinach | Artisan Salami | Parmesan | Mozzarella 14

### Wild Mushroom

Roasted Garlic | Wild Arugula | Truffle Oil 13

### Margherita Classico

Valdivia Farms Tomatoes | Basil | Fresh Mozzarella 12

### Screaming Chicken

Chipotle Chicken | Jalapeno Pesto  
Monterey Mozzarella | Cilantro 15

### Greece Island

Feta Cheese | Tomatoes | Pesto | Marinated Cucumbers  
Marinated Red Onions 15

### Trinity Flatbread

Local Pressed Olive Oil | Fresh Garden Herbs 7

### Warm Oven Toasted Focaccia

House Marinara | Parmesan 8

## The Standards

### Grilled Local Eggplant Parmesan

Tomato | Basil | Mozzarella | Roasted Garlic 19

### Salmon Nicoise

Thai Eggplant | Crispy Baby Potatoes | Toy Box Peppers | Cipollini 26

### Lobster 'N Snow Crab Pasta

Cherry Tomatoes | Peas | Society Garlic-Chive Cream 27

### Adobo Short Rib

Roasted Tamal Paillard | Monterey Jack 24

### Moroccan Spiced Chicken

Crispy Potato | Citrus Roast Baby Carrots | Marcona Pesto 18

### Charred Picanha Steak

Grilled Onions | Peppers | Chimichurri | Baby Potatoes 20

### Grilled Filet Mignon

Golden Yukon Mash Potato | Wild Mushrooms  
Barbeque Tomato | Spanish Bleu Cheese Butter 38

### Eighty/20 Cheeseburger

Irish White Cheddar | Limestone Lettuce | Tomato  
Caramelized Onion Jam 15

## Sides

### Early Summer Green Beans

Spanish Bleu Cheese Butter  
6/12

### Local Farmers Market Curry

Indian Spice Roasted Vegetables  
Northeast Asian Curry Sauce  
7

### Fragrant Jasmine Rice

4/8

### Golden Yukon Mash Potatoes

Herb Butter  
7/14

### Barbeque Mayan Ratatouille

Tomatoes | Poblano | Cipollini  
Chayote | Cotija Cheese  
7/14

### French Fries

5/10

### Bacon Cheddar French Fries

7/14

We support local, sustainable and organic practices whenever possible.

SOME OF OUR LOCAL PARTNERS INCLUDE

Valdivia Farms	Petterson Farms	Brandt Beef
Crows Pass	Lucky Farms	Mary's Poultry
Sage Mountain Farm	Carlsbad Aqua Farms	Suzie's Farm
	Sun Grown	

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

### SUNDAY EVE

Brunch: Jazz Over Easy  
11am-3pm  
Prime Time Sundays  
5:30-10PM

### TUESDAY

Brewsday Tuesday  
4-10pm

### THURSDAY

Tapas  
5-8PM

### FRIDAY

Prix Fixe Fridays  
\$30 weekly changing menus

# Happy Hour

7 DAYS A WEEK → 4-6PM

\$2 OFF DRINKS → 1/2 OFF SEASONAL SPREADS & PIZZAS  
EXCLUDING SPECIAL EVENT & PROMOTIONAL NIGHTS

## White Glass Pours

NV	BRUT, SONOMA COUNTY, <b>KENWOOD</b> , "YULUPA"	9
NV	BRUT, ANDERSON VALLEY, <b>ROEDERER</b> "ESTATE"	15
NV	BRUT, HEIDSIECK, "BLUE TOP"	18
NV	PROSECCO, MIONETTO	10
2009	PINOT GRIGIO, ALTO ADIGE, KURTASCH	9
2008	ALBARINO, RIAS BAIXAS, <b>PACO &amp; LOLA</b>	10
2010	SAUVIGNON BLANC, NAPA, <b>GROTH</b>	13
2009	SAUVIGNON BLANC, CHILE, <b>TIERRA DEL FUEGO</b>	8
2010	SAUVIGNON BLANC, AUSTRALIA, CAPE MENTELLE "SEMILLON BLEND"	11
2008	RIESLING, ALSACE, RESERVE, <b>GUSTAVE LORENTZ</b>	12
2009	PINOT BLANC, SANTA MARIA VALLEY <b>SIERRA MADRE</b>	13
2009	WHITE BLEND, LIVERMORE VALLEY, MURRIETA'S WELL, "THE WHIP"	15
2008	CHARDONNAY, RUSSIAN RIVER, OROGENY	14
2009	CHARDONNAY, CENTRAL COAST, WILLIAM HILL	11
2008	CHARDONNAY, EDNA VALLEY, <b>TOLOSA</b>	13

## Red Glass Pours

2009	WHITE ZINFANDEL, CALIFORNIA, <b>BERINGER</b>	8
2008	PINOT NOIR, MARLBOROUGH, <b>WHITEHAVEN</b>	13
2009	PINOT NOIR, WILLAMETTE VALLEY, COEUR DE TERRE	15
2008	PINOT NOIR, SANTA MARIA VALLEY, <b>CAMBRIA</b> , "JULIA'S VINEYARD"	13
2006	PINOT NOIR, ALSACE, <b>GUSTAVE LORENTZ</b> , "FUT DE CHENE"	11
2008	PINOT MEUNIER, CARNEROS, DOMAINE CHANDON	13
2008	BORDEAUX BLEND, MT. VEEDER, <b>EPPONYMOUS</b>	15
2008	BORDEAUX BLEND, VALLEY OF THE MOON, "CUVEE DE LA LUNA"	14
2007	CABERNET, ALEXANDER VALLEY, <b>CLOVERDALE RANCH</b>	14
2007	CABERNET, CHILE, SANTA RITA, "MEDALLA REAL"	13
2009	CABERNET, CENTRAL COAST, <b>SMITH &amp; HOOK</b>	15
2008	CABERNET, CALIFORNIA, <b>JOEL GOTT</b> , "815"	12
2008	MERLOT, SONOMA, FERRARI CARANO	12
2007	MERLOT, SONOMA, <b>SELBY</b>	11
2007	MALBEC, MENDOZA, <b>NAVARRO CORREAS</b> , "GRAN RESERVA"	10
2007	SHIRAZ, AUSTRALIA, HENRY'S DRIVE, "DEAD LETTER OFFICE"	13
2009	SHIRAZ, MCLAREN VALE, <b>GEMTREE</b> , "BLOODSTONE"	13
2006	ZIN BLEND, AMADOR COUNTY, TERRA D'ORO	13
2005	NEBBIOLO, <b>RAMALE</b>	13
2007	ZINFANDEL, DRY CREEK, <b>BRAZIN</b> , "OLD VINE"	11
2006	PETITE SIRAH, PASO ROBLES, <b>SAN SIMEON</b>	14
2008	TEMPRANILLO, RIOJA, <b>MARTIN CODAX</b> , "ERGO"	10

## Brought Beers

BUD LIGHT	5
SEASONAL HANDLE	6
CHIMAY WHITE LABEL 8 OZ	9
AIRDALE DARK & STORMY IMPERIAL STOUT 10 OZ	6
STONE PALE ALE	6
PAULANER HEFEWEIZEN	6
RACER 5 IPA	6
STELLA ARTOIS	6

## Twenty/20 Cocktails

**BUDDHA'S LEMON BASIL MARTINI** 12  
Hangar 1 Buddha's Hand Citron Vodka | Cointreau | Basil

**LE POIRE MARTINI** 12  
Grey Goose Le Poire | St. Germaine Elderflower | Grapefruit

**CARLSBAD COSMO** 12  
Grey Goose | Grey Goose Le Citron | Cointreau | Pomegranate Orange Juice | Cranberry Juice

**TWENTY/20 MARTINI** 12  
Grey Goose Le Citron | Cointreau | Fresh Orange & Lemon Squeeze

**POMEGRANATE MARTINI** 12  
Pearl Pomegranate Vodka | Triple Sec | Pomegranate Juice Cranberry Juice

**MILLIONAIRE MARTINI** 12  
Hangar 1 Vodka | Sparkling Wine | Red Raspberry

**FRENCH 75** 10  
Beefeater Gin | Lemon Juice | Cane Sugar | Sparkling Wine

**PINK HALO** 10  
Hangar 1 Fraser River Raspberry Vodka | Chambord | Sparkling Wine

**DARK N' STORMY** 10  
Zaya Rum | Ginger Beer | Lime

**MOSCOW MULE** 12  
Russian Standard Platinum Vodka | Ginger Beer | Mint | Lime

## Seasonal Cocktails

**CURRENT LEMON ICE** 11  
Bacardi Limone | Caravella Limoncello | Meyer Lemon Sweet and Sour | Novel Black Port

**TWENTY/20 MARGARITA MIMOSA** 12  
Fortaleza Tequila | Cointreau | Key Lime | Orange | Agave Nectar Float of Sparkling Wine

**THE RUBY** 9.5  
Nolet Gin | St. Germaine Elderflower Liqueur | Ruby Red Grapefruit | Club Soda

**TWENTY/20 CAIPIRINHA** 10  
LeBlond Cachaca | Muddled Lime | Simple Syrup

**ULTIMAT ROYALE MARTINI** 12  
Ultimat Vodka, | Lemon Juice, | Chambord Raspberry Liqueur a Float of Sparkling Wine

**CHEF STEVEN PATRICK** EXECUTIVE CHEF

**CHEF RUSSELL HAWKINS** EXECUTIVE SOUS CHEF

**CHRIS MCNALLY** TWENTY/20 MANAGER