

Lunch



TWENTY/20
GRILL & WINE BAR

Salads

Twenty/20 Chopped Salad

Romaine Hearts | Avocado | Tomato | Pancetta
Asian Pear | Roasted Garlic Vinaigrette 10

Berg 'N Bleu

Split Head Iceberg | Maytag Bleu Cheese | Local Cherry Tomatoes
Walnuts House Chuck Bacon 11

Caesar Salad

House Caesar | Hearts of Romaine | Baton Croutons 10

Thai Chicken Salad

Thai Basil Chicken | Asian Spring Mix | Asian Vegetables | Spicy Peanut
Vinaigrette 13

Baby Arugula & Spinach Salad

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

Salad Additions

Grilled Chicken 4 | Grilled Ocean Prawns 8 | Grilled Salmon 8

Roast Sirloin Ribbons 7 | Crispy Tofu 3

Chef's Market Inspired Soup 6

FEATURES

Twenty/20 Lunch Box

The best of all worlds, all in one! Chef's Daily creation of
half of a Sandwich, cup of our Market Inspired Soup, Salad and
your choice of Non-Alcoholic Beverage 14

Twenty/20 Lunch Fair

All Sandwiches are served with your choice of our Hand Cut Fries or Tender Field Greens

Brown Roast Turkey | Avocado

Semi Oven Dried Tomatoes | Limestone Lettuce | Arugula Crema
Toasted Sesame Bread 11

IL Forno Mac N Cheese

Al Dente Oven Roasted in Fontina and Parmesan | House Chuck Bacon 14

Twenty/20 Fish Tacos

Grilled Local White Bass | Savoy Cabbage | Roasted Serrano Chili Salsa
Tomato | Red Onion 12

Eighty/20 Cheeseburger

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

Grilled Chicken Pesto

French Brie Cheese | Basil Pesto | Ciabatta 11

Tuscan Eggplant Grilled Cheese

Caprese Stack Grilled Eggplant | Fresh Mozzarella | Basil Marinated
Tomatoes | Soft Toasted Focaccia 9

Sirloin Bruschetta

Ribbon Sliced Roast Beef | Garlic Focaccia | French Brie Cheese | Spanish
Marcona Pesto 13

Vietnamese French Baguette

Thinly Sliced Pork Loin | Cucumbers | Lime Marinated Sweet Onions and
Cherry Tomatoes | Limestone Lettuce | Cilantro | Chili Garlic Aioli 11

Hearth Baked Pizzas

10" Neapolitan Crust. You are more than welcome to create your own pizza too

Margherita Classico

Valdivia Farms Tomatoes | Basil | Fresh Mozzarella 12

Screaming Chicken

Chipotle Chicken | Jalapeno Pesto | Monterey Mozzarella | Cilantro 15

Pizza Molinari

Garlic | Spinach | Artisan Salami | Parmesan | Mozzarella 14

We pride ourselves in showcasing the best Local and
Sustainable ingredients possible and creating Farm to Table
dishes. Bon Appétit

18% gratuity will be added to check for parties of 8 or more | \$6 Split Plate Fee

WWW.TWENTY20GRILL.COM OR
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TWENTY/20

RESTAURANT & BAR

TWENTY/20 MARGARITA MIMOSA 12

Fortaleza Tequila | Cointreau | Key Lime | Orange
Agave Nectar | a Float of Sparkling Wine

PINK HALO 10

Hangar 1 Fraser River Raspberry Vodka | Chambord | Sparkling Wine

MOSCOW MULE 12

Russian Standard Platinum Vodka | Ginger Beer | Mint | Lime

POMEGRANATE MARTINI 12

Pearl Pomegranate Vodka | Triple Sec | Pomegranate Juice
Cranberry Juice

CARLSBAD COSMO 12

Grey Goose | Grey Goose Le Citron | Cointreau | Pomegranate
Orange Juice | Cranberry Juice

TWENTY/20 MARTINI 12

Grey Goose Le Citron, Cointreau, Orange and Lemon Squeeze

STRAWBERRY LEMONADE	5 ⁵⁰
TROPICAL ICED TEA	4 ⁰⁰
CHINA BLACK ICED TEA	4 ⁰⁰
LEMONADE	4 ⁰⁰
ARNOLD PALMER	4 ⁰⁰
SOFT DRINKS	4 ⁰⁰

SUNDAY

Brunch: Jazz Over Easy
11am-3pm

Eve: Prime Time Sundays
5:30-10PM

THURSDAY

Tapas
5PM

TUESDAY

Brewsday Tuesday
4-10PM

FRIDAY

Prix Fixe Fridays
\$30 weekly changing
menus

We support local, sustainable and organic practices
whenever possible.

SOME OF OUR LOCAL PARTNERS INCLUDE

Valdivia Farms

Sun Grown

Chino Farms

Crows Pass

Patterson Farms

Brandt Beef

Martinez Farms

Lucky Farms

Knight Salumi

Bread & Cie

Suzie's Farm

Mary's Poultry

CHEF STEVEN PATRICK EXECUTIVE CHEF

CHEF RUSSELL HAWKINS EXECUTIVE SOUS CHEF

CHRIS MCNALLY TWENTY/20 MANAGER

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