Seasonal Starters

MASON JARS

Served with Daily Bread Board

Chipotle Hummus Jar 5

Sonoma Goat Cheese Jar
House Made Strawberry Jam 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

FROM THE KITCHEN

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

Curried Butternut Squash Bisque
7

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 Croutons | House Caesar 10

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

Greek Panzanella Salad
Cucumbers | Cherry Tomatoes | Greek Olives | Feta Cheese
Oregano Vinaigrette 10

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

Chef's Monthly Feature

Carlsbad Mussels
Bacon Lardons | Smoked Paprika Butter | Grilled Bread 16

The Standards

Grilled Catch of the Day
Market Price

Chardonnay Braised Pork Shank
Creamy Polenta | Sautéed Broccoli Rabe 22

Sautéed Duck Breast
Fragrant Basmati Rice | Ginger Cherry Reduction 24

Herb Crusted Local Halibut
Creamy Farro | Mushrooms 26

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

Braised Beef Short Rib
Yukon Gold Whipped Potatoes | Caramelized Brussels Sprouts 24

Moroccan Spiced Chicken
Crispy Potatoes | Grilled Summer Squash | Lemon and Tomato Olive Relish 18

Charred Picanha Steak
Grilled Onions | Peppers | Chimichurri | Baby Potatoes 20

Grilled Filet Mignon
Golden Yukon Mash Potatoes | Wild Mushrooms
Barbeque Tomatoes | Spanish Bleu Cheese Butter 38

Bucatini Pasta
Pork & Ricotta Meatballs | Spicy Tomato Sauce 18

Grilled Local Eggplant Parmesan
Tomato | Basil | Mozzarella | Roasted Garlic 19

Eighty/20 Cheeseburger
Irish White Cheddar | Limestone Lettuce | Tomato
Caramelized Onion Jam 15

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

Trinity Flatbread
Local Pressed Olive Oil | Fresh Garden Herbs 7

Focaccia Garlic Bread
Herb Garlic Butter | Parmesan Cheese 8

Sides

Sautéed Broccoli Rabe
Chili | Garlic
5

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

Caramelized Brussels Sprouts
Pancetta | Balsamic Vinegar Reduction
5

French Fries
5/10

Bacon Cheddar French Fries
7/14

SUNDAY
Prime Time Sundays
5:30–10PM

THURSDAY
Jazz on the Half Shell
5–8PM

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

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

5480 GRAND PACIFIC DRIVE CARLSBAD, CALIFORNIA 92008 760.827.2500
WWW.TWENTY20GRILL.COM OR FOLLOW US ON FACEBOOK AND TWITTER

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, **KENWOOD**, "YULUPA"	9
NV	BRUT, ANDERSON VALLEY, **ROEDERER** "ESTATE"	15
NV	PROSECCO, MIONETTO	10
2009	PINOT GRIGIO, ALTO ADIGE, KURTASCH	9
2008	ALBARINO, RIAS BAIXAS, **PACO & LOLA**	10
2010	SAUVIGNON BLANC, NAPA, **GROTH**	13
2009	SAUVIGNON BLANC, MARLBOROUGH**, STARBOROUGH**	9
2010	SAUVIGON BLANC, AUSTRALIA, **CAPE MENTELLE** "SEMILLON BLEND"	11
2009	RIESLING, GERMANY, **HEINZ EIFEL** "SHINE"	12
2009	PINOT GRIS, SANTA RITA, **CARR**	11
2009	PINOT GRIS, OREGON, **ERATH**	9
2008	CHARDONNAY, RUSSIAN RIVER, **OROGENY**	14
2009	CHARDONNAY, CENTRAL COAST, **WILLIAM HILL**	11
2008	CHARDONNAY, EDNA VALLEY, **TOLOSA**	13

Red Glass Pours

2009	WHITE ZINFANDEL, CALIFORNIA, **BERINGER**	8
2009	PINOT NOIR, MARLBOROUGH, **STONELEIGH**	10
2009	PINOT NOIR, CALIFORNIA, **BRIDLEWOOD**	10
2008	PINOT NOIR, SANTA MARIA VALLEY, **CAMBRIA**, "JULIA'S VINEYARD"	13
2009	PINOT NOIR, MONTEREY, **TALBOTT**	13
2008	PINOT MEUNIER, CARNEROS, **DOMAINE CHANDON**	13
2008	BORDEAUX BLEND, MT. VEEDER, **EPONYMOUS**	15
2009	CABERNET, ALEXANDER VALLEY, **CLOVERDALE RANCH**	14
2007	CABERNET, CHILE, **SANTA RITA**, "MEDALLA REAL"	13
2009	CABERNET, CENTRAL COAST, **SMITH & HOOK**	15
2008	CABERNET, CALIFORNIA, **JOEL GOTT**, "815"	12
2008	MERLOT, SONOMA, **FERRARI CARANO**	12
2007	MERLOT, SONOMA, **SELBY**	11
2007	MALBEC, MENDOZA, **NAVARRO CORREAS**, "GRAN RESERVA"	10
2009	SYRAH, LODI, **MICHAEL DAVID**, "6TH SENSE"	12
2009	SHIRAZ, MCLAREN VALE, **GEMTREE**, "BLOODSTONE"	13
2005	NEBBIOLO, **RAMALE**	13
2007	ZINFANDEL, DRY CREEK, **BRAZIN**, "OLD VINE"	11
2006	PETITE SIRAH, PASO ROBLES, **SAN SIMEON**	14
2008	TEMPRANILLO, RIOJA, **MARTIN CODAX**, "ERGO"	10

Draught 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

ROBERT CARR EXECUTIVE CHEF

CHRIS MCNALLY TWENTY/20 MANAGER

Twenty/20 Cocktails

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

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

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

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

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

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

TWENTY/20 CIDER 10
Gosling's Dark Rum | Cointreau | House Spiced Cider

WINTER RUM 11
Appleton Reserve Rum | Grand Marnier | Orange Zest | Splash of Cranberry

MAPLE-BACON BOURBON 11
Knob Creek Bourbon | Bacon Infused Maple Syrup | Candied Bacon Garnish

TWENTY/20 GIN FIZZ 10
Bombay Gin | St. Germaine Elderflower Liqueur | Lemon Juice | Prosecco | House made Citrus/Elderflower Foam | Egg Whites

POMEGRANATE MOLASSES MANHATTAN 12
Bulleit Rye | Pomegranate Molasses | Dash of Bitters

GODIVA CHOCOLATE SALTED MARTINI 12
Stoli Vanilla Vodka | Godiva Dark Liqueur | Pinch of Salt | Chocolate Syrup Cream
Topped with House made Godiva White Liqueur Foam