

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

Greek Panzanella Salad

Cucumbers | Cherry Tomatoes | Greek Olives | Red Onions | Feta Cheese
Oregano Vinaigrette 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

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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

Crows Pass

Martinez Farms

Bread & Cie

Sun Grown

Patterson Farms

Lucky Farms

Suzie's Farm

Chino Farms

Brandt Beef

Knight Salumi

Mary's Poultry

ROBERT CARR EXECUTIVE CHEF

CHRIS MCNALLY TWENTY/20 MANAGER

5480 GRAND PACIFIC DRIVE CARLSBAD, CALIFORNIA 92008
760.827.2500 WWW.TWENTY20GRILL.COM