20 TWENTY-

BRUNCH Saturday - Sunday 9AM - 2PM

BOTTOMLESS MIMOSAS \$18 PER PERSON- 2 HOUR LIMIT

STARTERS

FRESH BAKED BLUEBERRY MUFFIN OR CROISSANT | 8

Whipped Butter, Seasonal Jam

PURE FRUIT | 15 VG | GF

THE VERY BEST OF LOCAL, SEASONAL FRUIT

SHRIMP COCKTAIL | 28

5 POACHED JUMBO TIGER PRAWNS, HORSERADISH COCKTAIL SAUCE, LEMON

AVOCADO TOAST | 18 V

Multigrain Bread, Arugula, Evoo, Heirloom Cherry TOMATOES, SHAVED RADISH, PARMESAN, CAGE FREE EGG

LOX* 20

BAGEL, CAPERS, CREAM CHEESE, SHAVED RED ONIONS,

THE PARFAIT | HALF 7 | FULL 12 VG | GF

GREEK YOGURT, HEMP SEED, COCOA NIB, PEANUT BUTTER POWDER, BANANA

BREAKFAST OVERNIGHT OATS | HALF 7 | FULL 12 V | GF

ALMOND MILK, OATS, APPLE, CARROT, RAISIN, WALNUT

CHEESE & MEAT BOARD | 35

Chef's Selection of Artisan Cured Meats & Cheese with FRUITS, NUTS, PICKLED VEGETABLES

HUMMUS CRUDITE | 15 | VG

ROASTED GARLIC, GRILLED NAAN

BAJA STRIPED BASS AGUACHILE | 22 | GF

AVOCADO, CUCUMBER, CITRUS, TOMATO, PLANTAIN CHIPS

GRIDDLED

SUMMER STRAWBERRY PANCAKES | 18 | V

GRAND MARNIER STRAWBERRY FLAMBE WITH VANILLA CHANITLLY

BUTTERMILK PANCAKES | 16 | V

SUGAR DUST, PURE MAPLE SYRUP, WHIPPED BUTTER

BELGIAN WAFFLES | 18 | V

CARLSBAD STRAWBERRIES, WHIPPED CREAM

CONTINENTAL BREAKFAST | 22

STEEL CUT OATS | HAND CRAFTED GRANOLA, BROWN SUGAR, FRESH FRUIT & BERRIES, CHOICE OF TOAST, BAGEL OR CROISSANT COFFEE | CHOICE OF JUICE

HEARTY PLATES

CHILAQUILES | 20

BORACCHO BEANS, WHITE CHEDDAR, QUESO FRESCO, AVOCADO, EGGS, GUAJILLO CHILE SAUCE

QUINOA BOWL | 22 V | G

SPINACH, WILD MUSHROOMS, ASPARAGUS, ORGANIC QUINOA, AVOCADO, SPROUTS, SMOKED ALMOND Romesco

AMERICAN BREAKFAST | 20

Two Eggs, Choice of Breakfast Meat, Roasted POTATOES, CHOICE OF TOAST

OMELETS

SERVED WITH 20 TWENTY POTATOES

CALIFORNIA | 20 GF

SPINACH, TOMATO, WHITE CHEDDAR, AVOCADO

20 TWENTY | 22 V | GF

EGG WHITES, ASPARAGUS, MUSHROOMS, SPINACH, GOAT CHEESE, BASIL PESTO

THE WHOLE HOG | 22 GF

SAUSAGE, BACON, HAM, CHEDDAR, POBLANO CHILI

BENEDICTS

Served with 20 Twenty Potatoes & CAGE FREE POACHED EGGS

CLASSIC | 22

SMOKED PORK LOIN, ENGLISH MUFFIN, HOLLANDAISE

SMOKED SALMON* | 22

SMOKED SALMON, SHAVED RED ONION, ARUGULA, CAPER DILL HOLLANDAISE, ENGLISH MUFFIN

ELIXIRS | 12 VG | GF

GREEN MONSTER | KALE, SPINACH, AVOCADO, BANANA,

PINEAPPLE, MANGO, COCONUT WATER

RECHARGE | CARLSBAD STRAWBERRY, BANANA, BLUEBERRIES,

Dates, Almond Butter, Almond Milk, Chia Seeds

KALE-IFORNIA | KALE, GREEN APPLE, CUCUMBER, GINGER,

PARSLEY

REFRESH | CARROT, CARA CARA ORANGE, TURMERIC

FARM & FIELD

CAESAR SALAD | 14 | VG

REGGIANO, HOUSE CAESAR DRESSING, WHITE ANCHOVY, HERB CROUTON

HEIRLOOM TOMATO & SUMMER MELON SALAD 16 | VG|GF

BURRATA, PROSCUITTO, PETIT GREENS, SABA & XVOO

KALE QUINOA SALAD | 14 VG | GF

LEMON GINGER VINAIGRETTE, DRIED APRICOT, TOASTED

PEPITAS, ALMOND, PARMESAN

ADD ON PROTEIN 10 GF

SALMON

GRILLED CHICKEN

SHRIMP

STEAKHOUSE BURGER | 20

PREMIUM BLEND GROUND CHUCK, BRISKET & SHORT RIB 1/2LB PATTY, THICK-CUT NEUSKE BACON, GRILLED ONION, AGED WHITE CHEDDAR, LETTUCE, TOMATO, HOUSE SAUCE, PICKLE, PARMESAN FRIES

CLUB | 19

ROAST TURKEY BREAST, NEUSKE BACON, AVOCADO, LETTUCE. TOMATO, HOUSE AIOLI, SOURDOUGH

QUINOA CHAUFA | 24 VG | GF

Romesco, Stir Fry Farmers Market Vegetable Quinoa

LOBSTER RISOTTO | 26

POACHED EGG, PARMESAN, GREMOLATA

ADDITIONS

FRUIT CUP | 8

2 Eggs | 8

BACON 10

PORK SAUSAGE LINKS | 10 CHICKEN APPLE SAUSAGE | 10

STEEL CUT OATS | 10

SEASONAL BERRIES | 10

CEREAL | 8

A suggested 18% gratuity will be added to parties of 8 or more. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness