

Breakfast



TWENTY/20
GRILL & WINE BAR

Bagel & Lox

Scottish Smoked Salmon | Whipped Farmers Cheese
Traditional Garnishes | Bagel 13

Irish Steel Cut Oatmeal

Sundried Blueberries | Cranberries | Brown Sugar
Pecans | Honey 8

House Fresh Granola Over Yogurt and Berries

Rolled Oats | Toast Almonds | Sundried Blueberries
Local Citrus Flower Honey 8

Sea Breeze Continental

Juice | Coffee | Pastry | Fresh Fruit 12

El Latino

Huevos Rancheros Tostada | Soft Toasted Tortilla | Cuban
Black Beans | Roasted Salsa | Queso Fresco | Fried Egg Corona 11

De Argentinean Skillet

Brant Farms Roast Sirloin Ribbons | Soft Scrambled Eggs | Grilled
Onions | Peppers | Chimmichurri | Hollandaise | Roasted Potatoes 14

Tracodero

Warm Croissant | Soft Scrambled Eggs | French Swiss Cheese
Maple Bacon | Tomato 12

FEATURES

Chef's Breakfast Special

Ask Your Server For Our Daily Feature 10

Twenty/20 Breakfast Burrito

Warm Tortilla | Soft Scramble Eggs | Monterey Cheese
Little Red Beans | Roasted Salsa | Sour Cream 9

Eggs Benedict

Toasted English Muffin | Canadian Bacon
Poached Egg | Hollandaise Sauce 12

The Americana

Two Eggs Your Style | Maple Smoked Bacon
This Mornings Roasted Potatoes | Choice of Toast 11

Englishmen Omelet

Artisanal Honey Cured Ham | Irish White Cheddar 11

Scotsmen Omelet

Smoked Salmon | Borsin Cheese | Tomato Picchio 12

Ratatouille Omelet

Roasted Farmers Market Vegetables | Parmesan Cheese 10

Denver Omelet

Chopped Peppers | Onions | Honey Roasted Ham 11

Southwestern Omelet

House Chorizo | Roasted Peppers | Roasted Jalapenos
Monterey Cheese 11

Buffalo Chicken n Jack Omelet

Crispy Hot Wings | Jack Cheese 11

Greek Omelet

Arrow Leaf Baby Spinach | Tomato | Feta Cheese 10

Twenty/ 20 French Toast

Thick Cut Raisin Bread | House Egg Batter 11

Stacked Griddle Buttermilk Pancakes 10

Hot Off the Iron Belgium Waffle 10

Fresh Bakery Danish 5

French Bakery Croissant 5

Fresh Daily Muffin 4

Toast

White | Whole Wheat

Sourdough | English Muffin 4

Cereal

Froot Loops © | Corn Flakes

Honey Nut Cheerios © 5

Maple Smoked Bacon 4

Breakfast Club Sausage 4

Breakfast Potatoes 4

Sliced Fresh Fruit 6

An Egg 3

Yogurt

Plain | Berry 4



TWENTY/20

RESTAURANT & BAR

We Proudly Brew Starbucks Coffee 4
Regular | Decaffeinated

Cappuccino 5.50
Regular | Decaffeinated

Latte 6
Regular | Decaffeinated

Espresso 5
Regular | Decaffeinated

Tazo Tea Selections 3

Juice 4
Orange | Grapefruit | Cranberry
Apple | Tomato

Milk 3
2% | Non Fat | Soy

Mimosa 10

Bloody Mary 10

SUNDAY

Brunch: Jazz Over Easy
11AM-3PM

Eve: Prime Time Sunday
5:30-10PM

THURSDAY

Tapas
4PM - 10PM

TUESDAY

Brewsday Tuesday
4PM - 10PM

FRIDAY

Prixé Fix 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

Sun Grown

Patterson Farms

Lucky Farms

Carlsbad Aqua Farms

Chino Farms

Brandt Beef

Knight Salumi

Mary's Poultry

ROBERT CARR EXECUTIVE CHEF

CHRIS MCNALLY TWENTY/20 MANAGER