

SHARABLES

HUMMUS

Edamame, Roasted Garlic, Charred Shishito Peppers, Gremolata Pita 13 VG

CHILLED SEAFOOD

3 Poached Jumbo Tiger Prawns, 3 Local Uni, 3 Pacific Oysters, Baja Ceviche, Shiso Ponzu 36

PACIFIC OYSTERS

Half Dozen, Shiso Ponzu, Horseradish, Cocktail Sauce, Lemon 17

BAJA CEVICHE

Avocado, Strawberry, Grilled Agave Lime, Sweet Potato Chips 18 GF

CHARRED OCTOPUS

Lyonnais Potato Salad, Frisee, Neuske Bacon, Lemon, Toasted Almond Romesco 17 GF

CHEESE & MEAT BOARD

Chefs Selection of Artisan Cured Meats & Cheese with Honeycomb, Marinated Olive, Marcona Almond, Grain Mustard, Local Jam, Cracker Bread & Baguette 29

AVOCADO TOAST

Shaved Radish, Sprouts, Pumpkin Seeds, Arugula, Tomato, Evoo, Grilled Multigrain Bread 13 VG

BETWEEN THE BREAD

Served with Garlic Parmesan Fries

CHICKEN PESTO

Grilled Chicken Breast, Fresh Mozzarella, Heirloom Tomato, Arugula, Basil Pesto, Ciabatta Roll 16

STEAKHOUSE BURGER

½ Pound of Ground Chuck, Brisket & Short Rib, Thick-Cut Neuske Bacon, Grilled Onion, Aged White Cheddar, Lettuce, Tomato, House Remoulade, Sour Pickle 18

VEGGIE BURGER

Sprouts, Tomato, Onion, Romesco, Whole Grain Bun 17 VG

PRIME RIB DIP

Caramelized Onion, Gruyere Cheese, Au Jus, Horseradish Cream, Brioche Roll 18

FARM & FIELD

HARVEST SALAD

Chefs Selection of Farmers Market Greens & Vegetables, Truffle Vinaigrette, Goat Cheese, Toasted Pepitas 13 V | GF

CALIFORNIA SALAD

Baby Gem, Avocado, Roasted Corn, Tomato, Reggiano, Pumpkin Seed, Lemon Ginger Vinaigrette 13 V | GF

ROASTED BEETS & STONE FRUIT

Wild Arugula, Stone Fruit, Fennel, Red Onion, Almonds, Citrus Tarragon Vinaigrette, Aged Fiscalini Cheddar 13 V | GF

GRILLED ROMAINE

Seasonal Vegetables, Shaved Red Onion, Red Peppers, Goat Cheese, Balsamic Vinaigrette 13 V | GF

Add-On: Shrimp, Chicken or Salmon 10

LAND & SEA

CLAM CHOWDER

Toasted Sourdough, Apple-Wood Smoked Bacon Cup 10 | Bowl 15

KING ORA SALMON

Fingerling Potato, Wild Mushroom, Asparagus, Tomato Confit, Sweet Pea Romesco 28 GF

GRASS FED NEW YORK

12oz Steak, Garlic Fries, Charred Cipollini Onion, Porcini Jus 36 GF

CAULIFLOWER STEAK

Quinoa Risotto, Sautéed Local Vegetables, Romesco 22 VG | GF

LOCAL CATCH

Sweet Corn Risotto, Fennel Confit, Lemon, Petite Spinach, Black Garlic Remoulade 28 GF

20 | TWENTY

In support of minimum wage increase approved by San Diego voters and the California State Legislature, a 3% surcharge has been added to your check. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.