

The logo for Two60 kitchen + bar is centered within a white, distressed rectangular border. It features the text 'TWO60' in a large, white, distressed, serif font. The 'T' is positioned above the 'W', and the 'O' is positioned below the 'W'. To the right of 'TWO' is the number '60'. Below 'TWO60' is the text 'kitchen + bar' in a smaller, white, sans-serif font.

TWO60
kitchen + bar

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DINNER MENU



Appetizers & Starters

<p>Tuscan Chicken Bruschetta blend of cheeses, fresh and sun-dried tomatoes, shiitake mushroom, basil on a baguette</p>	14	<p>Cajun Peel n' Eat Shrimp ^{GF} sauteed shrimp in cajun butter sauce and topped with green onion</p>	17
<p>Traditional Wings with choice of housemade buffalo, garlic parmesan, lemon sriracha or dry rub</p>	16	<p>Crispy Brussel Sprouts ^{GF} quick fried brussel sprout served with roasted garlic aioli, grated parmesan</p>	10
<p>Chicken Satay ^{GF} grilled marinated chicken served with house made peanut sauce and green onions</p>	12	<p>Spicy Edamame house seasoned blend of sesame oil, soy, garlic, spicy sriracha</p>	9
<p>Two60 Hummus sun dried tomato hummus, cucumber tomato salsa crudo served with pita bread</p>	14	<p>Calamari crispy calamari served with house cocktail sauce</p>	16
<p>Shanghai Lumpia beef, pork, minced carrot, onion and our blend of spices, served with chefs thai chili sauce</p>	11	<p>Fried Zucchini Sticks house battered and fried served with chipotle aioli</p>	12
<p>Poke Tower ^{* GFM} ahi tuna, shrimp, avocado, crisp wonton, creamy nuoc cham, house infused cilantro oil</p>	17	<p>Bread Service</p>	3

Sides

<p>Seasonal Vegetables ^{GF}</p>	7	<p>Truffle Fries</p>	10
<p>Garlic Fries</p>	8	<p>Sweet Potato Fries</p>	8

Gluten Free (**GF**); Gluten Free Modifiable (**GFM**).

* May contain raw or undercooked ingredients (Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness).

– Please inform your server of any allergies or food sensitivities you may have. – An 18% Service charge will be automatically added for parties of 8 or more (taxable).

Soups & Salads

add: chicken \$8, shrimp \$9, or salmon \$12 to any salad

Soup Du Jour	Cup 7	Bowl 10	Sirloin Steak Salad ^{GF}	24
Beet Salad ^{GF}		14	romaine lettuce, arugula, tomatoes, beets, broccoli, red onions, carrots, olives, feta, egg, green onions	
Wedge Salad ^{GF}		14	Ahi Tuna Salad * ^{GFM}	18
iceberg, avocado, tomato, olive, egg, bacon, cheddar, ranch			sesame crusted seared tuna, spring mix, julienne vegetables, tomato, shiitake mushroom, pickled ginger vinaigrette	
Island Chicken Vermicelli Salad		20	House Caesar Salad ^{GFM}	12
filipino style marinated chicken thigh, rice noodle, cucumber, carrots, pickled onions, romaine lettuce, scallions, mint, cilantro, peanuts, nuoc cham dressing			crisp romaine, pickled red onion, olive, tomato, crouton, parmesan cheese	
			House Side Salad ^{GFM}	8

Steak, Chops, & Chicken

Prime New York Strip Steak ^{GFM}	38	Grilled Frenched Pork Chop ^{GF}	32
served with lyonnaise potatoes florentine, whiskey peppercorn sauce, fried onion strings		butternut squash, cabbage, red peppers, onions, spinach, apple gastrique demi glace, bacon jam	
Grilled Ribeye ^{GF}	48	Pan Seared Chicken Breast ^{GF}	26
14 oz ribeye steak served with seasonal vegetables, chimichurri, choice of roasted yukon gold potato or baked potato		skin-on chicken breast, black soy shiitake beurre blanc, roasted yukon potatoes, garlic, peppers, onions, spinach	

Entrees from the Sea

Cioppino ^{GFM}	34	Thai Coconut Curry Prawns ^{GFM}	28
prawn, scallop, cod, mussel, clams, toasted baguette		served on a crispy egg noodle cake, topped with mushroom, bell pepper, green bean, onion, mint, sprinkled with peanut	
Cod and Shrimp Piccata	28	Fish & Chips	19
capellini, grape tomato, with a lemon caper sauce		house battered cod, pineapple mango slaw, fries	
Pan Seared Salmon ^{GF}	28		
fingerling potatoes, cabbage, edamame, sun dried tomatoes, spinach, lemon herb cream sauce			

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Pastas & More

Mushroom Risotto ^{GF}	22	Drunken Man Fettucine	20
mushrooms, spinach, onions, parmesan cheese add: beef filet tips \$16, shrimp \$9, chicken \$8		fried tofu, egg, peppers, onions, cabbage, broccoli, green beans, basil, spicy soy glaze add: shrimp \$9, chicken \$8	
Chicken in Marsala Cream Sauce	25	Portobello Mushroom Ravioli	22
sauteed in our house creamy marsala sauce with mushrooms, campanelle pasta, parmesan cheese		roasted red pepper confit, spinach, edamame in a chardonnay butter sauce add: shrimp \$9, chicken \$8	
Blackened Chicken and Shrimp Alfredo	27		
mushrooms, onions, peppers, fettucine, parmesan cheese			

Signature Dinner Rice Bowls

Island Chicken Rice Bowl	20	Spicy Ahi Poke Rice Bowl ^{GFM}	22
filipino style chicken thigh, avocado, tomato, cucumbers, jalapeno, topped with Cilantro and scallions. (choice of brown rice quinoa blend or white rice)		ahi tuna, avocado, cucumber, carrot, edamame with wasabi soy aioli, topped with chopped wasabi peas (choice of brown rice quinoa blend or white rice)	
Shaking Beef Bowl	26	Buddha Bowl ^{GF}	22
sirloin, bell peppers, onions, seasonal vegetables, marinated red onion, tomato, cucumber (choice of brown rice quinoa blend or white rice) add: shrimp \$9		quinoa, spinach, romaine lettuce, broccoli, tomatoes, pickled red onions, feta, cucumbers, carrots, fried chickpeas, dried cranberry, mint, house sesame ginger dressing	

House Special Sandwiches & Burgers

served with choice of crispy french fries or house side salad;
upgrade to garlic fries \$2, truffle fries \$3, or sweet potato fries \$3

B.A.E Sourdough Sandwich	17	BBQ Pulled Pork Sandwich	17
bacon, avocado, egg, provolone cheese, pickled red onions		slow-braised pork shoulder, pineapple mango slaw, fried onion strings, house bbq sauce	
Korean Fried Chicken Sandwich	18	Grilled Chicken Deluxe Sandwich	20
crispy chicken, house made gochujang glaze, house pineapple mango slaw		brioche bun, pesto mayo, chicken breast, provolone, bacon, lettuce, tomato, onions	
Honey Sriracha Fried Chicken Sandwich	17	TWO60 Burger	17
brioche bun, mayonnaise, pickles		half pound beef patty, cheddar, lettuce, tomato, onion, mayo add: avocado \$3, bacon \$3, mushrooms \$2	
New York Dip Sandwich	18	Fish Sandwich	18
thinly sliced roast beef, mushroom, onion, provolone cheese, au jus		house battered cod filet, lettuce, tomato, onion, tartar sauce	

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