



## Appetizers & Starters

<b>Tuscan Chicken Bruschetta</b>	12
blend of cheeses, fresh and sun-dried tomatoes, shiitake mushroom, basil on a baguette	
<b>Traditional Wings</b>	15
with choice of house-made buffalo, garlic parmesan, lemon sriracha, or dry rub	
<b>Chicken Satay</b> <sup>GF</sup>	12
grilled marinated chicken served with housemade peanut sauce	
<b>Fresh Vegetable Roll</b>	12
avocado, cucumber, soba noodles, carrot, lettuce, cilantro served with house peanut sauce and thai chili sauce	
<b>Shanghai Lumpia</b>	10
beef, pork, minced carrot, onion and our blend of spices. served with chefs thai chili sauce	
<b>Poke Tower</b> <sup>GFM</sup>	17
ahi tuna, shrimp, avocado, crisp wontons, creamy nuoc cham and house infused cilantro oil	
<b>Cajun Peel n' Eat Shrimp</b> <sup>GF</sup>	15
sauteed shrimp in cajun butter sauce, topped with green onions	
<b>Crispy Brussel Sprouts</b> <sup>GF</sup>	9
quick fried brussel sprouts served with roasted garlic aioli and grated parmesan cheese	
<b>Spicy Edamame</b>	9
house seasoned blend of sesame oil, soy, garlic and spicy sriracha	
<b>Calamari</b>	15
crispy calamari served with house cocktail sauce	

## Side Salads and Soups

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

<b>Soup Du Jour</b>	Cup 7	Bowl 10
<b>Beet Salad</b> <sup>GF</sup>		11
arugula, dried cranberry, toasted almond, feta, vanilla pepper vinaigrette		
<b>Wedge Salad</b> <sup>GF</sup>		12
iceberg, avocado, tomato, olive, egg, bacon, cheddar, ranch		
<b>House Caesar Salad</b> <sup>GFM</sup>		12
crisp romaine, pickled red onion, olive, tomato, crouton, parmesan cheese		
<b>House Salad</b> <sup>GFM</sup>		8

## Bowls & Entrée Salads

<b>Island Chicken Rice Bowl</b> <sup>GFM</sup>	16
filipino style marinated chicken thigh, avocado, tomato, cucumber, jalapeno, topped with cilantro and scallion (choice of brown rice and quinoa blend or white rice)	
<b>Shaking Beef Rice Bowl</b>	22
sirloin, bell peppers, onion, seasonal vegetables, marinated red onion, tomato, cucumber (choice of brown rice and quinoa blend or white rice) add: shrimp \$9	
<b>Spicy Ahi Poke Rice Bowl</b> <sup>GFM</sup>	17
ahi tuna, avocado, cucumber, carrot, edamame with wasabi soy aioli (choice of brown rice and quinoa blend or white rice)	
<b>Spicy Tofu Rice Bowl</b>	16
fried tofu, egg, broccoli, green beans, bell peppers, onions, basil in a spicy soy glaze (choice of brown rice and quinoa blend or white rice) add: chicken \$6, shrimp \$9	
<b>Loco Moco</b>	20
½ lb burger patty, fried egg, steamed rice, gravy, tomatoes, green onion	
<b>Soba Noodle Salad</b>	17
soba noodles tossed with chicken, julienne vegetables, spinach, edamame, and peanut sauce topped with scallion and peanuts	
<b>Sirloin Steak Salad</b> <sup>GF</sup>	24
romaine lettuce, arugula, tomatoes, beets, broccoli, red onions, carrots, olives, feta, egg, green onions	
<b>Ahi Tuna Salad</b> <sup>GFM</sup>	18
sesame crusted seared tuna, spring mix medley, julienne vegetables, tomato, shiitake mushroom, and crispy wonton strips with pickled ginger vinaigrette	

## House Special Sandwiches & Burgers

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

<b>B.A.E Grilled Cheese</b> *	16
bacon, avocado, egg, provolone cheese, and pickled red onions	
<b>Korean Fried Chicken Sandwich</b>	16
crispy chicken, house made gochujang glaze, pineapple mango slaw	
<b>New York Dip Sandwich</b>	18
thinly sliced roast beef slices, mushroom, onion, provolone cheese	
<b>BBQ Pulled Pork Sandwich</b>	16
slow braised pork shoulder, pineapple mango slaw, fried onion strings, house bbq sauce	
<b>Free Range Grilled Chicken Sandwich</b>	17
arugula, tomato, onion and mayo	
<b>TWO60 Burger</b>	16
half pound beef patty, cheddar, lettuce, tomato, onion and mayo add: avocado \$3, bacon \$3, mushrooms \$2	
<b>Fish Sandwich</b>	17
house battered cod filet, lettuce, tomato, onion, tartar sauce	

## Entrees & Pastas

<b>Drunken Man Fettucine</b>	18
fried tofu, peppers, onions, garlic, cabbage, broccoli, green beans, basil, spicy soy glaze add: chicken \$8, shrimp \$9	
<b>Blackened Chicken &amp; Shrimp Alfredo</b>	25
mushroom, onion, pepper, fettucine, and parmesan cheese	
<b>Fish &amp; Chips</b>	18
house battered cod served with fries and pineapple mango slaw	
<b>Pan Seared Salmon</b> <sup>GF</sup>	28
yu choy sum, fingerling potato, sun-dried tomato, edamame, cabbage, raddichio with a lemon herb cream sauce	
<b>Cod and Shrimp Picatta</b>	30
capellini, grape tomatoes, lemon caper butter sauce	
<b>Pan Seared Chicken Breast</b> <sup>GF</sup>	24
skin-on chicken breast, herbed chicken jus, fingerling potato, sun-dried tomato, edamame, cabbage, raddichio	

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.



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kitchen + bar