

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 this, the words 'kitchen + bar' are written in a smaller, white, lowercase, sans-serif font.

**TWO60**  
kitchen + bar

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**DINNER MENU**





## 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 housemade buffalo, garlic parmesan, lemon sriracha or dry rub	
<b>Chicken Satay</b> <sup>GF</sup>	12
grilled marinated chicken served with house made peanut sauce and green onions	
<b>Fresh Vegetable Roll</b>	12
avocado, cucumber, soba noodles, carrot, lettuce, cilantro served with house peanut 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 wonton, creamy nuoc cham, house infused cilantro oil	
<b>Cajun Peel n' Eat Shrimp</b> <sup>GF</sup>	15
sauteed shrimp in cajun butter sauce and topped with green onion	
<b>Crispy Brussel Sprouts</b> <sup>GF</sup>	9
quick fried brussel sprout served with roasted garlic aioli, grated parmesan	
<b>Spicy Edamame</b>	9
house seasoned blend of sesame oil, soy, garlic, spicy sriracha	
<b>Calamari</b>	15
crispy calamari served with house cocktail sauce	
<b>Bread Service</b>	3

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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.

## Soups & Salads

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

Soup Du Jour	Cup 7	Bowl 10
<b>Beet Salad</b> <sup>GF</sup> arugula, dried cranberry, toasted almond, feta, vanilla pepper vinaigrette		11
<b>Wedge Salad</b> <sup>GF</sup> iceberg, avocado, tomato, olive, egg, bacon, cheddar, ranch		12
<b>House Caesar Salad</b> <sup>GFM</sup> crisp romaine, pickled red onion, olive, tomato, crouton, parmesan cheese		12
<b>Soba Noodle Salad</b> soba noodles tossed with chicken, julienne vegetables, spinach, edamame, peanut sauce, scallions and peanuts		17
<b>Sirloin Steak Salad</b> <sup>GF</sup> romaine lettuce, arugula, tomatoes, beets, broccoli, red onions, carrots, olives, feta, egg, green onions		24
<b>Ahi Tuna Salad</b> * <sup>GFM</sup> sesame crusted seared tuna, spring mix, julienne vegetables, tomato, shiitake mushroom, pickled ginger vinaigrette		18
<b>House Side Salad</b> <sup>GFM</sup>		8

## Steak, Chops, & Chicken

<b>Prime New York Strip Steak</b> <sup>GFM</sup> served with lyonnaise potatoes florentine, whiskey peppercorn sauce, fried onion strings		38
<b>Grilled Ribeye</b> <sup>GF</sup> 14 oz ribeye steak served with seasonal vegetables, chimichurri, choice of roasted yukon gold potato or baked potato		47
<b>Grilled Bone-in Pork Chop</b> <sup>GF</sup> roasted root vegetables, cabbage, cranberries, raddichio, apple gastrique demi glace, bacon jam		32
<b>Pan Seared Chicken Breast</b> <sup>GF</sup> skin-on chicken breast, herbed chicken jus, fingerling potatoes, sun-dried tomato, edamame, cabbage, raddichio		24

## Entrees from the Sea

<b>Cioppino</b> <sup>GFM</sup> prawn, scallop, cod, mussel, and clam		32
<b>Cod and Shrimp Picatta</b> capellini, grape tomato, with a lemon caper sauce		28
<b>Pan Seared Salmon</b> <sup>GF</sup> fingerling potato, sundried tomato, edamame, cabbage, raddichio with a lemon herb sauce		28
<b>Thai Coconut Curry Prawns</b> <sup>GFM</sup> served on a crispy egg noodle cake, topped with mushroom, bell pepper, green bean, onion, mint, sprinkled with peanut		26
<b>Fish &amp; Chips</b> house battered cod served with pineapple mango slaw, fries		18

## Pastas & More

<b>Filet Tips Mushroom Risotto</b> <sup>GF</sup>	32
beef filet tips, mushrooms, spinach, onions, parmesan cheese	
<b>Drunken Man Fettucine</b>	18
fried tofu, egg, peppers, onions, cabbage, broccoli, green beans, basil, spicy soy glaze add: chicken \$8, shrimp \$9	
<b>Blackened Chicken and Shrimp Alfredo</b>	25
mushroom, onion, pepper, fettucine, and parmesan cheese	
<b>Chicken in Marsala Cream Sauce</b>	23
sauteed in our house creamy marsala sauce with mushrooms, penne, and parmesan cheese	
<b>Portobello Mushroom Ravioli</b>	22
roasted red pepper confit, spinach, edamame in a chardonnay butter sauce add: chicken \$8, shrimp \$9	

## 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, pickled red onions	
<b>Korean Fried Chicken Sandwich</b>	16
crispy chicken, house made gochujang glaze, house pineapple mango slaw	
<b>New York Dip Sandwich</b>	18
thinly sliced roast beef slices, mushroom, onion, provolone cheese, au jus	
<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, mayo add: avocado \$3, bacon \$3, mushrooms \$2	
<b>Fish Sandwich</b>	17
house battered cod filet, lettuce, tomato, onion, tartar sauce	

## Sides

<b>Sauteed Mushrooms</b> <sup>GF</sup>	9
<b>Seasonal Vegetables</b> <sup>GF</sup>	7
<b>Garlic Fries</b>	8
<b>Truffle Fries</b>	9
<b>Mac and Cheese</b>	10

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