

a 260 Pittman Rd, Unit A Fairfield, CA 94534

- t 707.759.2463
- **w** two60kitchenandbar.com

e two60kitchen@gmail.com

**DINNER MENU** 



## Appetizers & Starters

<b>Tuscan Chicken Bruschetta</b> blend of cheeses, fresh and sun-dried tomatoes, shiitake mushroom, basil on a baguette	12
<b>Traditional Wings</b> with choice of housemade buffalo, garlic parmesan, lemon sriracha sauce or dry rub	14
Chicken Satay <sup>GF</sup> grilled marinated chicken served with house made peanut sauce	10
Fresh Vegetable Roll avocado, cucumber, soba noodles, carrot, lettuce, cilantro served with house peanut and thai chili sauce	12
<b>Shanghai Lumpia</b> beef, pork, minced carrot, onion and our blend of spices. served with chefs thai chili sauce	10
Poke Tower <sup>* GFM</sup> ahi tuna, shrimp, avocado, crisp wonton, creamy nuoc cham, house infused cilantro oil	16
Cajun Peel n' Eat Shrimp <sup>GF</sup> sauteed shrimp in cajun butter sauce and topped with green onion	15
<b>Crispy Brussel Sprouts</b> <sup>GF</sup> quick fried brussel sprout served with roasted garlic aioli, grated parmesan	9
<b>Spicy Edamame</b> house seasoned blend of sesame oil, soy, garlic, spicy sriracha	8
Calamari crispy calamari served with house cocktail sauce	14
Bread Service	3

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 additions: chicken \$6 or shrimp \$8 to any salad	
Soup Du Jour Cup	<b>b</b> 6 <b>Bowl</b> 10
Beet Salad <sup>GF</sup> arugula, dried cranberry, toasted almond, feta, vanilla pepper vinaigrette	10
Wedge Salad <sup>GF</sup> iceberg, avocado, tomato, olive, egg, bacon, cheddar, ranch	10
House Caesar Salad GFM crisp romaine, pickled red onion, olive, tomato, crouton, asiago cheese	10
<b>Soba Noodle Salad</b> soba noodles tossed with chicken, julienne vegetables, spinach, edamame, peanut sauce topped with scallion and peanut	15
Ahi Tuna Salad <sup>* GFM</sup> sesame crusted seared tuna, spring mix, julienne vegetables, tomato, shiitake mushroom with pickled ginger vinaigrette	18
House Side Salad GFM	6
Steak, Chops, & Chicken	
New York Strip Steak <sup>GF</sup> served with lyonnaise potatoes florentine, whiskey peppercorn sauce	36
Grilled Ribeye <sup>GF</sup> 14 oz ribeye steak served with seasonal vegetables, roasted yukon gold potato, chimichurri	45
Grilled Bone-in Pork Chop <sup>GF</sup> roasted root vegetables, yu choy sum, apple gastrique demi glace, bacon jam	30
Pan Seared Chicken Breast <sup>GF</sup> skin-on chicken breast, herbed chicken jus, fingerling potatoes, sun-dried tomato, edamame, yu choy sum	22
Entrees from the Sea	
Cioppino <sup>GFM</sup> prawn, scallop, cod, mussel, and clam	32
Pan Seared Salmon <sup>GF</sup> yu choy sum, fingerling potato, sundried tomato, edamame with a lemon herb sauce	27
Thai Coconut Curry Prawns GFM served on a crispy egg noodle cake, topped with mushroom, bell pepper, green bean, onion, mint, sprinkled with peanut	26
Fish & Chips House battered cod served with pineapple mango slaw, fries	17
Gluten Free ( <b>GF</b> ): Gluten Free Modifiable ( <b>GFM</b> ).	

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.

Pastas & More	
Filet Tips Mushroom Risotto <sup>GF</sup> beef filet tips, mushroom medley, spinach, demi glace, parmesan	28
<b>Capellini Al Fresco</b> garlic and onion white wine butter sauce, tomato, basil and asiago cheese additions: chicken \$6, shrimp \$8	15
Blackened Chicken and Shrimp Alfredo mushroom, onion, pepper, fettucine	24
Chicken in Marsala Cream Sauce sauteed in our own creamy marsala sauce with mushrooms and penne	20
<b>Portobello Mushroom Ravioli</b> roasted red pepper confit, spinach, edamame in a chardonnay butter sauce additions: \$6 or shrimp \$8	22
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> <sup>*</sup> bacon, avocado, egg, provolone cheese, pickled red onion on sourdough	15
Korean Fried Chicken Sandwich crispy chicken, house made gochujang glaze, fries, house pineapple mango slaw	16
New York Dip Sandwich thinly sliced new york steak, mushroom, onion, provolone cheese, au jus	17
BBQ Pulled Pork Sandwich slow-braised pork shoulder, pineapple mango slaw, fried onion strings with house bbq sauce	15
Free-Range Grilled Chicken Sandwich arugula, tomato, onion, and mayo	16
<b>TWO60 Burger</b> half pound beef patty, cheddar, lettuce, tomato, onion, mayo additions: avocado \$2, bacon \$3, mushrooms \$2	15
Fish Sandwich house battered cod filet, lettuce, tomato, onion, tartar sauce	17
Sides	
Sauteed Mushrooms <sup>GF</sup>	9
Seasonal Vegetables <sup>GF</sup>	6
Garlic Fries	7
Truffle Fries	8
Mac and Cheese	10

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.