



Appetizers & Starters

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

Side Salads and Soups

additions: chicken \$6 or shrimp \$8 to any salad

- Soup Du Jour** Cup 6 Bowl 10
- Beet Salad** ^{GF} 10
arugula, dried cranberry, toasted almond, feta, vanilla pepper vinaigrette
- Wedge Salad** ^{GF} 10
iceberg, avocado, tomato, olive, egg, bacon, cheddar, ranch
- House Caesar Salad** ^{GFM} 10
crisp romaine, pickled red onion, olive, tomato, crouton, asiago cheese
- House Salad** ^{GFM} 6

Bowls & Entrée Salads

- Island Chicken Rice Bowl** ^{GFM} 15
filipino style marinated chicken thigh, avocado, tomato, cucumber, jalapeno, topped with cilantro and scallion (choice of brown rice and quinoa blend or white rice)
- Shaking Beef Rice Bowl** 19
filet tip, bell pepper, onion, broccoli, marinated red onion, tomato, cucumber (choice of brown rice and quinoa blend or white rice)
addition: shrimp for \$8
- Spicy Ahi Poke Rice Bowl** ^{* GFM} 17
ahi tuna, avocado, cucumber, carrot, edamame with wasabi soy aioli (choice of brown rice and quinoa blend or white rice)
- Soba Noodle Salad** 15
soba noodles tossed with chicken, julienne vegetables, spinach, edamame, and peanut sauce topped with scallion and peanuts
- Ahi Tuna Salad** ^{* GFM} 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.A.E Grilled Cheese** ^{*} 15
bacon, avocado, egg, provolone cheese, and pickled red onion on sourdough
- Korean Fried Chicken Sandwich** 16
crispy chicken, house made gochujang glaze, pineapple mango slaw
- New York Dip Sandwich** 17
thinly sliced new york steak, mushroom, onion, provolone cheese
- BBQ Pulled Pork Sandwich** 15
slow braised pork shoulder, pineapple mango slaw, and fried onion strings with house bbq sauce
- Free Range Grilled Chicken Sandwich** 16
arugula, tomato, onion and mayo
- TWO60 Burger** 15
half pound beef patty, cheddar, lettuce, tomato, onion and mayo
additions: avocado \$2, bacon \$3, mushrooms \$2
- Fish Sandwich** 17
house battered cod filet, lettuce, tomato, onion, tartar sauce

Entrees & Pastas

- Capellini Al Fresco** 15
garlic and onion white wine butter sauce, tomato, basil, asiago cheese
additions: chicken \$6, shrimp \$8
- Blackened Chicken & Shrimp Alfredo** 24
mushroom, onion, pepper, fettucine
- Fish & Chips** 17
house battered cod served with fries and pineapple mango slaw
- Pan Seared Salmon** ^{GF} 26
yu choy sum, fingerling potato, sun-dried tomato, edamame with a lemon herb cream sauce
- Pan Seared Chicken Breast** ^{GF} 22
skin-on chicken breast, herbed chicken jus, fingerling potato, sun-dried tomato, edamame, yu choy sum

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