

# TWENTY WEST



**GIANT PRETZEL VG 13**

*Soft doughy pretzel, with a golden crust, queso 13*

**SHRIMP COCKTAIL 21**

*Horseradish cocktail sauce, lemon, toasted baguette*

**JALAPENO POPPER DIP VG 15**

*Charred jalapenos, chihuahua and aged cheddar, Jones bacon bits, cream cheese, house-made potatoes chips*

**CHARCUTERIE & CHEESE BOARD 22**

*Rotating cured meats & cheese seasonal accompaniments, Lavosh*

**AHI TUNA BRUSCHETTA 18**

*Crispy toasted baguette, Sesame-crust, wasabi citrus aioli, pickled ginger, micro green*

**MARGHERITA VG 21**

*Flatbread Fresh burrata, Campari tomato, parmesan, fresh basil & arugula  
(Add Pepperoni + 3)*

**GRILLED CHICKEN PANINI 16**

*Piquillo pepper, chipotle mayo, guacamole, Vermont cheese, ciabatta*

**SLOW FIRE SLIDERS 18**

*Slow-smoked pulled pork, Apricot BBQ, Hawaiian rolls, crispy tangy apple slaw.*

*Some menu items can be made vegan ask your server.*

---

## DESSERT

---

**MINI CHURRO FRIES 10**

*Prefried cajeta carmel & chocolate ganache*

**SUNSET LEMON BAR 10**

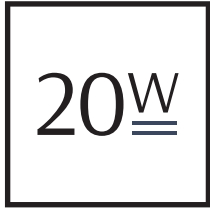
*Shortbread crust, dusted sugar, whipped cream & seasonal berries*

**VELVETY VANILLA CUSTARD 11**

*Layered Caramelized bananas, crispy vanilla wafers, whipped cream.*



\*Items marked with an asterisk\* may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. 031526



# TWENTY WEST

## SPECIALTY COCKTAILS

- JUNGLE BIRD** *Tropical rum, pineapple, and lime with a bittersweet kick from Campari* 16
- CAPT. JACKSON'S ORIGAMI AIRCRAFT** *Light, citrus-driven and softly herbal, an elegant take on a modern classic* 16
- CHERRY BLOSSOM** *Delicate, aromatic, and refined, Empress 1908 Gin and cherry bitters* 19
- TOMMY'S MARGARITA** *Fresh lime and agave highlight the true character of tequila in this refined classic* 16
- WOODFORD OLD FASHION** *A spirit-forward staple featuring Woodford Reserve Bourbon, simply done right* 19
- CALIMOCHO** *An elegant reinterpretation of a Spanish staple, rich, fruit-forward, and delicately carbonated* 14

## MOCK-TAILS

- WILDBERRY SPARKLER** *Wildberry syrup, lemon juice, and your choice of soda or Sprite create a bright and bubbly refreshment* 8
- MANGO MULE** *Ginger beer, mango syrup, lime juice, and a touch of honey syrup come together for a sweet and spicy twist. (Also available with strawberry syrup for a berry-forward option)* 8
- DON CHARLES PEPINO** *Crisp cucumber and zesty lime balanced with a subtle blend of warming spice, refreshing and sophisticated* 10
- GRAPEFRUIT FIZZ** *Grapefruit balanced with house-made thyme syrup, finished with a refined effervescence* 10

## BOTTLED BEER

- Heineken .....8
- Mic Ultra .....8
- Coors light .....7
- Modelo especial .....8
- Modelo Negra .....9
- Corona .....8

## DRAFT BEER (LOCAL)

- Blackberry Bold Rock .....8
- Falcon Smash IPA .....10
- Devils Backbone Vienna Lager .....8
- Hardywood Pilsner .....8

## RED WINE

- Cabernet Sauvignon - Martis ..... 16/60
- Pinot Noir Battle Creek ..... 16/60
- Bordeaux Red Blend Mouton Cadet - 4/54

## WHITE WINE

- Sav Blanc Mouton Cadet .....14/54
- Proverb Chardonnay .....12/46
- Ecco Domani Pinot Grigio .....13/50

## SPARKLING WINE

- Prosecco Luca Paretti .....15/56
- Brut William Wycliff .....13/42
- Rose Gruet .....15/56