

TWENTY WEST

SATURDAY BRUNCH

SMOKED SALMON &

EVERYTHING BAGEL FLATBREAD 18

Herbed cream cheese spread, cold-smoked salmon, pickled red onions, caperberries, micro greens, and bagel spice oil finish

WOOD FIRED BREAKFAST PIZZA* 21

Fresh mozzarella, sausage, sunny side-up egg cooked in the stone oven, topped with wild arugula

BRUNCH TACOS 16

Corn tortillas, chipotle beans, scrambled egg, smoked bacon, feta, sweet corn salsa, pickled red onions, served with chimichurri potatoes

QUICHE LORRAINE 15

Crisp pastry crust, savory egg custard, smoked bacon, caramelized onions, and aged Gruyère cheese, served with side greens

AVOCADO TOAST **VG** 14

Artisanal sourdough, smashed avocado, heirloom cherry tomatoes, pickled red onions, feta crumbles, and micro greens

Option to add scramble eggs+2

CRISPY HOT HONEY CHICKEN & WAFFLE 21

Savory cornmeal-chive waffle topped with buttermilk fried chicken tenders, whipped bourbon butter, and hot honey drizzle

LEMON RICOTTA & BLUEBERRY WAFFLE 15

Fresh made waffle topped with house-made lemon ricotta cream, warm wild blueberry compote, candied lemon, and fresh mint

SEASONAL FRESH FRUIT CUP **VG** 7

Chef's selection of fresh melon, berries, pineapple, and citrus with a hint of fresh mint

FRESHLY BREWED COFFEE 4 | ESPRESSO 4 | CAPPUCCINO 5

JUICES 4 *Fresh Orange Juice, Cranberry, Grapefruit, or Apple Juice*

COCKTAILS

CLASSIC MIMOSA 11 *Sparkling wine, fresh orange juice*

BLOODY MARY 13 *Premium vodka, house-made savory spiced tomato mix, celery, lemon*

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

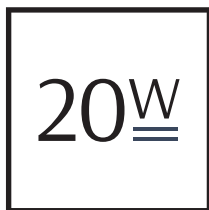
GF GLUTEN FREE

VE VEGAN/VEGAN OPTION

VG VEGETARIAN

SH CONTAINS SHELLFISH

CN CONTAINS NUTS



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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
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 14/54

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