

Twenty **LUNCH MENU** First

starters

PRIME RIB EMPANADAS 15

Slow Roasted Prime Rib / Creamy Salsa Verde / Pico de Gallo / Queso Fresco

CRAB ARANCINI 19

Crab / Creamy Risotto / Mozzarella /
Roasted Red Pepper Sauce

DEVILED EGGS 12

Cream Cheese / Dijon / Pickles / Crispy
Prosciutto / Chives

TARTARE NACHO* 17

Ahi Tuna / Watermelon / Seaweed /
Avocado Mousse / Mandarins / Ponzu / Ginger

SEASONAL BURRATA 18

Arugula / Fresh Peaches / Prosciutto / Mint /
Apricot Jam / Grilled Bread

soups & salads

SOUP OF THE DAY 12

PEAR & ARUGULA 15

Japanese Pear / Arugula / Roasted Red Peppers /
Feta / Candied Walnuts / Sweet Chili Vinaigrette

BEET SALAD 14

Spinach / Frisee / Roasted Beets / Pepitas / Mandarins /
Goat Cheese / Maple Lemon Vinaigrette

CHOPPED ROMAINE 21

Grilled Chicken / Bacon / Radish / Tomato /
Carrot Ribbons / Croutons / Cucumber /
Sweetwater Cheddar / Green Goddess Dressing

ADDITIONAL PROTEIN

Grilled Chicken 7 | Buttermilk Chicken
Tenders 8 | Salmon 12 | Shrimp 13

entrees

SALMON BLT* 19

Verlasso Salmon / Bacon / Arugula /
Tomato / Sriracha Aioli / Truffle Frites

CHICKEN TENDERS 17

Buttermilk Tenders / Truffle Frites /
Housemade Honey Mustard

HILLSBORO SMASHBURGER* 19

2 Smash Patties / Sharp Cheddar / Pickle /
Red Onion / Sriracha Aioli / Truffle Frites

HOT CHICKEN SANDWICH* 17

Nashville Hot Fried Chicken / Dill Pickle /
Lettuce / Ranch / Truffle Frites

BRAISED SHORT RIB 31

Garlic Confit Mash / Red Wine Aus Jus / Carrots

SHRIMP & GRITS* 19

Three U10 Shrimp / Garlic Cheese Grits /
Creole Cream Sauce

POKE BOWL* 18

Ahi / Edamame / Mango / Seaweed / Ginger /
Sesame / Pickled Red Onion /
Avocado / Spicy Mayo

CACIO E PEPE 23

Campanelli / Pecorino Romano / Black Pepper /
+ Add Seasonal Veggie 4

sides

SEASONAL VEGETABLE 7

SOY GLAZED BRUSSELS 9

TRUFFLE FRIES 9

MAC N CHEESE 9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk for foodborne illness.

Twenty **LUNCH MENU** First

sparkling

6oz / btl

BANSHEE TEN OF CUPS BRUT
Sonoma, CA

14 52

TORRES PAIS BRUT ROSÉ
Chile, NV

14 52

VEUVE CLICQUOT BRUT
Champagne, France

29 135

white & rosé

6oz / 9oz / btl

CARL GRAFF RISELING
Mosel, DE

14 20 52

GREYWACKE SAUVIGNON BLANC
Marlborough, NZ

16 22 60

RANCHO LAS HERMANAS CHARDONNAY
Santa Rita Hills, CA

14 20 52

CLOS DE NOUYS
Vouvray, FR

12 18 44

KREOS ROSE
Salento, IT

13 19 52

red

6oz / 9oz / btl

CROSSBARN PINOT NOIR
Sonoma Coast, CA

16 22 60

ROTH CABERNET SAUVIGNON
Alexander Valley, CA

15 21 56

E. GUIGAL GSM BLEND
Rhône Valley, FR

14 20 52

SAN POLO RUBIO SANGIOVESE
Tuscany, IT

16 22 60

mocktails

RHINESTONE COWBOY 11

Coconut / Passionfruit / Orgeat / Citrus

STRAWBERRY FIELDS 9

Strawberry Shrub / Basil / Sparkling Water

LAVENDER DREAMS 10

Lavender / Blackberry / Sparkling Lemonade

MINT CONDITION 9

Fresh Mint / Lime / Sparkling Water

cocktails

SORRENTO SPRITZ 14

Limoncello / Deep Eddy Lemon / Bubbles
/ Sparkling Lemonade

COASTAL CONNECTIONS 14

Bacardi / Passionfruit / Lime

BLOODLINE 14

Jim Beam 7 Year / Blood Orange /
Citrus / Red Wine Float

OFFSHORE ACCOUNT 13

Cazadores Blanco Tequila / Mango / Chamoy / Tajin

THE SOCIAL ASSASSIN 16

Sazerac Rye / Wild Strawberry / Absinthe Rinse

SWISS SALUT* 15

Junipero Gin / Mount Rigi / Blackberry / Lemon

RAIN DELAY 15

Grey Goose Strawberry Lemongrass /
Yuzu / Eucalyptus / Ginger

draft

ACE SEASONAL 7

California / Cider

EINSTOK 7

Iceland / White Ale

BEARDED IRIS "HOMESTYLE" 8

Nashville / IPA

MODELO 7

Mexico / Pilsner-Lager

TINY BOMB 7

Memphis / Pilsner

bottle & can

HIGH NOON 8

Pineapple / Black Cherry

BUD LIGHT 6

Missouri / Light Pilsner

MILLER LITE 6

Illinois / Light Lager

CORONA NA 6

Missouri / Light Lager

MICHELOB ULTRA 6

Missouri / Light Lager

STELLA ARTOIS 7

Belgian / Pilsner

PERONI 7

Italy / Lager

EINSTOK TOASTED PORTER 7

Iceland / Baltic Porter