

Twenty **M E N U** First

starters

SEASONAL BURRATA 18

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

TARTARE NACHO* 17

Ahi Tuna / Watermelon / Seaweed / Avocado Mousse /
Mandarins / Ponzu / Togarashi / Spicy Mayo

GOUGERE & CAVIAR 25

Gruyere Puff Pastry / Chive Cream Cheese /
Caviar / Honey Thyme Drizzle

BACON & BRUSSELS 25

Half Pound IN-House Candied Bacon Suspended Over
Charred Brussels / Parmesan / Balsamic Glaze

PRIME RIB EMPANADAS 15

Creamy Salsa Verde / Pico de Gallo / Queso Fresco

DEVILED EGGS 14

Cream Cheese / Dijon / House-Made Pickles /
Crispy Prosciutto

TOWERS

GIRL DINNER 30

Caesar Salad / Truffle Frites

GLIZZY TOWER 45

Four Flavor Profiles / Truffle Frites

CRAB ARANCINI 19

Crab / Creamy Risotto / Mozzarella /
Roasted Red Pepper Sauce

soups & salads

PEAR & ARUGULA 15

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

BEET SALAD 14

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

SEASONAL SOUP 12

CHOPPED ROMAINE 21

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

ADDITIONAL PROTEIN

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

entrees

We proudly prepare all fried items in beef tallow for its rich flavor and timeless quality. Our salad dressings are crafted without seed oils, honoring both taste and well-being with every bite.

GRILLED SALMON* 36

Butternut Squash Puree / Root Vegetables /
Maple Bourbon Glaze

CENTER CUT FILET* 65

10oz Center Cut / Seasonal Vegetables / Garlic
Confit Mash / Herbed Black Garlic Compound Butter

SHRIMP & GRITS 27

U10 Shrimp / Garlic Cheese Grits / Creole Cream Sauce

BRAISED SHORT RIB 38

Garlic Confit Potatoes / Red Wine Au Jus / Braised Vegetables

CACIO E PEPE 23

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

HILLSBORO SMASHBURGER* 23

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

TUSCAN CHICKEN 24

Chicken Breast / Sundried Tomato Cream Sauce /
Basmati Rice / Roasted Peppers / Onion

POKE BOWL* 24

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

SLOW ROASTED PRIME RIB* 53

14oz / Garlic Confit Mashed Potatoes / Honey Thyme Carrots
Available Thursday through Saturday

sides

CAJUN HERBED MAC N CHEESE 13

SOY GLAZED BRUSSELS 9

GARLIC CONFIT MASH 7

SEASONAL VEGETABLES 7

TRUFFLE FRITES 9

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

Twenty M E N U First

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 / Lime

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

mocktails

RHINESTONE COWBOY* 11

Coconut / Blood Orange / 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

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

sparkling

6oz / btl

BANSHEE TEN OF CUPS BRUT

Sonoma, CA

14 52

TORRES PAIS BRUT ROSÉ

Chile, NV

14 52

VEUVE CLICQUOT BRUT

Champagne, FR

29 135

white & rosé

6oz / 9oz / btl

CARL GRAFF RIESLING

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 CHENIN BLANC

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

Rhone Valley, FR

14 20 52

SAN POLO RUBIO SANGIOVESE

Tuscany, IT

16 22 60

bottle & can

HIGH NOON 8

Pineapple / Black Cherry

BUD LIGHT 6

Missouri / Light Lager

EINSTOK TOASTED PORTER 7

Iceland / Baltic Porter

PERONI 7

Italy / Lager

CORONA 6

Missouri / Light Lager

STELLA ARTOIS 7

Belgian / Pilsner

MICHELOB ULTRA 6

Missouri / Light Pilsner

MILLER LITE 6

Illinois / Light Lager