

EST. TWISTED TAVERN 2020

• EATING & DRINKING CO. •

STARTERS

TWISTED FRIES 12

Tavern hand-cut fries smothered with aged cheddar cheese, house-cured bacon & garlic aioli

CRAB RANGOON (6) 12

Served with our homemade sweet & sour sauce

ONION RINGS 8

Served with Twisted sauce

TWISTED SHRIMP (4) 18

Bacon-wrapped prawns stuffed with a jalapeño, fried & topped with Sweet Heat, served with ranch

BRISKET RAVIOLI (4) 12

FRIED PICKLES 10

Thick-cut pickle chips batter-dipped and fried served with our signature Twisted sauce

CHEESE CURDS 10

TENDERLOIN SKEWERS (4) 16

Served with sherry green peppercorn sauce

SPINACH DIP 12

Homemade spinach artichoke dip served with focaccia toast

SALADS

TWISTED SALAD 12

Signature Twisted Tree's house bowl of garden greens, hot garlic croutons, feta cheese & our homemade dressings: Pear Tree Vinaigrette and Madam French Dressing

SIDE SALAD 6

Twisted or Caesar

CAESAR 12

WEDGE SALAD 13

Iceberg topped with hard boiled eggs, bacon, tomatoes, fried shallots & our homemade avocado ranch

FALL HARVEST 14

Mixed greens topped with mozzarella, candied pecans & apple slices all tossed in a balsamic vinaigrette

SALAD ENHANCEMENTS

Grilled Chicken +6

Grilled Salmon +10

Batter-dipped Chicken +6

Steak +12

MELTS & MORE

One side of your choice

DIRTY BIRD 15

Spicy!! Batter-dipped chicken spiced with our hot oil glaze, pickles & dill aioli on a brioche bun

TAVERN WRAP 14

Grilled chicken, our Twisted sauce, bacon, lettuce & tomato packed into a grilled flour tortilla

TWISTED CHICKEN 15

Our Most Popular Sandwich! Batter-dipped chicken topped with Gouda, candied bacon and Twisted onion ring sauce

BOURBON CHICKEN MELT 15

Wood-fire grilled chicken, bourbon glaze, housemade pimento spread & bacon

FILET CHEESESTEAK 20

Our Twist on a Classic! Creekstone Farms filet mignon grilled to perfection, topped with a mix of peppers, onions & cream cheese served on a soft baguette

BLACKENED MAHI SANDWICH 18

Blackened grilled Mahi topped with Chipotle mayo, lettuce & tomato on a toasted bun



TAVERN FEATURES

Served with side salad

TWISTED CHICKEN SPIEDINI 29

Lightly breaded chicken stuffed with spinach, bacon, cheese & served over a white wine cream pasta

WAGYU STEAK 'N FRIES 34

8 oz. Wagyu Top Sirloin topped with our Signature butter & served with Tavern fries

PIZZA

Made from scratch hand-tossed brick oven pizza

CLASSIC 14

Mozzarella & Parmesan with a San Marzano tomato sauce

SWEET HEAT 17

Signature Sweet Heat sauce topped with grilled chicken, bacon & red onions topped with a drizzle of ranch dressing

MARGHERITA 16

Topped with San Marzano tomato sauce, burrata & fried basil

BBQ CHICKEN 17

Homemade BBQ-beer sauce topped with wood-fire grilled chicken, red onion, bacon, Gouda, mozzarella & Parmesan

MEATY 4 20

Topped with Volpi pepperoni, candied bacon, hamburger & Italian sausage

SAUSAGE 16

Local Italian sausage crumble, mozzarella & Parmesan with a San Marzano tomato sauce



BUILD YOUR OWN PIZZA

Served with mozzarella and San Marzano tomato sauce

TOPPINGS +2 EA.

Volpi Pepperoni	Grilled Chicken
Candied Bacon	Italian Sausage
Hamburger	Burrata
Bacon	

OTHER TOPPINGS +1 EA.

Candied Jalapeños	Caramelized Onions
Tomatoes	Peppers
Farm Fresh Egg	Mushrooms

TAVERN BURGERS

LOCALLY SOURCED PRODUCTS

One side of your choice | L.T.O.P. available upon request

HALF-POUND, 100% BLACK ANGUS CUSTOM TRI-BLEND BEEF BURGERS

THE TAVERN 15

Cheddar cheese & caramelized onion

STOUT BURGER 16

Marcoat Gouda, candied bacon, stout caramelized onions & sriracha aioli

WAKEY WAKEY 16

Farm fresh egg, cheddar, candied bacon & jalapeño mayo

TEQUILA SMASH 16

Provolone, bacon, avocado, tequila lime aioli

SWEET HEAT 16

Pepper-jack, jalapeños, cheese curds & Sweet Heat

SKINNY BURGER 10

4 oz. custom grind burger topped with American cheese

BUILD YOUR OWN BURGER

THE CLASSIC 14

The Tavern's custom-ground beef smash burger with American cheese

ADD TOPPINGS +1 EA.

Bacon	Jalapeño Mayo
Caramelized Onions	Mushrooms
Peppers	Jalapeños
Aioli	Sweet Heat
Onion Ring Sauce	

ADD TOPPINGS +2 EA.

Farm Fresh Egg Cheese Curds

ADD CHEESE (2 SLICES) +2 EA.

Hook's Cheddar	Hautly American
Castello Gouda	Hautly Pepper-jack
Grande Provolone	Brighton Farms Swiss

MAKE ANY BURGER A TRIPLE +6

SUBSTITUTE BEYOND BURGER OR TURKEY BURGER

CHEF'S PLATES

Add a side salad +6

MAHI 28

Dusted in aromatic bread crumbs, wood-fire grilled and topped with a maple Dijon vinaigrette, served over butternut squash purée, charred asparagus

PROTEIN POWER DUO 19

Under 400 calories. Grilled chicken breast with three grilled prawns served with a side of Sweet Heat & roasted broccoli

KING SALMON 23

Fire roasted then smothered in our bourbon glaze served over Chipotle street corn & sautéed spinach

SPAGHETTI & MEATBALLS 18

Meatballs out of this world! Chef's made-from-scratch noodles topped with Wagyu meatballs in a San Marzano sauce



SIDES

TAVERN FRIES
 CHIPOTLE STREET CORN
 ROASTED CAULIFLOWER MASH
 GARLIC MASHED POTATOES
 ROASTED BROCCOLI
 CRISPY BRUSSELS SPROUTS
 CHARRED ASPARAGUS
 WITH LEMON & PARMESAN
 SPAGHETTI

PREMIUM SIDES

ONION RINGS
 +2
 SIDE SALAD
 +4.50

DESSERTS

Made from scratch daily

CHOCOLATE CHOCOLATE CHIP
 ICE CREAM _____ 5
 VANILLA ICE CREAM _____ 5
 CHOCOLATE GOOEY BUTTER _____ 10
 Served with homemade ice cream
 TWISTED TREE'S
 SIGNATURE WEDDING CAKE _____ 11
 Served with homemade ice cream

LUNCH COMBOS

Monday-Friday 11am-4pm | Dine-in or Carry-out

PIZZA + SALAD _____ 13
 One-topping pizza with a side salad
 Additional toppings +1 ea. Specialty pizzas extra.
 SPAGHETTI + SALAD _____ 13
 Half order of our signature spaghetti & meatball
 with a side salad
 CHICKEN SPIEDINI SLIDERS + SALAD _____ 13
 Two sliders with a side salad
 SMASH TACOS + SALAD _____ 14
 4 oz. Creekstone smash burger patties on a lightly
 grilled corn tortilla topped with avocado, tomato,
 lettuce & Chipotle aioli

WINE

	GLASS	BOTTLE
LA MARCA _____ Prosecco D.O.C.	10	38
STUDIO BY MIRAVAL _____ Rosé-France	10	38
SEVEN DAUGHTERS _____ Moscato-Italy	8	31
CHATEAU STE MICHELLE _____ Riesling-Columbia Valley	9	34
WHITEHAVEN _____ Sauvignon Blanc-New Zealand	10	38
SEAGLASS _____ Sauvignon Blanc-California	9	34
BARONE FINI _____ Pinot Grigio-Italy	10	38
J VINEYARDS _____ Pinot Gris-Sonoma County	12	45
TWENTY ACRES _____ Chardonnay-Clarksburg, CA	9	34
STAG'S LEAP _____ Chardonnay-Napa Valley, CA	12	45
THE FEDERALIST _____ Cabernet Sauvignon-Lodi, CA	10	38
DO EPIC SHIT _____ Cabernet Sauvignon-Paso Robles	12	45
OYSTER BAY _____ Pinot Noir-Marlborough	10	38
ERATH RESPLENDENT _____ Pinot Noir-Oregon	12	45
FREAKSHOW "MICHAEL DAVID WINERY" _____ Red Blend-Lodi, CA	10	38

Ask About Our Current
 Red and White Reserve
 Wine by the Bottle List



SIGNATURE COCKTAILS

TWISTED OLD FASHIONED _____ 11
 Buffalo Trace Bourbon, house bitters & Demerara served over an ice cube

BOOKER NOE'S BEST _____ 17
Smoked Cocktail Booker's Bourbon Smoked Old Fashioned served
 over an ice cube

TAVERN "SKINNY" MARGARITA _____ 9
Our take on a Skinny Margarita. Una Vida Reposado, LeBon Liqueur,
 Demerara, lime juice & club soda. Not your traditional Margarita!

CHOCOLATE ESPRESSO MARTINI _____ 11

SPICY MARY _____ 9
 House-made Bloody Mary mix with Hi-Post vodka

GOLD RUSH _____ 12
 Maker's Mark, lemon juice, & honey syrup served over an ice cube

APEROL SPRITZ _____ 9
 Aperol, club soda & bubbles

RED SANGRIA _____ 8
 Made with fresh fruit & local winery, Stone Hill, sweet red wine

UNA VIDA SEASONAL MARGARITA _____ 8
 Ask about our current seasonal margarita

BLACKBERRY SMASH _____ 8
 Tito's Handmade Vodka, blackberry simple syrup & lemon juice topped
 with ginger beer

POPSTAR MARTINI _____ 12
 Patron Tequila, passion fruit & lime simple syrup topped with bubbles

SPIRIT-FREE COCKTAILS

SPRITZER _____ 8
 Martini & Rossi L'Aperitivo, tonic & lemon juice

GRAPEFRUIT FIZZ _____ 8
 Grapefruit juice, jalapeño syrup & lime juice topped with ginger beer

TWISTED SHAKES

Made with alcohol and homemade ice cream

BRANDY ALEXANDER _____ 11

SALTED CARAMEL _____ 11

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FOOD SAFETY & ALLERGENS:

Menu items are cooked to order. The FDA advises 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. We openly handle several allergens throughout our locations, including dairy, soy, tree nuts, (e.g., almond, coconut, etc.), egg, wheat and others. While we take precautions to keep ingredients separate, we cannot guarantee that any of our beverages or food items are allergen-free as we use shared equipment to store, prepare and serve. Before placing your order, please inform your server if a person in your party has a food allergy.

Parties of 6 or more subject to 18% gratuity. [G](#) Join the Wait List on Google