

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) **10**
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

CRISPY BRUSSELS & GRITS _____ **10**
fried Brussels over creamy Gouda grits & a lemon aioli

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

ST LOUIE _____ **14**
iceberg & mixed greens topped with provolone, tomatoes, Volpi pepperoni & peppadew peppers all tossed in our red wine vinaigrette

SALAD ENHANCEMENTS
grilled chicken +5 grilled salmon +10
batter-dipped chicken +5 steak +10

MELTS & MORE

One side of your choice

PORK TENDERLOIN _____ **14**
8 oz. pork cutlet batter-dipped & served with smoke sauce on a brioche bun

TWISTED CHICKEN _____ **14**
our most popular sandwich!
batter-dipped chicken topped with gouda, candied bacon and Twisted onion ring sauce

BOURBON CHICKEN MELT _____ **14**
wood-fire grilled chicken, bourbon glaze, housemade pimento spread & bacon

DIRTY BIRD _____ **14**
spicy!! batter-dipped chicken spiced with our hot oil glaze, pickles & dill aioli on a brioche bun

STEAK SANDWICH _____ **22**
USDA Prime ribeye steak, provolone, caramelized onions & roasted garlic aioli

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

LOBSTER MELT _____ **22**
poached lobster, mozzarella, smashed avocado & chipotle aioli

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

CREEKSTONE STRIP STEAK _____ **42**
12 oz. Creekstone aged strip steak grilled to your liking and served with grilled zucchini & garlic mashed potatoes

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

ASK ABOUT OUR PIZZA SPECIAL OF THE WEEK

CLASSIC _____ **14**
mozzarella & parmesan with a San Marzano tomato sauce

PEPPERONI _____ **16**
Volpi pepperoni with a San Marzano tomato sauce

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

THE MEXICAN _____ **16**

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 _____ **14**
cheddar cheese & caramelized onions

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 _____ **13**
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
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ADD CHEESE (2 SLICES) +2 EA.

Hook's cheddar	Hautly American
Castello gouda	Hautly pepper-jack
Grande provolone	Brighton Farms swiss

LOBSTER +9

MAKE ANY BURGER A TRIPLE +5

SUBSTITUTE BEYOND BURGER OR TURKEY BURGER

CHEF'S PLATES

Add a side salad +5

ALASKAN HALIBUT _____ **39**
wood-fire grilled in aromatic breadcrumbs with roasted cauliflower mash, sautéed spinach & topped with a lemon Calabrian pepper butter

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

SHRIMP DIAVOLO RIGATONI _____ **23**
arrabbiata tomato sauce, basil, Calabrian peppers, lemon topped with stracciatella cheese

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
 +3.50

DESSERTS

Made from scratch daily

CHOCOLATE CHIP ICE CREAM _____ 5
 VANILLA ICE CREAM _____ 5
 TWISTED TREE'S
 SIGNATURE WEDDING CAKE _____ 11
 served with homemade ice cream

Cake House
 DESIGN

Ask about our Cake House
 dessert special, available until sold out

LUNCH COMBOS

Monday-Friday 11am-4pm
 dine-in or carry-out

PIZZA + SALAD _____ 13
 cheese pizza with a side salad
 additional toppings +1
 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
 two 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
LA MINUETTE _____ Rosé-France	10	38
MIA DOLCE _____ Moscato D'Asti	8	31
SAINT M _____ Riesling-Germany	8	31
WHITEHAVEN _____ Sauvignon Blanc - New Zealand	10	38
TERRA D'ORO _____ Pinot Grigio-Clarksburg, CA	10	38
SAN ANGELO BANFI _____ Pinot Grigio	12	45
TWENTY ACRES _____ Chardonnay-Clarksburg, CA	9	34
SONOMA-CUTRER _____ Chardonnay-Sonoma County, CA	12	45
THE FEDERALIST _____ Cabernet Sauvignon-Lodi, CA	10	38
JOEL GOTT _____ Cabernet Sauvignon-California	12	45
ESTANCIA _____ Merlot-California	9	34
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 YOUR SERVER ABOUT OUR RESERVE WINE LIST BY THE BOTTLE

**JOIN US FOR
 BRUNCH**

Ask your server for details



Served Saturday-Sunday 10am-2pm (dine-in only)

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 Tito's Handmade Vodka

DRAGON'S PALOMA _____ 11
 Una Vida Reposado Tequila, dragon fruit & lime simple syrup topped with
 grapefruit soda

MANHATTAN _____ 9
 Elijah Craig Small Batch bourbon, sweet vermouth & house bitters

LET'S GET FIZZICAL _____ 10
 Aperol, blood orange juice & apple cider topped with Prosecco

COASTAL CRUZAN _____ 8
 Butterfly pea simple syrup, pineapple juice, Cruzan Rum, pineapple syrup
 & lime juice

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

ZERO PROOF 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 our homemade ice cream

11

BRANDY ALEXANDER

SALTED CARAMEL

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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. Join the Wait List on Google