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 — 10
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 — 12
Thick-cut pickle chips batter-dipped and fried served with our Signature Twisted Sauce

CHEESE CURDS — 12

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

GARLIC KNOTS — 13
Our hand-tossed pizza dough rolled in garlic & Parmesan then baked. Served with San Marzano tomato sauce for dipping

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

ITALIAN PROSCIUTTO CHOP — 15
Shredded iceberg & mixed greens with home-grown tomatoes, mozzarella, diced prosciutto, red bell peppers in a red wine vinaigrette

SALAD ENHANCEMENTS

Grilled Chicken +6
Grilled Salmon +11
Batter-Dipped Chicken +6
Steak +12

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 — 45
12oz. Creekstone Farms prime strip steak grilled to your liking topped with Twisted Butter and served with smoked gouda garlic mashed potatoes & wilted kale

WAGYU STEAK 'N FRIES — 34
8 oz. Wagyu top sirloin topped with our signature butter & served with tavern fries

PORK TOMAHAWK — 36
14 day dry-aged long bone-in pork chop with a Budweiser BBQ sauce, served with loaded garlic mash & sautéed spinach

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 — 15
Grilled chicken, Gouda, 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, house made pimento spread & bacon

PHILLY CHEESESTEAK — 22
Shaved ribeye, peppers, onions & provolone cheese served on a toasted baguette

BLACKENED MAHI SANDWICH — 19
Blackened grilled Mahi topped with chipotle mayo, lettuce & tomato on a toasted bun

STEAK SANDWICH — 29
USDA Prime ribeye steak with caramelized onions & house aioli on roasted garlic cheese bread

LOBSTER MELT — 24
Poached lobster, mozzarella, smashed avocado & chipotle aioli

SMOKED TURKEY — 16
Smoked turkey, candied bacon, pepper jack cheese, aioli, lettuce & tomato on sourdough

PIZZA

Made from scratch hand-tossed brick oven pizza

ASK ABOUT OUR PIZZA SPECIAL OF THE WEEK

SWEET HEAT — 17
Signature Sweet Heat sauce topped with grilled chicken, bacon & red onions topped with a drizzle of ranch dressing

MARGHERITA — 17
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

PROSCIUTTO + ARUGULA — 17
600 day prosciutto, pears, mascarpone, mozzarella & balsamic glaze

HONEY, I'M HOT — 18
Volpi pepperoni, Calabrian peppers, basil, mozzarella & hot honey

BUILD YOUR OWN PIZZA

Served with mozzarella and San Marzano tomato sauce 14

TOPPINGS +2 EA.

Volpi Pepperoni
Candied Bacon
Hamburger
Bacon
Grilled Chicken
Italian Sausage
Burrata

OTHER TOPPINGS +1 EA.

Candied Jalapeños
Tomatoes
Farm Fresh Egg
Caramelized Onions
Peppers
Mushrooms

TAVERN BURGERS

100% BLACK ANGUS CUSTOM TRI-BLEND BEEF BURGERS
One side of your choice | LTOP available upon request | Locally sourced products

WAGYU — 25
8 oz. American ground Wagyu, Gruyère, caramelized onions, peppered bacon & dijon aioli served with Parmesan truffle fries

THE TAVERN — 15
Cheddar cheese & caramelized onions

STOUT BURGER — 16
Marcoot Gouda, candied bacon, stout caramelized onions & sriracha aioli

WAKEY WAKEY — 16
Farm fresh egg, cheddar, candied bacon & jalapeño mayo

SWEET HEAT — 16
Pepper-jack, jalapeños, cheese curds & Sweet Heat

JALAPEÑO SMASH — 16
Jalapeño-provolone mousse, bacon & fried jalapeños

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
Farm Fresh Egg +2
Cheese Curds +2

ADD CHEESE (2 SLICES) +2 EA.

Hook's Cheddar
Hautly American
Castello Gouda
STL LOCAL
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

PROTEIN BOWL — 22
The perfect mix of grilled shrimp, wild rice, broccoli, carrots, bell peppers, zucchini & onions all tossed in our bourbon apricot glaze.
Substitute the Protein
Grilled Chicken | Grilled Salmon +5 | Steak +8

MAHI — 29
Dusted in aromatic bread crumbs with cauliflower mash, grilled summer squash & roasted tomato vinaigrette

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 — 26
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

CALABRIAN LEMON RIGATONI — 25
Grilled chicken, roasted broccoli, mushrooms & Calabrian peppers in a lemon cream sauce

ARNOLD

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

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 — 15
One-topping pizza with a side salad.
Additional toppings +1 ea. | Specialty pizzas extra

SPAGHETTI + SALAD — 15
Half order of our signature spaghetti & meatball with a side salad

CHICKEN SPIEDINI SLIDERS + SALAD — 15
Two sliders with a side salad

SMASH TACOS + SALAD — 15
4 oz. Creekstone smash burger patty on a lightly grilled corn tortilla topped with avocado, tomato, lettuce & chipotle aioli

WINE

	GLASS	BOTTLE
DO EPIC SH*T BUBBLY *Get Epic, Get a Bottle*	12	45
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
ESTIVAL — Sauvignon Blanc–Washington	12	45
DOMENICA BY MEZZACORONA — Pinot Grigio–Italy	10	38
J VINEYARDS — Pinot Gris–Sonoma County	12	45
TWENTY ACRES — Chardonnay–Clarksburg, CA	9	34
BENZINGER RUNNING WILD — Chardonnay–Monterey Bay, CA	13	50
THE FEDERALIST — Cabernet Sauvignon–Lodi, CA	10	38
TRIBUTE — Cabernet Sauvignon–California	13	50
CHASING LIONS — Pinot Noir–California	11	41
ERATH RESPLENDENT — Pinot Noir–Oregon	12	45
DO EPIC SH*T — Red Blend–Paso Robles	12	45

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
Booker's Smoked Old Fashion served over an ice cube

GOLD RUSH — 11
Maker's Mark & a limoncello honey syrup 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

MANHATTAN — 11
Elijah Craig Toasted Rye, sweet vermouth & house bitters

SPRITZ — 9
Choice of Aperol, St. Germain or Limoncello with club soda & bubbles

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

POPSTAR MARTINI — 12
360 Vanilla Vodka, passion fruit purée, lime juice & bubbles

PARDON MY FRENCH — 12
Grey Whale Gin, lemon juice, simple syrup & Prosecco

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

RANCH WATER — 9
Don Fulano Tequila, lime juice & Topo-Chico mineral water

SANGRIA — 8
Ask about our seasonal Sangria available, made with Noboleis Vineyard Twisted Tree's White

SPIRIT-FREE COCKTAILS

GOLDEN PINEAPPLE MULE — 8
Pineapple juice, lime juice & honey simple syrup topped with ginger beer

GINGER TONIC COOLER — 8
Lime & honey simple syrup topped with ginger ale & tonic, garnished with a cucumber & lime

COCONUT BLACKBERRY REFRESHER — 8
Blackberry & lime simple syrup and coconut water topped with non-alcohol sparkling Brut

JOIN US FOR *Brunch*

Served Saturday-Sunday 10am-2pm (Dine-In Only)
Ask your server for details.

TWISTED SHAKES

Made with alcohol and our 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. Join the Wait List on Google.