

EST

2020

• EATING & DRINKING CO. •

STARTERS

- TWISTED FRIES

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

12
- CRAB RANGOON

Served with our homemade sweet & sour sauce

(6) 12
- ONION RINGS

Served with Twisted Sauce

10
- TWISTED SHRIMP

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

(4) 18
- BRISKET RAVIOLI

(4) 12
- FRIED PICKLES

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

12
- CHEESE CURDS

12
- TENDERLOIN SKEWERS

Served with sherry green peppercorn sauce

(4) 16
- CRISPY BRUSSELS & GRITS

Fried Brussels over creamy Gouda grits & a lemon aioli

10
- SPINACH DIP

Homemade spinach artichoke dip served with focaccia toast

12
- GARLIC KNOTS

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

13

SALADS

- TWISTED SALAD

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

12
- SIDE SALAD

Twisted or Caesar

6
- CAESAR

12
- WEDGE SALAD

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

13
- ITALIAN PROSCIUTTO CHOP

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

15

SALAD ENHANCEMENTS

- Grilled Chicken +6

Grilled Salmon +11
- Batter-Dipped Chicken +6

Steak +12

TAVERN
FEATURES

Served with side salad

- TWISTED CHICKEN SPIEDINI

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

29
- CREEKSTONE STRIP STEAK

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

45
- WAGYU STEAK 'N FRIES

8 oz. Wagyu top sirloin topped with our signature butter & served with tavern fries

34
- PORK TOMAHAWK

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

36

MELTS & MORE

One side of your choice

- DIRTY BIRD

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

15
- TAVERN WRAP

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

15
- TWISTED CHICKEN

Our most popular sandwich! Batter-dipped chicken topped with Gouda, candied bacon and Twisted Onion Ring Sauce

15
- BOURBON CHICKEN MELT

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

15
- PHILLY CHEESESTEAK

Shaved ribeye, peppers, onions & provolone cheese served on a toasted baguette

22
- BLACKENED MAHI SANDWICH

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

19
- STEAK SANDWICH

USDA Prime ribeye steak with caramelized onions & house aioli on roasted garlic cheese bread

29
- LOBSTER MELT

Poached lobster, mozzarella, smashed avocado & chipotle aioli

24
- SMOKED TURKEY

Smoked turkey, candied bacon, pepper jack cheese, aioli, lettuce & tomato on sourdough

16

PIZZA

Made from scratch hand-tossed brick oven pizza

ASK ABOUT OUR
PIZZA SPECIAL OF THE WEEK

- SWEET HEAT

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

17
- MARGHERITA

Topped with San Marzano tomato sauce, burrata & fried basil

17
- BBQ CHICKEN

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

17
- MEATY 4

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

20
- PROSCIUTTO + ARUGULA

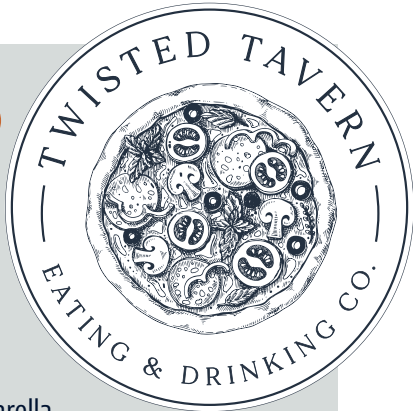
600 day prosciutto, pears, mascarpone, mozzarella & balsamic glaze

17
- HONEY, I'M HOT

Volpi pepperoni, Calabrian peppers, basil, mozzarella & hot honey

18

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

CHEF'S PLATES

Add a side salad +6

- PROTEIN BOWL

The perfect mix of grilled shrimp, wild rice, broccoli, carrots, bell peppers, zucchini & onions all tossed in our bourbon apricot glaze.

22

Substitute the Protein
Grilled Chicken | Grilled Salmon +5 | Steak +8
- MAHI

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

29
- PROTEIN POWER DUO

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

19
- KING SALMON

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

26
- SPAGHETTI & MEATBALLS

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

18
- CALABRIAN LEMON RIGATONI

Grilled chicken, roasted broccoli, mushrooms & Calabrian peppers in a lemon cream sauce

25

TAVERN BURGERS

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

- WAGYU

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

25

- THE TAVERN

Cheddar cheese & caramelized onions

15
- STOUT BURGER

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

16

- WAKEY WAKEY

Farm fresh egg, cheddar, candied bacon & jalapeño mayo

16

- SWEET HEAT

Pepper-jack, jalapeños, cheese curds & Sweet Heat

16
- JALAPEÑO SMASH

Jalapeño-provolone mousse, bacon & fried jalapeños

16
- SKINNY BURGER

4 oz. custom grind burger topped with American cheese

10

BUILD YOUR OWN BURGER

- THE CLASSIC

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

14

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

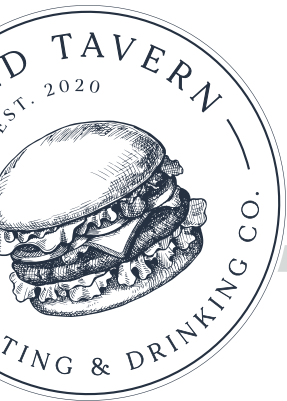
Castello Gouda
- Hautly Pepper-Jack

Grande Provolone

Brighton Farms Swiss

MAKE ANY BURGER A TRIPLE +6

SUBSTITUTE BEYOND BURGER
OR TURKEY BURGER





ST. PETERS

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

Sugar & Spice
BAKERY
• on main •

Ask about our Sugar & Spice Bakery on Main
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 <i>Get Epic, Get a Bottle</i>	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

JOIN US FOR Brunch

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



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

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.