

BITES

- Pickled** | Carrots, Okra, Asparagus, Brussels Sprouts, Green Beans 7
Hummus | Roasted Red Peppers, Frybread, Lemon Oil, Cajun Spice 5
Chorizo | Sweet Figs, Feta, Marcona Almonds 6
Tots | Buffalo Chicken, Sweet and Sour Cucumber 5
Tuna | Spicy Peanut Sauce, Wasabi Aioli, Sesame Seeds, Cucumbers, Orange Segments 8

SHARES

- Pretzel Bread** | Bacon, Beer Cheese Dip, Sweet Onion, Cheddar 10
Mushrooms | Parmesan Cream, Bacon, Mozzarella, Roasted Garlic Bread 11
Crab Hash | Fried Potato, Summer Vegetables, Hollandaise Sauce 12
Caprese | Fried Buffalo Mozzarella, Cold Roasted Tomato, Basil, Balsamic, Crunchy Bread 11
Lettuce Wrap | Chicken, Red Pepper, Water Chestnut, Bibb Lettuce, Hoisin Glaze 10
Brussels Sprout Pizza | Cauliflower Crust, Caramelized Onion, Bacon, Mozzarella, Garlic Sauce 13
Saganaki | Kasseri Cheese, Cream Cheese, Mozzarella, Lemon, Brandy, Grilled Bread 11
Asparagus | Toasted Coconut, Crushed Peanut, Chili Oil, Lemon 11
Corn Cakes | Aged Cheddar, Queso Fresco, Tomato, Avocado, Lime Crema 11
Calamari | Tempura Battered, Sweet Chili, Sliced Mini Peppers 11
Tacos | Mexican Spiced Pork, Baby Corn Elote, Green Chile Mayo, Corn Tortilla 12

GREENS

- Caesar** | Tomato, Onion, Parmesan, Croutons, Caesar Vinaigrette 6 | 12
Berry | Candied Pistachios, Fresh Berries, Sweet Onion, Lemon Goat Cheese Dressing 7 | 14
Broccoli | Avocados, Oranges, Almonds, Bacon, Onion, Cheddar, Blood Orange Vinaigrette 7 | 14
Cobb | Cajun Chicken, Corn, Avocado, Strawberry, Bleu Cheese, Bacon, Cilantro Vinaigrette 8 | 15

MAINS

- Scallops** | Cajun Seared, Watermelon Cucumber Salsa, Ancient Grains 14 | 30
Salmon | Basil Soaked Peach, Asparagus, Rice, Bourbon Blueberry Sauce 12 | 26
Shrimp | Red Coconut Fried Rice, Pineapple, Green Onion, Sweet Pepper 12 | 26
Halibut | Shortbread Crust, Mushroom, Green Bean, Blistered Tomato, Lemon Poppyseed Sauce 14 | 30
Chicken Breast | Summer Vegetables, Tomato Salad, Trio Potato, White Balsamic 10 | 19
Pork Cutlet | Biscuit Breading, Summer Slaw, Trio Potato, Apple Horseradish Jam 10 | 22
Baby Back Ribs | Brown Sugar Brined, BBQ Sauce, Baked Beans, Potato Salad 12 | 25
Macaroni | Lobster Tail, Cheddar Cheese, Asiago Cheese 16 | 24
Fried Ravioli | Dried Tomatoes, Artichokes, Cream Sauce 12 | 19
Jambalaya | Braised Alligator, Trinity Vegetable, Creole Tomato Sauce, Rice Pilaf, Cornbread 12 | 25
Elk Burger | White Cheddar Cheese, Special Sauce, Garlic Bread, Onion Rings, House Pickle 15
Beef Burger | Smoked Brisket, BBQ Sauce, Bleu Cheese Mayo, Cheddar, Burnt Onion, French Fries 15
Short Ribs | Yucca Fries, Asparagus, Korean Sauce, Green Onion 28
Filet | White Cheddar Mashed Potatoes, Brussels Sprouts, Pecan Honey Mustard 34
Ribeye | Parmesan Crusted, White Cheddar Mashed Potatoes, Green Beans 35

FRIDAY FISH

- Cod** | Baked with Lemon Butter, Potato Pancake, Green Beans 16
Haddock | Beer Battered, Potato Pancake, Coleslaw 14
Perch | Ranch Breading, Potato Pancake, Coleslaw 16

SWEETS

- Cheesecake** | Fruit Loop Coating, Raspberry Sauce, Berries 8
Chocolate Chip Cookie | Vanilla Bean Ice Cream, Chocolate Sauce 7
Brûlée | French Vanilla, Berries 8
Toffee Cake | Warm Caramel Sauce Accent 7
Carrot Cake | Cheesecake Filling, Graham Cracker Crust, Cream Cheese Icing 7
Peanut Butter Pie | Peanut Butter, Chocolate Crust, Chocolate Ganache, Peanut Butter Cup Crumble 7
Banana Fosters | Butter Cake, Rum Caramel, Pecan Ice Cream 8

Twisted Cuisine advises that consuming raw or undercooked meats, poultry, seafood, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server to any known allergies.

WINE AND BEER

RED WINE

- Porto Kopke Fine Tawny Port 7
- Dolce Moscato 12 | 42
- Cedar Brook Pinot Noir 8 | 30
- La Crema Pinot Noir 12 | 44
- Rodney Strong Merlot 9 | 34
- Black Ridge Shiraz 9 | 34
- PD Black Pinodonce Red Blend 8 | 30
- Bodega Red Blend 12 | 44
- Botyo Rojo Garnacha 9 | 34
- Meschini Malbec 8 | 30
- Sludge Hammer Cabernet 8 | 30
- Joel Gott Cabernet Sauvignon 12 | 44
- Cabernet in the Rye 12 | 44

WHITE WINE

- Twisted River Late Harvest Riesling 9 | 34
- Black Ridge Moscato 8 | 30
- Le Crema Rosé 10 | 39
- Villa San Zeno Pinot Grigio 8 | 30
- Bertani Pinot Grigio 10 | 39
- Paul Anheuser Blanc de Noir Pinot Noir 9 | 34
- Matua Sauvignon Blanc 8 | 30
- Groth Sauvignon Blanc 12 | 44
- Drumheller Chardonnay 8 | 30
- Iconic Chardonnay 9 | 34

DOMESTIC, IMPORTED & SPECIALTY BEERS

- Miller Lite 4
- MGD 4
- Coors Light 4
- Bud Light 4
- Stella Artois 4
- Heineken 4
- Blue Moon 4
- Mandarin Moon (Blue Moon w/ Mandarin Vodka) 8
- Corona 4
- Hacker-Pschorr 4
- 3Floyds Gumball Head | Wheat 6
- Terrapin Watermelon Gose | Sour. 5
- 3Floyds Alpha King | Pale Ale 6
- White Claw | Various Flavors 4

WISCONSIN CRAFT BEERS

- New Glarus Spotted Cow | Farm House Cream Ale 5
- New Glarus Moon Man | Pale Ale 5
- New Glarus Two Women | Country Lager 5
- Lakefront IPA | IPA 5
- Lakefront Riverwest Stein | Amber Lager 5
- MKE Louie's Demise | Amber Ale 5
- Central Waters Mudpuppy Porter | Porter 5
- Cider Boys First Press | Cider 5
- Grey Brewing Busted Knuckle | Irish Ale 5
- Ale Asylum Unshadowed | Hefeweizen 5

LOCAL CRAFT BEERS

Public Craft Brewing Co. | Varieties and Prices Vary

OTHER DRINKS

We offer a full bar for mixed drinks. Coca-Cola Products, Sprecher Root Beer, San Pelligreno, Iced Teas, Coffee, Hot Tea, Milk, and Juices are available.

SPECIALTY COCKTAILS

SO BASIL 8

Fresh Basil Leaves, Bombay Gin, Homemade Simple Syrup, and Lime Juice with a Basil Garnish

BLUE HORNET 9

Hornitos Tequila, Muddled Cucumber and Jalapeño, Blue Agave Syrup, and Pineapple Press with a Cucumber Garnish, Salt Rim

CHERRYBARK COLLINS 8

Central Standard Door County Cherry Vodka, Lemon Juice, Homemade Simple Syrup, and Cherrybark Bitters with a Lemon Wheel and Cherry Garnish, and Filthy Syrup Drizzle

CHIPOTLE HONEY MANHATTAN 8

Crown Royal Whisky, Sweet Vermouth, Homemade Chipotle-Honey Syrup, Orange Bitters, and Orange with a Dried Chili Garnish

BOOZY JOE 8

Central Standard Anodyne Coffee Vodka, Bailey's Original Irish Cream, Kahlúa, and Cold Brew Coffee served over ice

SWEET LIPS 8

Patron Tequila, Grand Marnier, Homemade Cranberry Simple Syrup, Sweet & Sour, Topped with Cranberry Juice

NO NAME 9

Makers Mark Bourbon, Apertivio, Cherrybark Bitters, and Homemade Simple Syrup

NOT-SO-MOJITO 8

Muddled Strawberries and Basil, Sugar Cube, Bacardi Rum, Lime Juice and Lemon Lime Soda

VIOLET BEAUREGARDE 9

Blueberry Vodka, Citron Vodka, Sweet & Sour Mix, Splash of Sprite, and Blueberry Syrup, Fresh Blueberries with Blueberry Sugar Rim, and a Lemon Twist

LAURA LEE 2005 8

Three Olives Pomegranate Vodka, Homemade Simple Syrup, Cold Brew Hibiscus Tea, and Joel Gott Cabernet Float

BARREL OF MONKEYS 8

Banana Rum, Coconut Cream, Orange Juice, and Pineapple Juice, with Orange Garnish

BURNT MELONS 8

Casamigos Mezcal, Homemade Watermelon Simple Syrup, Lemonade, Pineapple Juice, and La Crema Pinot Noir Float

SHRUBBERY 8

Three Olives Peach Vodka, Homemade Watermelon Shrub, and Homemade Simple Syrup, topped with Lemon Lime Soda

90 FIGURE 8

Figenza Fig Vodka, Lime Juice, Homemade Simple Syrup, and Goslings Ginger Beer

FASHION FORWARD 9

Drink Wisconsinly Brandy, Orange Bitters, Muddled Filthy Cherries, Sugar, Orange, Orange Wedge, with Filthy Cherry Garnish

MULES, MOJITOS AND MARTINIS, TOO!