

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 14 | 52
Silver Creek Merlot 9 | 34
Black Ridge Shiraz 9 | 34
PD Black Pinodonce Red Blend 8 | 30
Botÿo Rojo Garnacha 9 | 34
Meschini Malbec 8 | 30
14 Hands Cabernet Sauvignon 9 | 34
Joel Gott Cabernet Sauvignon 12 | 44
Intrinsic Cabernet Sauvignon 14 | 52

WHITE WINE

Twisted River Late Harvest Riesling 9 | 34
Black Ridge Moscato 8 | 30
Domain de Lumiere Rosé 9 | 34
Villa San Zeno Pinot Grigio 8 | 30
Bertani Pinot Grigio 10 | 39
Paul Anheuser Blanc de Noir Pinot Noir 9 | 34
Sisters Ridge Sauvignon Blanc 8 | 30
St. Supery Sauvignon Blanc 10 | 39
Drumheller Chardonnay 8 | 30
Revelry Vintners Chardonnay 9 | 34

DOMESTIC, IMPORTED & SPECIALTY BEERS

Miller Lite
Coors Light
Bud Light
Stella Artois
Heineken
Blue Moon
Mandarin Moon (Blue Moon w/ Mandarin Vodka)
Corona
Hacker-Pschorr
3Floyds Gumball Head | Wheat
3Floyds Alpha King | Pale Ale

WISCONSIN CRAFT BEERS

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

LOCAL CRAFT BEER

Public Craft Brewing Co. | Varieties Vary
Rustic Road Brewing Co. | Varieties Vary

OTHER DRINKS

We offer a full bar for mixed drinks,
Coca-Cola Products, Sprecher Root Beer, Iced
Teas, Coffee, Hot Tea, Milk, and juices

SPECIALTY COCKTAILS

SO BASIL

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

BLUE HORNET

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

CHERRYBARK COLLINS

Ketel One Vodka, Lemon Juice, Homemade
Simple Syrup, and Cherrybark Bitters with a
Lemon Wheel and Cherry Garnish and
Filthy Syrup Drizzle

CHIPOTLE HONEY MANHATTAN

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

BLANCA

Fig Vodka, Lillet Rose, Bauchant, Cranberry
Juice

HONEY DONT

Cucumber Vodka, Melon Liqueur,
Homemade Simple Syrup, and Fresh Honey
Dew Puree, Blended with Ice and a
Cucumber Garnish

NO NAME

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

GINGER TEA SOUR

Jameson Whiskey, Kombucha Lemon-
Ginger Tea, Homemade Ginger Syrup, and
Sour with a Lime Garnish

VIOLET BEAUREGARDE

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

10 POINT 5

Muddled Strawberry and Cucumber,
Pimm's, Tito's Vodka, Homemade Simple
Syrup, St. Germain Elderflower Liqueur,
Splash of Pineapple Juice, topped with
Ginger Beer, and a Strawberry Garnish

BARREL OF MONKEYS

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

TWISTED OLD FASHIONED COCKTAILS

Fashion Forward | Sacred Bond Brandy,
Orange Bitters, Muddled Filthy Cherries,
Sugar, and Orange, Orange Wedge, Filthy
Cherry Garnish

Red Head | Ginger Brandy, Creole Bitters,
Muddled Filthy Cherries, Sugar, and Orange,
Candied Ginger Garnish

Poco Loco | Hornitos Reposado Tequila,
Sombra Mezcal, Muddled Orange, Agave
Syrup, Orange Bitters, Orange Wedge
Garnish

Jolly Rodgers | Alander Spiced Nordic Rum,
Creole Bitters, Simple Syrup, Muddled
Cherries and Orange, Splash of Coke,
Orange Wedge Garnish

** All topped with Lemon-Lime Soda **

MULES, MOJITOS AND MARTINIS, TOO!

BITES

- Avocado Deviled Eggs** | Marinated Tomato, Corn Tortilla 6
Wonton | Ahi Tuna, Honey Comb, Marcona Almonds, Wasabi 7
Chicken Tenders | Beer Battered, Bacon Fat Honey 6
Wood-Grilled Artichoke | Red Pepper Hummus, Balsamic Glaze 6
Fresh Spring Roll | Lemongrass Beef, Bell Peppers, Glass Noodles, Cilantro, Onion, Thai Sauce 6

SHARES

- Shrimp & Grits** | Fried Andouille Cake, Cheddar, Creole Sauce 12
Cheese Curd | Tater Tots, Bacon, Tomato, Avocado, Cheddar Ranch 11
Tostada | Coconut-Lime Braised Pork, Cilantro, Pineapple Jalapeño Relish 10
Fish Tacos | Grilled Mahi, Fresh Cabbage Slaw, Chipotle Ginger Sauce 12
Pork Belly | Charred Corn Bread, Blue Moon Brown Sugar Glaze, Pickled Onion 11
Fried Chicken Pizza | Cauliflower Crust, Sweet Corn, Ham, Mozzarella, Cheese Sauce, Coleslaw 11
Saganaki | Kasseri Cheese, Cream Cheese, Lemon, Brandy, Grilled Bread 11
Egg Roll | Lobster, Macaroni and Cheese, Sweet Pepper Relish 12
Avocado Crostini | Garlic Cream Cheese, Red Pepper, Banana Pepper, Sweet Chili Sauce 9
Calamari | Tempura Battered, Peanut, Fresh Citrus, Cherry-Pepper Dipping Sauce 11
Caulilini | Basil Oil, Roasted Garlic, Goat Cheese, Mozzarella 9

GREENS

- Caesar** | Cucumber, Onion, Ricotta Salata, Caesar Dressing 7 | 12
BLT | Candied Bacon, Fried Green Tomato, Sliced Egg, Roasted Garlic Dressing 7 | 12
Tomato | Crushed Raspberries, Basil, Gorgonzola, Raspberry-Honey Vinaigrette 7 | 12
Summer | Grilled Watermelon, Feta, Mint, Almonds, Lime Vinaigrette 7 | 12

MAINS

- Scallops** | Grilled Eggplant, Pickled Shitake Mushroom, Asparagus, Bacon, Peach-Mustard Shrub 13 | 28
Salmon | Broccoli-Cauliflower Salad, Roasted Grapes, Almond, Balsamic, Brussels Sprouts 12 | 27
Tuna | Grilled Flatbread, Tangy Cucumber, Smoked Mango, Wasabi Soy 14 | 28
Halibut | Heirloom Tomato, Roasted Garlic, Fried Dill, Goat Cheese Sticky Rice 14 | 29
Pork Loin | Sour Orange, Herb Crust, Black Beans, Simple Rice 9 | 18
Baby Back Ribs | Sweet Tea Brine, BBQ, Cheddar Potato Hash, Green Beans 12 | 23
Noodle Soup | Basil Broth, Chicken, Green Beans, Egg, Tomato, Scallion, Rainbow Microgreens 10 | 20
Macaroni | Braised Short Rib, Cheddar, Romano, Mozzarella, Tomato Cream 10 | 23
Fried Ravioli | Dried Tomatoes, Artichokes, Cream Sauce 12 | 19
Elk Burger | White Cheddar Cheese, Special Sauce, Garlic Bread, Onion Rings, House Pickle 15
Beef Burger | Chuck & Brisket Blend, Brioche Bun, Gouda, Garlic Mayo, Bacon, Cholula Onions, Tater Tots 15
Half Chicken | Forest Mushroom, Worcestershire Butter, Garlic Parmesan Potato, Cherry Preserve 19
Sirloin | Cheddar Potato Hash, Green Beans, Dill Pickle Spread 25
Filet | Bourbon Pecan Demi-Glace, Fried Dumpling, Asparagus 34
Ribeye | Parmesan Crusted, Garlic Parmesan 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
Torte | Chocolate, Burnt Nutella Mousse 8
Key Lime Pie | Graham Cracker Crust, Meringue Top 8
Banana Triple | Salted Caramel, Banana Cake, Banana Crème, Sweet Banana Chip 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.