

BITES

Crab Rangoon Deviled Eggs | Crispy Wontons 6

Short Rib | White Cheddar Mac, Apple-Scallion Slaw, Sugar-Cured Jalapeño 7

Duck Heart | Pickled Blueberry, Shallot, Woozy Sauce 6

Wood-Grilled Artichoke | Whipped Lemon Ricotta, Aged Balsamic 6

Triple Cheesecake | Potato Chip Crust, Brie, Goat Cheese, Bleu Cheese, Basil-Orange Jam, Crusty Bread 7

SHARES

Fresh Roll | Tuna, Yellow Beets, Red Pepper, Glass Noodles, Green Onion, Cilantro, Wasabi-Peanut Sauce 12

Duck Fat Hash | Brussels Sprouts, Lemon, Crescenza Cheese, Shallots 11

Foo Foo Sliders | Shredded Rabbit, Cabbage Slaw, Szechuan Glaze 10

Veal Skirt Steak Tacos | Jalapeño, Tomato Salsa, Cotija Cheese, Mexican Fries 12

Pork Belly | Hushpuppies, Asian BBQ, Spicy Remoulade, Cilantro 12

Louisiana Handpie | Gumbo, Creole Mayo, Radish Pico de Gallo 13

Saganaki | Kasseri Cheese, Cream Cheese, Lemon, Brandy, Grilled Bread 11

Lobster | Parmesan Cream, Shallots, Spinach, White Cheddar, Pocket Bun 13

Pierogi Crostini | Wild Boar, Bleu Cheese, Spinach Guk, Brunoise Apple Vinaigrette 12

Oyster Mushroom | Spicy Powder, Peanuts, Smoked Tomato Butter, Pickled Sprouts, Sweet and Sour Soy 11

GREENS

Ronda | Spanish Chorizo, Bagel Chips, Onions, Green Olives, Parmesan-Caesar Dressing 7 | 12

Chopped | Soppressata, Kalamata Olives, Asiago, Grape Tomatoes, Cannelloni Beans, Basil Dressing 7 | 12

Thai Noodle | Basil, Mint, Cucumbers, Carrots, Peanuts, Lime, Yellow Beets, Sesame Dressing 7 | 12

Spinach-Kale | Craisins, Onions, Almonds, Bleu Cheese, Honey-Lime Vinaigrette 7 | 12

MAINS

Scallops | Vanilla-Basil Oil, Tomato, Bacon, Corn, Crispy Polenta 15 | 31

Salmon | Wild Caper Salsa Verde, Edamame Pulp, Lentil Quinoa Salad 14 | 28

Tuna | Ginger Kombucha Vinaigrette, Wasabi Pea Crunch, Nori Dust, Fried Sticky Rice, Sea Salad 14 | 28

Mahi | Smoked Whole Grain Mustard, Toasted Almonds, Sweet Pea Salad, Sweet Potato Crispito 14 | 28

Lamb Cutlets | Orange-Infused Honey, Grilled On-Vine Tomatoes, Corn Soufflé 15 | 30

Pork Tenderloin | Funyun Crust, Goat Cheese Butter, Horseradish Potato Salad, Green Beans 14 | 28

Curry | Thai Coconut Shrimp, Rice Noodles, Corn, Cilantro, Bamboo Shoots, Red Pepper 12 | 24

Gnocchi | Chicken, Brown Butter, Kale, Teardrop Tomato, Lemon Crème Fraiche 12 | 24

Fried Ravioli | Dried Tomatoes, Artichokes, Cream Sauce 12 | 19

Elk Burger | White Cheddar Cheese, Special Sauce, Tomato, Garlic Bread, Onion Rings, House Pickle 15

Half Chicken | Pistachio-Cilantro Pesto, Gruyere Spätzle, Brussels Sprouts 24

Sirloin | Bacon-Wrapped, Oreo Dust, Spicy Peanut Sauce, Chive Mashed Potato, Brussels Sprouts 26

Filet | Garlic Asiago Butter, Bacon Risotto Cake, Green Beans 34

Wagyu | Salt Cured Ham, Mushrooms, Cipollini Onions, Havarti Home Fries 40

Ribeye | Parmesan Crusted, Chive 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, Melba Sauce 8

Chocolate Chip Cookie | Vanilla Bean Ice Cream, Chocolate Sauce 7

Brûlée | French Vanilla 8

Toffee Cake | Warm Caramel Sauce Accent 7

Torte | Chocolate, Sea Salt Sauce, Burnt Peanut Butter Mousse, Cayenne Sprinkle 8

Cream Puff | Drunken Chocolate and Vanilla Mousse 8

Funnel Cake | Salted Caramel, Caramelized Banana 8

Lemon Bar | Lemon Smash, Raspberry Jam 8



**TWISTED
CUISINE**

7546 Sheridan Road Kenosha, WI
(262) 564-0220

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 11 | 40
14 Hands Merlot 9 | 34
Black Ridge Shiraz 9 | 34
PD Black Pinodonce Red Blend 8 | 30
Botyó 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
Ercavio Rosé 8 | 30
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
Brenner Brewing Butterfly Farts | Citrus Ale

LOCAL CRAFT BEER

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

SPECIALTY COCKTAILS

CELERY STALK-ER

Tito's Vodka, Celery Syrup, Celery Bitters, Pinch of Celery Salt

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

CHIPOTLE HONEY MANHATTAN

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

BLANCA

Fig Vodka, Lillet Rose, Bauchant, Cranberry Juice

PINK SQUIRREL

Pathfinders Gin, Sweet and Sour, Raspberry Syrup, Lemon Garnish

NO NAME

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

GINGER TEA SOUR

Jameson Whiskey, Kombucha Ginger Tea, Homemade Ginger Syrup, and Sour

FALL BACK

Bacardi Rum, Simple Syrup, Lillet Rose, Cranberry Splash, and Orange Juice with an Orange Wedge Garnish

#10

Pimm's, Bourbon, Sweet and Sour, Homemade Ginger Syrup, and Seltzer, with Candied Ginger Garnish

BARREL OF MONKEYS

Banana Rum, Coconut Cream, and Pineapple Juice

TWISTED OLD FASHIONED COCKTAILS

Fashion Forward | Scared Bond Brandy, Orange Bitters, Muddled Filthy Cherries, Sugar, and Orange, Orange Wedge Garnish
Red Head | Ginger Brandy, Creole Bitters, Muddled Filthy Cherries, Sugar, and Orange, Candied Ginger Garnish

Poco Loco | Hornitos Reposado, Sombra Mezcal, Muddled Agave Syrup, Dash of Bitters and Orange, Orange Wedge Garnish

Jolly Rodger | Kracken Rum, Simple Syrup, Dash of Bitters, Cherries, Orange, Orange Garnish

** All topped with Lemon-Lime Soda **

MULES, MOJITOS AND MARTINIS

Made from Scratch | Ask about our specialty flavors or have one custom-made for you.

OTHER DRINKS

We offer a full bar for mixed drinks. Coca-Cola Products, Sprecher Root Beer, a variety of Iced Teas, Coffee, and Hot Tea, Milk, Orange Juice, Cranberry Juice, and Pineapple Juice are also available.