

## BITES

- French Onion** | Mini Brioche, Gruyere Cheese, Dark Onion 7  
**Pierogi** | Browned Sausage, Green Apples, Cabbage 5  
**Spicy Salami** | Grilled Sourdough, Blueberry Jam 6  
**Cauliflower Cakes** | Ham, Cheddar Cheese, Maple Beer Syrup 6  
**Pumpkin** | Autumn Cracker, Garbanzo Beans, Feta, Orange Oil 6



## SHARES

- Braised Pork** | Jalapeño Corn Bread, Pickled Okra, Carolina Gold BBQ 10  
**Pot Stickers** | Wild Mushrooms, Asian Vegetables, Ponzu Soy Sauce 10  
**Bratwurst** | Honey Biscuit, Bourbon Cheese Spread, Stone Ground Mustard 10  
**Grit Fritters** | Creole Sauce, Green Tomatoes and Black Eyed Pea Relish 11  
**Flautas** | Crab Meat, Cream Cheese, Spicy Honey Sauce 10  
**Brussels Sprout Pizza** | Cauliflower Crust, Caramelized Onions, Bacon, Fresh Mozzarella Cheese, Garlic Sauce 13  
**Saganaki** | Kasseri Cheese, Cream Cheese, Mozzarella Cheese, Lemon, Brandy, Grilled Bread 11  
**Torched Artichoke** | Horseradish, Lemon, Shaved Capicola 10  
**Risotto** | Butternut Squash, Blueberries, Goat Cheese, Toasted Almonds 11  
**Calamari** | Tempura Battered, Cumin Sweet Chili, Pepitas 11  
**Tacos** | Duck Confit, Orange Relish, Sugared Radishes, Salsa Verde 12

## GREENS

- Caesar** | Tomatoes, Onions, Parmesan Cheese, Pork Cracklings, Caesar Vinaigrette 6 | 12  
**Fall** | Dried Cranberries, Pepitas, Feta Cheese, Diced Apples, Torched Cider Dressing 7 | 14  
**Beet** | Avocado, Roasted Beets, Goat Cheese, Candied Pecans, Beet Powder, Raspberry Balsamic Vinaigrette 7 | 14  
**Red & Green** | Red Grapes, Green Peas, Green Onion, Radishes, Bacon Dijon Vinaigrette 7 | 14

## MAINS

- Scallops** | Bacon & Corn Dressing, Green Beans, Aged Balsamic 14 | 30  
**Salmon** | Baby Bok Choy, Asian Rice Blend, Turmeric Coconut Broth 12 | 26  
**Pot Roast** | Roasted Potatoes, Candied Carrots, Braised Onions 10 | 22  
**Halibut** | Sweet Potatoes, Swiss Chard, Caramelized Onions, Peach Beurre Blanc 14 | 30  
**Pork Chop** | Cider Brined, Sweet Potato Hash, Charred Green Onions, Smoked Pecorino Cheese 10 | 22  
**Baby Back Ribs** | Jerk & Ginger Beer Braised, Sweet Potato Hash, Cranberry Coleslaw 12 | 25  
**Macaroni** | Lobster Tail, Cheddar Cheese, Asiago Cheese 16 | 24  
**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** | Pork Belly, Apple Chutney, Bleu Cheese, French Fries 15  
**Chicken** | Southern Breading, Tomato & Green Bean Salad, Garlic Mashed Potatoes, Bacon Gravy 21  
**Red Deer** | Stout Braised, Root Vegetables, Fried Garlic Cloves 26  
**Beef Ravioli** | Roasted Tomatoes, Mushrooms, Toasted Pine Nuts, Crème 21  
**Filet** | Garlic Mashed Potatoes, Brussels Sprouts, Balsamic Onions, Creamy Bleu Cheese 35  
**Ribeye** | Parmesan Crusted, Garlic 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  
**Red Velvet** | Vanilla Bean Ice Cream, Chocolate Sauce 7  
**Brûlée** | French Vanilla, Berries 8  
**Toffee Cake** | Warm Caramel Sauce Accent 7  
**Twisted Pumpkin Pie** | Cheesecake Filling, Graham Cracker Crust, Praline Topping 8  
**Peanut Butter Pie** | Peanut Butter, Chocolate Crust, Chocolate Ganache, Crushed Peanut Butter Cups 7  
**Banana Fosters** | Butter Cake, Caramel Soaked Banana, Pecan Ice Cream 10

*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

Dolce Red 8 | 30  
Cedar Brook Pinot Noir 8 | 30  
La Crema Pinot Noir 14 | 52  
Rodney Strong Merlot 9 | 34  
Black Ridge Shiraz 9 | 34  
PD Black Pinodonce Red Blend 8 | 30  
Bodega RedBlend 12 | 44  
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  
La Crema Rosé 10 | 39  
Villa San Zeno Pinot Grigio 8 | 30  
Bertani Pinot Grigio 10 | 39  
Matua Sauvignon Blanc 8 | 30  
Vicentin Blanc de Malbec 12 | 44  
Drumheller Chardonnay 8 | 30  
Howling Cellar Chardonnay 9 | 30

### 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  
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  
Lakefront Pils | Pilsner 5  
MKE Louie's Demise | Amber Ale 5  
MKE Snake Oil | Cold Brew Nitro Stout 6.5  
Good City Brewery SpareTime | Hazy IPA 6.5  
Central Waters Mudpuppy Porter | Porter 5  
Cider Boys First Press | Cider 5  
City Lights Mexican Lager | Lager 5

### LOCAL CRAFT BEER

Public Craft Brewing Co. | Varieties and Prices 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 are available.

## SPECIALTY COCKTAILS

### PINK PEPPERMINT 8

Vanilla Vodka, Crème de Cacao, Dr.  
McGillicuddy's Mentholmint, Cream, and Ground  
Peppermint, Shaken with a Candy Cane Garnish

### RALPHIE'S FROZEN OVALTINE 9

Vanilla Vodka, Crème de Cacao, Chocolate  
Liqueur, Homemade Simple Syrup, Cream, and  
Hot Cocoa Mix, Blended

### THE FLUSHED PUPPY 9

Raspberry Vodka, Blue Curacao, Sweet & Sour  
Mix, and Sprite with Rock Candy Garnish

### WINTER FASHION 8

Drink Wisconsinly Brandy, Orange Bitters,  
Muddled Filthy Cherries, Homemade Cherry  
Apple Simple Syrup, Orange, Orange Wedge, with  
Filthy Cherry Garnish

### 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

### 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

### BARREL OF MONKEYS 8

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

### GO 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!