

## 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.*