

STARTERS

SOUTHWEST NACHOS

crispy waffle fries, smothered in twisted queso, grilled chicken, fresh pico de gallo, jalapeños, & cilantro sour cream \$10.99

CRISPY FRIED PICKLES

beer battered dill pickles & served with bloody mary ranch \$9.99

FLASH FRIED CALAMARI

flash fried calamari served with a side of grilled lemon, spinach, lemon beurre blanc \$11.99

LOADED STUFFED TATER TOTS

handmade tater tots, mixed with bacon, cheddar, & scallions, served with tangy sour cream for dipping \$9.99

BBQ CHICKEN & GOUDA QUESADILLA

grilled chicken, grilled pineapple, roasted sweet corn, smoked gouda, caramelized onions & cilantro sour cream with twisted bbq sauce \$11.49

FAMOUS MAC & CHEESE

CLASSIC MAC & CHEESE

cavatappi pasta, house cheese blend, garlic breadcrumbs & parmesan crisp \$10.99

TWISTED MAC & CHEESE

cavatappi pasta, house cheese blend, bacon, grilled chicken, broccoli, sweet peas, cherry tomatoes, garlic breadcrumbs & parmesan crisp \$15.49

LOBSTER MAC & CHEESE (based on availability)

cavatappi pasta, house cheese blend, poached maine lobster, sweet peas, roasted corn, old bay seasoning & garlic breadcrumbs \$22.99

BUFFALO MAC & CHEESE

cavatappi pasta, red hot cheese blend, smoked chicken, tomatoes, topped with bleu cheese & green onion \$15.49

FRIED CHICKEN MAC & CHEESE

cavatappi pasta, crispy chicken tenders, house cheese blend, bacon, scallions & twisted bbq drizzle \$15.49

GLUTEN FREE PASTA IS AVAILABLE UPON REQUEST FOR \$2

ENTREES

ZIP CHICKEN

lightly breaded chicken breasts cooked in detroit zip sauce served on roasted garlic mashed potatoes and topped with sautéed sugar snaps, tomatoes, mushrooms \$15.49

BUTTERMILK FRIED CHICKEN STRIPS

all natural chicken strips, with seasoned fries and your choice of sauce: twisted bbq or bloody mary ranch \$13.99

GRILLED SALMON

grilled atlantic salmon served with lemon butter sauce, garlic mashed potatoes and chef's seasonal vegetables \$20.99

FIRE GRILLED STEAK

10oz fire grilled sirloin, served with garlic mashed potatoes and chef's seasonal vegetables topped with our detroit zip sauce \$21.99

FISH & CHIPS

beer battered atlantic cod, fried crisp and served with seasoned waffle fries, twisted tartar sauce and grilled lemon on the side \$14.99

SOUTHWEST CARBONARA PASTA

sautéed shrimp, spaghetti, snap peas, tomatoes all tossed in a chipotle cream sauce and topped with scallions \$15.99

ADD STEAK \$8 / SALMON \$7 / SHRIMP \$6 / CHICKEN \$5

ADD SMALL CAESAR SALAD, HOUSE SALAD, OR CLASSIC MAC FOR \$5

SALADS & SOUP

TWISTED HOUSE SALAD

mixed greens, bleu cheese, strawberries, fresh apple, traverse city dried cherries, cinnamon croûtons, roasted pecans, & cherry maple vinaigrette \$10.49

COBB SALAD

chopped romaine, tomatoes, chopped bacon, cucumbers, hard boiled egg, bleu cheese, avocado, & grilled chicken, served with balsamic vinaigrette \$13.99

CLASSIC CAESAR SALAD

chopped romaine lettuce, toasted croûtons, shredded parmesan cheese, caesar dressing, parmesan crisp \$10.49

MESA CHOPPED

chopped lettuce, blackened chicken, roasted sweet corn, roasted red pepper, white cheddar, chickpeas, tortilla crisps & chipotle ranch \$13.99

TWISTED ONION SOUP

Sweet yellow onions simmered in white wine cream, butter and cheese, topped with crisp fried onion straws. C \$4.99 B \$5.99

ADD STEAK \$8 / SALMON \$7 / SHRIMP \$6 / CHICKEN \$5

SANDWICHES & BURGERS

ROOSTER BURGER

choice ground chuck, grilled and served with dill pickle slices, lettuce, fresh tomato & rooster aioli, with thunder crunch fries \$11.49

BACON & EGG CHEESEBURGER

choice ground chuck, grilled and topped with bacon, cheddar, rooster aioli, & a sunny side up egg, with thunder crunch fries \$12.99

DIABLO BURGER

choice cajun spiced ground chuck, grilled and topped with bacon, pepper jack cheese, jalapeños, rooster aioli, & crispy fried onions, with thunder crunch fries \$12.99

BBQ BACON DOUBLE CHEESEBURGER

two charbroiled 4 oz steakburger patties, melted gouda, crisp bacon, caramelized onions, twisted BBQ & garlic mayo on a brioche bun, served with a side of thunder crunch fries \$12.99

TURKEY AVOCADO CLUB

herb roasted turkey, applewood bacon, avocado, tomato, spring greens, pesto mayo, 9 grain bread, served with twisted potato chips \$12.99

NASHVILLE HOT CHICKEN SANDWICH

nashville hot seasoned fried chicken, served with garlic mayo, shredded lettuce, bread & butter pickles served on a brioche bun with twisted potato chips & a side of cole slaw \$12.99

FISH TACOS

flour tortillas stuffed with beer battered atlantic cod, topped with fresh pico, jack cheese, coleslaw, & cilantro sour cream, with tortilla chips \$14.49

THE ROOSTER WRAP

house style buttermilk chicken tenders, bold cheese blend, pepper jack, fresh pico, jalapeños, & shredded lettuce, wrapped in a flour tortilla, served with twisted potato chips \$11.99

BBQ PULLED PORK

slow cooked, smoked pork shoulder, twisted bbq sauce, topped with cheddar & dill pickle slices, served on a toasted bun with a side of twisted potato chips \$11.99



KIDS MENU \$5.99

all meals include a side and drink

Entrees

- Mac & Cheese
- Buttered Noodles with Parmesan
- Cheeseburger
- Cheese Quesadilla
- Grilled Cheese Sandwich
- Chicken Dippers with choice of sauce

Sides

- Broccoli
- Waffle Fries
- Apple Sauce
- Kid's Salad
- Potato Chips
- Thunder Crunch Fries

DESSERTS

SANDERS HOT FUDGE CHEESECAKE

vanilla cheesecake with Sanders hot fudge, whipped cream, & cherry \$6.99

CANDIED CARAMEL APPLE BREAD PUDDING

cinnamon apples, apple cider with caramel, & vanilla ice cream \$6.99

TWISTED BROWNIE SUNDAE

three scoops of ice cream, fudge brownie pieces, chocolate & caramel sauce, roasted pecans, fresh whipped cream, & faygo cherries \$6.99

DRAFT BEER

Bud Light	\$4
Atwater Dirty Blonde Wheat Ale	\$5.75
Bell's Two Hearted Ale	\$5.75
Founders Solid Gold Lager	\$5.75
Griffen Claw Norm's Raggedy Ass IPA	\$5.75
M 43 New England IPA	\$7
Rochester Mills Rochester Red	\$5.75
Bell's Seasonal	\$5.75
Founders Seasonal	\$5.75
Griffen Claw Seasonal	\$5.75
New Holland Seasonal	\$5.75
Shorts Seasonal	\$5.75

BOTTLED BEER

Bud Light	\$3.50
Budweiser	\$3.50
Coors Light	\$3.50
Miller Light	\$3.50
Michelob Ultra	\$3.50
Labatt	\$3.50
O'Doul's	\$3.50
Blue Moon	\$4.50
Corona	\$4.50
Heineken	\$4.50
Stroh's Bohemian Style Pilsner	\$4.50
Whiteclaw Seasonal Flavors	\$4.50
Guinness Stout	\$5.00
Vandemill Totally Roasted Cider	\$5.00

WINE SELECTION

WHITES

COASTAL VINES CHARDONNAY	G: 6 B: 22
COASTAL VINES PINOT GRIGIO	G: 6 B: 22
TERRA D'ORO MOSCATO	G: 7 B: 28

REDS

COASTAL VINES MERLOT	G: 6 B: 22
COASTAL VINES CABERNET	G: 6 B: 22
10 SPAN PINOT NOIR	G: 7 B: 28

HAPPY HOUR MON - FRI 3-6PM

\$2 OFF STARTERS

\$1 OFF GLASSES OF WINE, DRAFT BEER & CRAFT COCKTAILS

CRAFT COCKTAILS

TR MARGARITA \$8

lunazul blanco tequila, orange liqueur, fresh lime juice, pure cane sugar, salted rim

MOTOR CITY MULE \$8

titos vodka, goslings ginger beer and lime juice over ice

MICHIGAN 'MI' TAI \$8

new holland freshwater rum, amaretto, orange liqueur, orange and pineapple juice, topped with a float of meyers dark rum

MICHIGAN SUMMER \$8

malibu coconut rum, orange liqueur, pineapple juice and a splash of coke

BERRY OLD FASHIONED \$10

bulleit bourbon, sweet vermouth, berry syrup, angostura bitters

HABANERO LIME MOJITO \$8

bacardi rum, fresh mint, habanero syrup, fresh lime juice, splash of soda

RASPBERRY MARTINI \$8

raspberry smirnoff, raspberry puree, sour mix, amaretto

MODERN COLLINS \$8

beefeater gin, hypnotiq, grapefruit juice, sour mix, splash of soda

TR BLOODY MARY \$8

tito's vodka, zing zang bloody mary mix, rooster blend salted rim, garnished with a pickle spear, olives, celery stalk and lime.