

Twisted Rooster

HAPPY HOUR MONDAY-FRIDAY 3-6PM

EATS & DRINKS

\$3 CLASSIC MINI MAC & CHEESE

cavatappi pasta, bold house cheese blend toasted garlic breadcrumbs

\$3 SMALL TR HOUSE SALAD

mixed greens, blue cheese, strawberries, fresh apple, traverse city dried cranberries, cinnamon croûtons, roasted pecans, and cherry maple vinaigrette

\$4 CRISPY FRIED PICKLES

beer battered dill pickles, fried crisp and served with mcclure's bloody mary ranch

\$5 SPINACH ARTICHOKE DIP

spinach, artichoke and house cheese blend, served with a side of fresh tomato salsa, sour cream and warm tortilla chips

\$5 LOADED STUFFED TATER TOTS

handmade tater tots, mixed with bacon, cheddar, and scallions, served with tangy sour cream for dipping

\$6 FISH TACOS

two warm flour tortillas stuffed with beer battered atlantic cod, topped with fresh pico, white cheddar, house-made coleslaw, and cilantro sour cream, served with tortilla chips

\$7 SOUTHWEST NACHOS

crispy waffle fries, smothered in twisted queso, grilled chicken, fresh pico de gallo, pickled jalapeños, and cilantro sour cream

\$7 CALAMARI FRITTO MISTO

flash fried calamari, shrimp, and seasonal vegetables, topped with fresh herbs and served with a side of grilled lemon, and rooster aioli

\$7 BBQ PULLED PORK

slow cooked, smoked pork shoulder, tossed in our twisted bbq sauce, topped with cheddar and dill pickle slices, served on a toasted bun with a side of twisted potato chips

\$7 TR BURGER

USDA choice ground chuck, grilled to your liking and topped with dill pickle slices, lettuce, fresh tomato and rooster aioli. Served on a toasted bun with a side of house chips

\$7 BBQ CHICKEN & GOUDA QUESADILLA

with twisted bbq sauce, grilled chicken, grilled pineapple, roasted sweet corn, smoked gouda, caramelized onions and cilantro sour cream

\$7 BEER BATTERED CHICKEN STRIPS

beer battered, all natural, chicken strips, your choice of sauce: twisted bbq, mcclure's bloody mary ranch, maple-sriracha or red hot honey

\$8 TR CHICKEN WINGS

one pound of chicken wings tossed in buffalo sauce, or naked served with ranch or bleu cheese dressing

\$2 BUD LIGHT SHORTS

\$3.5 SELECT MICHIGAN CRAFT BEERS - \$4 BEER FLIGHTS

\$4.5 COASTAL VINES SELECTIONS chardonnay-cabernet-merlot-pinot grigio

\$6 TERRA D'ORO MOSCATO, CALIFORNIA - 10 SPAN PINOT NOIR, CALIFORNIA

\$4 TITO'S VODKA - BACARDI RUM - JAMESON WHISKEY - JIM BEAM BOURBON

\$5 MARTINIS

pinnacle dirty martini - pinnacle cosmopolitan - jim beam manhattan - pinnacle whipped salted pretzel - pinnacle orange whip

\$5 MARGARITAS

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

\$5 HABANERO LIME MOJITO

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

\$6 TR BLOODY MARY

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

\$6 MICHIGAN SUMMER

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

\$7 MODERN COLLINS

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