

TWISTED ROOSTER

Simply Impeccable Food & Drinks

STARTERS

SOUTHWEST NACHOS

crispy waffle fries, smothered in twisted queso, grilled chicken, fresh pico de gallo, jalapeños, and cilantro sour cream \$10.49

CRISPY FRIED PICKLES

beer battered dill pickles and served with bloody mary ranch \$7.29

FLASH FRIED CALAMARI

flash fried calamari served with a side of grilled lemon, spinach, lemon beurre blanc \$10.99

SPINACH ARTICHOKE DIP

spinach, artichoke and house cheese blend, served with a side of fresh pico de gallo, sour cream, and warm tortilla chips \$8.29

LOADED STUFFED TATER TOTS

handmade tater tots, mixed with bacon, cheddar, and scallions, served with tangy sour cream for dipping \$7.99

BBQ CHICKEN & GOUDA QUESADILLA

grilled chicken, grilled pineapple, roasted sweet corn, smoked gouda, caramelized onions and cilantro sour cream with twisted bbq sauce \$10.39

TR CHICKEN WINGS

one pound of chicken wings tossed in buffalo sauce, or naked served with ranch or bleu cheese dressing \$10.49

SALADS

TWISTED HOUSE SALAD

mixed greens, bleu cheese, strawberries, fresh apple, traverse city dried cherries, cinnamon croûtons, roasted pecans, and cherry maple vinaigrette \$9.99

CRISPY CHICKEN WEDGE

iceberg lettuce wedge, chopped bacon, pico de gallo, crispy chicken, toasted garlic bread crumbs, chives, and bleu cheese vinaigrette \$10.29

GREEK SALAD

shredded romaine, cherry tomatoes, cucumbers, red onion, kalamata olives, beets, feta cheese, served with greek dressing \$10.29

COBB SALAD

chopped romaine, tomatoes, chopped bacon, cucumbers, hard boiled egg, bleu cheese, avocado, and grilled chicken, served with balsamic vinaigrette \$12.19

CLASSIC CAESAR SALAD

chopped romaine lettuce, toasted croûtons, shredded parmesan cheese, caesar dressing, parmesan crisp \$7.89

MESA CHOPPED

chopped lettuce, blackened chicken, roasted sweet corn, roasted red pepper, white cheddar, chickpeas, tortilla crisps and chipotle ranch \$11.99

SIMPLE SALAD

mixed greens, cucumber, halved cherry tomatoes, white cheddar, freshly toasted croûtons, and choice of dressing \$7.49

ADD TO ANY SALAD-STEAK \$8 | SALMON \$7 | SHRIMP \$6 | CHICKEN \$5

FAMOUS MAC & CHEESE

CLASSIC MAC & CHEESE

cavatappi pasta, house cheese blend, garlic breadcrumbs and parmesan crisp \$9.99

TWISTED MAC & CHEESE

cavatappi pasta, house cheese blend, bacon, grilled chicken, broccoli, sweet peas, cherry tomatoes, garlic breadcrumbs and parmesan crisp \$13.99

LOBSTER MAC & CHEESE

cavatappi pasta, house cheese blend, poached maine lobster, sweet peas, roasted corn, old bay seasoning and garlic breadcrumbs \$19.59

BUFFALO MAC & CHEESE

cavatappi pasta, red hot cheese blend, smoked chicken, tomatoes, topped with bleu cheese and green onion \$13.49

FRIED CHICKEN MAC & CHEESE

cavatappi pasta, crispy chicken tenders, house cheese blend, bacon, scallions and twisted bbq drizzle \$13.49

GLUTEN FREE PASTA IS AVAILABLE UPON REQUEST FOR \$1

SANDWICHES & BURGERS

ROOSTER BURGER

choice ground chuck, grilled and served with dill pickle slices, lettuce, fresh tomato and rooster aioli, with seasoned fries \$10.59

BACON & EGG CHEESEBURGER

choice ground chuck, grilled and topped with bacon, cheddar, rooster aioli, and a sunny side up egg, with seasoned fries \$12.39

DIABLO BURGER

choice cajun spiced ground chuck, grilled and topped with bacon, pepper jack cheese, jalapeños, rooster aioli, and crispy fried onions, with seasoned fries \$12.59

BBQ BACON DOUBLE CHEESEBURGER

two charbroiled 4 oz steakburger patties, melted gouda, crisp bacon, caramelized onions, twisted BBQ and garlic mayo on a brioche bun, served with a side of seasoned fries \$12.59

TURKEY AVOCADO CLUB

herb roasted turkey, applewood bacon, avocado, tomato, spring greens, pesto mayo, 9 grain bread, served with twisted potato chips \$11.99

NASHVILLE HOT CHICKEN SANDWICH

nashville hot seasoned fried chicken, served with garlic mayo, shredded lettuce, bread and butter pickles served on a brioche bun with twisted potato chips and a side of cole slaw \$12.19

LEMON HONEY CHICKEN SANDWICH

fried chicken coated in lemon honey topped with garlic mayo, shredded lettuce, bread and butter pickles on a brioche bun with a side of twisted potato chips \$12.19

FISH TACOS

flour tortillas stuffed with beer battered atlantic cod, topped with fresh pico, jack cheese, coleslaw, and cilantro sour cream, with tortilla chips \$11.99

THE ROOSTER WRAP

house style buttermilk chicken tenders, bold cheese blend, pepper jack, fresh pico, jalapeños, and shredded lettuce, wrapped in a flour tortilla, served with twisted potato chips \$11.59

PHILLY CHEESESTEAK

thinly sliced roasted beef, seared with peppers and onions, topped with provolone or twisted house cheese sauce on a hoagie bun, served with twisted potato chips \$12.69

BBQ PULLED PORK

slow cooked, smoked pork shoulder, twisted bbq sauce, topped with cheddar and dill pickle slices, served on a toasted bun with a side of twisted potato chips \$10.69

ROOSTER BLT

applewood bacon, spring greens, sliced tomato, pesto mayo, baslamic glaze, 9 grain bread, served with twisted potato chips \$10.99

LUNCH COMBINATIONS \$8.99

PAIR 1/2 PORTION OF ANY ITEM WITH CUP OF TWISTED ONION SOUP, CHILI, OR SMALL SIMPLE SALAD. AVAILABLE DAILY 11AM-4PM

TURKEY AVOCADO CLUB

FISH TACOS

GREEK SALAD

ROOSTER BLT

TWISTED HOUSE SALAD

BBQ PULLED PORK

PHILLY CHEESESTEAK

CLASSIC CAESAR SALAD

CLASSIC MAC & CHEESE

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, bloody mary ranch, lemon honey, buffalo \$12.49

GRILLED SALMON

grilled atlantic salmon served with lemon butter sauce, garlic mashed potatoes and chef's seasonal vegetables \$17.99

FIRE GRILLED STEAK

10oz fire grilled sirloin, served with garlic mashed potatoes and chef's seasonal vegetables topped with our detroit zip sauce \$20.49

PARMESAN CRUSTED WHITEFISH

parmesan and panko crusted lake superior whitefish served with lemon butter sauce, garlic mashed potatoes and chef's seasonal vegetables \$17.29

FISH & CHIPS

beer battered atlantic cod, fried crisp and served with seasoned waffle fries, twisted tartar sauce and grilled lemon on the side \$13.59

MOM'S MEATLOAF

classic meatloaf topped with atwater dirty blonde gravy and served with garlic mashed potatoes and chef's seasonal vegetables \$13.99

SOUTHWEST CARBONARA PASTA

sautéed shrimp, spaghetti, snap peas, tomatoes all tossed in a chipotle cream sauce and topped with scallions \$13.99

PIG 'N CHICK'N PLATTER

3 crispy fried chicken strips and bbq pulled pork topped with bread and butter pickles, served with a side of classic mac and cheese, creamy coleslaw, and toasted white bread \$14.59

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

ADD SMALL CAESAR SALAD, HOUSE SALAD, CHILI, TWISTED ONION SOUP OR CLASSIC MAC TO ANY ENTREE FOR \$5

TWISTED ROOSTER

Simply Impeccable Food & Drinks

DINNER FOR TWO \$29.99

AVAILABLE DAILY AFTER 4PM

CHOOSE ONE TO SHARE

Loaded Stuffed Tater Tots Crispy Fried Pickles
Southwest Nachos Spinach Artichoke Dip
+

CHOOSE TWO ENTREES

Fish Tacos Rooster Burger
Turkey Avocado Club Buttermilk Fried Chicken Strips
Fish & Chips Nashville Hot Chicken Sandwich
BBQ Pulled Pork Lemon Honey Chicken Sandwich
Zip Chicken Mom's Meatloaf
The Rooster Wrap Classic Mac & Cheese
Buffalo Mac & Cheese Fried Chicken Mac & Cheese

+

DESSERT

Twisted Brownie Sundae

KIDS MENU \$5.99

all meals include one entrée, two sides, one drink & a sweet treat all for \$5.99

Entrées

Mac & Cheese
Buttered Noodles with Parmesan
Cheeseburger
Cheese Quesadilla
Grilled Cheese Sticks
Chicken Dippers with choice of sauce
Toasted "Uncrustable"
Belgium Waffle
Fish Sticks (Add \$1)
Kid's Steak (Add \$2)

Sides

Broccoli
Waffle Fries
Apple Sauce
Goldfish
Kid's Salad
Potato Chips
Apples
Grapes
Cucumbers

Drinks

White Milk
Chocolate Milk
Apple Juice
Orange Juice
Kiddie Cocktail
Sprite
Coke
Diet Coke

DESSERTS

SCOOP SHOP

three scoops of ice cream. choose from: vanilla bean, chocolate cocoa bean, or the flavor of the day \$1.49 per scoop

TWISTED BROWNIE SUNDAE

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

SANDERS HOT FUDGE CHEESECAKE

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

CANDIED CARAMEL APPLE BREAD PUDDING

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

FAYGO FLOATS

grape, orange, rock n' rye, root beer, or red pop with your choice of ice cream flavor \$3.59

CRAFT COCKTAILS

TR MARGARITA \$7

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

MOTOR CITY MULE \$8

valentine 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 \$7

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

SMOKED BERRY OLD FASHIONED \$10

bulleit bourbon, sweet vermouth, smoked berry syrup, angostura bitters

HABANERO LIME MOJITO \$8

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

GOLD RUSH \$8

new holland beer barrel bourbon, lemon juice, honey

RASPBERRY MARTINI \$7.5

raspberry smirnoff, raspberr puree, sour mix, amaretto

MODERN COLLINS \$8

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

TR BLOODY MARY \$7

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

ADD A SIDECAR OF BUD LIGHT FOR \$1

DRAFTS

BEER

BELL'S TWO HEARTED ALE
FOUNDER'S ALL DAY IPA
NORM'S RAGGEDY ASS IPA
SHORT'S BELLAIRE BROWN
ROCHESTER MILLS ROCHESTER RED
ATWATER DIRTY BLONDE
FOUNDER'S SOLID GOLD

STYLE

AMERICAN IPA
SESSION IPA
AMERICAN IPA
AMERICAN BROWN ALE
IRISH-STYLE RED ALE
WHEAT ALE
AMERICAN LAGER

ABV

7%
4.7%
7.2%
7%
6.3%
4.2%
4.4%

WINE SELECTION

WHITES

COASTAL VINES CHARDONNAY, CALIFORNIA

Glass Bottle

5.5 20

COASTAL VINES PINOT GRIGIO, CALIFORNIA

5.5 20

TERRA D'ORO MOSCATO, CALIFORNIA

7 28

BLACK STAR FARMS ARCTUROS 'SEMI DRY' RIESLING, MICHIGAN

8 32

SEAGLASS SAUVIGNON BLANC, CALIFORNIA

7.5 30

FRANCISCAN CHARDONNAY, CALIFORNIA

9.5 38

REDS

COASTAL VINES MERLOT, CALIFORNIA

5.5 20

COASTAL VINES CABERNET SAUVIGNON, CALIFORNIA

5.5 20

10 SPAN PINOT NOIR, CALIFORNIA

7 28

DONA PAULA "PAULA" MALBEC, ARGENTINA

7 28

CHARLES AND CHARLES RED BLEND, WASHINGTON

8.5 34

LIBERTY SCHOOL CABERNET SAUVIGNON, CALIFORNIA

9 36

LAWRENCE "DETROIT" DEMI SEC SPARKLING, MICHIGAN

36

VILLA MARIA "PRIVATE BIN" SAUVIGNON BLANC, NEW ZEALAND

38

MER SOLEIL "SILVER" UNOAKED CHARDONNAY, CALIFORNIA

38

ELOUAN PINOT NOIR, CALIFORNIA

40

JOEL GOTT '815' CABERNET SAUVIGNON, CALIFORNIA

40

HAPPY HOUR

Monday-Friday, 3-6pm
ask your server for our entire happy hour menu!

Monday \$4.00 beer flights all day

Tuesday \$3.50 14oz drafts all day

Wednesday \$4.99 house mac & cheese

Thursday half-off bottled wine all day

Sunday \$4.00 beer flights all day