

APPETIZERS

TWISTED POTATO..... \$10

Ribbon crispy potato topped with house seasoning salt.

CHIPS & SALSA \$10

Homemade chips & salsa.

CHIPS & QUESO \$11

Homemade chips & queso.

CHIPS & GUACAMOLE \$11

Home made chips & fresh guacamole. Made to order.

LOADED NACHOS \$14

Corn chips, beans, pico de gallo, jalapeños, melted cheese, sour cream & guacamole. Chicken +\$2, Steak +\$4, Shrimp +\$4

HUMMUS \$10

Mashed chickpeas blended with lemon juice & garlic. Served with warm pita bread & cucumber chips.

TWISTED HEART \$10

Giant pretzel served with queso & spicy mustard.

FALAFEL..... \$10

Served with pita bread & garlic sauce.

MOZZARELLA STICKS \$10

6 Mozzarella cheese sticks served with marinara sauce.

JALAPEÑO STRIPS \$10

Fresh jalapeños hand breaded & fried golden served with made in house ranch.

FRIED PICKLES \$10

Breaded fried pickles served with creamy Cajun sauce.

LOADED TOTS..... \$12

Crispy tots topped with melted cheese, sour cream, pico de gallo, crispy bacon bits & green onions.

FLAUTAS..... \$10

Chicken & cheese taquitos topped with salsa verde, sour cream & queso fresco.

BANG ON SHRIMP \$16

Fried shrimp with a crunch covered in creamy spicy sauce. Topped with sliced jalapeños.

SAMOSAS..... \$9

Fried pastry stuffed with potatoes, onions & peas. Served with cilantro mint sauce.

SOUP & SALAD

Add: Salmon-\$9 / Shrimp-\$7 / Steak-\$9 / Chicken-\$5

CAESAR SALAD..... \$11

Whole romaine leaves, Fresh shaved parmesan, lemon wedge, Garlic croutons,

COBB SALAD \$10

Romaine lettuce, boiled egg, bacon, shredded cheese, blue cheese & avocado.

NASHVILLE HOT CHICKEN SALAD \$13

Hand battered fried chicken tender chicken tossed with hot Nashville sauce

BUFFALO CHICKEN SALAD \$13

Fried hand battered chicken breast covered in buffalo sauce, Crispy hand-breaded chicken with pickled onions, tomato, mixed cheese.

TWISTED GARDEN SALAD \$9

Mixed Greens, red onion, cherry tomato, Shredded cheese, carrots, croutons with dressing, cucumbers.

CHICKEN TORTILLA SOUP \$9

Chicken soup with veggies & beans topped with tortilla, avocado, lime & cilantro. Bowl +\$2

Dressings: Ranch / Honey Mustard / Caesar / Blue Cheese / Balsamic Vinaigrette / Thousand Island / Italian

WINGS

Twisted Naked Wings 6/\$11 • 12/\$20

Classic naked wings

Wish You Were A Wing 8/\$11 • 16/\$20

Boneless breaded wings

Sauce: Hot to Mild

DRY RUB

- Cajun
- Blackened
- Lemon Pepper
- Caribbean Jerk
- Salt Pepper
- Garlic Parmesan **WET**
- Nashville
- 65 sauce

- Mango Habanero
- Buffalo Hot
- Buffalo Medium
- Sweet Chili
- Buffalo Mild
- Buffalo Lemon Pepper
- Cajun Ranch
- BBQ

Beverages - \$3

Pepsi / Diet Pepsi / Starry / Dr Pepper / Lemonade / Sweet Tea / Unsweet Tea / Orange Juice / Cranberry Juice / Ginger Ale



MAIN ENTRY

CHICKEN 65\$18

Fried battered chicken tossed in our house 65 sauce with fresh chillies. Served with flat bread.

FISH & CHIPS\$17

2 pieces of cod battered fish, tartar sauce. Served with French fries.

CHICKEN TENDERS & FRIES\$14

4 pieces all white chicken strips hand battered & fried. Served with fries & dipping sauce.

SURF & TURF\$34

10oz Ribeye steak topped with grilled shrimp. Served with choice of 2 sides.

CATFISH PLATE\$20

Get it your choice of fried, blackened, or grilled. Served with choice of 2 sides.

GRILLED CHICKEN\$20

Grilled chicken breast served with choice of 2 sides.

GRILLED SALMON\$23

Blackened or grilled salmon. Served with 2 sides & our house made tartar sauce.

CHICKEN QUESADILLA\$15

Stuffed with blended cheese & pico de gallo. Choice of protein: Steak +\$3, Shrimp +\$3

VEGGIE QUESADILLA\$13

Stuffed with cheese, mushrooms, peppers, spinach, onions, & pico de gallo.

SIDES \$3

Mac & Cheese / Tots / Veggie Mix / Fries / Corn / Green Beans / Mashed Potatoes / Onion Rings / Fried Okra / Side Salad / Pita Bread

HANDHELDS

Sandwiches served with french fries. Sub for tots or onion rings -\$2. Sub for gluten free bun -\$2.

NASHVILLE CHICKEN SANDWICH\$16

Fried chicken breast dipped in Nashville sauce with cheese, mayo, LTOP.

ANGUS BEEF BURGER.....\$16

Fresh beef patty with cheese, LTOP, mayo.

TURKEY BURGER\$16

Grilled turkey patty with cheese, mayo, LTOP.

TWISTED GARDEN BURGER.....\$16

Crispy jumbo kale veggie burger grilled to perfection with LTOP.

CALIFORNIA GRILLED CHICKEN SANDWICH\$16

Grilled chicken breast with Swiss cheese, avocado, spicy mayo, lettuce, tomato & red onion.

GRILLED CHEESE.....\$12

Grilled sourdough bread with ribbon crispy potatoes topped with our house seasoning.

BAJA FISH TACO 3 / \$16

Battered fried Arctic cod fish topped with creamy coleslaw & spicy jalapeño ranch.

TACO PLATE 3 / \$14

Chicken or steak tacos topped with chopped onions & cilantro. Shrimp +\$3.

SOMETHING SWEET

NEW YORK STYLE CHEESECAKE\$10

Classic NY Style cheesecake drizzled with choice of raspberry, strawberry, caramel or chocolate syrup.

ICE CREAM\$7

2 scoops choice of vanilla, chocolate or strawberry.

LAVA CHOCOLATE CAKE.....\$12

Goey chocolate cake served with scoop of vanilla ice cream. Drizzled with chocolate sauce.

FLOURLESS CHOCOLATE CAKE.....\$11

Chocolate cake topped with rich & creamy chocolate mousse, topping it all off with smooth dark chocolate ganache.

CARROT CAKE\$10

Moist carrot cake with raisins, walnuts & pineapple topped with cream cheese icing

Cocktails

MAD LUV

osadia blanco / grand marnier / lime / agave \$13

TWISTED OLD FASHIONED

maker's mark / simple syrup / angostura bitters / orange peel \$12

TROPICAL FANTASY

bacardi white & kraken dark rum / cream of coconut / pineapple / lime \$12

VIOLET BEAUREGARDE

malibu coconut rum / butterfly pea flower tea / ginger beer \$14

AY PAPI

smoke infused old forester rye / demerara / vanilla / bitters / orange peel \$14

POP STAR

osadia blanco / mango passionfruit shrub / vanilla bean puree / cointreau / lime / tajin
..... \$13

ROOM 6520

in-house twisted moonshine / strawberries / lime / hibiscus sugar / soda \$12

PIN-UP

fords gin / jalapeno / lime / agave \$11



BOTTLE SERVICE

VODKA

Chopin	300/BTL
Grey Goose	300/BTL
Tito's Handmade	300/BTL

WHISKEY

Jameson	300/BTL
Jack Daniel's	300/BTL
Crown Royal	300/BTL
Johnnie Walker Blue	50/BTL

GIN

Bombay Sapphire	300/BTL
Hendrick's	300/BTL

TEQUILA

Patron Silver	350/BTL
Casamigos Blanco	350/BTL
Casamigos Reposado	350/BTL
Herradura Blanco	300/BTL
Herradura Reposado	350/BTL
Herradura Ultra Anejo	400/BTL
Osadia Blanco	300/BTL
Osadia Reposado	350/BTL
Osadia Anejo	450/BTL
Don Julio Blanco	300/BTL
Don Julio 1942	850/BTL
Clase Azul Reposado	850/BTL

RUM

Bacardi Silver	300/BTL
Bacardi Coconut	300/BTL
SelvaRey White Rum	350/BTL
SelvaRey Coconut	350/BTL

Twisted
BAR & GRILL

Tap List

16 oz/22 oz

805, Firestone Walker 7 / 9 <i>Blonde Ale 4.7% ABV</i>	Long Board, Kona 7/9 <i>Lager 4.6% ABV</i>
Alaskan Amber, Alaskan 7 / 9 <i>Altbier 5.3% ABV</i>	Maharaja, Avery Brewing10 <i>Imperial IPA 10.2% ABV</i>
Angry Orchard 6 / 8 <i>Crisp Apple Cider 5% ABV</i>	Michelob Ultra6 / 8 <i>Lager 4.2% ABV</i>
Big Wave, Kona 7 / 9 <i>Golden Ale 4.4% ABV</i>	Miller Lite5 / 7 <i>Lager 4.2% ABV</i>
Blood & Honey, Revolver	Modelo Especial7 / 9 <i>Lager 4.5% ABV</i>
8 / 10 <i>Texas Ale 7% ABV</i>	Mosaic Stout, Community Beer 9 / 10 oz <i>Stout 8.6% ABV</i>
Blue Moon 7/9 <i>Belgian White 5.4% ABV</i>	Shiner Bock6 / 8 <i>Bock 4.4% ABV</i>
Bud Light 5 / 7 <i>Lager 4.2% ABV</i>	Stella Artois
Coors Light 6 / 8 <i>Lager 4.2% ABV</i>	7 / 9 <i>Lager 5% ABV</i>
Dallas Blonde, DE Brewing Co 7 / 9 <i>Blonde Ale 5.2% ABV</i>	Temptress, Lakewood Brewing 8 / 10 oz <i>Milk Stout 9.1%</i>
Deep Ellum IPA, DE Brewing Co 7 / 9 <i>Indian Pale Ale 7% ABV</i>	Twisted Tea6 / 8 <i>Hard Iced Tea 5% ABV</i>
Devils Backbone, Real Ale 6 / 8 <i>Belgian Tripel 8.1% ABV</i>	Vanilla Porter, Breckenridge 8 / 10 <i>Irish Stout 4.2% ABV</i>
Dos Equis Especial 7 / 9 <i>Lager 4.2% ABV</i>	Wild Berry, Truly7 / 9 <i>Hard Seltzer 5% ABV</i>
Corona, Premiere 6 / 8 <i>Kölsch 4.9% ABV</i>	Yuengling5 / 7 <i>Traditional Lager 4.5% ABV</i>
Guinness 8 / 10 <i>Irish Stout 4.2% ABV</i>	Yuengling Flight5 / 7 <i>Light Lager 4.2% ABV</i>
Half Life, Manhattan Project 7 / 9 <i>Indian Pale Ale 6.2% ABV</i>	
Juice Pack, Tupps 6 / 8 <i>Hazy Pale Ale 5.5% ABV</i>	
Octoberfest, Sam Adams 6 / 8 <i>Märzen 5.3% ABV</i>	

Wines

WHITE

Roscato *Moscato* 9 / 27

Harken *Chardonnay* 8 / 27

St. Francis *Chardonnay*..... 9 / 30

Kendall Jackson *Avant Chardonnay*..... 30

Cupcake *Pinot Grigio* 7 / 21

Santa Margherita *Pinot Grigio* 49

Seaglass *Pinot Grigio* 7 / 21

Noble Vines *Sauvignon Blanc*..... 7 / 21

Matua *Sauvignon Blanc*..... 9 / 27

19 Crimes *Cali Rosé* 9 / 27

Zonin *Prosecco* 9

Benvolio *Prosecco*..... 50

RED

Line 39 *Cabernet Sauvignon* 7 / 21

Norton *Cabernet Sauvignon* 8 / 24

Liberty School *Cabernet Sauvignon* 10 / 30

Maddalena *Cabernet Sauvignon* 33

Sterling *Merlot* 8 / 24

Kendall Jackson *Merlot*..... 39

Mon Frere *Pinot Noir* 7 / 21

Natura *Pinot Noir*..... 8 / 24

Sea Sun *Pinot Noir*..... 30

Trouble Maker *Red Blend* 10 / 30

Banfi Rosa Regale *Sparkling Sweet Red* 52



BOTTLED BEER

Bud Light Lager 4.5% ABV	5	Jinro Chamisul Fresh Barleywine 17.2%	20
Budweiser Lager 5% ABV	5	Jinro Chamisul Grapefruit Barleywine 13%	20
Blue Moon Belgian White 5.4% ABV	6	Jinro Chamisul Original Barleywine 20.1%	20
Coors Light Lager 4.1% ABV	5	Mango Wild Tea, Wild Ohio Tea Beer 7.8% ABV	7
Corona Extra Lager 4.6% ABV	6	Michelob Ultra Lager 4.2% ABV	6
Corona Light Lager 4.1% ABV	6	Miller Genuine Draft Lager 4.7% ABV	6
Corona Premier Lager 4% ABV	6	Miller Lite Lager 4.2% ABV	6
Dos Equis Lager 4.2% ABV	6	Modelo Especial Lager 4.5% ABV	6
		Maibock Franconia Bock 7.09% ABV	6
Happy Dad Hard Seltzer Hard Seltzer 5% ABV	6	Shiner Ruby Redbird Fruit 4% ABV	5
Heineken Lager - Pale 5% ABV	5	Shiner Bock Bock 4% ABV	5
Heineken 0.0 Non-Alcoholic	5	White Claw Black Cherry Hard Seltzer 5% ABV	5
		White Claw Mango Hard Seltzer 5% ABV	5

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our gluten free items are prepared in a common kitchen, exposure of flour is possible. Our gluten free items are not recommended for guests with Celiac or any other gluten sensitive disorder.

Twisted

BAR & GRILL