



TWISTED FIRE



SMALL PLATES

- BEER-BATTERED CHEESE CURDS \$10
CLOCK SHADOW CREAMERY WHITE
CHEDDAR CURDS SERVED WITH JALAPEÑO
AIOLI
- WOOD-GRILLED WINGS \$11
TOSSED IN CHOICE OF SAUCE:
PLAIN | BBQ | APRICOT HABANERO
- STEAK TARTARE \$16
CAPER REMOULADE, SESAME SEEDS,
TWISTED SOURDOUGH
- CHEESE & CHARCUTERIE BOARD \$16
WISCONSIN CHEESE, CURED MEATS, RAW
HONEY, ALMONDS, FRUIT, CORNICHONES
AND CROSTINIS
- BONE MARROW & JAM \$16
CHEF SELECTION OF MOSTARDAS SAMPLER:
STRAWBERRY & JALAPEÑO, FIG &
ROSEMARY, GRAPE & THYME - SERVED WITH
TWISTED'S SOURDOUGH BREAD
- SERVED WITH A WARM CITRUS WHISKY SHOT
- SHRIMP & GRITS \$16
WOOD-GRILLED SPICY BLACKENED SHRIMP,
CREAMY CHEDDAR GRITS, BRAISED CHARD,
PICKLED RED ONIONS, HOUSE BBQ SAUCE

EARTH

- + CHICKEN 5 / SHRIMP 6 / SALMON 8 / HANGER STEAK 8
- BEET SALAD \$8
MIXED GREENS, BABY BEETS, LEMON
VINAIGRETTE, RICOTTA SALATA, PUMPKIN
SEEDS
- ARUGULA SALAD \$9
ARUGULA, RICOTTA, ORANGE SUPREMES,
CANDIED HAZELNUTS, ORANGE VINAIGRETTE
- CAESAR SALAD \$11
ENDIVES, PARMIGIANA-REGGIANO, CHIVES,
BOQUERONES, BREADCRUMBS
- CORN CHOWDER \$12
CHAR CORN TARTARE, ESPELETTE, CHIVE OIL
- BURRATA & BEETS \$15
STRAWBERRY & JALAPEÑO JAM, BABY
BEETS, MIXED GREENS, TWISTED
SOURDOUGH

Bread Basket.....\$6
Four housemade bread rolls
Strawberry Jam, Fig Jam,
Grape Jam &
Housemade butter of the day

BURGERS

SERVED WITH CHOICE OF: HOUSE-CUT FRIES / SEASONED FRIES / TRUFFLE FRIES +4 *GLUTEN-FREE BUNS ALSO AVAILABLE*

- PRIME BURGER \$12
NIMAN RANCH PRIME BURGER, PRETZEL BUN, BUTTER LETTUCE, RED ONION, TOMATO, HOUSE PICKLES
+ SMOKED PROVOLONE | CHEDDAR | HAVARTI | SMOKED BLEU \$1
+ CHERRYWOOD-SMOKED BACON \$2
- TWISTED BURGER \$14
NIMAN RANCH PRIME BURGER, HORSERADISH BUTTER, CARAMELIZED ONIONS, SMOKED PROVOLONE,
TOMATO, HOUSE PICKLES, BLEU CHEESE-DRESSED ARUGULA, PRETZEL BUN

CONSUMING RAW/UNDER-COOKED MEATS/POULTRY/SEAFOOD/SHELLFISH/EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY WITH CERTAIN MEDICAL CONDITIONS

PIZZA

CHEESEHEAD	\$12
PARMESAN CREAM, SMOKED PROVOLONE, FRESH MOZZARELLA, FONTINA	
CLASSIC MARGHERITA	\$13
SMOKED TOMATO SAUCE, HEIRLOOM TOMATOES, BURRATA	
PEPPERONI	\$13
MOZZARELLA & PEPPERCINIS	
ITALIAN SAUSAGE	\$13
SMOKED TOMATO SAUCE, PROVOLONE, FRESH MOZZARELLA	
MUSHROOM	\$13
PARMESAN CREAM, MOZZARELLA, HOUSEMADE PESTO (NUT FREE), TRUFFLE OIL	
PROSCIUTTO & ARUGULA	\$14
PARMESAN CREAM, SMOKE QUARK, FONTINA	

WHEAT

RICOTTA GNOCCHI	\$17
POMODORO SAUCE, ITALIAN SAUSAGE, SPINACH, BASIL, BREADCRUMBS	
SPAGHETTI & CLAMS	\$17
ROOT VEGETABLES, CLAM SAUCE, BACON	

FIRE

SMOKED DUCK BREAST	\$32
BUTTERNUT SQUASH PUREE, PARSNIPS, DUCK ROULADE, ORANGE SUPREMES, PEARL ONIONS	
SALMON	\$26
CHORIZO, PARSNIP PUREE, BRUSSEL SPROUTS	
SEA SCALLOPS	\$28
CARROT SPÄTZLE, MUSHROOMS, RUTABAGA, WHITE WINE BEURRE BLANC, CHIVE OIL	
NEW YORK STRIP STEAK	\$34
DIJON POTATOES, CHART BROCCOLI, CHIMICHURRI, DEMI-GLACE	
PORK CHOP	\$34
LEMON GLAZE, SMOKED SWEET POTATO PUREE, GREEN BEANS, DEMI-GLACE	

VEGETABLES

ROOT VEGETABLES, GARLIC LEMON AIOLI, CASHEWS	\$8
CAULIFLOWER, ANCHOVY VINAIGRETTE, BREADCRUMBS	\$8
BRUSSEL SPROUTS, BACON, SWEET POTATO AIOLI, PUMPKIN SEEDS	\$8

Executive chef: Juan Meza
Sous chef: Jovanny Mendoza

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