



TWISTED FIRE



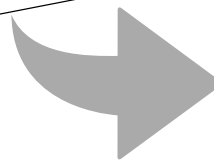
SMALL PLATES

- BEER-BATTERED CHEESE CURDS **v** \$10
CLOCK SHADOW CREAMERY WHITE
CHEDDAR CURDS SERVED WITH JALAPEÑO
AIOLI
- WOOD-GRILLED WINGS **GF** \$11
TOSSED IN CHOICE OF SAUCE:
PLAIN | BBQ | APRICOT HABANERO
- SHRIMP PO BOY  \$14
TWISTED SOURDOUGH, SMOKED CREME
FRAICHE, AND PICKLED ONIONS
- 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 **GF** \$17
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 **GF v** \$8
MIXED GREENS, BABY BEETS, LEMON
VINAIGRETTE, RICOTTA SALATA, PUMPKIN
SEEDS
- ARUGULA SALAD **v**  \$9
ARUGULA, RICOTTA SALATA, ORANGE
SUPREMES, TOASTED HAZELNUTS, ORANGE
VINAIGRETTE
- CAESAR SALAD \$11
ENDIVES, PARMIGIANA-REGGIANO, CHIVES,
BOQUERONES, BREADCRUMBS
- POTATO LEEK SOUP WITH SHRIMP **GF**  \$12
CREAMY SOUP WITH PIECES OF SHRIMP -
SERVED WITH TWISTED SOURDOUGH
- BURRATA & BEETS **v** \$15
STRAWBERRY & JALAPEÑO JAM, BABY
BEETS, MIXED GREENS, TWISTED
SOURDOUGH

CHECK OUT OUR
DESSERT MENU!



BURGERS

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

- PRIME BURGER \$13
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 \$15
NIMAN RANCH PRIME BURGER, HORSERADISH BUTTER, CARAMELIZED ONIONS, SMOKED PROVOLONE,
SMOKED 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

GF = GLUTEN-FREE / **v** = VEGETARIAN /  = CONTAINS TREE NUTS

PIZZA

CHEESEHEAD v	\$12
PARMESAN CREAM, SMOKED PROVOLONE, FRESH MOZZARELLA, FONTINA	
CLASSIC MARGHERITA v	\$13
SMOKED TOMATO SAUCE, TOMATOES, BURRATA	
PEPPERONI	\$13
MOZZARELLA & PEPPERONCINI	
ITALIAN SAUSAGE	\$13
SMOKED TOMATO SAUCE, PROVOLONE, FRESH MOZZARELLA	
MUSHROOM v	\$13
MOZZARELLA, HOUSEMADE PESTO (NUT FREE), TRUFFLE OIL • CAN BE MADE VEGAN UPON REQUEST	
PROSCIUTTO & ARUGULA	\$14
PARMESAN CREAM, SMOKE QUARK, FONTINA	

WHEAT

RICOTTA GNOCCHI	\$18
POMODORO SAUCE, ITALIAN SAUSAGE, SPINACH, BASIL, BREADCRUMBS	
SPAGHETTI & CLAMS	\$18
ROOT VEGETABLES, CLAM SAUCE, BACON	

FIRE

SALMON GF	\$26
CHORIZO, PARSNIP PUREE, BRUSSEL SPROUTS	
SEA SCALLOPS	\$28
CARROT SPÄTZLE, MUSHROOMS, RUTABAGA, WHITE WINE BEURRE BLANC, CHIVE OIL	
SMOKED DUCK BREAST GF	\$32
BUTTERNUT SQUASH PUREE, PARSNIPS, DUCK ROULADE, ORANGE SUPREMES, PEARL ONIONS	
STEAK POUTINE	\$26
8OZ FLAT IRON STEAK SERVED WITH POTATO WEDGES BAKED IN CHEESE SAUCE	
14OZ PRIME NEW YORK STRIP STEAK GF	\$34
DIJON POTATOES, CHARRED BROCCOLI, CHIMICHURRI, DEMI-GLACE	
½ AMISH CHICKEN GF	\$22
BBQ GLAZE, SMOKED SWEET POTATO PUREE, GREEN BEANS, DEMI-GLACE	

VEGETABLES

ROOT VEGETABLES, GARLIC LEMON AIOLI, CASHEWS v 🌰	\$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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