

# 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 BUTTERMILK FRIED CHICKEN STRIPS**

all natural chicken strips, with your choice of sauce: twisted bbq, bloody mary ranch, lemon honey, buffalo

### **\$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