

TWISTED ROOSTER

Simply Impeccable Food & Drinks

STARTERS

CHICKEN AND WAFFLES

our house style buttermilk fried chicken tenders coated in michigan bourbon maple syrup over buttered belgium waffles and crispy sage \$9.99

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 \$6.99

FLASH FRIED FRITTO MISTO

flash fried calamari, shrimp, and seasonal vegetables, and served with a side of grilled lemon, and rooster aioli \$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 \$7.99

LOADED STUFFED TATER TOTS

handmade tater tots, mixed with bacon, cheddar, and scallions, served with tangy sour cream for dipping \$7.79

BBQ CHICKEN & GOUDA QUESADILLA

grilled chicken, grilled pineapple, roasted sweet corn, smoked gouda, caramelized onions and cilantro sour cream with twisted bbq sauce \$10.29

TR CHICKEN WINGS

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

SALADS

“TR” 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

QUINOA KALE SALAD

red quinoa, baby kale, smoked almonds and gouda, golden raisins, fresh apple, basil and lemon-roasted garlic vinaigrette \$10.19

COBB SALAD

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

CAESAR SALAD

chopped romaine lettuce, toasted croûtons, shredded parmesan cheese, caesar dressing, parmesan crisp \$7.49

MESA CHOPPED

chopped lettuce, blackened chicken, roasted sweet corn, black beans, 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 bread crumbs and parmesan crisp \$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

SOUPS AND SIDES

TWISTED ONION SOUP

sweet yellow onions in butter and white wine, finished with fresh cream and cheese, topped with crisp fried onion straws. \$3.99 cup \$4.99 bowl

SCRATCH-MADE SOUP OF THE DAY

\$3.99 cup \$4.99 bowl

SMALL SIMPLE SALAD WITH ANY MEAL

mixed greens, cucumber, halved cherry tomatoes, white cheddar, freshly toasted croûtons, and choice of dressing \$5

SMALL TR HOUSE SALAD WITH ANY MEAL

mixed greens, bleu cheese, strawberries, fresh apple, traverse city dried cherries, cinnamon croûtons, roasted pecans, and cherry maple vinaigrette \$5

CLASSIC MAC AND CHEESE

cavatappi pasta, bold house cheese blend, garlic breadcrumbs, fresh herbs \$5

SANDWICHES & BURGERS

TR BURGER

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

BACON & EGG CHEESEBURGER

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

DIABLO BURGER

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

TWISTED TURKEY BURGER

ground turkey topped with caramelized onions and apple compote, grilled and topped with garlic and herb cheese, lettuce, fresh tomato, and stone ground mustard, served on a toasted bun with a side of seasoned fries \$12.19

BBQ BACON DOUBLE CHEESE BURGER

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

TR NASHVILLE HOT CHICKEN SANDWICH

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

TR 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 chips \$12.19

FISH TACOS

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

THE ROOSTER WRAP

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

FRENCH DIP

roast sirloin, cooked in a pepper au jus, ciabatta, topped with horseradish sauce and crispy onion straws, 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 \$10.59

ENTREES

ZIP CHICKEN

pan roasted all natural chicken breast served on roasted garlic mashed potatoes and topped with sautéed sugar snaps, tomatoes, mushrooms and house-made detroit zip sauce \$15.49

FRIED CHICKEN DINNER

all natural buttermilk fried half chicken topped with atwater dirty blonde gravy served with garlic mashed potatoes and chef's seasonal vegetables \$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 \$12.19

GRILLED SALMON

grilled atlantic salmon & shrimp over lemon butter sauce and served with garlic mashed potatoes and chef's seasonal vegetables \$18.99

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 over lemon butter sauce served with garlic mashed potatoes and chef's seasonal vegetables \$16.99

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, peas, tomatoes all tossed in a chipotle cream sauce and topped with scallions \$13.59

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

SANDWICH TOPPINGS \$1

cheddar, swiss, bleu, smoked gouda or pepper jack, crisp onion straws, applewood smoked bacon, coleslaw, sautéed onions, sunny side egg* or jalapeños, gluten free bun, sautéed mushrooms

* Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Ask your server about menu items that are cooked to order or served raw.

Twisted Rooster

Simply Impeccable Food & Drinks

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

BOTTLES AND CANS

Blue Moon	Corona	Michelob Ultra
Budweiser	Labatt Blue	Heineken
Bud Light	Labatt Blue NA	Vandermill Cider
Coors Light	Miller Lite	

CRAFT COCKTAILS

Each of our signature cocktails are collaboratively crafted by the best bartenders at each Meritage Hospitality Group concept. Made with Michigan ingredients.

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, raspberrypuree, 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

CATERING

Our experienced catering team will take care of all your culinary needs. You call and we deliver your order on time or earlier- it's that easy. Pick-up, drop-off or full-service, twisted rooster catering is your catering expert. Get a free quote at twisted-rooster.com

KIDS MENU

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
Turkey Pinwheel
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

SAUNDERS HOT FUDGE CHEESECAKE

vanilla cheesecake with Saunders 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

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

	Glass	Bottle
COASTAL VINES CHARDONNAY, CALIFORNIA	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