

# Twisted Rooster

## BEVERAGE MENU



**COMMIT TO THE MITT**

*Our Culinary Team is committed to using the freshest local ingredients in our scratch-made menu items and beverages.*

***See a list of our local suppliers at [committothemitt.com](http://committothemitt.com)***

# BOTTLES & DRAFTS



## MICHIGAN DRAFTS

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| <b>Beer Name</b>       | <b>Brewery</b>               | <b>Style</b>       | <b>ABV</b> |
|------------------------|------------------------------|--------------------|------------|
| Two Hearted Ale        | Bell's Brewery               | American IPA       | 7.0%       |
| All Day IPA            | Founder's Brewing Co.        | Session IPA        | 4.7%       |
| Norm's Raggedy Ass IPA | Griffin Claw Brewing Company | American IPA       | 7.2%       |
| Bellaire Brown         | Short's Brewing Company      | American Brown Ale | 7.0%       |
| Rochester Red          | Rochester Mills Beer Co.     | Red Ale            | 6.3%       |
| Dirty Blonde           | Atwater Brewery              | Wheat Ale          | 4.2%       |
| Stroh's Bohemian       | Pabst Brewing Company        | Czech Pilsner      | 5.5%       |

In addition to the drafts above, we also feature Bud Light  
and a variety of seasonal craft brews from  
your favorite Michigan breweries.



## BOTTLES & CANS

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

# STARTERS

*enjoy half off appetizers during happy hour, monday-friday, 3-6pm*

## **SOUTHWEST NACHOS**

crispy waffle fries, smothered in twisted queso, chile rubbed chicken, fresh pico de gallo, pickled jalapeños, and cilantro sour cream \$10.29

## **CRISPY FRIED PICKLES**

beer battered dill pickles, fried crisp and served with mcclure's bloody mary ranch \$6.99

## **FLASH FRIED FRITTO MISTO**

flash fried calamari, wild shrimp, and seasonal vegetables, topped with fresh herbs and served with a side of grilled lemon, rooster aioli, twisted tartar sauce, and house marinara \$10.49

## **SPINACH ARTICHOKE DIP**

house-made dip with spinach, artichoke and cheddar. served with a side of fresh tomato salsa, sour cream and warm tortilla chips \$7.99

## **CHIPS AND DIP**

twisted potato chips served with smoked red pepper dip and crumbled feta \$5.99

## **BBQ CHICKEN & GOUDA QUESADILLA**

bbq chicken, grilled pineapple, roasted sweet corn, smoked gouda, and caramelized onions with twisted bbq sauce and cilantro sour cream \$9.99

## **LOADED STUFFED TATER TOTS**

handmade tater tots, stuffed with bacon, cheddar, and scallions. served with tangy sour cream for dipping \$7.29

# WINE SELECTION

## **HENDALL JACKSON CHARDONNAY**

Glass \$9.75 • Bottle \$39

## **COASTAL VINES CHARDONNAY**

Glass \$5 • Bottle \$20

## **TWISTED CHARDONNAY**

Glass \$6 • Bottle \$24

## **LEELANAU TALL SHIP CHARDONNAY**

Glass \$7 • Bottle \$28

## **TWISTED MOSCATO**

Glass \$6 • Bottle \$24

## **COASTAL VINES PINOT GRIGIO**

Glass \$5 • Bottle \$20

## **CHATEAU GRAND TRAVERSE PINOT GRIGIO**

Glass \$9 • Bottle \$35

## **COASTAL VINES WHITE ZINFANDEL**

Glass \$5 • Bottle \$20

## **CHATEAU GRAND TRAVERSE SEMI-DRY RIESLING**

Glass \$7.50 • Bottle \$30

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## **SERVED BY THE BOTTLE**

Brancott Sauvignon Blanc \$33

Cupcake Pinot Grigio \$28

## **COASTAL VINES PINOT NOIR**

Glass \$5 • Bottle \$20

## **LUCKY STAR PINOT NOIR**

Glass \$7.50 • Bottle \$30

## **TWISTED RED ZINFANDEL**

Glass \$6 • Bottle \$24

## **COASTAL VINES MERLOT**

Glass \$5 • Bottle \$20

## **TWISTED CABERNET SAUVIGNON**

Glass \$6 • Bottle \$24

## **COASTAL VINES CABERNET SAUVIGNON**

Glass \$5 • Bottle \$20

## **ST. JULIAN FOUNDERS RED**

Glass \$7 • Bottle \$28

## **CHATEAU GRAND TRAVERSE SILHOUETTE RED**

Glass \$9 • Bottle \$35

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## **SERVED BY THE BOTTLE**

Murphy Good Merlot \$33

Dynamite Cabernet Sauvignon \$30

# Twisted Rooster

## 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](http://twisted-rooster.com)**

## DAILY SPECIALS

### HAPPY HOUR

#### MONDAY

#### TUESDAY

#### WEDNESDAY

#### THURSDAY

#### SUNDAY

#### LATE NIGHT

monday-friday, 3-6pm  
\$2.50 wells, \$3 drafts,  
half off appetizers

\$3.50 beer flights all day

\$3 drafts all day

\$4.99 roo burger & fries all day  
substitute grilled chicken breast  
or mushroom cap for same price!

half-off bottled wine all day

\$3.50 beer flights all day

sunday-thursday, 9pm-close.  
friday & saturday, 10pm-close  
\$2.50 wells, \$3 drafts  
half off appetizers

# CRAFT COCKTAILS

*Each of our signature cocktails are hand-crafted by our Mixologist.*

 **Made with Michigan ingredients**

## ST. GERMAIN CRANBERRY

Red & White Cranberry Juice, St. Germain, Bacardi Tangerine and Fresh Cranberries \$8

## BLOOD ORANGE MARGARITA

Blood Orange Juice, Jose Cuervo Gold, Triple Sec with a Cajun rim and an Orange Wheel \$8


## PEAR CUCUMBER COOLER

Absolut Pears, Cucumber, Sour Mix and Soda Water \$7

## MICHIGAN SUMMER

Malibu Coconut Rum, Triple Sec, Pineapple Juice and a splash of Coke \$7


## THE DETROIT "KID"

"Red Stag" Cherry Infused Bourbon, DeKuyper Michigan Cherry Liqueur with a splash of Coke and Cherry \$7 

## BLUEBERRY PASSION

Pinnacle Blueberry Vodka, Hypnotic, Pineapple Juice and a splash of Sprite \$7

## MAPLE BACON MANHATTAN

Piece of Candied Bacon, Jim Beam, Michigan Maple Syrup and Angostura Bitters \$8 


## GRAND PATRON MARGARITA

Patrón Silver, Patrón Citronge, House-made Sour Mix with a Salted Rim and a Lime Wheel \$10

## GRILLED PINEAPPLE MOJITO

Bacardi Silver, Lime Juice, Mint, Simple Syrup, Grilled Pineapple Purée and Soda Water \$7


## TRAVERSE CITY CHERRY COSMO

True North Cherry Vodka, Triple Sec, Cranberry Juice and a Cherry \$7.50 

## DREAM CRUISE

Absolut Vodka and Beefeater Gin with Cranberry Juice and a splash of Sprite \$6.50

## MOTOR CITY MULE

Valentine Vodka, Goslings Ginger Beer and Lime Juice over ice \$7.50 

## BIG & BAD BLOODY MARY

Tito's Vodka, House-made Zip Bloody Mary Mix, Garnished with Half a Grilled Cheese Sandwich, Bacon, Green Olives, Pickle, Cherry Tomato and White Cheddar Cube \$10