

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

BOTTLES & DRAFTS



MICHIGAN DRAFTS

Beer Name	Brewery	Style	ABV
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%
Solid Gold	Founder's Brewing Co.	American Lager	4.4%

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

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

DELECTABLE 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

CAMPFIRE CHEESECAKE

graham cracker crust, house-made cheesecake,
chocolate and toasted marshmallow \$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

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

SERVED BY THE BOTTLE

Brancott Sauvignon Blanc \$33

Cupcake Pinot Grigio \$28

COASTAL VINES PINOT NOIR

Glass \$5 • Bottle \$20

LUCY 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

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

DAILY SPECIALS

HAPPY HOUR

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

SUNDAY

monday-friday, 3-6pm
\$2.50 wells, \$3.50 select drafts,
\$4.50 select glasses of wine

\$4.00 beer flights all day

\$3.50 14oz drafts all day

\$4.99 house mac & cheese

half-off bottled wine all day

\$4.00 beer flights all day

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,
Hypnotiq, 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