

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%
Perrin Black	Perrin Brewing Company	Schwarzbier	5.8%
Dirty Blonde	Atwater Brewery	Wheat Ale	4.2%
Horny Monk	Petoskey Brewing Company	Belgian Style Dubbel	6.9%
Dirty Bastard	Founder's Brewing Co.	Scotch Ale	8.5%
Soft Parade	Short's Brewing Company	Fruit Beer	7.5%
Vanilla Java Porter	Atwater Brewery	American Porter	4.8%
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

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

SERVED BY THE BOTTLE

Sonoma Cutrer Russian
River Ranches Chardonnay \$45
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

SERVED BY THE BOTTLE

Blue Moon Pinot Noir \$42
Murphy Good Merlot \$33
Dynamite Cabernet Sauvignon \$30

SPARKLING BOTTLED WINE

M. Lawrence, "Detroit" Demi-Sec \$35
M. Lawrence, "Sex" Brut Rosé \$40

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

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