

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 and
half off appetizers

\$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 collaboratively crafted by the best bartenders at each Meritage Hospitality Group concept.



Made with Michigan ingredients

STAN'S MARGARITA

lunazul blanco tequila,
orange liqueur, fresh lime juice,
pure cane sugar, salted rim \$7


STAN DIEGO BAR TEAM

HABANERO LIME MOJITO


bacardi rum, fresh mint,
habanero syrup, fresh lime juice,
splash of soda \$8

FREIGHTERS BAR TEAM


MOTOR CITY MULE

valentine vodka,
goslings ginger beer and
lime juice over ice \$8 

GOLD RUSH

new holland beer barrel bourbon,
lemon juice, honey \$8 

MICHIGAN 'MI' TAI

new holland freshwater rum,
amaretto, orange liqueur, orange
and pineapple juice, topped with a
float of meyers dark rum \$8 

TWISTED ROOSTER BELLEVILLE BAR TEAM

RASPBERRY MARTINI

raspberry smirnoff, raspberry
puree, sour mix, amaretto \$7.50

TWISTED ROOSTER GRAND RAPIDS BAR TEAM

MODERN COLLINS

beefeater gin, hypnotiq,
grapefruit juice, sour mix,
splash of soda \$8

TWISTED ROOSTER CHESTERFIELD BAR TEAM

MICHIGAN SUMMER

malibu coconut rum, orange
liqueur, pineapple juice and a
splash of coke \$7

TR BLOODY MARY

tito's vodka, zing zang bloody mary
mix, rooster blend salted rim,
garnished with a pickle spear,
olives, celery stalk and lime. \$7

add a sidecar of bud light \$1

SMOKED BERRY OLD FASHIONED

bulleit bourbon, sweet vermouth,
smoked berry syrup,
angostura bitters \$10

TWISTED ROOSTER CHESTERFIELD BAR TEAM