



SOUP AND SALAD

Add a grilled chicken breast 3.99

Bread Bowl Chef's daily homemade soup or Chicken Wild Rice 5.99

Cup of Soup 3.99

Garden Salad Egg, cucumber, tomato, and onion.

Side 3.99 Full 6.99

Pear Salad Fresh pears, walnuts, green onions, bleu cheese, red wine vinaigrette Side 4.99 Full 7.99

Canadian Spinach Salad Spinach, red onion, cucumber, pine nuts, feta cheese tossed in a Canadian maple vinaigrette.

Side 4.99 Full 7.99

Taco Salad a crispy tortilla bowl filled with seasoned ground beef or chicken, lettuce, onions, tomatoes, black olives, jalapeno peppers, shredded cheese, with sour cream and salsa on the side 7.99

Chicken Cobb Tomato, onion, bacon, bleu cheese, egg, black olives and chicken 8.99

Ahi Salad Seared Ahi tuna, mozzarella, cherry tomatoes, Creamy Asian dressing 7.99

Cranberry Spinach Salad Dried cranberries, bleu cheese, cucumber, onion, sunflower seeds, tangy sweet vinaigrette. Side 5.99 Full 8.99

SMALL PLATES

Shrimp Nachos Diced shrimp, pineapple, onion, red and yellow peppers, Caribbean jerk sauce, cilantro, mozzarella cheese 6.99

Twig's Shrimp Grilled shrimp with a pineapple apricot mustard sauce 7.99

Butternut Ravioli Sundried tomatoes, garlic cream sauce, and parmesan cheese. Entree Winner of the March of Dimes Chef's Auction & Rochester Magazine's Best Menu Item runner-up 5.99

Pierogies Cheese and Potato stuffed dumplings, caramelized onions, mushrooms, herbed garlic butter sauce 4.99

Greek Chicken Kabobs Grilled chicken, onion, yellow and red peppers served with Tzatziki sauce 4.99

Sweet Rutabaga Lightly coated and fried Rutabaga sticks topped with melted cheddar cheese and a raspberry curry sauce 4.99

Parmesan Crisps Warm, crispy nuggets of bread tossed in parmesan and served with Blue cheese and Marinara dipping sauces 4.99

SMALL PLATES CONT.

Green Bean Frittis Lightly coated and fried. Served with bleu cheese dip and cayenne horseradish sauce 4.99

"I Told You They Were Hot" Wings, buffalo style 8.99

Guacapico a duo of black bean and corn pico and guacamole with tortilla chips 4.99

Brie and Black Olive Hummus Plate Black Olive Hummus, Brie, green olives, cherry tomatoes, with tortilla chips. 10.25

Sweet Potato Spuds Fresh sliced fried sweet potatoes with creamy honey bbq dipping sauce. 4.25

Goat Cheese Primavera Dip Warm Goat Cheese in a red sauce of tomatoes, artichoke hearts, onions, green peppers, and mushrooms with tortilla chips. 8.25

Crab Cake Crab cake made with real crab topped with spicy cream sauce served over cilantro white rice. 10.50

Philly Pork Nachos Tortilla chips topped with pulled pork, sautéed green peppers, onions, mushrooms, and mozzarella cheese. 5.99

Baked Feta Topped with tomatoes, onion, cilantro served with Twigs chips. 7.50

Mini Ahi Taco Bowls Seared Ahi Tuna with cucumbers, onions, mushrooms, lettuce, and a cucumber jalapeno plum wasabi sauce. 6.99

TWIGS STRIPS

A thin pastry crust topped with fresh ingredients.

Filet Mignon and Bleu Cheese Thin sliced steak, caramelized onions, mushrooms, mozzarella, and bleu cheese 7.99

BBQ Mashed Babcock pork, mashed potatoes, onions, tangy bbq sauce, cheddar and mozzarella 5.99

Fresh Tomato Basil

Tomatoes, fresh basil, and mozzarella 5.99

Peri Peri Shrimp Diced shrimp, fiery hot Africa-Portuguese Birdseye pepper sauce, cream cheese, green onions, cilantro, mozzarella. For milder flavors, order w/o pepper sauce 7.99

Mandarin Chicken Chicken, green onions, lettuce, mandarin oranges, and chow mein noodles with a mandarin drizzle 7.99

PASTA & Rice Bowls

Award Winning Butternut Ravioli Sundried tomatoes, garlic cream sauce, parmesan cheese 10.99

Japanese Green Tea Soba Noodles Green Tea noodles, white wine sauce with your choice of: Chicken 8.99 or Shrimp 9.99

Italian Marinara Noodle Bowl Whole wheat noodles with Babcock sausage lightly sauced with marinara, seasoned with fresh basil, mozzarella, tomatoes, onions, and parmesan 12.99

Crema Di Pomodoro Noodle Bowl Wheat noodles, creamy tomato sauce, pine nuts, Twigs sauté, mozzarella, parmesan, cilantro, chicken breast, balsamic glaze 15.99

Shrimp and Scallops Rice Bowl Grilled shrimp and scallops, Twigs's sautee served with cilantro white rice and your choice of hot rock sauce 16.99

Chicken Makhani Rice Bowl Diced chicken in an Indian sauce of turmeric, cinnamon, spices, cream, tomato, sautéed mushrooms, onions, and almonds 12.99

MAIN PLATES

Applewood Smoked Meatloaf Topped with Twigs mashed potatoes and cheddar cheese on an onion cream sauce and seasonal fresh vegetable. 13.99

Old English Fish and Chips Lightly fried Barramundi served with malt vinegar and French fries. 14.99

Sweet Heat Pork Chop (Allow 30 minutes to prepare) A one lb. bone-in Babcock chop, sweet chipotle sauce, with fresh vegetable and Twigs accompaniment. 17.99

Baby Back Ribs Tender Smoked baby back ribs with our special BBQ sauce, served with Twigs sauté and Twigs accompaniment. 12.99

Ahi Tuna 6oz. grilled tuna steak served with ginger, wasabi, and our Ahi dipping sauce, Tuna is cooked to your choice of either rare or medium-rare and Twigs accompaniment. 18.99

Carolina Pulled Pork Babcock shredded pork, tossed in a traditional North Carolina sauce on Texas toast served with coleslaw and Twigs accompaniment. 12.99

Grilled Chicken Chicken breast with choice of sauce: Bourbon, Raspberry Chipotle, Pineapple Apricot Mustard, or Sweet Jalapeno BBQ, with fresh vegetable and Twigs accompaniment. 8.99

Filet Mignon 6 oz. filet, topped with savory chive butter, and Twigs accompaniment. 19.99

Pistachio Crusted Tuna Seared Ahi Tuna encrusted with pistachios, with peach wasabi sauce and Twigs accompaniment. 19.99

MAIN PLATES CONT.

Australian Barramundi Grilled or steamed, topped with Thai Curry sauce with Twigs accompaniment. 17.99

Shrimp and Scallop Au Gratin Shrimp and Scallops in an artichoke, cheddar, and sherry cream sauce. 16.99

Twigs Cut Steak Topped with a savory sweet sauce, sautéed onions, and mushrooms. 13.99

Raspberry Barramundi Pan seared, raspberry chipotle, fresh cilantro. 17.99

Country Captain Chicken Pan seared chicken, curry sauce of roasted tomatoes, green peppers, onions, shiitake mushrooms, currants, and toasted almonds. 13.99

Babcock Pork Wing Applewood smoked pork shank with a pineapple whiskey sauce and a black olive, corn, black bean salsa with a cayenne drizzle. 14.99

Twigs Accompaniments

Mashed or baked potato, harvest rice, wild rice, cilantro white rice, fresh vegetable, french fries, or sweet potato fries. Substitutions welcome.

SANDWICHES

Choice of french fries, fruit plate, or sweet potato fries.

Tomato Spinach Grille Sautéed spinach, tomatoes, onions, mozzarella, feta, on granny white. 7.99

Ahi Tuna Wrap Ahi tuna, diced sundried tomatoes, ginger wasabi mustard, lettuce, mozzarella cheese, in a lightly grilled tortilla shell 7.99

Barramundi Fish Sandwich Lightly breaded 4oz sweet, flaky white fish filet served on a toasted hoagie bun. Served with our homemade tartar sauce 8.99

Babcock Pulled Pork Shredded smoked pork, BBQ Sauce, melted cheddar cheese on a toasted hoagie bun 7.99

Philly Cheese Steak Grilled onions, green peppers, mushrooms, and swiss on a hoagie bun 8.99

Apricot Turkey Thinly sliced turkey breast, red onions, creamy apricot spread, on grilled cranberry wild rice bread 8.99

Abigail Chicken Sandwich Grilled chicken breast topped with Swiss cheese and tomato onion feta spread 8.99

Reuben Sliced corned beef topped with sauerkraut and Swiss cheese on our grilled marble rye bread topped with 1000 Island dressing 7.99

Cucumber Sandwich Sliced cucumbers, spinach, herbed cream sauce on toasted Granny white bread. 8.50

Blackened Steak Sandwich Blackened Twigs cut steak, green peppers, onions, and mozzarella with a creamy raspberry horseradish sauce served open faced on Granny white bread. 11.99

Babcock Pork Burgers

100% Fresh pork loin and ham ground in-house then mixed with Dijon mustard, fresh egg and our secret seasonings.

Choice of fries, fruit, sweet potato fries.

Pork Patty Melt Babcock pork patty with Pineapple bourbon glazed onions, and American cheese served open faced on granny white. 9.50

Cuban Ham, pickle, cole slaw, cheese 8.99

Burgers

All of Twigs beef patties are sourced locally, 1/3 pound, fresh ground, and never frozen.

Choice of fries, fruit, sweet potato fries.

Seany Burger Swiss and cheddar cheese, BBQ and Blue cheese sauce 10.00

The Utah (the sauce is famous in Utah) provolone, sauteed onions 10.00

Piggy Back Cheddar, Babcock BBQ pulled pork, slaw, mayo, pickles 11.00

Tangled Onion Cheddar, crispy onions, lemon-mayo-horseradish sauce 10.00

Twigs Single Cheeseburger

Your choice of cheese: American, cheddar, provolone, swiss, pepper jack, feta, bleu cheese 9.50

Add Cheese .75 Add Bacon 1.40 Make it a Double 3.95

Bourbon Burger Sauteed onions, mushrooms, swiss, and bourbon sauce. 9.99

Twigs Tavern and Grille

Fetch a friend... Share a rock.

Full Dinner Menu: 4pm to 10pm and Limited Menu: 10pm to 11pm

Bar open until 11pm Sunday through Thursday and 12am Friday and Saturday

Located in the Best Western Soldiers Field

401 6th Street SW • Rochester MN • 507-288-0206