



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

Canadian Spinach Salad Spinach, red onion, cucumber, pine nuts, feta cheese tossed in a Canadian maple vinaigrette. Side 4.99 Full 7.99

Pear Salad Fresh pears, walnuts, green onions, bleu cheese, red wine 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

Fruit Plate Seasonal fresh fruit and cottage cheese with side of Canadian Spinach Salad 7.99

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

Baked Feta Topped with fire roasted tomatoes with Twigs chips 4.99

Babcock BBQ Pork Quesadilla Smoked pulled pork, onion, colby jack cheese, in a crispy tortilla with jalapeno bbq dipping sauce 4.99

Mexican Trio Black bean and tomato quinoa, mango pico de gallo, and melted white cheddar cheese, served with tortilla chips 7.99

SMALL PLATES CONT.

Chicken Drumsticks Four mini applewood smoked drumsticks in your choice of sauce: Tangy White BBQ, Pomegranate Mojito, or sweet and spicy General Tso sauce 5.99

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

Fig Sausage Lean sliced Babcock sausage and creamy feta drizzled in fig sauce 5.99

Chardonnay Chicken Chicken tenderloins in a garlic, Chardonnay cream sauce 4.99

Thai Cream Scallops

Seared scallops on Twigs harvest rice drizzled with Thai cream sauce and topped with fresh cilantro 8.99

Bahamas Coconut Grouper Fingers Sliced grouper filet in a crispy coconut coating with a guava pepper dipping sauce 7.99

Alaskan King Crab Removed from shell and cut into bite sized pieces. Served with Creamy Cayenne Horseradish and melted butter 9.99

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

Hawaiian Kabobs Babcock sausage, pineapple, green pepper, onion on a skewer, served atop a bed of cilantro white rice and drizzled with our sweet chili 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

Chicken Feta Grilled seasoned chicken breast, feta, tomatoes, black olives, and tzatziki sauce 5.99

Fresh Tomato Basil

Tomatoes, fresh basil, and mozzarella 5.99

Bourbon Chicken Grilled chicken, caramelized onions, bourbon sauce, and mozzarella 5.99

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

TWIGS STRIPS CONT

A thin pastry crust topped with fresh eggs and scrumptious ingredients.
Served with crispy fried diced potatoes

Peri Peri Shrimp Diced shrimp, African-Portuguese Birdseye peppers sauce, green onions, cilantro, sprinkling of mozzarella. Choice of medium or hot 7.99

Thai Peanut Babcock sausage, shrimp, green onions, mozzarella and Thai peanut sauce 7.99

Noodles & Rice Bowls

Japanese Green Tea Soba Noodles Green Tea noodles, white wine sauce with your choice of: Chicken 8.99, Shrimp 9.99, Lamb Chops 10.99 or Ahi Tuna 10.99

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

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

Creole Rice Bowl A chili of red beans, Babcock sausage, shrimp, and green pepper over a bed of cilantro white rice 14.99

MAIN PLATES

Choice of Twigs mashed potato, baked potato, creamy harvest rice, wild rice, fresh seasonal vegetable, french fries, or sweet potato fries.

Carolina Pulled Pork Babcock shredded pork, tossed in a traditional North Carolina sauce on texas toast served with coleslaw 12.99

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

Tropical Balsamic Salmon Grilled and basted with a balsamic glaze, topped with pineapple mango pico de gallo, served with Twigs sauté 16.99

Baby Back Ribs Tender Smoked baby back ribs with our special BBQ sauce, served with Twigs sauté 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. For more well-done temperatures, please order on the rock to cook to your preference 18.99

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

Filet Mignon 6 oz. of filet prepared to your specification, served with Twig's sauté. Well-done will be butterflied. 19.99

Australian Barramundi A sweet, flaky, white fish. Grilled or steamed and topped with Thai Curry sauce 12.99

TWIGS SPECIALTIES

Pistachio Crusted Tuna Seared Ahi Tuna encrusted with pistachios, drizzled with peach wasabi sauce served with Twigs mashed or choice of rice 19.99

Applewood Smoked Meatloaf Smothered with Twigs mashed potatoes and melted cheddar cheese on onion cream sauce. With Twigs sauté, and seasonal fresh vegetable 12.99

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

Alaskan King Crab Potpie A puff pastry spilling over with potatoes, carrots, peas, celery, onions, and 6 oz. of crab in a savory cream sauce. 17.99

Cranberry Chops Smoked and sautéed Babcock pork chops, atop cranberry stuffing and drizzled with cranberry gravy 14.99

SANDWICHES & BURGERS

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

Smoked Pork Gyro Shredded Babcock pork, onion, tomato wrapped in pita bread and served with our homemade tzatziki sauce 8.99

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

Curried Salmon Burger Grilled salmon burger with a curry-mayo sauce topped with pineapple pico de gallo 9.99

Mushroom Cabernet Burger Mushrooms, Swiss cheese and our homemade cabernet sauce 9.49

Seany Burger Swiss and cheddar cheese, BBQ and Blue cheese sauce 8.99

Bourbon Burger Sautéed onions and mushrooms, Swiss, and bourbon sauce 7.99

Shrimp Burger by Seany a burger topped with diced sautéed shrimp and pepperjack cheese with a side of Twigs Creamy Cayenne Sauce 9.49

SANDWICHES & BURGERS CONT.

Twigs Steak Burger

Bacon and your choice of cheese: American, cheddar, provolone, swiss, pepperjack, feta, bleu cheese 8.99

A LA CARTE

Additional Sauces (see Hot Rock) 1.00

Twigs Mashed Potatoes 2.99

Twigs Harvest Rice 2.99

Wild Rice 2.99

Cilantro White Rice 2.99

Baked Potato 2.99 **Loaded** 3.99

French Fries 2.99

Sweet Potato Fries 2.99

Fresh Seasonal Vegetable 3.99

Twigs onion, pepper, mushroom sauté 2.99

Sautéed Mushrooms 1.99

Consommé 2.99

PIZZA THICK CRUST

Single Topping 8.50

Each additional .75

Hamburger, Pepperoni, Sausage, Chicken, Canadian Bacon, Shredded Smoked Pork, Onion, Peppers, Mushrooms, Tomato, Pineapple, Black Olives, Jalapenos, Mozzarella, Feta, Bleu cheese, Cheddar

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