



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

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

Twigs Tarts

Bite sized crispy filled phyllo cups

Bleu Pear Bleu cheese, cream cheese, pear, lavender honey 4.99

Cucumber Bruschetta Tomatoes, onions, cucumber, mozzarella, balsamic glaze 4.99

Hoisin Tuna Sliced tuna, hummus, ginger, wasabi, hoisin sauce 5.99

Fontina Date Prosciutto, sliced dates, fontina cheese, gorgonzola 4.99

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 tomatoes, onion, cilantro 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

Thai Cream Scallops

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

Italian Edamame Chilled Edamame, sundried tomato, red onion, black olives, garlic, feta, fresh basil, with toasted French bread. 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

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

Wild Pork Wings Super tender pork shank with a tomato BBQ 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

Fresh Tomato Basil

Tomatoes, fresh basil, and mozzarella 5.99

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

Bolillos (bo-LEE-yos)

A split-top Mexican roll, shaped like a canoe, that swaddles the ingredients put inside it. Ours is an amazingly soft Bolillo-inspired roll. The special recipe for our rolls, made locally and created just for Twigs, has been tweaked until melt in your mouth divine... Thanks Larry.

Sonoran Hot Dog A Rochester first, the Sonoran, as featured in the New York Times, CBS's Sunday Morning, NPR, and the Travel Channel is a fusion of the American hot dog with Mexican flare. With such media attention and a spectacular following in Tucson, AZ, we had to bring the Sonoran to Twigs. The Sonoran is bacon wrapped hot dog topped with pinto beans, sautéed onions, fresh onions, tomatoes, jalapeno salsa and cream sauce, mustard, and mayo in a Twigs Bolillo.

Single 4.99 Double 5.99

Add Guacamole 1.00

Pig Pile Babcock pulled pork in a sweet tomato-molasses sauce, sautéed onions, fresh onions, tomatoes, jalapeno salsa and cream sauce, mustard, and mayo in a Twigs Bolillo 6.99

Noodles & 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, 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

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

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

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

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

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

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

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

Blackened Snapper Cajun blackened with cream chipotle sauce 18.99

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

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.

Perfect Pork A simple pork patty with choice of hot rock sauce 7.99

Cuban Ham, pickle, cole slaw, cheese 8.99

Provolone Pineapple Ham, pineapple, provolone, with a side of mayo 8.49

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

Burgers

All of Twigs beef patties are 100% pure chuck steak that we grind ourselves in-house.

Safer, Better!

Choice of fries, fruit, sweet potato fries.

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

The Utah (the sauce is famous in Utah) Provolone, sautéed onions 7.99

Cajun Pancetta Cajun ketchup, pancetta, tomato, mozzarella cheese, pickles 7.99

Piggy Back Cheddar, Babcock BBQ pulled pork, slaw, mayo, pickles 8.99

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

Shrimp Burger by Seany Diced sautéed shrimp and pepperjack, side of Twigs Creamy Cayenne Sauce 9.49

Tangled Onion Cheddar, crispy onions, lemon-mayo-horseradish sauce 7.99

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