

WELCOME TO TWIGS

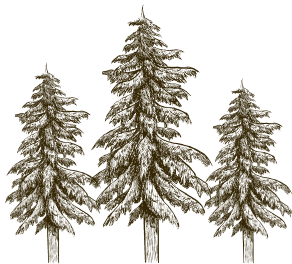
our menu

Our entire menu is designed for easy sampling and sharing. Choose a couple of Small Plates at a time, and when you're ready, order more. If you want to make your entire meal numerous small plates, go right ahead. Just like the rock, the entrees are fun to share as well. It's your dining experience. Customize it as you see fit!

 TWIGS SPECIALTY

(V) VEGETARIAN

 SPICY HOT



F A Q

Q- OTHER THAN GLUTEN, DO YOU CATER TO ANY OTHER SPECIAL DIETARY NEEDS?

A- Absolutely, please ask your server for ideas and options!

Q- CAN I SUBSTITUTE A SALAD FOR AN ACCOMPANIMENT?

A- Absolutely, for an upcharge.

Small Garden Salad +2.99 | Small Caesar +4.99

Small Pear +5.99 | Small Cranberry +5.99

Q-HOW MUCH ARE EXTRA ACCOMPANIMENTS?

A- All accompaniments are 3.99

Q- I WOULD LIKE ANOTHER GOURMET SAUCE, HOW MUCH DO THEY COST?

A-They range between .50 & \$1

Q- CAN I DO THE HOT ROCK UP AT THE BAR?

A- Due to the close proximity of customers as well as the bar-top finish (the heat of the hot rock could potentially melt the bar), we do not allow hot rock grilling at the bar.

Q- IF I AM GLUTEN-FREE, DO I NEED TO ORDER MY COCKTAILS GLUTEN-FREE?

A- Yes! We have specific steps we take and we use GF mixes and spirits for our gluten-free cocktails.

OUR GLUTEN-FREE STORY

"When I was diagnosed with Celiac Disease, we decided to add a separate dedicated gluten-free kitchen to Twigs (in our "regular" kitchen, we do use regular bread, pasta, and corned beef). Our staff has been extensively trained to avoid cross-contact and we take numerous precautions to keep our guests safe. We have specific gluten-free storage, preparation surfaces, cooking appliances (including a GF fryer), cooking utensils, and dishware.

Gluten-free items will always include a "gluten-free" pick when brought to your table, and to-go items will have a gluten-free sticker on the box and be placed in a yellow bag.

We thank our amazing staff for their dedication to the safety of our guests, and to all of our guests, whether gluten-free or not, we appreciate your never-ending support of Twigs!"

-Michelle Salz

TWIGS TAVERN & GRILLE

401 6th Street SW | Rochester MN | 507.288.0206 | www.twigstavernandgrille.com

A 20% gratuity will be added for parties of eight or more.

FOLLOW US! INSTAGRAM: @TWIGSROCHESTER | FACEBOOK: TWIGS TAVERN & GRILLE



SOUP & SALAD

add a grilled chicken breast 4.99 | add crispy fried chicken tenders 5.99 | Add 2 garlic butter breadsticks \$3

Mamo McPeak's Bacon Chicken Wild Rice or Chef's homemade soup • bowl of soup 6.99 | cup of soup 4.99

NEW

burrata beet salad Black truffle burrata with a drizzle of olive oil, roasted red beets, mandarin oranges, red onions, pepitas atop crunchy romaine with tangy sweet vinaigrette and a balsamic glaze 16.99

(v) cranberry spinach salad Dried cranberries, egg, bleu cheese, cucumber, red onion, sunflower seeds, tangy sweet vinaigrette. Large 13.99 Small 9.99

chicken cobb Tomato, onion, bacon, bleu cheese, egg, black olive, chicken | Large 16.99 Small 12.99

SALAD DRESSING: ranch, bleu cheese, honey mustard (egg/dairy free), thousand island, tangy sweet vinaigrette, Italian, Twigs Asian dressing, creamy french, & red wine vinaigrette (egg/dairy free)

(v) pear salad Pears, walnuts, bleu cheese, red onions, red wine vinaigrette | Large 13.99 Small 9.99


(v) garden salad Egg, tomato, cucumber & onion Large 9.99 Small 6.99

(v) september caesar salad Romaine lettuce tossed in Chef's Caesar dressing, topped with homemade croutons, pepitas & shaved parmesan cheese | Large 12.99 Small 8.99

SMALL PLATES

NEW


roasted red pepper burrata Black Truffle Burrata topped with roasted red peppers, pepitas, herbed chimichurri, balsamic glaze, and fresh basil with Twigs chips 15.99

 **corn esquites** Corn, bacon, pickled onions, feta, mayo, green onions, served with tortilla chips 9.99

sweet & sour shrimp Four delicately coated fried shrimp with sweet & sour sauce. 11.99

thai cream scallops Seared scallops, Thai cream sauce atop cilantro white rice. 12.99

(v) parmesan crisps Warm, crispy nuggets of bread tossed in parmesan with bleu cheese & marinara dipping sauces. 8.99

 **(v) risotto poppers** Four fried risotto croquettes filled with cream cheese & jalapeños with a tomato-citrus aioli. 8.99

(v) caramelized onion risotto cakes With a savory onion sauce, fresh tomatoes, jalapeños, cilantro. 11.99

(v) cucumber pear caprese Tomato, basil, mozzarella, pear & cucumber slices, balsamic reduction 12.99 Add sliced chicken breast. \$4.99


(v) baked feta Topped with tomatoes, onion, cilantro, served with lightly fried flatbread. 11.99

greek chicken kabobs
Grilled chicken, yellow & red peppers with tzatziki sauce. 9.99

(v) crispy ravioli Four lightly fried butternut raviolis sprinkled with parmesan & parsley with bleu cheese dipping sauce & marinara. 7.99

(v) butternut ravioli Four raviolis, sundried tomato cream sauce, parmesan. 7.99

FRITTIS

 **(v) green bean frittis** Lightly fried with bleu cheese dip & cayenne horseradish. 8.99


(v) onion ring frittis Hand battered onion rings with cayenne horseradish, ketchup. 8.99



(v) bell pepper frittis Lightly fried with creamy cayenne horseradish & tzatziki. 8.99

(v) pickle frittis Fried pickle slices, bleu cheese dip & cayenne horseradish. 8.99

NACHOS AND TACOS

 **(v) CHEF LUCI'S CHIPS, SALSA & QUESO** Diced tomato, onion, green pepper in white queso with tortilla chips & salsa. 10.99

MINI AHI TACO BOWLS* Seared Ahi Tuna, cucumbers, onions, mushrooms, lettuce, cheese & jalapeño plum wasabi sauce. 12.99

TACO SALAD Ground pork or chicken, lettuce, onions, tomatoes, black olives, jalapeño peppers, & shredded cheese in a fried tortilla bowl with sour cream & salsa. 11.99 | Sub plant-based Beyond Burger 16.99

SHRIMP NACHOS Diced shrimp, pineapple, red & yellow peppers, Caribbean jerk sauce, cilantro, mozzarella. 12.99

NACHOS JUBILEE Straight from our food cart days! BBQ pulled pork, cheese sauce, onions, tomatoes & sour cream. 10.99


CHICKEN QUESADILLA Chicken, pico de gallo, colby jack cheese in a tortilla with salsa, sour cream & lettuce. 12.99

TWIGS FLATBREADS

(v) WHITE WINE TOMATO BASIL Fresh and shredded mozzarella, tomato, basil, onion, cilantro, white-wine-garlic-sauce & marinara sauce 11.99

FILET & BLEU CHEESE* Filet mignon, sauteed onions, mushrooms, mozzarella, bleu cheese, plum or bourbon sauce. 15.99

PINEAPPLE CHICKEN BLEU Chicken, pineapple, charred pineapple bourbon sauce, bleu cheese, mozzarella. 11.99

 **PERI PERI SHRIMP** Shrimp, fiery hot habanero-pepper sauce, cream cheese, green onions, mozzarella. 11.99


BBQ MASHED Pulled pork, mashed potatoes, onions, bbq sauce, cheddar and mozzarella 9.99

*Consuming raw or undercooked meat or seafood may increase your risk of a food borne illness

MAIN PLATES

add 2 garlic-butter breadsticks for \$3

THE SIGNATURES

 **parmesan polenta** Homemade parmesan polenta topped with cheddar cheese, egg omelet, ground pork, fresh tomatoes, green onions & jalapeño cream sauce with sliced spuds. 15.99

applewood smoked meatloaf by papo Pork meatloaf wrapped in Twigs mashed potatoes & cheddar cheese on an onion cream sauce. Served with coleslaw and your choice of Twigs accompaniment. 15.99

BABY BACK RIBS **Korean BBQ • Sweet & Smoky BBQ**

Tender, smoked, & topped with your choice of sauce. Served with coleslaw and your choice of Twigs accompaniment.
full rack 25.99 | half rack 15.99


WINGS **Korean BBQ • Buffalo**

Chicken wings coated in your choice of sauce, served with sweet chili & bleu cheese dipping sauces, celery, and carrots. Choose Twigs accompaniment.
10 piece \$19.99 | 5 piece \$13.99


OPEN-FACED TACOS **Korean BBQ • Bourbon**

Three mini soft corn tortillas topped with chilled lime slaw, cilantro, cucumber, corn, carrots, green onion & pico de gallo. Served with cilantro white rice, cucumber ribbons, sweet & spicy chili sauce and seasoned sour cream. Korean BBQ topped with pickled ginger. Choice of ahi tuna* 15.99, diced shrimp 15.99, diced chicken 13.99, pulled pork 13.99, barramundi 15.99, ground pork 13.99, beyond burger 15.99, shredded beef & mushrooms 15.99, broccoli 12.99, asparagus 12.99

SEAFOOD

 **fish tacos** Three soft corn tortillas with Barramundi, lime slaw & cilantro, tomato, onion & chives, Sriracha Cremosa. Served with cilantro white rice. 16.99

mediterranean Barramundi Parmesan crusted barramundi topped with diced cucumber, tomato, onion. Served with carrot slaw & a crispy risotto cake. 22.99

 **walleye with garlic wine sauce** Pan seared, drizzled with a white wine garlic-butter sauce atop cilantro white rice & sautéed lemon-pepper spinach. (may contain bones) 23.99

ahi tuna* 8 oz. grilled tuna, ginger and fiery-hot wasabi sauce, Ahi dipping sauce, choice of rare or medium-rare. Choose two Twigs accompaniments. 19.99

 **northwoods walleye** Pan-fried in butter, topped with peppers & green onions. Choose two Twigs accompaniments. (may contain bones) 22.99

old english fish & chips Lightly fried Barramundi with spicy homemade tartar sauce and french fries. 16.99

sweet & sour shrimp Eight crispy fried shrimp, sweet & sour sauce. Choose two Twigs accompaniments. 23.99

CHICKEN

chicken madeira Pan seared chicken, Madeira mushroom wine sauce with asparagus, topped with mozzarella & Twigs' Sweet pickled onions. Choose one accompaniment. 17.99

 **grilled chicken** Chicken breast with choice of dipping sauce. Choose two accompaniments. 12.99

chicken strip plate Three crispy strips, choice of dipping sauce. Choose two accompaniments. \$14.99

Choice of sauce: Korean BBQ, Bacon Sriracha Cremosa, BBQ, Bleu Cheese Dipping, Buffalo, Hot Honey, Peppercorn Honey Mustard, Ranch, Sweet & Sour. Add three additional strips for \$6.99 | Add extra sauces for \$1 each


STEAK

steak madeira* 8 oz. Baseball cut sirloin steak topped with Madeira mushroom wine sauce, and crispy hand-battered onions. Choose two accompaniments. 27.99

filet mignon* 6 oz. filet topped with savory chive butter. Choose two Twigs accompaniments. 29.99

tavern cut steak* Topped with a savory sweet sauce, sautéed onions & mushrooms. Choose two accompaniments. 17.99 | Two 6 oz Steaks 29.99

PASTA

 **Butternut Ravioli (V)** Eight butternut raviolis in sundried-tomato-garlic-cream sauce and parmesan cheese 13.99
Add diced chicken 17.99

NEW Sherry Cream Scallops and Shrimp Penne

Seared Scallops and Shrimp with a sherry-artichoke cream sauce, parmesan, and green onions, served atop sautéed garlic lemon-pepper spinach, and penne pasta | \$21.99

Ravioli Rosa (V) Eight butternut raviolis in garlic-cream rosa sauce and parmesan cheese 13.99
Add diced chicken 17.99

Pasta a la Crema

Spaghetti noodles in a cream sauce of garlic, butter, onion, white wine, green onions & sundried tomatoes. Choose shrimp 20.99 or chicken 17.99

Penne Rosa

Penne, spicy andouille sausage, rosa sauce, fresh tomatoes, basil, and parmesan. \$15.99


Italian Marinara Noodle Bowl

Spaghetti noodles, ground pork, marinara, basil. Topped with melted mozzarella, tomatoes, onions and parmesan. 13.99

*Consuming raw or undercooked meat or seafood may increase your risk of a food borne illness

WAFFLES ALL DAY

LIGHT CRISPY BELGIAN WAFFLES | OMELETS | MELTS
ALWAYS WITH OUR NEW SIGNATURE BACON SRIRACHA CREMOSA SAUCE

 **WAFFLES & FRIED CHICKEN TENDERS** Four mini waffles with three crispy fried chicken tenders, served with bourbon maple syrup, honey butter, & our signature bacon sriracha cremosa. \$16.99 | Add accompaniment for \$3.99

WAFFLES & AN OMELET Four mini waffles & a cheddar-cheese omelet topped with green onions. Served with bourbon maple syrup, honey butter, & our signature bacon sriracha cremosa. \$15.99 | Add accompaniment for \$3.99

CUSTOMIZE YOUR OMELET: Add ham or bacon \$2

Onion, mushroom, green pepper, jalapenos, tomato, pico de gallo \$1 | Side of sour cream .25 • salsa 1.99

WAFFLE MELTS \$13.99

BUFFALO CHICKEN WAFFLE MELT

Two waffles topped with fried chicken breast tossed in spicy buffalo sauce, melted cheddar cheese, pickles, lettuce, & our signature bacon sriracha cremosa. Served with bleu cheese dipping sauce. Served open face. Choice of accompaniment.

SWEET-HEAT HONEY CHICKEN WAFFLE MELT

Two waffles topped with fried chicken breast drizzled with a spicy honey sauce, topped with coleslaw & our signature bacon sriracha cremosa. Served open face. Choice of accompaniment.

SPICY HAWAIIAN WAFFLE MELT

Two waffles topped with grilled chicken breast, provolone, pineapple pico de gallo, jalapeno cream cheese, and our signature bacon sriracha cremosa. Served open faced. Choice of accompaniment.

TURKEY BACON SWISS WAFFLE MELT

Two waffles topped with sliced turkey, bacon, swiss, lettuce, tomato, fresh onion, and our signature bacon sriracha cremosa. Served open faced. Choice of accompaniment.

Accompaniments: Thick-cut fries, skinny fries, sweet potato fries, coleslaw, baked potato, asparagus mashed potatoes, cilantro white rice, spanish rice, garlic asparagus, broccolini, fresh fruit

Add 3 additional Chicken Strips + Bacon Sriracha Cremosa for 6.99 | Two slices of Bacon on the side 2.00

Add 4 Mini Waffles with Bourbon Maple Syrup + Whipped Honey Butter 9.99 | Add additional sauce 1.00

T W I G S B O W L S

1. CHOOSE YOUR BOWL

STREET TACO BOWL

avocado • carrot slaw • cucumber • corn
black beans • pico de gallo • verde sauce
fresh cilantro • fried tortilla strips
(Chef Luci's homemade queso on the side)



POKE BOWL

avocado • carrot slaw • cucumber
edamame • pineapple • red pepper
ginger • black sesame seeds • green onions
tahini & poke sauce • fried tortilla strips
(typically served with ahi tuna, but the choice is yours!)

2. CHOOSE YOUR BASE

cilantro white rice, spanish rice, fresh spinach, or lettuce mix

3. CHOOSE LAND, SEA, & EARTH

LAND: pulled pork 16.99 • diced chicken 16.99 • shredded beef with mushrooms 17.99

SEA: seared ahi tuna* 18.99 • grilled shrimp 18.99 • barramundi 17.99

EARTH: spicy diced asparagus 15.99 • steamed chopped broccolini 15.99
chopped plant-based Beyond Meat burger 19.99

ADDITIONAL TOPPINGS

4 oz: pulled pork 3.99 • diced chicken 3.99 • shredded beef with mushrooms 4.99 • barramundi 4.99 • ahi tuna* 5.99
grilled shrimp 7.25 • chopped plant-based beyond meat burger 5.99 (6oz) • steamed chopped broccolini 2.99
spicy diced asparagus 2.99 • spanish rice 1.99 • cilantro white rice 1.99 • fresh spinach \$1 • lettuce mix \$1

2 oz: avocado 1.50 • edamame 1.50 • corn \$1 • red pepper \$1 • pico de gallo \$1 • black beans \$1 • carrot slaw \$1
diced cucumber \$1 • diced pineapple \$1 • sauteed mushrooms • sauteed onions \$1 • crispy tortilla strips .50

ADDITIONAL SIDES

Add 2 garlic butter breadsticks for \$3 | Chef Luci's homemade queso or salsa 4.99 each (6 oz)

(2 oz) siracha cremosa \$1 • verde sauce \$1 • tahini sauce \$1 • poke sauce \$1 • plum sauce \$1
raspberry chipotle sauce \$1 • sour cream .25 | dollop of super hot wasabi sauce .50 • ginger .50

*Consuming raw or undercooked meat or seafood may increase your risk of a food borne illness.

HOT ROCK GRILLING

ADD 2 GARLIC BUTTER BREADSTICKS FOR \$3

Your sliced meat or seafood will be delivered to your table with a 650 degree rock where you cook & season your entree to your liking.

STOCK YOUR ROCK

CHOOSE YOUR MEAT OR SEAFOOD

After your original 6 oz order, additional items can be ordered from the 3 oz add-ons

MEAT

Choose two sauces

Pork Loin* 6 oz. 14.99
Pork Tenderloin* 6 oz. 16.99
Filet Mignon* 6 oz. 27.99
Tavern Cut Steak* 6 oz. 15.99



SEAFOOD

Choose two sauces

Shrimp* 6 oz. 17.99
Scallops* 6 oz. 26.99
Ahi Tuna* 6 oz. 17.99

COMBO

Choose five sauces

Combo Platter for Two 49.99
3 oz. of each: Scallops*, Filet Mignon*,
Tavern Cut Steak*, Pork Loin*, & Shrimp*

3 OZ. ADD-ONS

Choose one additional sauce

Shrimp* 7.99 | Scallops* 10.99 | Filet Mignon* 11.99 | Tavern Cut* 4.99 | Pork Loin* 4.99 | Pork Tenderloin* 6.99

SAUCES

Ahi Dipping Sauce, Bacon Sriracha Cremosa, Balsamic Glaze, Caribbean Jerk Sauce, Charred Pineapple Bourbon Sauce, Chimichurri Mayo, Chipotle Thai Cream Sauce, Cocktail Sauce, Creamy Cayenne Horseradish, Creamy Horseradish, Habanero Mayo, Hot Honey Sauce, Korean BBQ, Lemon Mayo Horseradish, Peppercorn Honey Mustard, Plum Chipotle Raspberry, Salsa, Sweet & Smoky BBQ, Sweet Jalapeño BBQ, Sweet & Sour Sauce, Spicy Tartar Sauce, Sriracha Cremosa, Tzatziki Sauce
Add an extra sauce for .50

CHOOSE YOUR SIDE

Includes sautéed onions & mushrooms baked potato, asparagus mashed potatoes, skinny fries, thick-cut fries, sweet potato fries, cilantro white rice, spanish rice, garlic asparagus, broccolini, coleslaw, fruit

OUR ROCKIN' RULES

Meat, seafood, & vegetables can be cooked on the rock. Please refrain from putting black pepper and sauces on the rock, they will burn. Please season & sauce food after it is cooked. Thanks!

Hot rocking is like fondue without the oil. Use your tongs like a spatula to release your meat and seafood if it adheres to the rock.

Watch children carefully. Even when the rock cools down some, it is never cool enough to touch.

Due to the fact that the hot rock can melt the bar top, hot rocks can only be ordered at tables.

LET US KNOW IF YOU NEED A SECOND ROCK.

Your rock will stay hot for approximately 20 minutes.

Take your time cooking, we can always bring you another rock.

*Consuming raw or undercooked meat or seafood may increase your risk of a food borne illness

BURGERS & SANDWICHES

BURGERS

Six ounce fresh, never frozen, Hereford beef patty. Substitute a six ounce Vegetarian Beyond Burger (+3.99)

tangled onion*

Cheddar, crispy onions, lemon-mayo horseradish sauce. 15.99

the big twig*

American cheese, pile of sliced pickles, shredded lettuce and creamy onion-pickle sauce. 15.99

seany burger*

Swiss and cheddar, sweet & smoky BBQ, bleu cheese sauce. 14.99

piggy back*

Cheddar, BBQ pulled pork, slaw, mayo, pickles. 15.99



fried pickle burger*

Fried sliced pickles inside and out, American cheese, lettuce, onion, habanero mayo, topped with a cherry tomato. 15.99

twigs single cheeseburger*

Choice of cheese: American, cheddar, provolone, swiss, pepper jack, feta, bleu cheese. 13.99

BURGER OPTIONS

Make it a double beef patty +4.95
Substitute a six ounce Beyond Burger +3.99
Make it a double Beyond Burger +7.90

Additional cheese 1.00 | Add bacon 2.00
Add sautéed onions & mushrooms 1.00

SANDWICHES

Choose one accompaniment

NEW

Smokey Bacon-Jam Chicken Sandwich Grilled chicken breast, swiss, apricot jalapeno bacon jam, habanero mayo, lettuce & red onions on a hoagie bun. 15.99

Abigail Chicken Sandwich Grilled chicken breast, swiss, tomato onion feta spread on a bun. 13.99



Philly Cheesesteak Grilled onions, green peppers, mushrooms, and swiss on our hoagie bun. 15.99

Barramundi Fish Sandwich Lightly fried on a toasted hoagie bun with homemade tartar sauce. 14.99

NEW

Chimichurri Steak Wrap* Chimichurri mayo, 3 oz Tavern cut steak, bacon, cheddar cheese, lettuce, and tomato. 15.99



Korean BBQ Chicken Bacon Swiss Sandwich Grilled chicken breast, Korean BBQ sauce, bacon, swiss, sautéed onions and mushrooms 15.99

NEW

(v) Herbed Chimichurri Spinach Melt Sautéed spinach, pico de gallo, herbed chimichurri, mozzarella, feta on white bread. 11.99

Pulled Pork Sandwich Shredded smoked pork, BBQ sauce, melted cheddar cheese on a hoagie bun. 11.99

Cheeseburger Wrap* Burger strips, diced onions, tomatoes, pickles, shredded cheddar jack cheese, lettuce and mayo in a grilled tortilla. 14.99

Cuban Wrap Seasoned ground pork, sliced ham, shredded cheddar jack cheese, diced pickles, coleslaw, mustard & mayo in a grilled tortilla. 13.99



Apricot Turkey Sandwich Thinly sliced turkey breast, red onions, lettuce & creamy cranberry apricot spread on cranberry bread. 13.99

Reuben Corned beef, sauerkraut, swiss cheese, 1000 island dressing on grilled marble rye bread. 13.99



CHOICE OF SIDE:

baked potato, skinny fries, thick-cut fries, sweet potato fries, asparagus mashed potatoes, cilantro white rice, spanish rice, garlic asparagus, broccolini, coleslaw, fresh fruit

*Consuming raw or undercooked meat or seafood may increase your risk of a food borne illness