

WELCOME TO TWIGS

F A Q

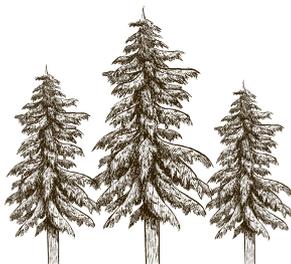
our menu

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

 VEGETARIAN

 SPICY HOT



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 Ceasar +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 are \$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.



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SOUP & SALAD

add a grilled chicken breast 4.99 | add crispy fried chicken tenders 5.99 | Add 4 grilled shrimp 8.99 |
Add 2 garlic butter breadsticks \$3

Mamo McPeak's Bacon Chicken Wild Rice or Chef's homemade soup • bowl of soup 7.99 | cup of soup 4.99

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 14.99 Small 10.99

chicken cobb Tomato, onion, bacon, bleu cheese, egg, black olive, chicken | Large 17.99 Small 13.99

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 14.99 Small 10.99

(v) garden salad Egg, tomato, cucumber & onion
Large 10.99 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

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

 **corn esquites** Corn, bacon, pickled onions, feta aioli, 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. 13.99

 **(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

greek chicken kabobs
Grilled chicken, yellow & red peppers with tzatziki sauce. 10.99

(v) parmesan crisps Warm, crispy nuggets of bread tossed in parmesan with bleu cheese & marinara dipping sauces. 9.99

(v) cucumber pear caprese Tomato, basil, mozzarella, pear & cucumber slices, balsamic reduction 13.99 Add sliced chicken breast. 4.99

(v) baked feta Topped with tomatoes, onion, cilantro, served with lightly fried flatbread. 12.99

(v) ravioli Rosa Four three cheese raviolis in garlic-cream rosa sauce and parmesan cheese 7.99

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

(v) three cheese ravioli Four three cheese raviolis in sundried-tomato-garlic 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. 9.99

(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. 13.99

TACO SALAD Lettuce, onions, tomatoes, black olives, jalapeño peppers, & shredded cheese over tortilla chips with sour cream & salsa. Choice of Chicken 14.99 | Pork 14.99 | Plant-based Beyond Burger 19.99

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

QUESADILLA* Pico de gallo, colby jack cheese in a GF tortilla with salsa, sour cream & lettuce.

Choice of Chicken 12.99 | Pork Tenderloin 12.99 | Steak* 15.99

TWIGS FLATBREADS

(v) WHITE WINE TOMATO BASIL Fresh and shredded mozzarella, tomato, basil, onion, cilantro, white-wine-garlic-sauce & marinara sauce 12.99

FILET & BLEU CHEESE* Filet mignon, sauteed onions, mushrooms, mozzarella, bleu cheese, plum or bourbon sauce. 16.99

PINEAPPLE CHICKEN BLEU Chicken, pineapple, charred pineapple bourbon sauce, bleu cheese, mozzarella. 12.99

 **PERI PERI SHRIMP** Shrimp, fiery hot habanero-pepper sauce, cream cheese, green onions, mozzarella. 12.99

BBQ MASHED Pulled pork, mashed potatoes, onions, bbq sauce, cheddar and mozzarella 10.99

*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** 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 18.99, shredded beef & mushrooms 15.99, broccolini 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

 **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. 21.99

northwoods walleye Pan-fried in butter, topped with peppers & green onions. Choose two Twigs accompaniments. (may contain bones) 23.99

 **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. 24.99

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. 13.99

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. 29.99

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

tavern cut steak* 6 oz. Teres Major, a shoulder bistro filet, topped with a savory sweet sauce, sautéed onions & mushrooms. Choose two accompaniments. 17.99 | Two 6 oz. Steaks 29.99

PASTA

Three Cheese Ravioli (V) Eight three cheese raviolis in sundried-tomato-garlic-cream sauce and parmesan cheese 14.99
Add diced chicken 4.99

Pasta a la Crema
Spaghetti noodles in a cream sauce of garlic, butter, onion, white wine, green onions & sundried tomatoes. Choose shrimp 21.99 or chicken 17.99

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 \$23.99

Penne Rosa

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

Ravioli Rosa (V) Eight three cheese raviolis in garlic-cream rosa sauce and parmesan cheese 14.99
Add diced chicken 4.99

Italian Marinara Noodle Bowl
Spaghetti noodles, ground pork, marinara, basil. Topped with melted mozzarella, tomatoes, onions and parmesan. 14.99

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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 \$1 • 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 faced. 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 faced. 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

FEATURED

VELVET ROASTED POBLANO CREMA

Two crispy risotto cakes with your choice of chicken, shrimp, or scallops.

Roasted garlic poblano cream sauce, corn esquites, pickled onions, cilantro, bacon, and lime.

Chicken 17.99 | Shrimp 21.99 | Scallops 31.99

TWIGS BOWLS

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 burger 21.99

ADDITIONAL SIDES

Add 2 garlic butter breadsticks for \$3 | Chef Luci's homemade queso or salsa 4.99 each (4 oz)

sriracha cremosa \$1 • verde sauce \$1 • tahini sauce \$1 • poke sauce \$1 • plum sauce \$1

raspberry chipotle sauce \$1 • sour cream \$1 | dollop of super hot wasabi sauce \$1 • pickled ginger .50

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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 Add-Ons

MEAT

Choose two sauces

Pork Tenderloin* 6 oz. 16.99
Filet Mignon* 6 oz. 29.99
Tavern Cut Steak* 6 oz. 16.99

SEAFOOD

Choose two sauces

Shrimp* 6 oz. 20.99
Scallops* 6 oz. 29.99
Ahi Tuna* 6 oz. 19.99

COMBO

Choose five sauces

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

ADD-ONS

Choose one additional sauce

4 Shrimp* 8.99 | 4 Scallops* 12.99 | 3 oz. Filet Mignon* 12.99 | 3 oz. Tavern Cut* 6.99 | 3 oz. Pork Tenderloin* 6.99

SAUCES

Ahi Dipping Sauce, Bacon Sriracha Cremosa, Balsamic Glaze,
Charred Pineapple Bourbon Sauce, Chimichurri Mayo, 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 Chipotle, Salsa,
Sweet & Smoky BBQ, Sweet Jalapeño BBQ, Sweet & Sour Sauce, Spicy Tartar Sauce,
Sriracha Cremosa, Tzatziki Sauce
Add an extra sauce for \$1

CHOOSE YOUR SIDE

Includes sautéed onions & mushrooms, and your choice of 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.

Hot Rocks must remain on the granite stones, so it doesn't burn our tables.

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.

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BURGERS & SANDWICHES

BURGERS

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

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

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

SANDWICHES

Choose one accompaniment

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

Abigail Chicken Sandwich Grilled chicken breast, swiss, tomato onion feta spread on our gluten-free bun. 13.99

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

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

Chimichurri Steak Wrap* Chimichurri mayo, 3 oz Tavern cut steak, cheddar cheese, bacon, lettuce, and tomato in a grilled gluten-free tortilla. 1. 15.99

 **Korean BBQ Chicken Bacon Swiss Sandwich** Grilled chicken breast, Korean BBQ sauce, bacon, swiss, sauteed onions and mushrooms on a gluten-free bun. 15.99

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

Pulled Pork Sandwich Shredded smoked pork, BBQ sauce, melted cheddar cheese on our gluten-free hoagie bun. 13.99

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

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

Apricot Turkey Sandwich Thinly sliced turkey breast, red onions, lettuce & creamy cranberry apricot spread on gluten-free bread. 14.99



CHOICE OF ACCOMPANIMENTS:

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

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