

# Twisted Rooster

## BEVERAGE MENU



**COMMIT TO THE MITT**

*Our Culinary Team is committed to using the freshest local ingredients in our scratch-made menu items and beverages.*

***See a list of our local suppliers at [committothemitt.com](http://committothemitt.com)***

# BOTTLES & DRAFTS



## MICHIGAN DRAFTS

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Beer Name	Brewery	Style	ABV
Two Hearted Ale	Bell's Brewery	American IPA	7.0%
All Day IPA	Founder's Brewing Co.	Session IPA	4.7%
Norm's Raggedy Ass IPA	Griffin Claw Brewing Company	American IPA	7.2%
Bellaire Brown	Short's Brewing Company	American Brown Ale	7.0%
Perrin Black	Perrin Brewing Company	Schwarzbier	5.8%
Dirty Blonde	Atwater Brewery	Wheat Ale	4.2%
Horny Monk	Petoskey Brewing Company	Belgian Style Dubbel	6.9%
Dirty Bastard	Founder's Brewing Co.	Scotch Ale	8.5%
Soft Parade	Short's Brewing Company	Fruit Beer	7.5%
Vanilla Java Porter	Atwater Brewery	American Porter	4.8%
Solid Gold	Founder's Brewing Co.	American Lager	4.4%

In addition to the drafts above, we also feature Bud Light  
and a variety of seasonal craft brews from  
your favorite Michigan breweries.



## BOTTLES & CANS

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Blue Moon	Corona	Michelob Ultra
Budweiser	Labatt Blue	Heineken
Bud Light	Labatt Blue NA	Vandermill Cider
Coors Light	Miller Lite	

# DELECTABLE DESSERTS

## SCOOP SHOP

three scoops of ice cream. choose from:  
vanilla bean, chocolate cocoa bean, or the flavor of the day  
\$1.49 per scoop

## TWISTED BROWNIE SUNDAE

three scoops of ice cream, fudge brownie pieces,  
chocolate and caramel sauce, roasted pecans,  
fresh whipped cream, and faygo cherries \$6.99

## CAMPFIRE CHEESECAKE

graham cracker crust, house-made cheesecake,  
chocolate and toasted marshmallow \$6.99

## CANDIED CARAMEL APPLE BREAD PUDDING

cinnamon apples, apple cider with caramel,  
and vanilla ice cream \$6.99

## FAYGO FLOATS

grape, orange, rock n' rye, root beer, or red pop  
with your choice of ice cream flavor \$3.59

# WINE SELECTION

## WHITES

PER GLASS / BOTTLE

### **Coastal Vines Chardonnay, California**

medium dry with hints of vanilla, honey, pear and oak

5.5 / 20

### **Coastal Vines Pinot Grigio, California**

light and floral with flavors of vanilla, citrus and honeysuckle

5.5 / 20

### **Terra d'Oro Moscato, California**

sweet with notes of apricot, peach and rose petal finish

7 / 28

### **Black Star Farms Arcturos 'Semi Dry' Riesling, Michigan**

semi dry with peach and apple aromas with pear and honeysuckle undertones

8 / 32

### **Seaglass Sauvignon Blanc, California**

clean and crisp palate of gooseberry, tangerine and light minerality

7.5 / 30

### **Franciscan Chardonnay, California**

rich, apple, pineapple and lemon zest with marshmallow and caramel notes

9.5 / 38

## REDS

PER GLASS / BOTTLE

### **Coastal Vines Merlot, California**

fruit forward with flavors of cherry, ripe raspberries and currants

5.5 / 20

### **Coastal Vines Cabernet Sauvignon, California**

smooth and fruity with flavors of ripe red raspberries, plums and vanilla

5.5 / 20

### **10 Span Pinot Noir, California**

silky and full structured with intense ripe dark fruit flavors

7 / 28

### **Doña Paula 'Paula' Malbec, Argentina**

balanced and fresh with aromas of black fruit, violets and spices

7 / 28

### **Charles and Charles Red Blend, Washington**

lush and velvety with flavors of dark fruit, chocolate and lilacs

8.5 / 34

### **Liberty School Cabernet Sauvignon, California**

complex and medium bodied filled with black cherry and pomegranate flavors

9 / 36

## BOTTLES

PER BOTTLE

### **M. Lawrence 'Detroit' Demi Sec Sparkling, Michigan**

rich and sweet flavors with floral aromas

36

### **Villa Maria 'Private Bin' Sauvignon Blanc, New Zealand**

crisp and clean with gooseberry, passionfruit, citrus and melon aromas

38

### **Mer Soleil 'Silver' Unoaked Chardonnay, California**

balanced with bright fruit characters and minerality

38

### **Elouan Pinot Noir, Oregon**

rich and dark with flavors of cherry, blackberry, boysenberry and tobacco

40

### **Joel Gott '815' Cabernet Sauvignon, California**

rich and luscious with notes of cherry, dark berries, clove and vanilla

39

# Twisted Rooster

## CATERING

our experienced catering team will take care of all your culinary needs. you call and we deliver your order on time or earlier- it's that easy. pick-up, drop-off or full-service, twisted rooster catering is your catering expert.  
**get a free quote at [twisted-rooster.com](http://twisted-rooster.com)**

## DAILY SPECIALS

### HAPPY HOUR

### MONDAY

### TUESDAY

### WEDNESDAY

### THURSDAY

### SUNDAY

monday-friday, 3-6pm  
\$2.50 wells, \$3.50 select drafts,  
\$4.50 select glasses of wine and  
half off appetizers

\$4.00 beer flights all day

\$3.50 14oz drafts all day

\$4.99 house mac & cheese

half-off bottled wine all day

\$4.00 beer flights all day

# CRAFT COCKTAILS

*Each of our signature cocktails are collaboratively crafted by the best bartenders at each Meritage Hospitality Group concept.*



**Made with Michigan ingredients**

## STAN'S MARGARITA

lunazul blanco tequila,  
orange liqueur, fresh lime juice,  
pure cane sugar, salted rim \$7


STAN DIEGO BAR TEAM

## HABANERO LIME MOJITO


bacardi rum, fresh mint,  
habanero syrup, fresh lime juice,  
splash of soda \$8

FREIGHTERS BAR TEAM


## MOTOR CITY MULE

valentine vodka,  
goslings ginger beer and  
lime juice over ice \$8 

## GOLD RUSH

new holland beer barrel bourbon,  
lemon juice, honey \$8 

## MICHIGAN 'MI' TAI

new holland freshwater rum,  
amaretto, orange liqueur, orange  
and pineapple juice, topped with a  
float of meyers dark rum \$8 

TWISTED ROOSTER BELLEVILLE BAR TEAM

## RASPBERRY MARTINI

raspberry smirnoff, raspberry  
puree, sour mix, amaretto \$7.50

TWISTED ROOSTER GRAND RAPIDS BAR TEAM

## MODERN COLLINS

beefeater gin, hypnotiq,  
grapefruit juice, sour mix,  
splash of soda \$8

TWISTED ROOSTER CHESTERFIELD BAR TEAM

## MICHIGAN SUMMER

malibu coconut rum, orange  
liqueur, pineapple juice and a  
splash of coke \$7

## TR BLOODY MARY

tito's vodka, zing zang bloody mary  
mix, rooster blend salted rim,  
garnished with a pickle spear,  
olives, celery stalk and lime. \$7

**add a sidecar of bud light \$1**

## SMOKED BERRY OLD FASHIONED

bulleit bourbon, sweet vermouth,  
smoked berry syrup,  
angostura bitters \$10

TWISTED ROOSTER CHESTERFIELD BAR TEAM