

ENTREES

STEAK ON A STONE \$M/P 
raw filet mignon on a 600° granite stone,
porcini mushroom sauce, blue cheese sauce,
sea salt, garlic, starch du jour, vegetable

ADD CHEF’S BALSAMIC STEAK SAUCE \$2

CALAMARETTI PASTA \$21.5
calamari, shrimp, scallops, vodka
cream sauce

AL PASTOR TACOS \$18 
pineapple marinated pork, avocado salsa

TWISTED PENNE PRIMAVERA \$19
shrimp, tomato, artichoke, spinach,
scallion, basil, garlic, lemon juice,
balsamic

PIZZA

MARGHERITA \$17
pomodoro sauce, fresh mozzarella, basil oil,
parmigiano-reggiano

TWISTED MARGHERITA \$17
smoked tomato sauce, fresh mozzarella,
parmigiano-reggiano, basil oil

PROSCIUTTO \$20
pomodoro sauce, prosciutto, arugula,
parmigiano-reggiano, white truffle oil, egg

WHITE CAPICOLA PIZZA \$20
ricotta, mozzarella, parmigiano-reggiano,
capicola

BURGERS

TWISTED OLIVE’S
HOUSE BLEND BURGER* \$16
cheddar, caramelized onion, lettuce, tomato,
kaiser roll

POBLANO BLACK BEAN BURGER \$16
poblano pepper and black bean, monterey jack
cheese, lettuce, tomato, candied jalapeño mayo,
kaiser roll

SIDES

FRESH CUT FRENCH FRIES \$6
add sriracha, lemon & truffle aioli for \$2

SWEET POTATO FRIES \$6

SAUTEED HOMEMADE PIEROGIES
WITH CARAMELIZED ONION \$8
add truffle sour cream \$1

ONION RINGS \$6

CILANTRO COLESLAW \$4

LOADED FRIES \$12.50
cheddar, bacon, green onion, ranch

SANDWICHES

CRAB CAKE \$23.5
lettuce, tomato, lemon aioli, kaiser roll

BUTTERMILK FRIED CHICKEN \$14.5
chicken breast, tomato, cheddar cheese, bacon,
lettuce, pickle, sriracha aioli, kaiser roll

RIBEYE MELT \$25.5
thinly sliced ribeye, provolone, caramelized
onions, horseradish, aioli, arugula, ciabatta

GRILLED CHICKEN PANINI \$14.5
marinated chicken breast, fresh mozzarella,
tomato, sauteed spinach, pesto aioli

TWISTED LAMB GYRO \$16
lamb kafta, homemade tzatziki, tomato, onion,
lettuce, pita

ROASTED EGGPLANT SANDWICH \$12.5
soy honey, house pickles, pickled carrots, garlic
hummus, smashed avocado, multigrain roll

BANH MI \$17
crispy pork belly, chili maple glaze, pickled
carrots, cucumber, cilantro, mint, jalapeños,
hoagie roll

HOUSE-SMOKED SANDWICHES

BEEF BRISKET \$16.5
smoked beef brisket, pepper jack,
bbq caramelized onion, sourdough bread

DOUBLE MEAT AVAILABLE FOR \$6

FIGGY PIGGY \$15
house smoked pulled pork, fig preserve,
brie cheese, arugula, balsamic crema, kaiser roll

HOT PASTRAMI \$15.5
house-made smoked pastrami, dijon, swiss,
black rye bread


DOUBLE MEAT AVAILABLE FOR \$6

CUBAN \$15.5
prosciutto, house smoked pulled pork, swiss,
dijon mayo, pickled jalapeno, garlic bread

SALADS

HOUSE SALAD \$9 
baby greens, red onion, tomato, bell pepper,
cucumber, carrot, balsamic vinaigrette

BABY GREENS SMALL \$10 | LARGE \$14 
baby greens, tomato, candied walnuts,
feta, craisin, balsamic vinaigrette

CAESAR SALAD* SMALL \$9 | LARGE \$13 
romaine, garlic croutons,
parmigiano-reggiano, caesar dressing

GRILLED SHRIMP SALAD \$18.5 
romaine, hearts of palm, avocado, tomato,
red onion, feta, smoked tomato vinaigrette

CAPRESE SALAD \$18* 
vine-ripe tomatoes, fresh mozzarella, basil,
balsamic glaze

GREEK ITALIAN 
CHOPPED SALAD \$17.5
romaine, garbanzo, red pepper,
fennel, tomato, onion, soppressata,
feta, olives, oregano white balsamic
vinaigrette

PORK BELLY SALAD \$17.5
bibb lettuce, honey crisp apple,
fried cheese curd, crisp pork belly,
tomato, onion, toasted hazelnuts,
sherry vinaigrette

COBB SALAD \$16
grilled chicken, crisp red onion,
avocado, bacon, bleu cheese crumble,
hard boiled egg, garden herb dressing

ADD CHICKEN \$7, AHI TUNA \$13, SHRIMP \$9,
DAKOTA STEAK \$13 OR SALMON \$13
TO ANY SALAD

SOUPS

SOUP DU JOUR
CUP \$6 | BOWL \$7

CRAB BISQUE
CUP \$7.5 | BOWL \$8.5

FRENCH ONION \$8

THREE SOUP SAMPLER \$11.5



INDICATES AVAILABLE GLUTEN FREE