



HAPPY HOUR

EVERY DAY 2 P.M.- 6 P.M.

+

LATE NIGHT

11 P.M. - CLOSE (Excluding Weekends)

\$4½

Hiballs
Domestic Bottles

\$5½

Draft
Wings
Cauli-bites

\$6½

Sangria
Bellini
Shaft

Now you can enjoy Twisted in the privacy and comfort of your own home.

Prices may differ on delivery apps.

Give us a call for pickup to receive 10% off. #SkipTheApps

403-802-0230



Uber Eats

What's your sign?

V VEGAN

V VEGETARIAN

D DAIRY FREE

G GLUTEN FREE

K KETO

P PALEO

OPENING ACT

Nachos Supreme

Full \$18.50
Half \$9.95

Mixed cheese, jalapeño, red pepper, red onion, tomato, sour cream drizzle, roasted corn and side salsa.

Add mexi-beef, Beyond Meat crumble
or guacamole \$3
Add buffalo chicken \$4

Poutine

\$9.95

Fries, cheese curds and vegetarian gravy.
Garnished with green onion.

Add buffalo chicken \$3

Mexi Fries

\$14

French fries, house-made cheese sauce, mexi-beef, red onion, tomato, roasted corn, jalapeño, sour cream drizzle and green onion.

Add buffalo chicken, mexi-beef,
Beyond Meat crumble or guacamole \$3

Cheese Plate

\$20

A selection of three cheeses, paired with crackers, house-made pickled items, and jam.

Add charcuterie \$6

Pork Belly Bao Buns

\$12

Served two - topped with coleslaw and sriracha mayo. Garnished with green onion, house-made pickled carrots, cucumber and cilantro.

Med Bread

\$8

Rosemary and oregano flat bread with a trio of pico, hummus and dill dip.

Wings or Cauliflower Bites

\$9.95 /
1 lbs

Dry spice flavours:

Cajun, Curry, Lemon Pepper, Mo's Mexi Spice, Salt and Pepper.

Saucy flavours:

Sweet Chili, Hot,
House-made: BBQ, Buffalo, Honey Garlic,
Honey Hot, Spicy Maple, Teriyaki.

Twisted Quesadilla

\$12

Mexi-corn, red onion, tomato, jalapeño, mixed cheese.

Add buffalo chicken, mexi-beef,
Beyond Meat crumble or tofu \$3

Mac and Cheese Bites

\$9.95

8 peices, garnished with green onion.
Served with ketchup.

Add buffalo sauce or dill dip \$1

Taco Trio

\$14

Thai glazed breaded shrimp, dressed Napa cabbage slaw, pico de galo, house-made pickled carrots, cilantro. Served with sour cream and salsa.

Steak Bites

\$13

4 oz. of steak marinated and deep fried, served with coleslaw and garnished with green onion and sesame seeds.

Blistered Tomatoes & Goat Cheese

\$14

Warm blistered tomatoes topped with a lemon-dill goat cheese. Served with warm flatbread.

We now have gift cards!

How to order?

Send us a message through social media and we'll deliver them right to your door! (Within the City of Calgary).



THE GREEN ROOM

Add extra protein to your salad or bowl!

Chicken	\$5
Steak	\$7
Salmon	\$7

COLD

Cobb Salad \$15½

Crisp romain lettuce, red onion, tomato, avocado, bacon, hard boiled egg, paprika-lime ranch dressing. Garnished with goat cheese.

Honey Dijon Salad \$15½

Grilled chicken, house-made honey dijon dressing, apple, cucumber, goat cheese, artisan greens, red beets, onion and dried cranberries.

Balsamic Steak Salad \$18½

Grilled 6 oz. steak, artisan greens, romaine, balsamic dressing, balsamic drizzle, red onion, red pepper, cucumber and goat cheese.

Caesar Salad \$12

Romain, caesar dressing, croutons, red onion, bacon and parmesan.

HOT

Teriyaki Bowl \$16

Chicken, red onion, red pepper, broccoli, carrots, cabbage, house-made teriyaki sauce and rice. Garnished with green onion and sesame seeds.

Mo's Mexi Bowl \$16

Rice, pico de gallo, corn, tomato, onion, avocado crema, house-made pickled jalapeño, garnished with green onion. Choice of protein: chicken, beef or tofu.

BRUNCH

SATURDAYS & SUNDAYS

11 A.M. TO 4 P.M.

Tofu Scramble \$12

Tofu, Pico de gallo, Beyond Meat crumble, green onion. Served on a bed of hash browns.

Banana & Nutella French Toast \$15

Drizzled with caramel & maple syrup, with a dollop of chantilly.

Hangover Sandwich \$15

Egg, cheddar cheese, bacon, tomato, lettuce, mayo & ketchup on a burger bun.

Justine Tyme for Brunch \$17

House-made beef patty, egg, bacon, cheddar, mayo, ketchup, lettuce, tomato, pickle and onion.

The Noble Oney Burger \$18½

Beyond Meat Patty, Pico De Gallo, Lettuce, Guacamole, Veganaise and Red Onion.

Breakfast Poutine \$15

Fries, egg, shredded cheese, hollandaise, bacon, tomato, green onion

Starchild Benny \$15

Bacon, egg, hollandaise, pico de gallo, on an english muffin.

Steak & Egg \$18

Cilantro lime marinated flank steak, 2 eggs in any style and choice of side.

Huevos Rancheros \$14

Tostada, egg, mixed cheese, salsa, pico de gallo, sour cream.

Breakfast Tacos (3) \$12½

Flour tortilla, scrambled egg, pico de gallo, shredded cheese, sour cream.

Served with a side of salsa.

Choose your protein: Bacon or Tofu.

COMING BACK SOON!

MAIN STAGE

Choose your side:

Fries

House Salad

Upgrade your side:

\$2

Caesar salad
Root veggie fries & dill dip

\$3

✓ Poutine
✓ Coleslaw

All burgers can be substituted with a Beyond Burger.

The Noble Oney Burger **\$18**

Beyond Meat patty, pico de gallo, lettuce, tomato guacamole, veganaise and red onion.

Add an extra beyond patty **\$4**

The Classic Terri Stevens Burger **\$16½**

House-made beef patty, bacon, cheddar, mayo, ketchup, lettuce, tomato, onion and house-made pickle.

Add an burger extra patty **\$4**

Pesto Chicken Burger **\$17½**

Basil marinated chicken breast, nut-free pesto, tomato, onion, lettuce, goat cheese, mayo and dijon.

Add an extra chicken breast **\$5**

Mac 'n' Cheese **\$14**

Cheddar cheese sauce, macaroni noodles, red onion, sun-dried tomato, broccoli.

Chicken Fingers **\$12**

Served with ketchup and plum sauce.

The Mona Want's Moore Burger **\$18½**

House-made beef patty, swiss cheese, mushrooms, onions, bacon, lettuce, dijon mustard and mayo.

Add an burger extra patty **\$4**

The Spicy Smother Burger **\$17½**

House-made beef patty, crispy onions, cheddar, tomato, jalapeño, red onion with house-made BBQ sauce and spicy aioli.

Add an extra burger patty **\$4**

Shane-full Steak Sandwich **\$18**

Cilantro-lime marinated 6 oz. steak, sauted mushrooms, onions, garlic aioli and goat cheese.

Lemon Dill Salmon **\$18½**

Pan seared salmon in a herbed butter sauce, served with steamed broccoli, grilled red pepper and rice, drizzled with citrus.

Cali Chicken Club **\$17½**

Grilled flatbread, paprika and lime marinated chicken breast, spicy sriracha mayo. Cheddar, bacon, lettuce, onion, avocado and tomato.

CURTAIN CALL

Red Velvet Cheesecake **\$7**

Your favourite dessert just got a little cheesier.

Brownie **\$7**

Served with graham cracker crumble, nutella and a peanut butter infused whipped cream.

House made sorbet **\$--**

Coming soon.

* All specials and happy hour pricing are limited to in-house dining only. *

SPECIALS

TUESDAY

\$3.50 TACOS

\$4.50 TEQUILA (EXCLUDING COCKTAILS)

WEDNESDAY

\$5 WINGS & CAULI-BITES

\$5 DRAFT & \$20 JUGS

THURSDAY

\$9.95 STEAK SANDWICH

\$3 OFF CAESARS

FRIDAY

\$22 CHARCUTURIE

HALF PRICE WINE

SATURDAY

\$3 OFF SALADS

\$9 DBL (2 oz.) PARALYZERS

SUNDAY

COMING SOON

ENCORE

CLASSICS

Bulleit Old Fashioned

2 oz. Bulleit bourbon.
Sugar, Angostura bitters, orange peel.

\$13½

Negroni

NEW

½ oz. Beefeater gin, ½ oz. Campari,
½ oz. sweet vermouth. Garnished with orange peel.

\$13

French 75

NEW

1 oz. Bombay Sapphire gin, 2 oz. Martini Asti.
Lemon juice, lavender sugar, and a sugar rim.

\$13

Twisted Caesar

Single (1oz.) \$8

Double (2oz.) \$13

Absolut Vodka, Tabasco, Worcestershire and
signature spices.

Garnished with a rotating feature of our in-house
pickled products - Pickled At Twisted.

FROZEN

Bellini

¾ oz. Absolut Apeach vodka, ¾ oz. Martini rosé,
peach purée slush, Bodacious Shiraz topper.

\$12

Piña Colada

NEW

2 oz. Havana club white rum,
Piña Colada slushie, sugar rim and an orange wheel.

\$12

Margarita

1 ½ oz. Camarena Tequila, ½ Cointreau.
Lime slushie with a salted rim.

\$12

Bulldogs

Coming soon.

WAKE UP

Red Bull Punch (aka Twisted Punch)

2 oz. Long Island Mix.
Tropical Red Bull

\$12

Watermelon Sugar High

2 oz. Beefeater Gin.
Cranberry & pineapple juice, Watermelon Red Bull.

\$12

Shaft

1 oz. Absolut Vodka, 1 oz. Kahlua.
Espresso, milk.

\$9

Espresso-Self

1 oz. Kahlua, 1 oz. Irish Cream.
Espresso.

\$12

TWISTED FAVES

The Marvellous Cos-Mo

1 oz. Absolut vodka, ½ Absolut Citron, ½ Triple Sec.
Cranberry juice & Bellini.

\$14

Chambord Royale

1 oz. Chambord, 1 oz. Absolut Vodka.
Pineapple and cranberry.

\$13

The Devious Soul

3 oz. Sparkling wine, 1 oz. Chambord, 1 oz. Peach
Schnapps. Pineapple juice and orange wheel.

\$13

Sangria

Your choice of Red or White.
Cointreau, orange, pineapple and gingerale.

\$10

Campari Spritz

1 oz. Campari, 3 oz. Martini Asti or Rosé, club soda
orange wheel.

\$13

Blue Hawaiian

1 oz. Malibu coconut rum, 1 oz. Blue Curaçao.
Pineapple juice. Garnished with a sugar rim and an
orange wheel.

\$12

ON TAP

PINTS \$6¾ JUGS \$28



Summit Seeker Amber IPA
This is a beer that embodies adventure. A departure from the classic IPA, it has a deep red colour from Alberta's world class barley, balanced by a notorious line up of hops. All this packaged in a beer designed for the drinker who has their eyes on the summit.

ABV: 6.5% **IBU:** 65
SRM (Colour): 15 (Amber)
Hops: Centennial, Cascade, Simcoe, and Summit hops
Malt: Pale, Munich, Crystal, and Roasted Barley

Add an Iceberg to any beverage:
 Peach Bellini (contains alcohol) \$2
 Slush Puppy Icebergs: \$1
 Flavour options:
 Watermelon, Blue Raspberry.

DOMESTICS

\$6¾



**Blacksmith
Blonde
WIT**

IMPORTS

\$7¾



COOLERS & CIDERS

\$7¾



**Pineapple
Grapefruit**



\$9¾
(473 ml)

WINE

By the glass (9 oz.)

Bodacious Shiraz	\$9½
Bodacious Pinot Grigio	\$9½
Martini Extra Dry Rosé	\$9½
Martini Asti	\$9½

By the bottle

True Colours Sparkling Wine (Mini Bottle)	\$15
True Colours Cava Brut	\$50
Bodacious Shiraz	\$45
Bodacious Pinot Grigio	\$45
Martini Asti	\$45
Martini Extra Dry Rosé	\$45
Dom Pérignon	\$350
Ace of Spades	\$350



NON-ALCOHOLIC



Pop	\$3 – free refills
Pepsi, Diet Pepsi, Gingerale, Tonic, Brisk Iced Tea	
Juice	\$3
Cranberry, Pineapple, Orange, Grapefruit	
Slush Puppies	\$4
Watermelon, Cherry, Blue Raspberry, Lime	
Red Bull	\$5
Regular, Sugar-free, Tropical, Watermelon	
Tea	\$2½
Orange Pekoe, English Breakfast, Passion, Cardamom Chai	
Coffee	\$2½
Non-Alcoholic Beer	\$6¾
Village Local: Pale Ale, Stout, Blonde.	

\$4 MOCKTAILS

Virgin Cucumber Mule

Ginger, cucumber, sugar, lime and soda.

Virgin Caesar

Clamato, Worcestershire, Tobasco, and signature spices.

Iced Capp

Espresso, milk, sweetened slush.

Fashion Tea Lemonade

A slushie mixture of passion tea and house-made lemonade. Garnished with rosemary.

SPIRITS

On the well (Hiballs)

\$6¾ Singles (1 oz.) / \$11½ Doubles (2 oz.)

Vodka

Polar Ice
Potters

Gin

Beefeater

Rye/Whiskey

Royal Reserve
J&B Rare Scotch Whiskey

Rum

Lambs White
Lambs Dark

Tequila

Camarena Silver

Other

Jägermeister

Premiums

\$7¾ Singles (1 oz.) / \$13 Doubles (2 oz.)

Vodka

Absolut
Absolut Apeach
Absolut Citron
Absolut Mandarin
Absolut Raspberry
Absolut Vanilla
Grey Goose
Grey Goose Cherry
Titos
Van Gogh Espresso
Van Gogh Double Espresso

Whiskey

Bulleit Bourbon
Crown Royal
Crown Royal Apple
Crown Royal Peach
Jack Daniels Tennessee Whiskey
Jack Daniels Honey
Jim Bean Bourbon
Jamesons Irish Whiskey
Wisers Delux Whiskey

Liquors

Campari
Chambord
Cointreau
Drambuie
E+J Brandy
Frangelico
Grand Marnier
Hennessey Cognac
Kahlua
St. Germain
Soho
Pink Whitney

Rum

Appletons Amber
Bacardi White
Captain Morgans Spiced
Havana Club White
Havana Club Dark

Gin

Bombay Sapphire
Hendricks
Tanqueray

Patron – \$9.50/ oz.

Silver
Anejo
Repesado

Non-Premium Spirits

\$5¼ / oz.

Amaretto
Baja Rosa
Butterscotch
Blue Curaçaos
Carolans Irish Cream
Cherry Whisky
Creme Dé Cacao

Creme Dé Menthe
Midori Melon
Peach Schnapps
Root Beer Schnapps
Sambuca - Black or White
Sour Puss Apple
Sour Puss Raspberry