



HAPPY HOUR

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

+

LATE NIGHT

11 P.M. - CLOSE
(EXCLUDING WEEKEND NIGHTCLUB HOURS)

\$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



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.

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 Bacon, 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.

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
Steak

\$5
\$7

COLD

Cobb Salad

\$15½

Crisp romaine 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

Crisp romaine lettuce, caesar dressing, croutons, red onion, bacon and parmesan.

HOT

Teriyaki Bowl

\$16

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

Mo's Mexi Bowl

\$16

Rice, pico de galo, roasted corn, tomato, onion, avocado crema, house-made pickled jalepeños, garnished with green onion.

Choice of protein: chicken, beef or tofu.

\$15 BRUNCH

SUNDAYS
11 A.M. TO 4 P.M.

Keep It Simple Stupid

2 eggs how you like them, 2 strips of bacon, 2 links of maple sausage and hashbrowns.

Tacos For Breakfast? Yes Please!

Flour tortilla, with cheesy scrambled eggs, topped with pico de gallo and pickled jalapenos with an avocado crema drizzle.

"The Cure" Poutine

Fries, smothered in hollandaise and shredded cheese, topped with bacon, red onion and fresh tomatoes.



Choose your side:

Fries
Hashbrowns
House Salad

Upgrade your side:

\$2
Caesar salad
Root veggie fries & dill dip

\$3
Poutine
Coleslaw

Stick It To The Cis-tem

Deep-fried french toast sticks, rolled in cinnamon sugar. Served with warm flavoured syrup, PB whipped cream and fruit compote.

Justine Tyme Brekkie Burg

House-made beef patty topped with a fried egg, tomato, onion and pickles. With ketchup and mayo between a perfectly grilled bun.

Starchild Benny

2 english muffins topped with a perfectly poached egg, with bacon and pico de gallo covered in hollandaise.

Still Not Sober Sammy

Fried egg and bacon on top of a toasted bun with lettuce, tomato, onion and spicy mayo.

MAIN STAGE

Choose your side:

Fries

House Salad

Upgrade your side:

\$2

Caesar salad
Root veggie fries & dill dip

\$3

✓ Poutine
✓ Coleslaw

All beef patty
burgers can be
substituted with a
Beyond Burger patty

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

Cali Chicken Club \$17½

Grilled flatbread, paprika and lime marinated chicken breast, spicy sriracha mayo, artisan greens, onion, avocado and tomato.

Shane-full Steak Sandwich \$18

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

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. *

** Listed specials are only for restaurant/pub hours, not nightclub hours **

MONDAY

**COMING
SOON**



TUESDAY

\$3.50 TACOS

\$4.50 TEQUILA (EXCLUDING COCKTAILS)

WEDNESDAY

\$5½ WINGS & CAULI-BITES

\$5 DRAFT & \$20 JUGS

THURSDAY

\$9.95 STEAK SANDWICH & SALAD

\$3 OFF CAESARS

FRIDAY

\$22 CHARCUTURIE

HALF PRICE WINE

SATURDAY

\$2 OFF APPIES (AKA "OPENING ACT")

\$2 OFF ALL VILLAGE PRODUCTS

SUNDAY

ALL DAY HAPPY HOUR

\$3 OFF BURGERS

ENCORE

* Not available during nightclub hours *

CLASSICS

Bulleit Old Fashioned

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

\$13½

Negroni

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

\$13

Twisted Caesar

Absolut Vodka, Tabasco, Worcestershire and
signature spices.
Garnished with a rotating feature of our in-house
pickled products - Pickled At Twisted.

Single (1oz.) \$8

Double (2oz.) \$13

FROZEN

Bellini

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

\$12

Peach Iced Tea

Add a Twisted Tea to your Bellini.

\$16

Margarita

1 ½ oz. Camarena Tequila, ½ Cointreau, lime slush.
Garnished with a raspberry coulis topper & salted rim.

\$12

Bulldogs

Add a beer to your Margarita.

Village WIT \$15

Corona \$16

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



Add an Iceberg to any beverage:
Peach Bellini (contains alcohol) \$2
Margarita (contains alcohol) \$2

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

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



NON-ALCOHOLIC

Pop Pepsi, Diet Pepsi, Gingerale, 7up	\$2.50
Juice Cranberry, Pineapple, Orange, Grapefruit	\$3
Red Bull Regular, Sugar-free, Tropical, Watermelon	\$5
Non-Alcoholic Beer \$6¾ Village Local: Blonde	
Tea Orange Pekoe, English Breakfast, Passion, Cardamom Chai	\$2½
Coffee	\$2½
Bottle Water	\$3

SPIRITS

On the well (Hiballs)

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

Vodka

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

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