

Twist

— BAR & GRILL —

Appetizers

Fried Cheese Curds

Carr Valley fresh cheese curds deep fried in spotted cow batter and served with peppercorn ranch - **9**

Pretzel Rolls

Baked fresh pretzel rolls with mustards from the National mustard museum and cheddar-beer fondue - **8**

Vegetable Plate

Fresh seasonal vegetables, warm pita, hummus and olives - **7**

Smoked Chicken Wings

Locally smoked Wisconsin chicken wings with BBQ or buffalo sauce. Served with Hooks "Paradise Blue" cheese - **10**

Wisconsin Nachos

Fresh chopped to order russet fries, Wisconsin cheddar, diced brats, green onions, tomatoes, cilantro, and sour cream - **12**

Soups & Salads

Beer Cheese Soup

Spotted cow ale, Hooks 1 year cheddar, Bavaria sausage brats, Cajun popcorn - **4 cup | 7 bowl**

Carrot Ginger Soup

Roasted carrot, onion and ginger pureed with coconut milk and a touch of brown sugar - **3 cup | 6 bowl**

Apple Salad

Gorgonzola, pecans, honey crisp apples, field greens, strawberry balsamic - **9**

Salad Niçoise

Seared Ahi tuna, green beans, hardboiled egg, potatoes, Niçoise olives, tomatoes, and herb vinaigrette - **14**

The Wisconsin Salad

Carr Valley 3 year cheddar, chopped Berkshire ham, red onion, tomato, spring mix and cracked peppercorn ranch - **12**

House Salad

Spring mix, onion, tomato, carrot, garlic croutons, your choice of dressing - **7**

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Sandwiches

All sandwiches served with house made to order russet fries and small green salad

Nueske's Bacon Burger

Ground Nueske's bacon and ground sirloin with Hooks 1 year cheddar, crisp Nueske's bacon, fried egg, caramelized onions, charred tomatoes and Dijon aioli on a grilled brioche bun - **13**

Grilled Vegetable Sandwich

Grilled squash, mushrooms and tomatoes with melted gorgonzola, and red onion and tomato - **11**

State Fair Brat

Bavaria Red Lager brat, sautéed peppers and onions, spicy tomato sauce, on a fresh pretzel roll - **11**

Blackened Chicken Sandwich

Blackened chicken breast with avocado, red onion and tomato with Dijon aioli on grilled ciabatta - **12**

Sesame Seared Tuna

Sesame crusted tuna seared rare with red onion, tomatoes and ginger slaw on a toasted brioche bun - **14**

Cuban Sandwich

Nueske's ham, house cured pickles and Carr Valley gruyere on ciabatta with Dijon aioli, and caramelized onions - **12**

Entrees

All entrees served with your choice of either our house salad or a cup of any soup

Wisconsin Mac and Cheese

Orecchiette pasta tossed with cream and Carr Valley 3 year cheddar, Carr Valley gruyere, and Montrachet - **16**

Seared Salmon

Pan seared Norwegian salmon with cilantro pesto root vegetable Israeli couscous and lemon butter pan sauce - **19**

Berkshire Pork Chop

Grilled Berkshire pork chop with cornbread stuffing and grilled asparagus with sauce Meuniere - **21**

Grilled Ribeye

Grilled 14 oz. bone-in ribeye with gorgonzola smashed new potatoes, sautéed green beans, and herb compound butter - **29**

Wild Mushroom Pasta

Crimini, shitake and portabella mushrooms with orecchiette pasta and a white wine cream sauce - **17**
Add chicken - **3**

Desserts

Chocolate Layer Cake

Chocolate ganache cake layered between rich chocolate mousse - **7**

Key Lime Tart

Made with real key lime on a bed of crushed graham cracker and topped with fresh whipped cream - **6**

Trio of Sorbets

Seasonal Wisconsin sorbets topped with fresh berries and almond tuille - **6**

Bourbon Chocolate Pecan Bar

Our warm homemade Bourbon Chocolate Pecan Bar - **6**

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