

Twisted Lime

RESTAURANT & BAR

STARTERS

QUESO BLANCO \$9

White cheese dip topped with fresh jalapenos and Pico de Gallo. Served with house made tortilla chips.
ADD CHORIZO \$3

POUTINE \$9

Tater tots topped with cheese curds and brown gravy.

BUFFALO CAULIFLOWER \$10

Crispy cauliflower tossed in buffalo sauce topped with fresh scallions served with choice of ranch or blue cheese.

FRIED GREEN TOMATOES \$10

Fresh sliced green tomatoes deep fried and topped with chipotle ranch and cotija cheese.

GUACAMOLE FRESCO \$11

Made to order guacamole, Hass avocado, diced tomatoes, red onions fresh jalapeno and cilantro served with house made tortilla chips.

EMPANADAS \$13

Handmade empanadas filled with ground beef topped with cotija cheese then drizzled with jalapeño cilantro aioli.

SESAME CHICKEN \$13

Tempura style chicken strips tossed in a oriental sesame sauce with toasted sesame seeds and fresh scallions served with avocado ranch.

TWISTED NACHOS \$14

House made tortilla chips topped with queso Blanco, Pico de Gallo, shredded lettuce, black bean corn salsa, fresh jalapenos, guacamole, and dollop of sour cream.

**CHOICE OF SEASONED CHICKEN,
MOJO PORK OR ROPA VIEJA \$4**

FIRECRACKER SHRIMP \$14

Tempura style fried shrimp tossed in our house made firecracker saue with wasabi aioli and sesame seeds.

KOREAN RIBS \$16

Lightly fried baby back ribs tossed in a Korean pepper sauce with toasted sesame seeds and fresh scallions.

*TUNA NACHOS \$17

Lightly fried wonton chips topped with marinated diced raw sushi grade tuna, sesame seeds, seaweed salad, shredded carrots and edamame then drizzled with wasabi aioli and sriracha.

SIDES

TATER TOTS \$4

FRIED YUCA FRIES \$4

FRIED PLANTAINS \$4

STREET CORN OFF THE COBB \$4

MAC N CHEESE \$4

BBQ BAKED BEANS \$4

RICE AND BEANS \$4

COLESLAW \$4

CHIPS N SALSA \$4

CUCUMBER SALAD \$4

SIDE SALAD \$4

TACOS

CHOICE OF 2 WITH SIDE \$13 / CHOICE OF 3 WITH SIDE \$15

KOREAN FRIED CAULIFLOWER

Lightly fried cauliflower, Korean pepper sauce, cabbage, avocado, sesame seeds and cilantro.

DIXIE FRIED SHRIMP

Deep fried shrimp, cilantro cabbage, pineapple Jicama slaw and firecracker sauce.

FAR EAST FISH

Tempura style fried Mahi, cilantro cabbage, shredded carrots and wasabi aioli.

ASIAN CHICKEN

Tempura style chicken tossed in a oriental sesame sauce, cabbage, toasted sesame seeds, fresh scallions and avocado ranch.

CARNE ASADA

Grilled marinated steak, cilantro cabbage, Pico de Gallo, cotija cheese, diced avocado, and jalapeno cilantro aioli.

MAHI MAHI

Grilled Mahi, cilantro cabbage, pico de gallo, diced avocado and chipotle ranch.

MEMPHIS BBQ PORK

Shredded pork, whiskey BBQ sauce, mac n cheese and crispy onion straws drizzled with Alabama white sauce.

KOREAN CARNITAS

Korean pork, cilantro cabbage, pickled cucumber, sesame seeds and fresh cilantro.

BAYOU BLACKENED SHRIMP

Cajun blackened shrimp, cilantro cabbage, diced avocado, black bean corn salsa and chipotle ranch.

QUESADILLAS

SERVED WITH RICE AND BEANS

TRADITIONAL \$11

A blend of Mexican cheeses and black bean corn salsa. Served with sour cream and Pico de gallo.
ADD CHICKEN \$4 / ADD SHRIMP \$5 / ADD STEAK \$6

FLAT BREADS

SUBSTITUTE GF CAULIFLOWER CRUST \$3

PLAIN JANE \$12

Mozzarella cheese, diced tomatoes and fresh basil.

HOT CHICKEN \$13

Diced chicken tenders tossed in Buffalo sauce cheddar cheese blend, diced tomato, onion, and pickles drizzled with Alabama white sauce.

MEMPHIS BBQ \$14

Tender pork, whiskey BBQ sauce, Mozzarella and cheddar cheese, diced red onions drizzled with Alabama white sauce.

HAWAIIAN PACIFIC \$14

Grilled chicken, pineapple Jicama slaw, mozzarella cheese, cilantro and Sesame sauce.

* SERVED RAW. THESE ITEMS MAY BE OFFERED UNDERCOOKED OR RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

SOUPS & SALADS

DRESSINGS

Cilantro Lime Vinaigrette, Chipotle Ranch, Avocado Ranch, Thai Peanut, Hot Honey Vinaigrette, Oriental Sesame, Orange Ginger, Blue Cheese

CHICKEN TORTILLA SOUP \$6

Our house made tomato, garlic and chicken broth with shredded chicken topped with cotija cheese and tortilla strips.

SOUP OF THE DAY \$6

Please ask server.

SOUTHWEST

Romaine lettuce, Mexican cheese blend, black bean corn salsa, diced avocado, diced tomato, and tortilla strips.

CHICKEN \$14 / SHRIMP \$15 / STEAK \$16

SOUTHERN COBB \$15

Diced fried chicken tenders, romaine lettuce, cheddar cheese, tomato, bacon, avocado, egg and red onion.

STEAK NOODLE \$16

Marinated steak, chilled soba noodles, mandarin oranges, cilantro cabbage, shredded carrots, diced avocado, chopped peanuts and scallions.

DESSERTS

SOPAIPILLA \$7

Crispy house made tortillas topped with honey, cinnamon, and brown sugar. Served with vanilla ice cream.

CHURRO WAFFLES \$8

Churro waffles tossed in cinnamon and brown sugar. Drizzled with caramel and chocolate dipping sauces.

FRIED ICE CREAM \$10

Vanilla ice cream coated in crunchy cereal, deep fried, and topped with whipped cream, chocolate sauce and honey.

MISSISSIPPI MUD PIE \$10

Fudge brownie and chocolate mousse with an Oreo crust topped with whipped cream and Oreo crumbles.

BLACK BERRY KEY LIME \$10

Traditional key lime pie topped with a blackberry compote.

KIDS

**12 AND UNDER
WITH CHOICE OF 1 SIDE & DRINK**

CHEESEBURGER \$8

GRILLED CHEESE \$8

CHICKEN QUESADILLA \$8

MAC N CHEESE \$8

CHICKEN FINGERS \$8

SIDES:

TATER TOTS / RICE / CORN / FRUIT

SMASH BURGERS & SANDWICHES

***SERVED FULLY COOKED**

CHOICE OF 1 SIDE

ADD CHEESE \$2 CHEDDAR, PEPPER JACK OR SWISS

BORING BURGER \$12

(2) ¼ lb. beef patties topped with lettuce, tomato, onion, and pickles on a toasted bun.

COWBOY BLT \$12

Applewood smoked bacon, lettuce, fried green tomato and chipotle ranch on toasted white bread.

CAROLINA PORK SANDWICH \$15

Slow roasted pork, whiskey BBQ sauce topped with coleslaw on a toasted bun.

WHISKEY BURGER \$15

(2) ¼ beef lb. patties topped with applewood smoked bacon, pepperjack cheese, crispy onion straws and Whiskey BBQ sauce on a toasted bun.

SOUTHERN CHICKEN SANDWICH \$16

Marinated grilled chicken breast, Applewood smoked bacon, fried green tomato, Pepperjack cheese and chipotle ranch on a toasted bun.

BOWLS

TEX MEX

Rice, diced avocado, black bean corn salsa, tomatoes, fresh jalapeños, Mexican cheese blend and cilantro drizzled with jalapeño cilantro aioli and tortilla strips.

CHICKEN \$14 / SHRIMP \$15 / STEAK \$16

DEEP SOUTH \$14

Deep fried chicken, tater tots, cheese curds, roasted corn, fresh jalapeños, and brown gravy.

SMOKEY MOUNTAIN PORK \$15

Shredded pork in a whiskey BBQ sauce, mac n cheese, BBQ baked beans, crispy onions straws drizzled with Alabama white sauce.

STEAK AND EGG \$15

Marinated grilled steak, sauteed onions, mushrooms, fried egg, brown gravy, white rice and scallions.

TWISTED BOWL

Chopped romaine lettuce, white rice, shredded carrots, cucumbers, edamame, avocado, seaweed salad and wasabi aioli.
CHICKEN \$18 / SHRIMP \$21 / *TUNA \$23 / STEAK \$26

ENTREES

ROPA VIEJA \$23

Seasoned Cuban style shredded beef in a tomato sauce with onions, bell peppers and olives served atop white rice with fried plantains.

ASIAN GARLIC SHRIMP \$24

Sauteed shrimp in a garlic sauce with onions, bell peppers, ginger and scallions served atop Soba noodles.

POLLO GUISADO \$21

Braised chicken, carrots, and olives in a tomato broth served atop white rice with fried plantains.

SKIRT STEAK CHIMICHURRI \$26

Tender cut skirt steak char-grilled and topped with a chimichurri sauce served with rice, beans and fried plantains.

BABY BACK RIBS 1/2 RACK \$18 • FULL RACK \$28

Tender pork ribs in a whiskey BBQ sauce served with baked beans and coleslaw.

PINCHOS

8-ounce marinated chicken, shrimp or tenderloin steak skewers grilled with bell peppers, onions and mushrooms served with rice and beans, fried plantains and Chimichurri, whiskey BBQ and chipotle ranch.

CHICKEN \$20 / SHRIMP \$22 / STEAK \$24