

# Twisted Lime

RESTAURANT & BAR

\*TWISTED LIME FAVORITE 

## 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, diced avocado, 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

RICE \$4

BLACK BEANS \$4

## TACOS

CHOICE OF 2 WITH SIDE \$13 / CHOICE OF 3 WITH SIDE \$15  
SUBSTITUTE CORN TORTILLA .25¢

### 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, sesame seeds, 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, tomato, cotija cheese, diced avocado, and jalapeno cilantro aioli.

### MAHI MAHI

Grilled Mahi, cilantro cabbage, tomato, 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, 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.

# SMASH BURGERS & SANDWICHES

\*SERVED FULLY COOKED

CHOICE OF 1 SIDE

ADD CHEESE \$2 CHEDDAR, PEPPER JACK OR SWISS  
SUBSTITUTE UDI'S GF BUN \$3

### 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 drizzled with Alabama white sauce.

## 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, diced tomato, cucumbers, edamame, avocado, seaweed salad and wasabi aioli.

CHICKEN \$18 / SHRIMP \$21 / \*TUNA \$23 / STEAK \$26

# 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

# 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 \$18 / SHRIMP \$20 / STEAK \$22

[TWISTEDLIMEVERO.COM](http://TWISTEDLIMEVERO.COM)

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