# BURGERS

#### OUR BEEF IS THE BIGGEST IN TOWN! FULL 1/2 LB FRESH GROUND TEXAS CHUCK

**THE SPICY GOAT** • Texas goat cheese, chipotle sauce, bacon \$8.50

ALL AMERICAN • Double American cheese, bacon \$8.50

**THE KEVIN BACON** • 3 pieces of bacon, danish blue cheese \$8.50

LOTS-A-SHROOM • Garlic baby portabello mushrooms, aged swiss \$8

THE VERDE • Real deal Hatch green chiles, guacamole, pepper jack \$9

**THE CLASSIC** • Cheddar cheese + beef = perfection \$7

**BIG TEX** • Cheddar, guacamole, fried onion strings, chipotle sauce \$9

FRESHMAN 15 • Smashed fries on top, melted cheddar, fried egg, bacon \$9.50

IN THE BUFF • Red River wild buffalo w/ caramelized onions - on wheat (375 cal & 30g Protein) \$10.50 ❖

LE WAGYU • Dijon-crusted TX wagyu beef w/ thyme caramelized onions, gruyere cheese \$12

**THE WESTERN** • Pepper jack, bacon, fried onion strings, jalapeños \$9.50

**VEGABOND** • Chickpea, black bean, brown rice & quinoa patty w/ avocado, sriracha - wheat bun \$8.50

THE HAPPY PILGRIM • All natural turkey, goat cheese, kale pesto, baby kale - wheat bun \$8

**BURGER OF THE MONTH** • Ask what Chefs Jason & Quincy are cookin'!

COOKED MEDIUM-WELL UNLESS YOU SPEAK UP! DON'T SEE WHAT YOU WANT? BUILD YOUR OWN!

TAKE YOUR

BURGER UP A

Try our free range Texas

wagyu or Texas buffalo on any burger +\$3

Buffalo, Wagyu Beef & One Of The Following Served Daily VENISON • ELK • LAMB • OSTRICH • RABBIT • DUCK • CAMEL BOAR • BEAVER • KANGAROO • EMU • GATOR

## SIDES

ALL OF OUR SIDES ARE HOUSE-MADE & NEVER FROZEN. WE DON'T EVEN HAVE FREEZERS!

TREAT-YO-SELF FRIES · Melted cheese, jalapeños & bacon w/ peppercorn ranch · \$5

**HAND-CUT FRIES** • \$2

**MELTED CHEESE FRIES** • \$4

FRIED GREEN BEANS N' CARROTS • \$3

FRIED ONION STRINGS • \$3 QUINCY'S FRIED PICKLES • \$3 HAND-CUT POTATO CHIPS • \$2

# SALADS

FRESH TOPPINGS HAND-CHOPPED DAILY

Add veggie, turkey or beef \$4 OR add wagyu or game meat \$6

**COBB SALAD WITH FRIED EGG ON TOP** • Chopped romaine topped w/ danish blue cheese crumbles, tomato, bacon, pickled red onion, fried egg & croutons w/ house-made honey mustard dressing \$8

CHOPPED MEXICAN SALAD • Chopped romaine topped w/ corn, black beans, tomato, jalapeños, red bell peppers, 1/2 an avocado & queso fresco w/ cumin lime vinaigrette \$8

• Baby kale tossed in house-made caesar dressing w/ parm & croutons \$7

TWISTED HOUSE SALAD • Chopped romaine topped with tomato, pickled red onions, bacon, cheddar and croutons w/ peppercorn ranch \$6

Chipotle Ranch, Peppercorn Ranch, Cumin Lime Vinaigrette, Honey Mustard, Caesar, Or Balsamic Vinaigrette

## SHAKES

CREAM, VANILLA, EGGS AND SUGAR CHURNED IN HOUSE DAILY

#### FAT ELVIS – OUR SIGNATURE SHAKE

Chocolate, banana, peanut butter & bacon peanut crumble \$5

Toasted marshmallow s'mores \$5

Oreo™ \$5

Banana pudding w/ vanilla wafers \$5 Strawberry \$5 Peanut butter w/ brownie \$5

Real deal vanilla \$5 Hershey's™ chocolate \$5 Shake of the Month \$5

#### BOOZY SHAKES (21+)

Banana & Baileys™ \$8

Oreo™ & Amaretto \$8

Creme de Menthe & chocolate chips \$8

#### YOUK OWN FLOAT

We provide the custard, you choose your soda \$4

## **KIDS STUFF**

FOR KIDS 12 AND UNDER

Kid-sized grilled cheese with fries • \$5 Kid-sized burger with fries • \$5

Kid-sized house-made ground turkey nuggets with fries • \$5

# BUILD YOUR OWN-

## **MEAT**\*

8 oz. Hamburger • \$6.25

6 oz. Family co-op turkey • \$6.25

8 oz. Wagyu beef • \$10

5 oz. Buffalo from Red River Wild Game • \$10 💠

5 oz. Vegan black bean, chickpea & quinoa • \$6.50

Today's exotic meat • Mkt

### **BUNS**

Brioche bun • included Whole wheat bun • included

Gluten-free bun • \$2

### **TOPPINGS**

.75¢ -

Cheddar cheese
Aged swiss cheese
American cheese
Thyme caramelized onions
Pickled jalapeños
Peppercorn ranch
Chipotle ranch
Chipotle sauce
Peanut butter

House made potato chips Sriracha \$1

Gruyere cheese
Avocado slices
Goat cheese
Danish blue cheese
Pepper jack cheese
Hatch green chiles
Fried onion strings
Garlic 'shrooms
2 strips of bacon
Kale pesto
Fried egg\*
Guacamole

ITEMS MARKED WITH \* MAY BE SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

BRING IT ON DOWN TO...

# BOOZE TOWN

MONDAY

**\$3** 

**MULES** 

**TUESDAY** 

**\$2** 

**LONE STAR** 

WEDNESDAY

PINT NIGHT

FREE PINT GLASS

**THURSDAY** 

\$3

INFUSED ALCOHOL

**FRIDAY** 

**\$4** 

MARGS TILL 7PM **SATURDAY** 

\$3

JACK, JAGER OR FIREBALL WITH ANY BEER SUNDAY

**\$4** 

BLOODY MARYS

## TRB EXCLUSIVE BOOZE & BREWS

## MY GIRLFRIEND'S OUT OF TOWN



A mild, hoppy, citrusy IPA brewed to Chef Jason's tastebuds. Local exclusive partnership with 3 Nations Brewing.

#### **TWISTED MULE**



Our signature craft draft cocktail with ginger beer, fresh lemon & Aylesbury Duck Vodka.

#### **HM WHISKEY**



101 proof small batch bourbon w/ notes of butterscotch, caramel & light smoke. Chosen by Chef Jason & team from Herman Marshall Distillery.

\$3.50

Miller Lite

Bud Light

Lone Star

Coors Light

## PROFESSIONAL TEXAN



Our exclusive, easy-drinking kölsch style lager. Brewed w/ love in Nacadoches, TX at Fredonia Brewing. Made for true Texans.

T

#### LOCAL DRAFT \$6 OR PITCHER \$23

My Girlfriend's Out Of Town IPA **T**Deep Ellum Dallas Blonde 5.2%

3 Nations Mango Smash IPA 6.9%

Real Ale Brewhouse Brown 5.4%

Deep Ellum IPA 7%

Bishop Crackberry 6%

Community Texas Helles 5%

Revolver Blood And Honey 7%

#### DOMESTIC DRAFT

Dos XX \$6 / \$23

Shiner \$5 / \$19

Miller Lite \$4 / \$15

## CANNED BEER

\$4.50

Professional Texan T

Dos XX

Shiner Blonde

Blue Moon

Twisted X Later Days 7%

4 Corners Local Buzz 5.4%

3 Nations American Wit 7.1%

Wild Acre Moonlight Shine 5.7%

# THANKS, FAM. -CHEF QUINCY & CHEF JASON

# FULL BAR ALSO AVAILABLE!

DID YOU KNOW CHUCK NORRIS HAD A ROLE IN STAR WARS?

(HE WAS THE FORCE)



/TWISTEDROOTBURGERCO @TWISTEDROOTBURGER



MEDICAL CITY APPROVED HEART HEALTHY



OUR UTENSILS, CUPS &
NAPKINS ARE ALL
BIODEGRADABLE PRODUCTS