

TWIN OTTER BISTRO

PUB

MUSSELS 16

white wine cream, fresh tomato + garlic toast

CALAMARI 15

fried jalapeños, red onion + tzatziki

PICKLE CHIPS 9

béchamel battered, parmesan dip

ROASTED CAULIFLOWER 14

buffalo sauce, blue cheese dressing, capers

WINGS 16

buffalo hot or bbq dry rub

NACHOS 21

banana peppers, jalapeños, green onions, tomato. salsa + sour cream
spicy beef or chicken 4
guacamole 3

TRUFFLE FRIES 10

grana padano + truffle oil

TWIN CHEESEBURGER 14

twin patties + american cheese. lettuce, tomato, onion, pickles + burger sauce

MEATLOAF SANDWICH 15

apricot bbq glaze. salad greens, rémoulade + jalapeño havarti

HOT CHICKEN SANDWICH 14

buffalo hot sauce, ranch dressing, sweet pickles, lettuce + tomato

COWBOY CHICKEN WRAP 14

jalapeño coleslaw, bacon + fried onions. blue cheese crumble, lettuce + tomato

FISH TACOS 15

red pepper slaw, sriracha mayo, pickled onions, avocado, sesame seeds, cilantro. pico de galo + lime

CHEESESTEAK 16

hot bbq, mushrooms, onions, peppers, herb mayo. gruyere + provolone

LOBSTER ROLL 16

lobster salad baguette, shredded lettuce + herb mayo

TO SHARE

VEGAN LENTIL FRITTERS 12

vegan truffle aioli

FRIED CHICKEN SKINS 12

seasoned + breaded, honey mustard

DUCK WINGS 18

duck confit, orange habanero honey garlic

TRIO SAUSAGE BOARD 19

beer house sausage, honey mustard

TRIO CHEESE BOARD 19

rotational cheese flight

SMOKED SALMON BRUSCHETTA 18

soft cheese + balsamic

GRILLED STEAK BITES 21

apricot bbq glaze. grilled onions, peppers, mushrooms + tomato

SPINACH DIP 17

spinach + artichoke, baked gruyère. beer bread pull-apart

SOUP + GREENS

BRUSSELS SPROUTS 9

bacon, saba, pine nuts

BEET GOAT CHEESE SALAD 17

leafy greens, beets + strawberries, avocado, crushed walnuts. honey dijon vinaigrette

TUNA POKE SALAD 24

sesame pan seared tuna. mixed greens, pickled vegetables, avocado + fried nori. soy chili vinaigrette

SALMON WEDGE SALAD 22

soy glaze marinade. capers, cucumber, tomato, bacon + blue cheese crumble. garlic dressing

SOUP + SALAD + BREAD 16

caesar salad or garden salad

BOWL + TOAST 12

daily feature soup + garlic toast

MAINS

LOBSTER RAVIOLI 26

beurre blanc, fontina + grana padano. side garlic toast

CEDAR PLANK SALMON 36

bacon + brown butter sauce, herb roasted potato, wilted spinach + seasonal vegetables

CHICKEN À LA KING 32

creamy chicken tarragon, peas + carrots. mashed potatoes, seasonal vegetables

STRIPLOIN 38

mashed potatoes + seasonal vegetables. roasted stuffed tomato

FISHERMAN'S STEW 27

mussels, haddock, calamari + prawns. rice + potato, cioppino broth

PIZZA

PEPPERONI MUSHROOM 18

all beef pepperoni

HAWAIIAN 18

capicola ham + bacon

BBQ CHICKEN 18

mushrooms, fried onions, caesar dressing

SWEET

CARROT CAKE 7

irene's recipe. cream cheese icing

SALTED CARAMEL + BROWNIE PIE 8

whipped ice cream, oreo crumble

BRUNCH (AVAILABLE 11AM-2PM. SATURDAYS + SUNDAYS.)

ALL ITEMS SERVED WITH SMASHED HASH BROWNS + FRUIT

SMOKED SALMON BENNY 18

soft cheese, spinach, tomato

HAM + BACON BENNY 17

capicola ham + tomato

BROCCOMOLI RYE TOAST 16

grilled broccoli guacamole, arugula, deep fried egg

PINEAPPLE PANCAKE STACK 10

short stack of pineapple pancakes (sharable or add smashbrowns 6)

HAM + CHEESE OMELETTE 17

capicola ham, red + green onion, roasted red pepper, monterey jack

VEGGIE OMELETTE 17

bell peppers, mushrooms, onions, spinach, jalapeño havarti

BREAKFAST BIALY 16

fried egg, chicken sausage, bacon, sriracha mayo, arugula + tomato

CRÊPES + SAUSAGE 18

maple syrup, berries + cream. chicken sausage

TWIN OTTER BAR

FLIGHT PLAN

HAPPY HOUR 4-7PM MONDAY - FRIDAY

select pints \$5.00
house wine (6oz) \$5.00
regular highballs \$5.00
\$5.00 off pub menu section (appetizers)

MONDAY COLD BEER + CHEESEBURGERS

craft beer taps - 16oz pint \$6.75
twin cheeseburger \$10.00

TUESDAY TEQUILA + TACOS

25% off top shelf tequila. fish tacos \$12.00

WEDNESDAY WINGS + WINE

takeoff + landing
wings + wine bottles - half price

THURSDAY KARAOKE NIGHT

rockstar shots \$6.00
keith's - 16oz pint \$6.25
fish + chips (1pc \$15.00. 2pc \$20.00)

FRIDAY FT. LEO MARTINEZ

live music featuring leo martinez
godfather cocktails \$14.00
steak dinner feature (5-9pm)

SATURDAY THE ORIGINAL HOUSE PARTY

live music/dj
original 16 copper - 16oz pint \$5.00
jäger shots \$6.00

SUNDAY \$7.00 BREAKFAST

two egg breakfast,
single ceasars + mimosas \$7.00
bud light - 16oz pint \$5.00

COCKTAILS

2oz

LAVENDER LEMONADE 16

empress 1908 gin, st. germain. fresh lemon,
simple, soda + dried lavender bitters

MATCHA MOJITO 15

bacardi white rum. matcha green tea simple,
fresh mint, lime + soda

UPTOWN GIRL 15

ketel one peach + orange blossom vodka.
triple sec, peach bitters, cranberry + fresh lime

BARREN OF MULES 15

fever tree ginger beer, lime, mint + ginger.
ketel one vodka botanicals:
• peach + orange blossom
• grapefruit + rose
• cucumber + mint

MANGRIA 15

tanquery gin, st. germain + sea change
prairie fairy. cane syrup + lime

SANGRIA 12

red, white, or rosé. by the glass

OUR PAPER PLANE 17

basil hayden's bourbon, amaro nonino,
aperol. fresh lemon

THE GODFATHER 17

suntory toki japanese whiskey, disaronno
amaretto. cherry bitters + maraschino cherry

OLD FASHIONED T.O. 17

woodford reserve bourbon, grand marnier.
brown sugar simple, whiskey barrel bitters

CASA PALOMA 16

casamigos blanco tequila. lime simple, soda,
fresh grapefruit + lime salted rim

WATERMELON JALAPEÑO MARGARITA 18

casamigos reposado tequila, triple sec.
watermelon + fresh lime, jalapeño simple,
pink salt + torched jalapeño

FRENCH 75 ROSÉ 17

royalmount gin, lubanzi rosé bubbles.
fresh lemon + cane syrup

TEQUILA

1oz

CASAMIGOS - blanco 12.75

CASAMIGOS - reposado 14.75

CASAMIGOS - añejo 17.5

CASAMIGOS - mezcal 17.5

CASCAHUÍN - extra añejo 27

PATRÓN XO CAFÉ 12

CLASE AZUL - reposado 35

DON JULIO - blanco 13

DON JULIO - reposado 14.5

DON JULIO 1942 - añejo 39

SCOTCH BLENDED

DEWAR'S CARIBBEAN

double aged rum cask finish. extra smooth,
brown sugar, caramel + tropical fruit

MONKEY SHOULDER

mixture of three different speyside single
malts. smooth, sweet + very easy to drink

JONNIE WALKER BLACK LABEL

complex blend of dry smokiness. malt + peat
overtones, fruity dark chocolate + vanilla

JONNIE WALKER BLUE LABEL

19th century blend. velvety mouth-feel.
hazelnut, rose petals, sherry + oranges.

SINGLE MALT

AUCHENTOSHAN AMERICAN OAK

bourbon cask. soft vanilla + coconut,
zesty citrus (SCOTTISH LOWLANDS)

AUCHENTOSHAN THREE WOOD

wine + sherry cask matured, triple distilled.
earthy + fruity notes (SCOTTISH LOWLANDS)

OBAN 14

hogshead barrel. brine + smoke, dried fig,
orange + sweet malt. (WESTERN HIGHLANDS)

MACALLAN 12

sherry cask finish. dried fruit + oak, complex
vanilla aromas (SPEYSIDE SCOTLAND)

BOWMORE 12

bourbon barrel. peat blossom smokiness,
pepper + ash aroma (ISLAY SCOTLAND)

GLENMORANGIE ORIGINAL

bourbon casked. honey + oranges, caramel,
dried fruit + baking spice
(SCOTTISH HIGHLANDS)

GLENMORANGIE NECTAR D'OR

sauternes cask. citrus + dried fruit, toasted
almonds, lemon + honeycomb.
(SCOTTISH HIGHLANDS)

GLENFIDDICH 14

ex bourbon barrel, new charred american oak.
vanilla, caramel + dark chocolate
(SPEYSIDE SCOTLAND)

GLENFIDDICH 18

small batch oloroso + american oak cask.
vanilla floral aroma, dried fruit, candied orange
+ oak spice (SPEYSIDE SCOTLAND)