

# 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)