

The Twisted Cork Take Out Menu

Available Thursday-Saturday 3pm-7:30pm

541.295.3094

Appetizers, Soups & Salads

Crab Cakes: basil and leek crab cakes with champagne citrus beurre blanc 13.5

Cheese Stuffed Dates: served warm with bacon crumbles 5.5

Kahlua Prawns: with a champagne-citrus beurre blanc and bacon over a bed of arugula 11

Artisan Bread with extra virgin olive oil and balsamic 5

Roasted Poblano Soup: topped with white cheddar and grilled chicken 4.5 cup 8 bowl

Rogue Chicken Salad: field greens with chicken, candied walnuts, dried cranberries, and blue cheese tossed with house made blue cheese dressing 12.5 whole 9.5 half

Chicken Caesar Salad: romaine hearts, chicken, and house made Caesar dressing with grated parmesan cheese and croutons 11.5 **Seared Salmon Caesar** 14 **Grilled Shrimp Caesar** 13.5

House Salad: spring and romaine, cucumbers, radishes, sunflower seeds, and tomatoes with balsamic vinaigrette or blue cheese dressing 4.5

Side Caesar Salad: romaine hearts and house made Caesar dressing with grated parmesan cheese and croutons 5.5

Pastas & Flatbreads & Entrees

Creamy Alfredo Linguini: sautéed mushrooms, roasted tomatoes, artichoke hearts, and fresh spinach topped with parmesan cheese 14.5 **Seared Salmon Alfredo** 23 **Grilled Shrimp Alfredo** 20.5 **Chicken Alfredo** 19.5

Mama Mia Flatbread: fresh mozzarella, oven roasted tomatoes, roasted garlic, spinach, and grilled chicken with aged balsamic and basil pesto 12.5

Pan Seared Salmon: choice of ginger glaze or beurre blanc with rice pilaf or garlic mashed potatoes and seasonal fresh vegetables 21

Salmon Burger: pan seared salmon, dill aioli, red onions, lettuce, and tomato on a brioche bun with a house salad choice of balsamic or blue cheese dressing 14.5

Dessert

Sticky Toffee Pudding Cake: ooey gooey delicious sprinkled with sea salt 7.5

Ask about our **Gluten Free** Breads, Flatbreads, Pasta 1.75 additional charge

Wines

Featuring a rotating selection of the best the west coast has to offer

Red by the Glass

Pinot Noir 10.5

Cabernet Sauvignon 9.5

Merlot 9

Red Blend 9

Zinfandel 9

Red of the Day

White by the Glass

Pinot Gris 8

Chardonnay 9

Sauvignon Blanc 8

Riesling 8

White of the Day

Sweet & Sparkly

Red Electra Moscato 6.5

Over ice with or without club soda

Sorbet Spritzer 9.5

Sparkling wine with a scoop of sorbet

Baby Bubble Bottles 8

Ruffino Sparkling Rose

J. Roget Brut Champagne

Prosecco

Flights (2 oz pours of each)

Red Flight 18

Pinot Noir

Cabernet Sauvignon

Merlot

Red Blend

White Flight 15

Pinot Gris

Chardonnay

Sauvignon Blanc

Riesling

Beer by the Bottle

Rogue Dead Guy Ale 5

Alpha Centauri IPA 4.5

Imperial IPA 4.5

Blonde Bombshell 4.5

Black Boss Porter 6

Hazelnut Brown Nectar 4.5

Tangerine Wheat 4.5

Trumer Pilsner 4.5

Omission Gluten Free 4.5

Non-alcoholic 4

Two Towns Cider

Ask for available flavors 4.5

Apertif Cocktails

Vya Perfect 6.5

Your choice of dry or sweet vermouth

Served over ice

French Kiss 6.5

Half sweet, half dry vermouth

Served over ice

Vya Bubbles 7.5

Your choice of dry or sweet vermouth

With club soda over ice

Beverages

Boylan Craft Sodas 2.5

Cream Soda

Root Beer

Cane Cola

Diet Cola

San Pellegrino (500ml) 4.5

Flavored San Pellegrino 2.25

Limonata

Blood Orange

Orange

Ask server for new flavors!

Iced Tea 2.5

Hot Tea 2.5

Rogue Roasters Coffee 3