



# Lunch Menu



## Starters

<b>Spinach &amp; Artichoke Dip</b> .....	7	<b>Grilled Chicken or Steak Quesadilla</b> .....	11
Served with pita chips		With salsa two ways	
<b>Baja Fish Tacos*</b> .....	8	<b>Mixed Greens Salad</b> .....	5
Grilled tilapia served with flour tortillas with fresh lime & salsa		Spring mix & soft lettuce with julienne vegetables	
<b>Onion Rings</b> .....	8	& herb croutons	
With chipotle aioli dipping sauce		<b>Baked Onion Soup</b> .....	7
<b>Buffalo Wings</b> .....	9	Hot onion soup with sourdough croutons & Swiss cheese	
With bleu cheese dressing, celery & carrot sticks		<b>Today's House Made Soup</b>	
<b>Coconut Shrimp</b> .....	11	Cup .....	4
With spicy peanut sauce & Szechuan sauce		Bowl .....	6

## Burgers & Sandwiches

All sandwiches & burgers are served with a choice of fresh cut fruit, house salad, sweet potato, regular or signature garlic fries.

<b>Cup of Soup &amp; ½ Sandwich</b> house made soup of the day with ½ sandwich .....	11
<b>Denver Omelet with Fresh Fruit</b> bell peppers, diced ham, and cheddar cheese .....	12.50
<b>Twigs Burger*</b> Angus beef burger on a toasted bun .....	12.50
<b>Turkey Burger</b> with jack cheese, lettuce, tomato, onion, avocado and Twigs special sauce .....	13
<b>Garden Jack Burger</b> Jack cheese, avocado, sprouts with pesto mayonnaise .....	12
<b>Chuck Burger*</b> Ground chuck burger with pepper jack cheese, grilled onions, bacon & pesto mayonnaise (*add an egg on top 1.50) .....	13
<b>Duo Burgers*</b> Two slider burgers topped with choice of cheese, lettuce, tomato and grilled onions .....	12
<b>Panini Herb Salmon Sandwich*</b> Grilled salmon Panini with pesto mayonnaise on whole grain ciabatta .....	12
<b>Roma Panini</b> Freshly sliced Roma tomatoes, buffalo mozzarella, onion & sautéed spinach on whole grain ciabatta .....	12
<b>California Grilled Chicken Sandwich</b> Grilled onions, bacon, avocado with chipotle aioli on an organic sprouted wheat bun .....	12
<b>Signature Steak Sandwich</b> Spicy chipotle strip loin on a grilled French roll with garlic mushrooms, pepper jack cheese & fried onions .....	13
<b>Philly Cheese Steak Dip</b> Shaved beef with bell peppers, onions & jack cheese on a ciabatta roll .....	13
<b>Club Sandwich</b> Sliced turkey, avocado, bacon, lettuce & tomato on toasted wheat .....	12
<b>BLT</b> Bacon, lettuce, tomatoes served on grilled sourdough bread .....	11
<b>Reuben</b> sliced corned beef on marble rye with Swiss cheese, sauerkraut, and thousand island .....	13
<b>Grilled Cheese</b> grilled country white bread with cheddar and American cheeses .....	11
<b>Hot Brown</b> slow roasted turkey breast on egg bread, sliced tomatoes, sharp white cheddar sauce. Topped with sliced bacon, Parmesan, chives and chopped parsley .....	13
<b>Gluten-Free Four Cheese Ravioli</b> topped with fresh marinara and Parmesan cheese .....	12
<b>Gluten-Free Herb Grilled Chicken Breast</b> with steamed vegetables and roasted potatoes .....	13

## Salads

<b>Buffalo Chicken Salad</b> Hearts of romaine lettuce, bleu cheese, avocado, onion & tomato .....	12
<b>Cobb Salad</b> grilled chicken, bacon, tomatoes, egg, scallion, avocado & bleu cheese .....	12
<b>Grilled Chicken or Steak Tortilla Salad*</b> grilled garlic herb flour tortilla with mixed greens, black beans, tomatoes, jicama, pumpkin seeds, avocado, red onion, sweet peppers, pepper jack, served with lime cilantro dressing and mango salsa .....	11
<b>Grilled Chicken or Cajun Salmon Caesar Salad*</b> served as a salad or wrapped in flatbread .....	13
<b>Sesame Shrimp Salad*</b> grilled prawns on chopped Asian style salad .....	14
<b>Southwestern Wedge Salad</b> bacon, avocado, pepper jack cheese, blue cheese, radish, tomatoes, scallions with avocado dressing .....	10
<b>Black Pepper Seared Ahi Tuna*</b> with baby spinach, arugula, radishes, snap peas, mushrooms, mandarin oranges, red onion, avocado and chipotle citrus dressing (gluten-free) .....	12
<b>Napa Salad</b> herb grilled chicken breast with walnuts, dried fruit medley and poppy seed dressing (gluten-free) .....	12
<b>Italian Chopped Salad</b> chopped hearts of romaine, radicchio, white beans, sundried tomatoes, salami, feta cheese, kalamata olives and vinaigrette (gluten-free) .....	12

## Sides

<b>Pasta Salad • Potato Salad • Cole Slaw • Signature Garlic Fries • Sweet Potato Fries • Steamed Vegetables</b> .....	5
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All split menu items will have an additional charge of \$1.00

\*WARNING: Served raw or undercooked, or contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*\*A 15% service charge will be added to all parties of 8 or more



# Wine List & Dessert Menu



*Twigs*  
CAFÉ &  
LOUNGE

## White Wine

## Glass/Bottle

Folonari Moscato .....	\$8/\$27
Hogue Pinot Grigio .....	\$8/\$27
Toasted Head Chardonnay.....	\$8/\$27
Kendall Jackson Chardonnay.....	\$9/\$30
Kenwood Sauvignon Blanc.....	\$10/\$33
Chateau St. Michelle "Eroica" Riesling.....	\$11/\$36
Ferrari Carano Fume Blanc .....	\$12/\$39
Markham Chardonnay .....	\$12/\$39
Ferrari Carano Chardonnay .....	\$12/\$39

## Sparkling Wine

## Glass/Bottle

Frexinet Brut Champagne .....	\$25
Korbel Brut.....	\$28
Mumm Napa Split.....	\$8.50

## Red Wine

## Glass/Bottle

Blackstone Merlot .....	\$8/\$27
Boeger Barbera.....	\$10/\$33
Rodney Strong Merlot.....	\$10/\$33
Michael David 7 Deadly Zins.....	\$10/\$33
Louis Martini Cabernet Sauvignon.....	\$10/\$33
Rodney Strong Pinot Noir .....	\$12/\$38
Mark West Pinot Noir.....	\$11/\$36
Coppola Diamond Petite Sirah .....	\$12/\$39
Rodney Strong "Alexander Valley" Cabernet Sauvignon .....	\$14/\$45
Beringer "Knights Valley" Cabernet Sauvignon .....	\$15/\$48
Woodbridge by Robert Mondavi	
House Selections Chardonnay - Merlot - Cabernet Sauvignon .....	\$7/\$25

## Bottled Beer

Budweiser .....	\$6.00
Bud Light.....	\$6.00
Coors Light.....	\$6.00
Michelob Ultra.....	\$6.00
Corona .....	\$6.50
Heineken .....	\$6.50
Blue Moon .....	\$6.50
Sierra Nevada Pale Ale .....	\$6.50
Stella Artois .....	\$6.50
Prohibition Amber Ale .....	\$6.50
Fat Tire .....	\$6.50
Mike's Hard Lemonade.....	\$6.00
Angry Orchard Hard Apple Cider.....	\$6.00
Beck's Non-Alcoholic .....	\$5.75

## Desserts

Seasonal Fruit Crumble add ice cream .....	7
Monster Chocolate Cake .....	7
Gelato caramel sea salt and espresso bean with fresh berries.....	6
DoubleTree Cookie Ice Cream walnuts, hot fudge, whipped cream .....	6
Vanilla Cheesecake chocolate & raspberry sauce .....	7