

OUR MENU IS THE BEST
ENJOYED WHEN SHARED.

Try a little
of everything

STARTERS

TWISTED CALAMARI — 11

Home made chili garlic and lager beer battered calamari served with home made chili garlic, ranch and marinara

GOAT CHEESE CROQUETTES — 9

Served with olive tapenade, pickled beets, and tomato jam

CRAWFISH TRUFFLE MAC + CHEESE — 17

Elbow pasta and crawfish tails tossed in truffle cheddar sauce, topped and baked with Japanese breadcrumbs, mozzarella, cilantro and green onions

NEW ENGLAND CRAB CAKES — 19

Wild caught lump crab, twisted seasoning blend

THAI CHILI PRAWNS — 12

Pan seared prawns cooked with fresh garlic and herbs dipped in secret spice. Served with sweet chili sauce

SEARED SCALLOPS — 19

Seared scallops served with potato lakke cakes, roasted starburst squash, and lemon beurre blanc drizzled with truffle oil

#10 CAN NACHOS — 12

Homemade tortilla chips layered with a sharp cheese blend, bell peppers, black beans, tomatoes, sweet red onions, fresh cilantro and fresh jalapeños topped with sour cream

Add chicken, chorizo, or pulled pork — 4

CHICKPEA HUMMUS — 10

Homemade with chili-garlic, Tandoori naan, and a blend of hand-cut vegetables - cucumbers, carrots, and celery

BEIRUT LABNEH — 9

Tangy labneh (yoghurt) topped with Zaatar, Kalamata olives, fresh mint, toasted pistachios, fresh pomegranate seeds, and olive oil, served with Tandoori naan

BBQ PULLED PORK BITES — 11

Barbecue pork, topped with pickled relish and fresh herbs served with Tandoori naan, lettuce cups or both

FLEX MUSSELS — 15

Mussels sauteed with white wine, lemon juice, garlic, butter, capers and blistered grape tomatoes. Served with herbed garlic bread

SALADS

TWISTED SALAD — 8

Fresh baby spinach, sun-dried tomatoes, garbanzo bean mix and fresh basil, tossed with a chili garlic ranch, topped off with toasted sesame seeds and feta cheese

HOUSE SALAD — 6 / 10

Spring mix with shredded carrots and tomatoes tossed with red wine vinaigrette and topped with parmigiano reggiano

CAESAR SALAD — 6 / 10

Fresh romaine hearts tossed with Caesar dressing and shaved parmigiano reggiano served with herb and garlic bread

Add Chicken or Shrimp — 4
Add Steak or Salmon — 6

BRUNCH

CHICKEN + WAFFLES — 19

Buttermilk fried chicken, crisp sage, Belgian waffle, maple syrup

CAJUN SHRIMP + GRITS — 20

Large tiger shrimp in a spice cajun rum sauce with mixed peppers, onions, mushrooms, over truffled grits

FRENCH TOAST — 19

Challah French Toast, Fresh berries, house syrup, gran marnier butter served with bacon

TWIG + BERRIES — 9

Steel-cut oatmeal, fresh berries, seasonal nuts, local honey

NOLA CRAWFISH BENEDICT — 21

Poached eggs, crawfish tails, Hollandaise, on southern-style buttermilk biscuits, served with home fries

CAPRESE AVACADO TOAST — 12

Creamy mozzarella pearls, fresh basil, and ripe cherry tomatoes over mashed avocado on artisanal multigrain toast

NEW YORK BAGEL + LOX — 16

With cream cheese, onions, capers, tomatoes

LEMON MARSCAPONE PANCAKES — 18

Fresh berries, mascarpone served with bacon

OLIVE + TWIST

BAR AND KITCHEN

LAVASH PIZZAS

Lavash is an ancient thin, unleavened, Armenian flatbread made in a tandoor oven. It is popular throughout the Middle East. We like it as a healthy, (nearly) guilt-free alternative to traditional pizza crust

OMNIVORE — 12

Mozzarella, pepperoni, Canadian bacon, Italian sausage, Kalamata olives, and sliced pepperoncini

CALABRIAN — 12

Calabrian chilies, shaved parmigiano Reggiano, prosciutto, and baby arugula

WILD HABIT — 14

Arugula, cherry tomatoes, prosciutto, burrata cheese and chili oil drizzle

CHICKEN BACON RANCH — 12

Blackened chicken with applewood bacon, red onion, tomatoes, topped with cilantro and chili garlic ranch

WILD MUSHROOM — 12

Roasted wild mushrooms, truffle oil, and fresh Taleggio cheese (from Milan, Italy), topped with micro greens

QUEEN MARGHERITA — 12

Marinara sauce, fresh mozzarella, basil

BURGERS AND SANDWICHES

Served with choice of parmesan truffle fries or sweet potato fries

THE FRIED BIRD — 13

Juicy brined chicken breast, tomatoes, lettuce and twisted sauce on a brioche bun

TWISTED TEXAN BURGER — 14

A ground Chuck, brisket, and short rib patty with Romaine, pickled onions, and homemade chili garlic ranch on a potato bun. Served with queso for dipping

Add-ons: Fried egg, Grilled mushrooms, Grilled Onions, Jalapenos — 1; Sliced Cheese, Bacon, Avocado — 2

TRUE PHILLY — 14

Grilled sliced beef steak, melted white cheddar cheese, grilled onions, and grilled bell peppers on white hoagie

ALL AMERICAN BURGER — 14

A ground Chuck, brisket, and short rib patty, applewood smoked bacon, fresh avocado, white cheddar cheese, lettuce, tomato and onion on potato bun

Lunch sandwiches available 11am - 4pm daily

THE ITALIAN — 12

Ciabatta bread, ham, uncured salami, provolone cheese, mayo, roasted red peppers, baby spinach, red wine vinaigrette and seasoning

GRILLED LEMON CHICKEN — 12

With mozzarella cheese, lettuce, tomato, onions and pickles on a potato bun with garlic aioli

THE ROSEMARY — 12

Rosemary focaccia, prosciutto, asiago cheese, olive relish, mayo, pepperoncinis and arugula

CHIPOTLE CHICKEN — 12

French baguette, roasted chicken breast, muenster cheese, chipotle mayo, sliced tomato, spinach and arugula mix

CLASSIC REUBEN — 12

Toasted marble rye, corned beef brisket, sauerkraut, Swiss cheese and Russian dressing

THE TURKEY CLUB — 12

Roasted turkey, applewood smoked bacon, Monterey Jack cheese, leaf lettuce, sliced tomato and kalamata aioli mayo

SIDES

SWEET POTATO FRIES — 6

TRUFFLE PARMESAN FRIES — 6

SAUTEED SEASONAL VEGGIES — 7

GRILLED ASPARAGUS — 7

FLASHFRIED CHILI GARLIC BRUSSEL SPROUTS — 7

DRINKS

SIGNATURE COCKTAILS

O+T WHISKEY MULE — 13

Buffalo Trace, fresh lime juice, ginger beer.
Served with mint and lime wedge

TWISTED MARY — 11

O+T Bloody Mary Mix, Nue Vodka, served with bacon
and celery

*Your Choice: Loaded or Unloaded. Bold or Spicye

FRENCH 75 — 13

Hendrick's Gin, Sparkling wine, lemon juice

FRENCH 95 — 13

Our bourbon twist on a traditional French 75

RUB + RYE — 11

Bulleit rye bourbon with maple syrup & grapefruit juic
topped off with egg whites.

BERRY SMASH — 13

llegal Mezcal, blackberry, blueberry, muddled with
agave nectar and pineapple juice

ZESTY SAZERAC — 12

Bulliet rye, orange zest, orange bitters & absinthe

O+T OLD FASHIONED — 10

Makers with orange peel, orange bitters and maraschi-
no cherry

MARTINIS

A few twists on classic favourites

CLASSIC MARTINI — 11

Calamity Gin Shaken or Stirred & Olive or Twist

COSMOPOLITAN — 12

Nue vodka peach & cranberry juice

APPLETINI— 11

Nue Vodka & apple pucker served with apple slice.

PEACH POMEGRANATE— 11

ORGANIC ALOE VERA — 12

Cucumber Vodka, Aloe Vera liquor rimmed with tajin,
garnished with English cucumber

PICKLE ME TINI — 11

Nue Vodka, lime juice, house syrup and pineapple

PALOMA— 14

Don Julio Blanco with grapefruit, agave nectar and
lime flavors

DEEP BLUE SEA— 11

Nue Vodka, Pineapple and orange flavors

APRIL RAIN— 13

Clean refreshing Bombay gin martini, with dry
vermouth and lime flavors

BEE'S KNEES— 12

Beefeaters mixed with honey and lemon flavors

RED WINE

CHATEAU SAINT LOUBERT MERLOT — 39

LA MAGIA ROSSO DI MONTALCINO — 60

CLOS PEGASE (MERLOT) — 35

MICHEL SCHLUMBERGER
(PINOT NOIR) — 37

ROBLAR (CABERNET
SAUVIGNON) — 35

LIBERATION (PINOT
NOIR) — 10/39

PERIMETER (MERLOT) — 10/39

J DUSI ZINFANDEL
DANTE'S VINEYARD — 72

ROCCO BELLE (RED WINE) — 10/39

PORTILLO (MALBEC) — 10/39

ROCCA DELLE MACIE — 10/39

BILLHOOK (HOUSE RED) 9/39

WHITE WINE

KARK KASPAR RIESLING — 10/39

ROTATION CHARDONNAY — 9/36

PLAYTIME CHARDONNAY

DOMAINE PELLEHAUT — 9/36

STONESTREET — 9/36

PORTILLO SAUVIGNON BLANC
PINOT GRIS — 9/36

VINA NORA ALBANRINO — 11/43

DOMAINE CRISTIA — 13/49

CHATEAU LA ROSE DU PIN — 9/36

DRAFT BEER

8TH WONDER CLOUD9 — 8

8TH WONDER COUGAR PAW — 8

8TH WONDER TEX BEER — 8

AUSTIN EASTCIDER — 8

AUSTIN SPIKED SELTZER — 8

BLUE MOON BELGIAN WHITE — 8

BUFFALO BAYOU
WHITE BUFFALO — 8

BUFFALO BAYOU CRUSH CITY — 8

ELYSIAN BREWING IPA
SPACE DUST — 8

EUREKA HEIGHTS
MINI BOSS IPA — 8

GUINNESS — 9

KARBACH LOVE STREET — 8

MICHELOB ULTRA — 7

ST. ARNOLDS LAWNMOWER — 8

BOTTLE/CAN BEER

8TH WONDER DOME FAUX M — 7

ABITA PURPLE HAZE — 7

BUD LIGHT — 6

CORONA — 6

DOS XX — 6

HEINEKEN — 6

KARBACH HOPADILLO — 7

MICHELOB ULTRA — 6

PBR — 6

RED STRIPE — 9

SAINT ARNOLD ART CAR — 7

SAINT ARNOLD SUMMER PILS — 7

SANTO — 7

STELLA ARTOIS — 7

WHITE CLAW RASPBERRY HARD
SELTZER — 6

OLIVE + TWIST

BAR AND KITCHEN

Our modern and lively martini bar is the perfect spot for after work drinks, pre-theatre tipples, or a night out on the town.