

OUR MENU IS THE BEST
ENJOYED WHEN SHARED.

Try a little
of everything

STARTERS

TWISTED CALAMARI — 13

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 — 22

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

Add shrimp— 6

NEW ENGLAND CRAB CAKES — 23

Wild caught lump crab, twisted seasoning blend

THAI CHILI PRAWN — 15

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

SEARED SCALLOPS — 19

Seared scallops served with 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, shrimp or pulled pork — 6

CREAM SPINACH DIP — 14

A blend of spinach, artichokes and five cheeses served warm with flatbread crisps or chips, tossed with parmesan and garlic salt.

FLEX MUSSELS — 15

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

BBQ PULLED PORK BITES — 11

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

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 **Crawfish, Chicken, or Shrimp** — 6
Add **Salmon** — 8

FAVORITES

ORLEANS CHICKEN — 24

Creole spiced boneless chicken breast with roasted garlic mashed potatoes, and flash fried chili garlic brussels sprouts

MYKONOS SALMON — 29

Atlantic salmon topped off with lemon butter, topped with capers, tomatoes, Kalamata olives, sweet basil, and feta. Served with wild mushroom risotto

CHAPPEL HILL — 21

Penne tossed in a marinara cream sauce with grilled shrimp and Chappel Hill sausage. Served with herbed garlic bread

FETTUCCINE LASTRADA — 23

Black pepper fettuccine tossed in a black pepper cream sauce with sun-dried tomatoes, mushrooms, grilled chicken, and sweet basil. Served with herb garlic bread

PRIME 8OZ FILET — 38

Served with roasted garlic whipped potatoes, grilled asparagus, and roasted mushrooms served with a red wine reduction

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

CHICKEN BACON RANCH — 12

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

CALABRIAN — 12

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

WILD MUSHROOM — 12

Roasted wild mushrooms, truffle oil, and mozzarella cheese, 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

TRUE PHILLY — 14

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

TWISTED TEXAN BURGER — 16

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

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

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

SIDES

SWEET POTATO FRIES — 6

TRUFFLE PARMESAN FRIES — 6

SAUTEED SPINACH — 7

GRILLED ASPARAGUS — 7

FLASHFRIED CHILI GARLIC BRUSSEL SPROUTS — 7

DRINKS

SIGNATURE COCKTAILS

O+T WHISKEY MULE — 13

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

TWISTED MARY — 11

O+T Bloody Mary Mix, Tito's Vodka, bacon and celery

*Your Choice: Loaded or Unloaded. Bold or Spicy

FRENCH 75 — 13

Bombay Gin, Sparkling wine, lemon juice

FRENCH 95 — 13

Our bourbon twist on a traditional French 75

TWISTED LONG ISLAND — 12

Our twist on the traditional Long Island Iced Tea

Premium Twisted Long Island — 14

BERRY SMASH — 13

Lunazul Blanco Tequila, blackberry, blueberry, muddled
with agave nectar and pineapple juice

BAJA BREEZE — 12

Cruzan Coconut Rum, Orange Juice, Pineapple Juice

O+T OLD FASHIONED — 10

Elijah Craig with orange peel, orange bitters
and maraschino cherry

DRAGONBERRY MOJITO — 12

Our retention of the mojito with Dragonberry Bacardi
Rum

MARTINIS

A few twists on classic favourites

CLASSIC MARTINI — 11

Bombay Gin Shaken or Stirred & Olive or Twist

RED BERRY COSMOPOLITAN — 12

Tito's Handmade vodka peach & cranberry juice

APPLETINI— 11

Ciroc Apple Vodka + apple pucker
served with apple slice.

PEACH POMEGRANATE— 11

Plume & petal peach wave, vodka, pomegranate juice,
pineapple juice

ORGANIC ALOE VERA — 13

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

PALOMA— 14

Don Julio Blanco with grapefruit, agave nectar and lime
flavors

DEEP BLUE SEA— 11

Ketel 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

PLUME & PETALS LEMON DROP — 12

BOTTLE/CAN BEER

8TH WONDER DOME FAUX M — 7

ABITA PURPLE HAZE — 7

BLUE MOON — 6

BUD LIGHT — 6

CORONA — 6

DOS XX — 6

HEINEKEN — 6

KARBACH HOPADILLO — 7

MICHELOB ULTRA — 6

MODELO — 6

RED STRIPE — 8

SAINT ARNOLD ART CAR — 7

SAINT ARNOLD SUMMER PILS — 7

SANTO — 7

STELLA ARTOIS — 7

WHITE CLAW RASPBERRY HARD
SELTZER — 6

WHITE WINE

REY DE COPAS — 50

ROCCA PINOT GRIGIO — 9/38

VINA NORA ALBANRINO — 11/43

COMO SUR CHARDONNAY — 8/30

FRONTERA — 8/30

DOMAINE CRISTIA — 13/49

DR. LOOSEN RIESLING — 8/30

ROSE

FLEURS DE PRAIRIE — 39

DOMAINE DE PELLECHAUT — 60

CUPCAKE — 35

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

RED WINE

TILIA MALBEC — 8/30

SYCAMORE LANE PINOT NOIR — 8/30

SYCAMORE LANE CABERNET — 8/30

GRAYSON CABERNET — 7

BLOCK NINE — 9/36

CHATEAU SAINT LOUBERT MERLOT — 39

PERIMIETER MERLOT — 7

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.