

Twisted Cork

COCKTAIL & WINE BAR

Twisted Shareables

Add or substitute rice crackers \$1
Extra ciabatta \$1 | Extra pretzels .50¢

BRUSCHETTA

San Marzano tomatoes, fresh basil and sweet onions marinated in EVOO and aged balsamic vinegar. Served with grilled ciabatta 12

HUMMUS PLATE

House-made hummus served with feta, roasted red peppers, cucumbers and warm pita wedges 8

MEDITERRANEAN TRIO

Trio of homemade dips: hummus, tzatziki, and Greek salsa, served with sliced cucumbers and pita wedges 13

BAKED GOAT CHEESE DIP

Blended with artichokes and parmesan topped with marinated tomatoes, served with grilled ciabatta and pretzels 12

MOMS BUFFALO DIP

Cheesy and spicy with chunks of chicken, served with tortilla chips and pretzels 11

SMOKED SALMON PLATE

With house-made “boursin cheese,” crackers, capers and cornichons 14

ARTISAN CHEESE PLATE

Served with praline pecans, apples, local honey and preserves Sm 14 / Lg 19

BAKED BRIE

Petite wheel of Danish brie served with apples, praline pecans, preserves and grilled ciabatta 13

SOUTHERN PIMENTO CHEESE

Traditional homemade, served with grilled ciabatta bread and pretzels 8

RUSTIC ANTIPASTA

Italian meats and cheeses, assorted marinated vegetables and grilled ciabatta Sm 15 / Lg 19

CURED MEAT BOARD

Assorted cured meats, paired with cheese, olives, grilled ciabatta, olive oil and parmesan side 22

Twisted Salads

Add chicken to any salad \$4

TWISTED SALAD

Chopped romaine, praline pecans, crumbled blue cheese, sliced granny smith apples with balsamic vinaigrette 9

CAESAR SALAD

Chopped romaine tossed in creamy Caesar, with croutons and shaved parmesan 9

BEET & GOAT CHEESE SALAD

Chopped romaine, sliced beets, crumbled goat cheese, pistachios, EVOO and aged balsamic reduction 10

GREEK SALAD

Chopped romaine, marinated tomatoes, artichoke hearts, cucumber, kalamata olives and feta served with greek vinaigrette 11

Twisted Flatbreads

9” Round Pizza

TWISTED FLATBREAD

Imported Italian pepperoni, roasted red peppers, marinated tomatoes, pepperocinis, red onion, Italian 4-cheese blend and pesto 12

MARGARITA FLATBREAD

Marinated tomatoes, Italian 4-cheese blend, balsamic reduction drizzle and fresh basil 10

ANGRY SHRIMP FLATBREAD

Spicy sauteed shrimp with Italian 4-cheese blend, marinated tomatoes topped with roasted garlic aioli, pesto and fresh basil 14

MEDITERRANEAN FLATBREAD

Grilled chicken, goat cheese, roasted red peppers, fresh basil and roasted garlic aioli 13

CHEEBO FLATBREAD

Cheddar, mozzarella, BBQ chicken, red onion, BBQ drizzle and fresh cilantro 12

GREEK FLATBREAD

Italian 4-cheese blend, marinated tomatoes, artichokes, kalamata olives, roasted red peppers and feta cheese 13

SMOKED SALMON FLATBREAD

“Boursin,” and mozzarella topped with smoked salmon, capers, cornichons, and red onion 14

MEATBALL FLATBREAD

Caramelized onion chicken meatballs with marinated tomatoes, parmesan cheese topped with brie and basil 13

GULA FLATBREAD

Italian 4-cheese blend, pepperoni, salami and marinated tomatoes, pepperocinis and pesto 13

Twisted Cork

COCKTAIL & WINE BAR

HAPPY HOUR

5~7 Monday~Saturday

Half Off Select Bottles of Wine • Half Off Well Liquor

\$2 Domestic • \$3 Select Imports

\$2 Off any Twisted Shareable

Twisted Cocktails

LAVENDER MARTINI

Absolut Citron & Vanilla, Fresh Lemon, and Lavender Simple 10

NUTELLA MARTINI

Absolut Vanilla, Crème de Cocoa, Nutella, and Cream 9

REY RAY MARTINI

Titos Vodka, St. Germain, and Fresh Lemon 10

COCONUT CREAM PIE MARTINI

Hilton Head Distillery Coconut Rum, Vanilla Vodka, Rum Chata, and Splash of Gingerale 10

ST. RUBY MARTINI

Absolut Ruby Red Vodka, St. Germain, Cranberry and Grapefruit Juices 9

ESPRESSO MARTINI

Hilton Head Distillery Espresso Rum, Baileys, Cream and Chocolate 10

ABSOLUT LIME COSMO

Absolut Lime Vodka, Triple Sec, Fresh Lime and Cranberry Juice 9

DRUNKEN MONKEY

Coconut & Spiced Rum, Pineapple and Orange Juices, Bitters and Zested Nutmeg 10

CAROLINA DREAMSICLE

Pinnacle Whipped Cream Vodka, Orange Juice and Cream 8

CACKILACKY MULE

Virgil Kaine Ginger Bourbon, Fresh Lime and Ginger Beer 9

BOURBON AMARETTO SOUR

Makers Mark Bourbon, Amaretto, Fresh Lemon, Simple 11

APEROL SPRITZ

Presecco, Aperol, Club Soda and Orange 9

BASIL GIN SMASH

Bulrush Gin, Muddled Basil, Lemons and Simple 10

I'VE GOT A FEVER GIN & TONIC

Bulrush Gin, Muddled Cucumber & Lime, Fevertree Elderflower Tonic 10

Domestic Beers

\$3.75

BUD

BUD LITE

ULTRA

COORS LITE

MILLER LITE

YUENGLING

Import/Craft Beers*

ALLAGASH WHITE \$5

LEFT HAND MILK STOUT \$5

WESTBROOK IPA CAN \$5

GAFFEL KOLSCH \$5

STONE IPA \$5

SOUTHERN BARREL HELLES LAGER \$5

CORONA \$4.75

SAM ADAMS LAGER \$4.75

STELLA ARTOIS \$4.75

HEINEKEN \$4.75

*Some Import/Craft beers not on happy hour