



BAR BITES & STARTERS

WILD MUSHROOM FRITTO

Crispy “calamari” style wild mushrooms, peppers and shaved lemon, served with remoulade
\$14

BANG BANG SHRIMP

Crispy fried shrimp, tossed in bang bang sauce with green onion and candied walnuts
\$15

SPINACH AND ARTICHOKE DIP

Classic cheesy spinach and artichoke dip, served with house-made tortilla chips
\$12

POPCORN SHRIMP

Served with cocktail sauce
\$12

CHICKEN WINGS

Tossed in your choice of Buffalo, BBQ, Mango Habanero, Salt & Vinegar or Sweet Thai Chili sauce
Half or Full Dozen Order \$12 / \$20

PANKO PRAWN BASKET

Five Panko crusted prawns with fries
\$19

BACON AND BUFFALO TENDER MAC ‘N CHEESE

Mac ‘n Cheese topped with chicken tenders tossed in buffalo sauce
\$18

LOADED TOTS OR FRIES

Shredded Cheddar / Jack cheese, bacon, sour cream and green onion
\$12

CHICKEN TENDERS

Served with French Fries
substitute vegan tenders add \$2
\$12

CLASSIC CAESAR SALAD

Half or Full Order \$8 / \$11

HOUSE SALAD

Half or Full Order \$7 / \$10

SANDWICHES & BURGERS

All selections served with French Fries. Substitute onion rings, tator tots, soup or salad for \$2. Gluten free buns available

TWIN PINE SIGNATURE BURGER

Char-grilled CAB blend of brisket, short rib and chuck patty, served on a soft brioche bun, with white cheddar, lettuce, onion, tomato, pickle, crispy bacon, creamy garlic aioli, and crispy fried onions
\$21

GRAPEVINE BURGER

½ lb CAB char-grilled with lettuce, tomato, onion and pickle on a brioche bun
\$16

GRILLED MAHI MAHI SANDWICH

Char-grilled Mahi Mahi on a toasted brioche bun with lettuce, tomato, onion, pickle and house-made remoulade
heart healthy and diabetic friendly with GF bun
\$24

HOT PASTRAMI

Hot Pastrami, pickles, mustard, and smoked mozzarella on a toasted French Roll
\$18

SIGNATURE CHICKEN SANDWICH

Char-grilled served on a soft brioche bun, with white cheddar, lettuce, onion, tomato, pickle, crispy bacon, BBQ sauce, and crispy fried onions
\$21

BLAT

Smoked crispy bacon, lettuce, avocado, tomato, and mayonnaise on toasted white bread
\$21

PRIME RIB DIP

Slow Roasted CAB Prime Rib thinly sliced on a toasted French Roll
add cheese, peppers and onions \$4
\$23

TWISTED VINE “MEAT SWEATS” BURGER

Brisket, chuck and short rib blended beef burger, griddled ham, bacon jam and brandy hot peppers on a brioche bun
\$23

FORK & KNIFE

SLOW ROASTED HALF CHICKEN

Sauce velouté, creamy mashed potatoes and seasonal vegetables
no sauce makes this GF and Diabetic friendly
\$22

PORK CUTLET “BASTILLE”

Pan fried pork cutlets served with sauce velouté, wild mushrooms, creamy mashed potatoes and seasonal vegetables
\$26

12 OZ. NEW YORK STRIP STEAK

Char-grilled with baked potato and garlic green beans
add a “finishing touch” such as Cowboy Butter or Brandy
Peppercorn sauce
\$48

COUNTRY FRIED STEAK DINNER

Sausage gravy with creamy mashed potatoes and seasonal vegetables
\$22



BOTTLE BEER

805	\$6	\$5	ANGRY ORCHARD
BUDWEISER	\$5	\$5	BUD LIGHT
COORS	\$5	\$5	COORS LIGHT
MICHALOB ULTRA	\$5	\$5	MILLER LITE
MILLER GENUINE DRAFT	\$5	\$6	WHITE CLAW
CORONA	\$6	\$6	CORONA N/A
GUINNESS	\$6	\$6	HEINEKEN
HIGH NOON	\$6	\$6	MODELO
NEGRA MODELO	\$6	\$6	PACIFICO
MAD RIVER IPA	\$5	\$5	MAD RIVER RED ALE

DRAFT BEER

BLUE MON	\$7	\$7	SCHILLING MOON BERRIES
MAD RIVER IPA	\$6	\$7	LAGUNITAS LIL SUMPIN
LAGUNITAS BEAST OF BOTH WORLDS	\$7	\$7	SIERRA NEVADA HAZY
STELLA ARTOIS	\$7	\$6	COORS LIGHT

WINE LIST

GLASS / BOTTLE

TWIN PINE PRIVATE LABEL
-TWIN PINE SAUVIGNON BLANC-
-TWIN PINE RED BLEND-
\$6 / \$22

CACHE CREEK SAUVINGNON BLANC	\$9 / \$31	\$9 / \$31	CACHE CREEK CHARDONNAY
BUCK SHACK CHARDONNAY	\$9 / \$31	\$9 / \$31	BRASSFIELD SERENITY WHITE BLEND
SCHMITT SÖHNE RIESLING	\$9 / \$31	\$15 / \$45	BLACK STALLION PINOT NOIR
BRASSFIELD ERUPTION RED BLEND	\$9 / \$31	\$8 / \$28	SHANNON RIDGE PETIT SIRAH
MARGARETT'S MERLOT	\$9 / \$31	\$9 / \$31	PISTOL GRIP CABERNET SAUVIGNON
BUCK SHACK CABERNET SAUVIGNON	\$9 / \$31	\$15 / \$45	SEGHESIO RED ZINFANDEL
GOVERNOR STANFORD BRUT CUVÉE	\$6 / \$22	\$9 / \$31	CACHE CREEK ROSE
MIONETTO PROSECCO	\$9 / \$31		

VIP SPECIAL BOTTLE PRICING

FORE FAMILY GRENACHE NOIR	\$40	\$40	WILD DIAMOND ALBARIÑO
---------------------------	------	------	-----------------------

GRAPEVINE SPECIALTY DRINKS

ESPRESSO 43 MARTINI	\$10	\$10	CUCUMBER COOLER
LAVENDER LEMON DROP	\$10	\$8	VIRGIN STAWBERRY MULE
DESERT PEAR CREAM SODA	\$5	\$5	ORANGE CREAM SODA