

the Twisted Olive™

italian american kitchen

Starters

- CHIPOTLE POTATO SOUP  
Birra, Pepper Jack Cheese, Mustard Croutons • 5
- REUBEN STEW
Corned Beef, Cabbage, Marble Rye Croutons,
Swiss Cheese au Gratin • 5.5
- CRISPY FOUR CHEESE RAVIOLI
Artichokes, Spinach, Marinara • 10
- GREEK SHRIMP
Chickpea Crusted Shrimp, Cucumber, Tomato,
Feta, Kalamata Olives, Lemon, Tzatziki Sauce • 12
- RISOTTO STUFFED PEPPER DUO 
Mozzarella and Ground Sausage Risotto,
Marinara, Basil, Balsamic • 12
- CHICKEN QUESADILLA
Garlic Herb Wrap, Mozzarella, Provolone, Onions,
Peppers, Salsa, Citrus Sour Cream • 11
- TWISTED WINGS 
Caribbean Jerk Rub, Sweet Chili Sauce,
Pineapple • 11
- MUSHROOM GOAT CHEESE EMPANADAS
Lime Sour Cream, Pico de Gallo • 10
- ROASTED GARLIC CITRUS
HUMMUS PARFAIT
Avocado Spread, Roasted Pepper Jam, Crispy
Pasta Chips, Fresh Vegetables • 10
- CRISPY BRUSSELS SPROUTS 
Bacon, Truffle Honey, Parmesan • 9
- CARIBBEAN JERK CALAMARI 
Jalapeno Chili Pineapple Sauce, Bell Peppers • 11
- LOADED CHIPS
Pulled Pork, Housemade BBQ, Bacon,
Bleu Cheese Sauce, Scallions • 10

Salads

- Add Grilled Chicken • 7, Salmon* • 11, Steak* • 12,
Chicken Salad • 6
- HOUSE ITALIAN  
Mesclun Greens, Hot Peppers, Tomatoes, Cheese
Puffs, Red Wine Vinaigrette Small • 4.5 / Large • 7
- APPLE & DRIED FIG  
Mesclun Greens, Candied Pistachios, Boursin Cheese,
Fig Balsamic Vinaigrette Small • 6 / Large • 11
- STRAWBERRY & BRIE  
Mesclun Greens, Cashews, Raisins,
Smoked Honey Vinaigrette Small • 6 / Large • 11
- CAESAR
Romaine, Housemade Croutons, Fresh Parmesan,
Caesar Dressing Small • 4.5 / Large • 7
- ORANGE CITRUS 
Mesclun Greens, Red Onions, Feta, Almonds,
Orange Vinaigrette Small • 6 / Large • 11
With Orange Honey Glazed Salmon • Add 11
- CHOPPED WEDGE 
Iceberg, Bacon, Tomatoes, Egg, Kalamata Olives,
Blue Cheese, Buttermilk Emulsion • 8
- GRILLED CHICKEN
Mesclun Greens, Kalamata Olives, Cucumbers,
Tomatoes, Pickled Peppers, Ditalini Pasta,
Feta, Red Wine Vinaigrette • 14

Added Twists

All Added Twists are Vegetarian



- YUKON GOLD MASHED POTATOES
WITH LEEKS • 4.5
- HOUSE FRIES • 4.5
- STEAMED BROCCOLI • 4.5
- SEASONAL VEGETABLES • 4.5
- SAUTÉED MUSHROOMS • 4.5
- SAUTÉED SPINACH • 5.5
- MACARONI AND CHEESE • 7

Meatballs

Starter or Side

SELECT YOUR TYPE:

- CLASSIC BEEF
Marinara and Mozzarella
- GREEK CHICKEN
Garlic Cream and Feta

- VEG "MEATBALLS"  
Eggplant, Marinara and Mozzarella

SELECT YOUR STYLE:

- NAKED
3 Meatballs with
Sauce and Cheese • 9 •
- SLIDERS
2 Sliders with Sauce
and Cheese • 9 •

Entrées

All Entrees Served with Yukon Gold Mashed Potatoes with Leeks
and Seasonal Vegetable

- GRILLED PORKCHOP* 
Thick Cut Pork Chop, topped with Blue Cheese
• 22 •
- PARMESAN BREADED CHICKEN BREAST
Balsamic Marinade, Tomato, Eggplant, Pickled Red Onions,
topped with Provolone Cheese
• 19 •
- FILET MIGNON* 
Rosemary Sauce, Smoked Bacon and Onion Jam
• 34 •
- CLASSIC STRIP*
Sautéed Mushrooms and Onions, Garlic Butter
• 31 •
- GRILLED SWORDFISH
Fried Rosemary Sweet Pepper Salsa, Lemon Sauce
• 26 •
- ROASTED CITRUS SALMON*
Orange Honey Glaze
• 24 •
- SEARED SEA SCALLOPS 
Fresh Basil Cream, Red Pepper Jam
• 29 •
- PAN SEARED CRAB CAKE AND SHRIMP SKEWER
Horseradish Mustard Lemon Aioli
• 26 •



Homestyle Twists

- PUFF PASTRY WRAPPED MEATLOAF
Barbecue Sauce, Mozzarella, Yukon Gold Mashed
Potatoes with Leeks, Seasonal Vegetable
• 18 •
- TWISTED MAC AND CHEESE
Fusilli Napoletani, White Cheddar, Smoked Gouda,
Ham, Bacon, Broccoli
• 18 •
- FOLDED LASAGNA
Sausage, Ricotta, Mozzarella, Caramelized Onions
and Peppers, Rich Meat Sauce
• 19 •

Our goal at The Twisted Olive is to
exceed your expectations. If we did not,
please let us know while you're here.
Your complete satisfaction is paramount
to our team.

Pies

Housemade Rustic Pizza • No Substitutions

- AMERICANO
Pepperoni, Three Cheese Blend, Red Sauce • 15.5
- B-A-T
Bacon, Arugula, Tomato, Provolone, Garlic Cream • 15.5
- NAPOLI 
Tomato, Basil, Mozzarella, Balsamic, EVOO • 15.5
- BIANCO  
Spinach, Garlic, Fresh Ricotta, Mozzarella,
Garlic Cream • 15.5
- CHICKEN MEDITERRANEAN
Artichokes, Tomato, Kalamata Olives, Red Onion,
Spinach, Feta, Provolone, Crushed Red Pepper,
Garlic, Oregano, EVOO • 17.5
- SICILIAN 
Spicy Sausage, Aged Mozzarella, Crushed Red
Pepper, Red Sauce • 17.5
- TWISTED  
Pepperoni, Banana Peppers, Mozzarella,
Provolone, Red Meat Sauce • 17.5
- CREATE YOUR OWN
Start with a Cheese Pizza with Red Sauce • 14.5
- CHOOSE YOUR TOPPINGS:
Spinach, Tomato, Arugula, Mushrooms, Banana
Peppers, Olives, Onions • 1.5 each
- Chicken, Pepperoni, Beef Meatballs, Sausage,
Bacon, Eggplant "Meatballs" • 2 each

Pastas




- CRAB AND SHRIMP RAVIOLI
Seared Scallops and Shrimp, Roasted Peppers,
Zucchini, Spinach, Garlic Cream Sauce • 28
- SPINACH FETTUCCINE 
Roasted Red Peppers, Garlic EVOO, Squash,
Artichokes, Feta • 13
With Diced Chicken • 17
- BEEF MEATBALL RIGATONI 
Caramelized Onions, Mushrooms, Ricotta,
Rich Meat Sauce • 19
- CHEESE CAPPELLETTI
Cheese Filled Pasta, Roasted Corn, Peas,
Bacon, Butternut Squash Cream • 17
With Diced Chicken • 21
- CHICKEN GNOCCHI ARRABBIATA 
Spinach Gnocchi, Arugula, Mushrooms,
Shaved Asiago • 19

Sandwiches

All Sandwiches Served with House Fries

- CHICKEN SALAD PIADA
Flatbread, Raisins, Walnuts, Lettuce, Tomato • 10
- CRAB CAKE SLIDERS 
Sweet Chili, Arugula, Verde Tartar Sauce, Tomato • 14
- LOADED BURGER* 
Egg Bun, Bacon, Provolone, Smoked Bacon and
Onion Jam, Mushrooms, Arugula • 15
Classic Cheeseburger • 13*
- GRILLED CHICKEN BLT
Wheat Bun, Bacon, Lettuce, Tomato Jam • 12
- PULLED PORK
Multi-Grain Bun, Housemade BBQ, Bacon, Onion
Straws, Sliced Apple, Cheddar Cheese • 11

Credit card gift cards are not accepted at any GV Destinations location • Non TTO desserts, cakes, confections or family favorites: \$1.50 per person
*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
A 20% service charge is applied to parties of 8 or more.

 Denotes Spicy Item  Indicates Vegetarian Items  House Favorites

Martinis

Well • 6 / Premium • 8 / Super Premium • 10

THE ORIGINAL #1

Gin or Vodka, Dry Vermouth, Dash of Orange Bitters, Lemon Twist

THE ORIGINAL #2

Gin or Vodka, Dry Vermouth, Blue or Feta Stuffed Green Olives

THE HONEY BEE

Gin, Lemon Juice, Honey, Raspberry Jam

BLOOD AND SAND

Scotch, Cherry Herring, Sweet Vermouth, Orange Juice, Orange Peel

BOULEVARDIER

Bourbon, Campari, Sweet Vermouth, Orange Peel

TRUSCOSMO

Vodka, Trusciano, Cranberry Juice, Lime Simple Syrup, Lime Wheel

BELLINI MEANIE

Vodka, Peach Schnapps, Lambrusco, Raspberries, Lemon Wheel

BASIL MARTINI

Citrus Vodka, Sour Mix, Fresh Basil

OH, HONEY • 10

OYO Honey Vanilla Bean Vodka, Honey Simple Syrup, Bailey's, Cream

LOS FELIZ • 11

Watershed Apple Brandy, Grand Marnier, Housemade Raspberry Syrup, Orange Peel

Cocktails

TWISTED MULE • 10 / take the mug - additional 15
Seasonal Mule Featuring Watershed Spirits, Ask Server for Today's Selection

VODKA CITRUS SMASH • 9.5

Citrus Vodka, Limoncello, Lemon, Orange, Mint, Soda

BLUEBERRY BASIL LEMONADE • 9

Watershed Vodka, Fresh Basil, Blueberry Lemonade

CUCUMBER REFRESHER • 10

Grey Goose La Poire, Muddled Cucumber, Mint, Soda

ROSEMARY PALOMA • 7.5

Espolon Tequila, Rosemary Simple Syrup, Grapefruit Juice, Sprite, Salted Rim

FORTUNE COOKIE MILK PUNCH • 9

Watershed Apple Brandy, Rum, Fortune Cookie Cereal Milk

SANGRIA • 8

White :: Plove, Pineapple, Brandy | **Red** :: Trusciano, Pomegranate, Cranberry

GV MANHATTAN • 10

OYO Whiskey, Gervasi Port - Santo, Orange Twist & Cherries

WALNUT OLD FASHIONED • 11

Watershed Nocino-Walnut liqueur with Watershed Bourbon, Ohio Cherry Juice & Bitters

Bubbles

Sparkling Cocktails Featuring Gervasi Vineyard's Lambrusco

THIS IS HOW WE SPRITZ • 10

OYO Honey Vanilla Bean Vodka, Aperol, Housemade Raspberry Syrup, Lemon

THE FRENCHIE • 9

Chambord, Orange and Pineapple Juice

SHE LOST IT • 9.5

Maurin Quina, Fabbri Amarena Cherry

GIRL, BYE • 8

Elderflower, Fresh Lemon

KITTY GIRL • 10

Gin, Hibiscus Infused Galliano, Lime

Bloody Marys

Make it Your Own with a Tableside Condiment Caddy

TWISTED OLIVE BLOODY MARY EXPERIENCE • 15

Vodka, Meatball Skewer, Green Olives, Blue Cheese Stuffed Green Olives, Lemon, Lime, Salt, Pepper, Celery & Cherry Tomato, Served with a GV Farmhouse Ale Chaser

SIMPLE GARDEN • 8

Vodka, Celery, Green Olives, Lemon, Lime, Celery Salt Rim

ITALIAN MARY • 9

Basil & Black Peppercorn Infused Vodka, Cubed Cheese, Pepperoncini, Salt & Pepper Rim

MANLY MARY • 10

Watershed Bourbon, Pickle, Bacon, Horseradish, Worcestershire Sauce, Tabasco, Salt & Pepper Rim

Beers

EXCLUSIVE GV CRAFTED BEERS BREWED BY THIRSTY DOG • \$5



Light, crisp, refreshing;
easy-drinking ale



Traditional pale ale with
smooth hop flavor



New England style IPA
with tropical fruit flavors

BLUE MOON	5.4 ABV	\$4.5
BELL'S TWO HEARTED ALE	7.0 ABV	\$5.5
BUCKLER* NON ALCOHOLIC	0.5 ABV	\$3.5
BUD LIGHT	4.3 ABV	\$3
CORONA	4.6 ABV	\$3
CORONA LIGHT	4.1 ABV	\$3
DOGFISH HEAD 60 MIN IPA	6.0 ABV	\$5.5
FAT TIRE BELGIAN ALE	5.2 ABV	\$3.5
GREAT LAKES SEASONAL	- ABV	MP*
HOPPIN' FROG SEASONAL	- ABV	MP*
JACKIE O'S CHOMOLUNGMA (CAN)	6.5 ABV	\$5.5
JACKIE O'S MYSTIC MAMA IPA (CAN)	7.0 ABV	\$5.5
MASTHEAD BREWING CO. SEASONAL	- ABV	MP*
MILLER LITE	4.2 ABV	\$3
NORTH HIGH BREWING SEASONAL	- ABV	MP*
PERONI	4.7 ABV	\$4.5
PLATFORM BEER CO. SPEED MERCHANT WHITE IPA	6.6 ABV	\$4.5
PLATFORM BEER CO. SEASONAL	- ABV	MP*
REDBRIDGE *Gluten Free	- ABV	\$4.5
RHINEGEIST COUGAR BLONDE ALE (CAN)	4.8 ABV	\$5.5
RHINEGEIST TRUTH IPA (CAN)	7.2 ABV	\$5.5
RHINEGEIST SEASONAL (CAN)	- ABV	MP*
ROYAL DOCKS SEASONAL	- ABV	MP*
THIRSTY DOG LABRADOR LAGER	6.0 ABV	\$5.5
THIRSTY DOG RASPBERRY ALE	3.9 ABV	\$5.5
THIRSTY DOG SEASONAL	- ABV	MP*
THIRSTY DOG SIBERIAN NIGHT	9.7 ABV	\$5.5
YUENGLING	4.5 ABV	\$3

Beverages

FOUNTAIN SOFT DRINKS • 2.95

Coke, Diet Coke, Cherry Coke, Sprite, Root Beer

ICED TEA / HOT TEA / COFFEE • 2.95

MONIN FLAVORED SYRUP • .50 per serving

Peach, Pomegranate, Blueberry, Vanilla, Caramel

happy hour

WEEKDAYS 2-6 PM

\$5 Select Appetizers

\$5 Well Drinks

\$5 Well Martinis

\$5 off a Bottle of Wine

\$2 Select Domestic Beers

\$1 off a Glass of Wine

Twisted Tuesdays

in the pub

Enjoy featured drinks & complimentary appetizers

first tuesday of the month

5-7pm