

# Twisted *Q*

BARBEQUE, BAR, & GRILL

2053 RIDGE ROAD | HISTORIC DOWNTOWN HOMEWOOD, IL

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708.957.8899 | TWISTEDQ.COM

## APPETIZERS

### **Chips & Salsa**

Corn tortilla chips and a side of homemade salsa.  
\$5.99

### **Chips & Guacamole**

Corn tortilla chips and a side of homemade guac.  
\$7.59

### **Nachos & Cheese**

Chips topped with nacho cheese.  
\$5.99

### **Twisted Nachos**

Corn tortilla chips topped with seasoned taco beef, burnt ends chili, nacho cheese, melted cheddar, tomato, and lettuce.  
½ - \$5.99 / Whole - \$8.99

### **Mozzarella Sticks**

Fried and served with homemade sweet marinara.  
4pc. - \$3.89 / 8pc. - \$6.89

### **Twisted Tamale**

Layered corn pudding, spicy pulled pork, and nacho cheese.  
\$6.89

### **Jalapeño Poppers**

Stuffed with cream cheese and served with a side of ranch.  
7 pc. - \$6.99

### **Onion Rings**

Beer-battered circles of sin.  
½ lb. - \$4.69 / Full lb. - \$8.49

### **Fried Wings**

Freshly fried, secret recipe chicken wings served with choice of sauce: Sweet BBQ, Spicy BBQ, Mild Buffalo, Hot Buffalo, Jerk, Garlic Parm.  
4 pc. - \$5.49 / 8 pc. - \$10.49  
16 pc. - \$19.99 / 24 pc. - \$28.99

## FRIES

### **Fry Basket**

Hand cut fresh daily.  
\$3.99

### **Cheese Fries**

Our homemade fries topped with nacho cheese.  
\$5.49

### **Hot & Dirty Fries**

Fries topped with spicy pulled pork and jalapeno nacho cheese.  
½ - \$4.99 / Whole - \$6.99

### **Chili Cheese Fries**

Fries, nacho cheese, and burnt ends chili.  
½ - \$4.99 / Whole - \$6.99

### **Bacon Cheese Fries**

Fries topped with bacon crumbs and nacho cheese.  
½ - \$4.99 / Whole - \$6.99

### **Butter Garlic Parm Fries**

Fries topped with homemade garlic butter and parmesan.  
½ - \$4.99 / Whole - \$6.99

## SOUPS & CHILIS

### **Soup of the Day**

Ask for today's selection!  
Cup - \$2.99 / Bowl - \$3.99

### **Burnt Ends Chili**

Made from the parts that didn't make it to your pork platter  
Cup - \$3.99 / Bowl - \$4.49

### **Cream of Crab**

The fresh and homemade staple soup of the Q.  
Cup - \$2.99 / Bowl - \$3.99

### **Hughes' White Chili**

No beef, no tomato, no bull. Finished with cilantro, lime and tortilla chips.  
Cup - \$3.99 / Bowl - \$4.49

## SALADS

### House Salad

Fresh seasonal greens, cucumber, and tomato served with your choice of dressing: Italian, ranch, honey mustard, Caesar, French, bleu cheese, or poppy seed.

Side - \$3.29 / Full - \$5.99

### Caesar Salad

Fresh romaine, creamy Caesar, parmesan cheese, and croutons.

\$7.19

### Taco Salad

Iceberg and romaine lettuce tomato, cheese, black olives, purple cabbage, and carrots topped with your choice of chicken, pork, beef, or brisket in a homemade taco shell served with sour cream and salsa.

\$7.99

### Lexi Special

Mixed greens with seasonal fruit topped with a salmon patty and our house Lime Dressing.

\$12.99

Add Chicken: \$3.19   Add Salmon: \$5.99

## WRAPS

Each served with choice of individual side.

### Turkey Bacon Wrap

Slow roasted turkey breast and smoke house bacon with lettuce, tomato, and mayo in a honey wheat tortilla.

\$7.49

### Chicken Caesar Wrap

Grilled chicken breast with romaine lettuce, tomato, and Caesar dressing in a honey wheat tortilla.

\$7.49

### Spicy Chicken Wrap

Grilled chicken breast with romaine lettuce, tomato, cheddar cheese and a peach habanero sauce in a honey wheat tortilla.

\$7.49

## QUICK BITES

Each served with choice of individual side.

### 2 Chicago Style Hot Dogs

Angus beef dog with ketchup, mustard, relish, tomato, onion, cucumber, pickle, sport peppers, and celery salt.

\$7.99

### Dirty Dog

Angus beef hot dog topped with pulled pork.

\$6.29

Add slaw +\$0.75

### Grilled Smoked Polish

Ketchup, mustard, relish, tomato, onion, cucumber, pickle, sport peppers, and celery salt.

\$6.29

### Chicken Tenders

3 hand-breaded all white meat tenders.

\$7.09

## MICRO-MEALS

Each served with choice of individual side.

**Pulled Pork** \$6.29

**Brisket** \$6.69

**Hot Dog** \$5.99

**Hamburger** \$6.29

**2 Chicken Tenders** \$5.99

**Grilled Cheese** \$5.99

## SIDES

	Individual / Regular	
Mac & Cheese	\$2.69	/ \$4.89
Corn Pudding	\$2.69	/ \$4.89
Potato Salad	\$1.99	/ \$3.29
Cole Slaw	\$1.99	/ \$3.29

	Individual / Regular	
Roasted Vegetables	\$2.69	/ \$4.89
Calico Beans	\$2.29	/ \$4.29
Sweets & Apples	\$2.69	/ NA
Fries	\$2.29	/ NA

# SANDWICHES

Each served with choice of individual side.

## Dixie Brisket Sandwich

Smoked, sliced, and tossed on an open flame and topped with cheddar, grilled onion, and sweet BBQ on a gourmet roll.

\$9.99

## Pulled Pork Sandwich

Smoked and hand pulled, topped with sweet BBQ on a gourmet roll.

\$8.99

## Italian Beef

Lean sliced beef topped with sweet or hot peppers served on a toasted French bun. Mozzarella and marinara available.

\$9.29

## Italian Sausage

Hand crafted sausage grilled and topped with sweet or hot peppers on a toasted French bun. Mozzarella and marinara available.

\$8.19

## Italian Combo

Beef and sausage combined with sweet or hot peppers on a toasted French bun. Mozzarella and marinara available.

\$10.29

## Beef Melt

Italian roast beef topped with American cheese on toasted marble rye.

\$9.29

## Chicken Breast Sandwich

Fresh chicken breast grilled or fried and served with lettuce, tomato, and mayo on a gourmet roll.

\$8.49

## Pepper & Egg Sandwich

Our homemade fried sweet peppers mixed with fresh eggs served on a toasted French bun.

\$7.99

## Fish Sandwich

Fresh cod served with lettuce, tomato, and tartar sauce on a gourmet roll.

\$10.49

## Buffalo Chicken Sandwich

Fresh chicken breast tossed with our house buffalo sauce and served on a French roll with lettuce, tomato, mozzarella cheese and ranch dressing.

\$8.99

## BLT

Hickory smoked bacon, Iceberg lettuce, and tomato on toasted holly bread.

\$7.49

## Meatloaf Parmesan

Homemade meatloaf served on a gourmet roll with marinara, mozzarella, and parmesan.

\$8.99

## Patty Melt

1/2 lb. All-Angus patty topped with American cheese and grilled onion on marble rye.

\$9.99

# BURGERS

Each served with choice of individual side.

## Smoke House Burger

All-Angus patty with American cheese, ketchup, mustard, pickle, onion, lettuce, and tomato.

¼ lb. - \$8.29

½ lb. - \$9.99

## Mushroom Swiss Burger

All-Angus patty with sautéed mushrooms and Swiss cheese.

¼ lb. - \$8.29

½ lb. - \$9.99

## Salmon Burger

Hand crafted salmon patty with lettuce, tomato, and tartar sauce.

\$10.99

## Old Glory Burger

All-Angus patty with cheddar cheese, grilled onion, lettuce, tomato, and special sauce.

¼ lb. - \$8.29

½ lb. - \$9.99

## Veggie Burger

Chipotle black bean with whole kernel corn, tomatoes, and mild green chili peppers.

\$8.99

## Turkey Burger

Seasoned all-white meat with lettuce and tomato.

\$8.99

## Guac Burger (aka Grace E. Special)

½ lb. all-Angus beef patty topped with guac.

\$12.49

Add Bacon: \$1.50   Add Brisket: \$2.50   Add Cheese: \$0.75

## BBQ PLATTERS

Each served with choice of 2 individual sides.

### Pulled Pork

Rubbed, smoked, and hand pulled. Served with our sweet BBQ sauce.

\$10.49

### Beef Brisket

Rubbed with our house seasons, smoked for 14 hours, sliced and bathed in goodness.

\$11.49

### Baby Back Ribs

Glazed with sweet BBQ sauce.

½ slab - \$13.49

Full slab - \$22.49

### St. Louis Ribs

Juicy and dry rubbed.

½ slab - \$13.49

Full slab - \$22.49

### Rib Tips

Rubbed with our house seasoning, smoked and served with Sweet BBQ.

½ lb. - \$9.49

Full lb. - \$14.99

### Butt & Brisket

Half juicy brisket and half tender pork.

\$10.99

## PASTAS

Each served with cup of soup or side salad.

### Fettuccine Chicken Alfredo

Fettuccine topped with chicken, homemade alfredo sauce, and parmesan cheese. Served with garlic bread.

\$13.99

### Spaghetti Chicken Parmesan

Spaghetti with lightly fried parmesan-breaded chicken breast topped with mozzarella, parmesan, and homemade marinara. Served with garlic bread.

\$13.99

## CHICKEN

Each served with choice of 2 individual sides.

### Applewood Chicken

½ chicken seasoned and smoked juicy.

\$10.49

### Fried Chicken

Fresh chicken seasoned and fried.

4 pc. - \$9.49

2 pc. - \$6.49

## SEAFOOD

Each served with choice of 2 individual sides.

### Cedar Cigar Shrimp

8 wild gulf shrimp spiced, wrapped in cedar paper, char-grilled and served with chimmi churri sauce.

\$15.99

### Smoked BBQ Salmon

Smoked salmon glazed with sweet BBQ sauce.

\$17.99

### Sautéed Perch

Fresh perch in a lemon butter sauce.

\$15.99

### Banana Leaf Tilapia

Fileted, wrapped, and cooked in a banana leaf with vegetables, lemon, and pineapple.

\$13.99

### Fried Tilapia

Tilapia filets hand-breaded in our house blend of seasoned flour.

\$11.99

### Beer Battered Cod

Fresh beer battered cod fried to a golden brown.

\$13.99

### Butterfly Shrimp

8 butterfly shrimp hand breaded and fried to golden brown.

\$15.99

### Grilled Salmon

Boneless skinless fresh salmon seasoned with olive oil, seared over an open flame, and served with chimmi churri sauce.

\$17.99

### Fried Perch

Perch filets hand-breaded in our house blend of seasoned flour.

\$12.99

### Baked Tilapia

Slow cooked filets in a creamy lemon butter sauce and finished with our seasoned breading.

\$13.99

### Fisherman's Platter

Fried tilapia, cod, perch, and shrimp served with tartar sauce.

\$16.49

## BEVERAGES

### Soft Drink

Coke, Diet Coke, Sprite, Mr. Pibb, Barq's Root Beer, Lemonade, Iced Tea (Raspberry, Sweetened, & Homemade Unsweetened). Free Refills.

\$2.29

### Coffee

\$1.89

### Hot Tea

\$1.89

### Route 66

Root Beer, Cream Soda, Orange, Blu Razzberry, Black Cherry, & Lime.

\$2.29

### Milk

Regular or chocolate.

\$1.89

### Hot Chocolate

\$2.29

## BEER, WINE, & SPIRITS

### Domestic Bottles

\$3.00

### Import/Premium Bottles

\$4.00

### Wine

\$4.00

### Spirits

\$4.00-\$6.00

Ask your waitress for a Bar Menu to view today's selection!

## CHOOSE THE Q TO CATER YOUR NEXT EVENT!

Whether it's a business luncheon, a corporate event, a team meeting, a family reunion, a wedding, a wedding rehearsal, or bachelor party, Twisted Q can handle all of your catering needs! We aspire to bring you the most flavorful and authentic BBQ food in the area. We will work with you to determine the needs of your event and we will work tirelessly to ensure that all of your catering and service needs are met!