

Twigs[®]

BISTRO AND MARTINI BAR

Select one item from each course

FIRST COURSE

Prawn Wonton Cups

Spicy prawn salad mixed with cucumbers, avocado, and red onions layered in a crisp fried wonton cup, lime-chili vinaigrette, garnished with cilantro.

Spinach Apple Salad

Spinach, crisp bacon, green apples, dried cranberries, crumbled goat cheese, and toasted almonds tossed in lemon vinaigrette. **GF**

Gyro Tacos

Grilled mini naan layered with roasted leg of lamb, cucumber-tomato relish, lettuce, and a stoneground mustard tzatziki sauce.

SECOND COURSE

Wild Mushroom Schnitzel

Buttermilk breaded pork tenderloin fried crisp over chive mashed potatoes with pan roasted wild mushrooms, mustard cream sauce, garnished with daikon sprouts.

Huckleberry Duck

Smoked duck breast served medium rare with parsnip puree, bacon-fried Brussels sprouts, served with a huckleberry reduction and garnished with daikon sprouts. **GF**

Short Rib Gnocchi

Beef short ribs cooked in red wine and rosemary served over potato dumplings with roasted garlic, herbs, and grated Romano cheese.

THIRD COURSE

Dark Cherry Chocolate Tart

Almond crust, dark chocolate ganache filling, topped with a dark cherry bourbon compote, finished with whipped cream. **GF**

Seeing Double

Hypnotic liquor and tequila shaken with cilantro and lime, served on the rocks as a double.

Huckleberry Cheesecake Martini

Svedka citrus vodka and Frangelico shaken with huckleberries and cream. Served in a graham cracker rimmed martini glass.



No-Li Twigs Amber Ale

A special local brew produced by No-Li for Twigs. **\$6**

No Li Big Juicy IPA

Bright citrus and tropical fruit hop aromas lead the way in this IPA from No-Li. **\$6.5**

4 Seasons Coffee

Twigs special blend coffee by Spokane's original specialty coffee roaster. **\$2.5**



2019 Drink Local Partner

\$31

per person

Tax & gratuity
not included

FEBRUARY 21 - MARCH 2

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RESTAURANT WEEK

Presented By

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