



Twisted

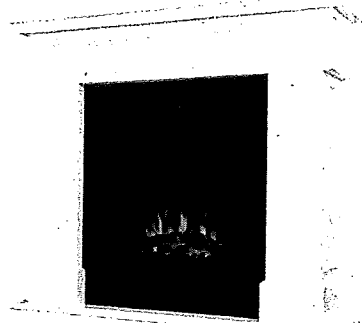
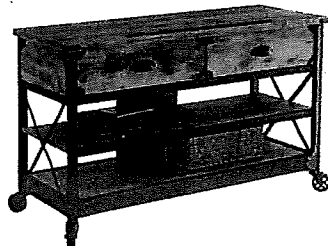
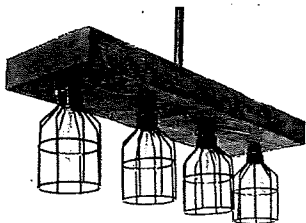
GROUNDS

BUSINESS DESCRIPTION

Twisted Grounds will seek to provide a rustic chic atmosphere equipped with a wood bar, concrete flooring, industrial lighting, piped shelving, a fireplace, chesterfield couches, and antique furniture. We strive to provide multiple customer experiences and solutions within the business to accommodate the differentiating needs of our neighborhood demographic. This includes study sections for today's numerous remote workers, comfortable couch seating for those looking for a more relaxed environment, and order ahead functionality for those on the go.

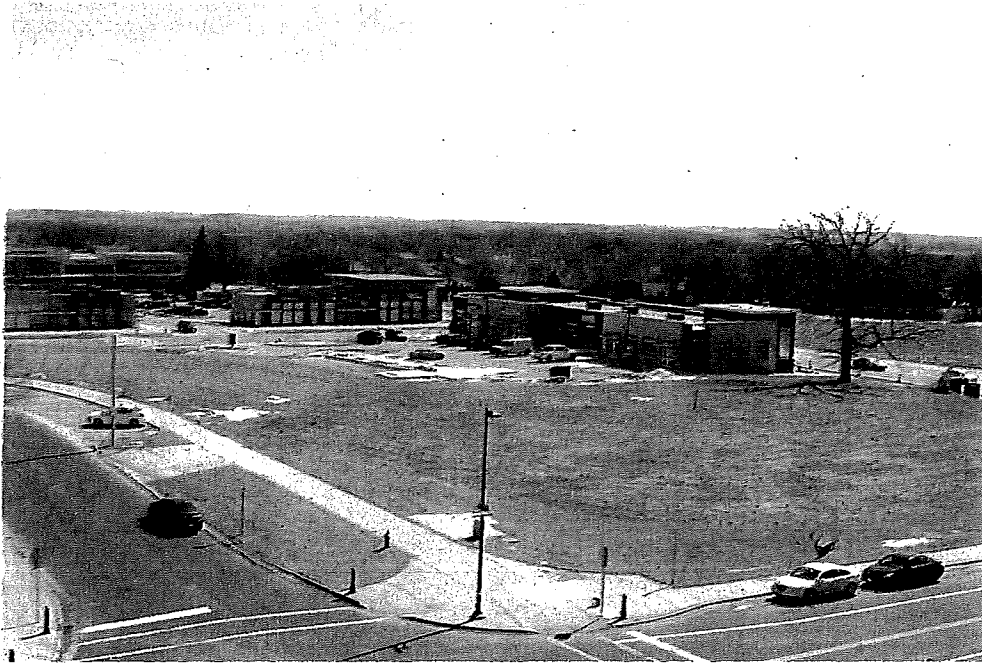
Hours of Operation

M-F: 6am-7pm
Sat-Sun: 7am-7pm



LOCATION & FACILITIES

Twisted Grounds will be located at 6067 Gemini Drive. We have been in constant communication with the real estate company—DSI Real Estate—that manages the building. A letter of intent was signed by both parties on August 6, 2018, that began to discuss some of the lease terms. Once the equipment bank loan is approved, Twisted Grounds and DSI will engage in drafting specific lease terms.



SHAREABLES

shareables served with mixed greens or upgrade to apple (75¢), chips (75¢), or cup of soup (\$3.50)

Pepperoni Flatbread cheddar, mozzarella, pepperoni, bacon bits, red onion, shaved parmesan	15.00
Buffalo Chicken Flatbread chicken, red onion, fresh mozzarella, bleu cheese, buffalo sauce, green onion	15.00
Balsamic Veggie Flatbread spinach, veggie sausage, caramelized onions, cherry tomatoes, provolone, balsamic glaze <i>make a swap! - substitute vegan cheese for provolone to make this a vegan option or add steak or chicken for an extra protein boost</i>	15.00
BBQ Chicken Nachos grilled chicken, cheddar, mozzarella, bacon bits, jalapeños, cherry tomatoes, green onion, cilantro, tajin, & BBQ sauce on white corn chips	19.00
Bruschetta six crostinis topped with homemade bruschetta mix, made of tomatoes, fresh basil, garlic, balsamic vinegar, & red pepper flakes, w/ balsamic glaze	14.00

WINE & BEER

REDS

Merlot <i>Velvet Devil</i>	7 / 28
Pinot Noir <i>Carmel Road</i>	7 / 28
Cabernet <i>Joel Gott</i>	8 / 29
Red Blend <i>Santa Cristina</i>	8 / 29

WHITES

Pinot Grigio <i>Delle Venezie</i>	6.50 / 28
Sauv Blanc <i>Kim Crawford</i>	7 / 29
Chardonnay <i>Toad Hollow</i>	7 / 28
Moscato <i>Jacob's Creek</i>	6 / 27

BUBBLY

Prosecco <i>Tavernello</i>	6 / 26
Mimosa <i>prosecco + OJ</i>	6.50
<i>*Bottomless mimosas available Sat & Sun - 2 hour limit 15.00</i>	

ON TAP

Spotted Cow <i>farmhouse ale / New Glarus Brewing Co. - New Glarus, WI</i>	6.00
Fantasy Factory <i>IPA / Karben4 Brewing - Madison, WI</i>	7.00
First Press Cider <i>hard cider / Ciderboys - Stevens Point, WI</i>	6.00
Root Beer <i>N/A soda / Potosi Brewing - Potosi, WI</i>	4.50

also featuring rotating taps - call for selection

MILKS & ADD-ONS

-- dietary need friendly--

MILK / NON-DAIRY SUBS

whole <i>default offering</i>	
skim	
oat .75	
soy .75	
almond .75	<i>(available in original & unsweetened)</i>

EXTRAS

double shot	1.00
flavor syrup	.75
sweet cream	1.00
	<i>available in any flavor</i>

FLAVOR SYRUPS

vanilla	honey	<i>sugar-free</i>
caramel	salted caramel	sf vanilla
hazelnut	marshmallow	sf caramel
lavender	dark mocha	sf chocolate
peppermint	white mocha	sf raspberry
		sf strawberry

ask about our featured seasonal flavors



TWISTED GROUNDS

CAFE MENU

6067 Gemini Dr. Madison, WI 53718
608-630-9860

SUN - SAT 7AM-5PM

SPECIAL SUMMER HOURS:
Thursday & Friday 7AM-9PM

Order ahead: www.twistedgrounds.com

COFFEE & TEA

	12oz	16oz	20oz
Drip Coffee	3.50	4.00	4.75
Pour Over	4.00	5.00	6.00
Black Eye	4.00	4.50	5.00
Cafe au Lait	3.25	3.75	4.50
Cold Brew <i>add sweet cream \$1.00</i>	4.25	4.85	5.50
Nitro Cold Brew	----	6.75	----
Hot Tea	3.00	3.50	3.75
Iced Tea	3.50	4.00	4.50
Shaken Iced Tea	4.50	5.25	6.25
London Fog	4.25	4.75	5.50
Chai Latte	4.85	5.60	6.25
Dirty Chai <i>chai latte + espresso</i>	5.35	6.15	6.75
Matcha Latte	5.35	6.15	6.75

CLASSICS

	12oz	16oz	20oz
Double Espresso 2 oz	2.75	--	--
Cortado 4 oz	3.00	--	--
Flat White 8 oz	4.00	--	--
Americano	3.35	3.70	4.50
Latte <i>add a flavor syrup 75¢</i>	4.75	5.50	6.00
Cappuccino	4.50	4.75	5.75
Mocha	4.85	5.75	6.25
White Mocha	4.90	5.85	6.50
Hot Chocolate	4.00	4.50	5.25
Steamer <i>add a flavor syrup 75¢</i>	3.00	3.50	4.00
Italian Soda <i>add cream 25¢</i>	--	5.35	--
Affogato <i>ice cream + espresso</i>	--	3.95	--
Root Beer	--	4.50	--
Root Beer Float	--	5.50	--

FAVORITES

	12oz	16oz	20oz
Lavender Honey Latte	4.95	5.85	6.60
Salted Caramel Mocha	4.95	5.85	6.60
Caramel Macchiato	5.25	5.85	6.50
Cafe Miel <i>latte w/ honey, vanilla, cinnamon, nutmeg</i>	5.25	5.85	6.50
Dirty Zebra <i>chocolate chai, white choc sauce, espresso</i>	5.60	6.20	6.85
Java Jolt <i>iced mocha w/ espresso & nitro cold brew</i>	5.85	6.60	6.85
Pie Spice Cappuccino <i>white chocolate, pie spices, espresso</i>	4.75	5.25	6.00
Witch's Brew <i>matcha latte w/ lavender, white choc sauce</i>	5.75	6.60	7.00
Matcha Lemonade <i>iced matcha green tea & lemonade</i>	5.75	6.25	6.75
Honey Mint Lemonade	4.60	4.80	5.25

FROZEN DRINKS

Blended Chai <i>spiced, vanilla, chocolate, raspberry, or decaf spiced</i>	6.75
Blended Latte <i>vanilla, caramel, mocha, java chip, or cookies & cream</i>	6.75
Smoothie DAIRY-FREE <i>strawberry, blooming berry, banana, harvest green, tropical harmony</i>	6.75
<i>ADD a boost powder - energy, protein, antioxidant, trim + fit, smart, hangover, collagen, greens, & vegan protein</i>	1.00

-- available only in 16 oz --

BREAKFAST

sandwiches served with mixed greens or upgrade to apple (75¢), chips (75¢), or cup of soup (\$3.50)

BLT Croissant <i>bacon, lettuce, tomato, havarti cheese, red pepper aioli, over-easy egg, butter croissant</i>	11.95
Skinny Breakfast Sandwich <i>turkey sausage, tomato, avocado spread, spinach, egg whites, english muffin</i>	8.75
Fried Egg & Bacon Sandwich <i>bacon, cheddar, over-easy egg, english muffin</i>	7.50
Veggie Breakfast Sandwich <i>cheddar, spinach, red peppers, chipotle aioli, veggie sausage, scrambled eggs, everything bagel</i> <i>make a swap! - try our plant-based egg substitute (1.00) & vegan cheese (50¢)</i>	9.85
Everything Steak Bagel <i>steak, red peppers, caramelized onions, pepper jack, steak, over-easy egg, everything bagel</i>	12.85
Sweet & Spicy Pesto Panini <i>bacon, cheddar, tomato, pesto, red pepper flakes, honey, over-easy egg, panini bread</i>	10.95
Tomato & Feta Toast <i>panini bread, avocado spread, arugula, cherry tomatoes, feta, truffle oil, over-easy egg</i>	10.95
Southwest Avocado Toast <i>challah bread, avocado spread, bacon, roasted corn, sunny-side up egg, feta, green onion</i>	10.95
Mini Slam <i>scrambled eggs (2), bacon strips, multi-grain toast w/ butter & jam</i>	7.00
Loaded Breakfast Bowl <i>spinach, roasted corn, red peppers, scrambled eggs (3), avocado, garlic aioli</i> <i>add a protein - steak, chicken, bacon, turkey sausage, plant-based sausage</i> <i>(3.25) (1.25) (1.25) (75¢) (85¢)</i>	9.25

LUNCH

sandwiches served with mixed greens or upgrade to apple (75¢), chips (75¢), or cup of soup (\$3.50)

Chicken Pesto Panini <i>grilled chicken, basil pesto, mozzarella, tomato, panini bread</i>	12.75
BBQ Chicken Grilled Cheese <i>grilled chicken & bbq salad, cheddar, bacon, panini bread</i>	12.75
Onion & Mushroom Melt <i>caramelized onions & mushrooms, provolone cheese, spinach, panini bread</i> <i>make a swap! - substitute vegan cheese for provolone to make this a vegan option</i>	12.75
Turkey Avocado BLT <i>turkey, bacon, lettuce, tomato, red onion, provolone, warm bacon dressing, garlic aioli, multi-grain bread</i>	12.75
Turkey & Cheese Sandwich <i>turkey, melted cheddar, garlic aioli, multi-grain bread</i>	7.95

SALADS & BOWLS

	FULL	HALF
Greek Salad <i>mixed greens, quinoa, red onion, kalamata olives, cherry tomatoes, feta, homemade croutons, lemon tahini vinaigrette</i>	16.00	9.75
Fruit & Cashew Salad <i>chicken, fresh blueberries & raspberries, apple, dried cranberries, cashews, feta, on a bed of mixed greens with poppyseed dressing</i> <i>make a swap! - omit chicken & feta, opt for balsamic dressing for a vegan option</i>	16.00	9.75
Steak Salad <i>spinach, arugula, steak, fresh dill, cucumbers, pickled red onion, avocado, champagne-mustard vinaigrette</i>	16.00	9.75
Bacon & Brussels Bowl <i>quinoa, shredded brussels sprouts, bacon, pickled red onion, shaved parmesan, warm bacon dressing</i>	11.75	
Teriyaki Chicken Bowl <i>quinoa, grilled chicken, corn, red peppers, spinach, teriyaki glaze, green onion, cashews, sriracha</i>	11.75	
Yogurt Parfait <i>vanilla yogurt, granola, honey, cinnamon, fresh blueberries & strawberries</i>	9.85	