

# APPETIZERS

## FRIED BRUSSELS

Fried brussel sprouts, tossed in chile honey glaze topped with Parmesan cheese **\$14.99**

## DOMINIC FAMOUS MEATBALLS

Homemade meatballs simmered in marinara sauce topped with melted mozzarella **\$12.00**

## TRUFFLE FRIES

Crispy french fries tossed in truffle oil and Parmesan cheese **\$14.95**

## TWISTED BREAD

Fresh Baked Garlic bread topped with our blend of artisan cheese baked until bubbly served with marinara sauce **\$10.95**

**CRISPY FRENCH FRIES** **\$8.75**

**LOADED FRENCH FRIES** **\$14.95**

Crispy French fries, shredded chicken, Nacho cheese sauce, black olives, tomatoes, jalapeño, red onions, sour cream

## Our Famous Wings (All wings 12.95)

*Marinated in Special Blend of Herbs, slow roasted, and fried to perfection!*

### Garlic herb and Parmesan wings

Crispy fried wings tossed in a delectable blend of garlic, herbs, and Parmesan cheese

### Traditional buffalo style

Choose mild, hot

### Lemon Pepper

Tender succulent chicken wings seasoned with lemon and pepper fried crispy

### Hot Honey wings

Crispy fried tender wings coated in smoky sweet BBQ sauce

### BBQ Wings

Tender wings tossed in spicy chili sauce and golden hone

### Pineapple Habanero Wings

Fried wings tossed in Pineapple Habanero sauce

# TWISTED PYE

## — KITCHEN & COCKTAILS —

Who Can Make Pizzas Like TP? Nobodyyyy | Chef Dom's World Famous Pizza

## SALADS

Add Chicken, Salmon, Shrimp  
Chicken 8.00 Salmon 10.00 Shrimp 10.00

### HOUSE SALAD

Field greens, tomatoes, onions, cucumbers, carrots, feta crumbles with balsamic vinaigrette **\$12.99**

### ARUGULA AND BEET

Romaine lettuce, baby arugula, beets, sliced almonds, cherry tomatoes, red onions, lemon vinaigrette **\$15.99**

### CAESAR

Romaine, croutons, shaved Parmesan cheese with Caesar dressing **\$12.99**

### ASIAN CHICKEN SALAD

Romaine lettuce, toasted almonds, scallions, carrots, cucumbers, sesame seeds, mandarin oranges, grilled chicken, and Asian dressing **\$15.99**

### CHOPPED SALAD

Chopped romaine, ham, pepperoni, salami, tomatoes, onions, mozzarella, provolone, balsamic, vinaigrette **\$15.99**

## PASTA

### CAJUN CHICKEN PASTA

Penne pasta, spicy Cajun cream sauce, peppers onions and jalapenos **\$24.00**

### WILD MUSHROOM FETTUCCINE

Fettuccine noodles with wild mushrooms and porcini cream sauce **\$22.00**

### FETTUCCINE ALFREDO

Fettuccine noodles tossed in velvety Alfredo sauce **\$18.99**

### SPAGHETTI AND MEATBALL

Al dente spaghetti in Dominic's marinara sauce and tender meatballs **\$22.00**

### BAKED ZITI

Penne pasta, savoury marinara, creamy ricotta, cheese blend baked until bubbly **\$22.00**

## Chef Dom's Weekly Specials

TUESDAY: TACO NIGHT

WEDNESDAY: ISLAND NIGHT

THURSDAY: NECK BONES & ROAST BEEF

FRIDAY: CHEF'S CHOICE

SAT & SUN: SEAFOOD BRUNCH

## Desserts

Cannoli 5.95

Tiramisu 8.75

Desert of the day 8.75

## Twisted Pye Favorites

10" AND 14" INCH PIZZAS 12" GLUTEN FREE CAULIFLOWER CRUST AVAILABLE \$3 PLANT BASED CHEESE \$3

### FINESSE

Parmesan cream sauce, cheese blend, sauteed spinach, wild mushroom blend truffle oil  
sm 15.99 lg 22.99

### SLICK

House-made pesto, fresh mozzarella, cherry tomato, fresh basil Parmesan crust  
sm 15.99 lg 22.99

### LIT

Spicy red sauce, cheese blend, hot Italian sausage, roasted red peppers, hot pepper relish, jalapenos  
sm 15.99 lg 22.99

### DAT WAY

White sauce with garlic, onions, mushrooms, artichoke hearts, tomatoes, feta and provolone cheese  
sm 15.99 lg 22.99

### OXTAIL PIZZA

Tender braised OXTAIL, collard greens, butter beans, House made hot pepper relish, pickled onions, and OXTAIL gravy  
sm 28.95 lg 34.95

### PEACHTREE

Olive oil, prosciutto, mozzarella, ricotta, fresh peaches, fresh basil, balsamic glaze, honey, candied walnuts  
sm 15.99 lg 22.99

### THE HOOCH

Vodka cream sauce, cheese blend, Grilled chicken, onions, roasted red peppers, and bacon crumbles  
sm 16.99 lg 24.99

### THE KING PIZZA

Tomato sauce, cheese blend, Sausage, pepperoni, ham, black olives, roasted peppers, mushrooms, and caramelized onions  
sm 18.99 lg 24.99

### HAIL TO THE FARMER

Tomato sauce, cheese blend, green peppers, mushrooms, onions, black olives, and cherry tomatoes  
sm 17.99 lg 23.99

### MARGARITA

Classic red sauce, fresh mozzarella, fresh basil, olive oil, and Pecorino Romano  
sm 15.99 lg 22.99

### OOOWEE

BBQ sauce, cheese blend, caramelised onions, grilled chicken, smoked Gouda, bacon crumbles, fried onions, and fresh cilantro  
sm 16.99 lg 24.99

### SHAWTY

Tomato sauce, cheese blend, Italian sausage, pepperoni, bacon, ham  
sm 16.99 lg 24.99

### CHEESE LOVER PIZZA

Tomato sauce, ricotta, mozzarella, provolone, Parmesan  
sm 15.99 lg 22.99

### Build Your Own:

Sm. 1.25 per topping Lg 2.25 per topping

Sm 13.99 Lg 16.99

Sauce: Pesto, BBQ sauce, pesto, cream, ricotta

Toppings: pepperoni, Italian sausage, bacon, ham, grilled chicken, onions, mushrooms, green peppers, black olives, jalapenos, cherry tomatoes

Cheese: Ricotta, cheese blend, fresh mozzarella, feta, gouda

## ALL ORGANIC CRAFT COCKTAILS

### Red Sangria 11

Red Wine, brandy, triple sec, diced oranges

### White Blanca 11

Sparkling wine, peach schnapps, triple sec, strawberries, blueberries

### The Barbie 12

Fig vodka, dragon fruit syrup, fresh lime juice

### Georgia Peach Old Fashion 14

Whiskey, Organic Giffard Creme de Peche de Vigne, Dash orange & ango bitters

### The Douglasville Bee 11

Gin, Fresh lemon juice, honey

### Blueberry Mint Mojito 12

Rum, Fresh mint and blueberry homemade simple, Top with club soda

### Dark & Stormy 11

Dark Rum, Lime Juice, Ginger Beer

### Sicilian Margarita 11

Blanco Tequila, Chef Dom Homemade Limoncello, Pomegranate Juice, Fresh Lime Juice, Simple Syrup, Basil Leaves

## OTHER DRINKS

**Soft Drinks: 2.99**

**Express: 3.00**

**Cappuccino: 5.50**

**Coffee: 3.50**

### \$5 HAPPY HOUR SPECIAL DAILY

2PM-6PM & 1 HOUR B4 CLOSE

**WATERMELON MARGARITA**

**LEMON DROP MARTINI**

**RED OR WHITE WINE OF THE**

**DAY**

**MICHELOB ULTRA DRAFT**

## WINE

|  |           |           |
|--|-----------|-----------|
| <b>Line 39, Sauvignon Blanc California (2018)</b>                      | <b>11</b> | <b>44</b> |
| Diora Wines, Chardonnay La Splendur Du Soleil Monterey (2017)          | <b>12</b> | <b>48</b> |
| <b>Santa Maria, Provinvia di Pavia Pinot Grigio</b>                    | <b>8</b>  | <b>32</b> |
| Cantina Valle Tritana, Montepulciano d' Abruzzo Tritano Riserva (2019) | <b>13</b> | <b>52</b> |
| Zinio, Rioja Crianza Tempranillo (2018)                                | <b>12</b> | <b>48</b> |
| Marchesi di Barolo, Barbera del Monferrato Maraia (2017)               | <b>12</b> | <b>48</b> |
| Villa Pozzi, Sicilia Nero d' Avola (2017)                              | <b>9</b>  | <b>36</b> |
| Bertani Valpolicella (2017)  |           | <b>56</b> |
| Bertani, Amarone Della Valpolicella Valpantena (2015)                  |           | <b>90</b> |
| Bertani, Valpolicella Ripasso (2016)                                   |           | <b>60</b> |

## BEER

**Michelob Ultra: \$6.00**

**Budlight: \$6.00**

**Budweiser: \$6.00**

**MillerLite: \$6.00**

**ShockTop: \$5.00**

**Creature Comforts: \$7.00**

**Taco Tuesday: \$5.00**

**Perni (IPA): \$9.00**

**Super Dr. Rohol (IPA): \$9.00**

**Voodoo Ranger (IPA): \$9.00**

**A Night on Ponce (IPA): 9.00**

**Twisted Tea: \$6.00**

**Dos Equis: \$7.00**

**Jack Daniels: \$8.00**

**Guinness: \$9.00**

**Coor Light: \$6.00**

**ScoffLaw (IPA): \$9.00**

## DRAFT BEER

**\$7.99 FOR A GLASS**

**\$21 FOR PITCHERS**

**Stella Artois Lager**

**Flat tire Ale**

**Dos Equis**

**Lager Especial**

**Bud Light**

**Michelob Ultra**

**Yuengling Layer**

**Blue Moon**

**TWISTED PYE**  
— KITCHEN & COCKTAILS —