

Escape with a Plate of the Best Appetizers in the Inland Northwest Today!

Becky,

You've been working hard!

A little too much stress.

A break is important to your health. But... this isn't a good time for a vacation, as much as we'd like one.

The answer? You need a trip to Twiggs Bistro and Martini Bar at Wandermere! A classy, and yet still somehow casual, place to eat.

Twiggs is easy to find just off Highway 395. The atmosphere is ideal. A comfortable setting with modern touches.

Take a seat in a curved booth with a solid rustic looking table and plenty of leg room. Feel the warmth of the crackling fire as we gaze out at a lovely clear lake with fountain spreading crystalline drops skyward.

And the food? Not your typical steak and chicken dishes. Listen to these descriptions from their menu. For an appetizer try....

Twiggs's Crab and Artichoke dip

"Fresh blue crab meat mixed with artichoke hearts. Boursin cream cheese, peppers and onions, baked Golden with Parmesan cheese and served with grilled crostinis."

Or Loaded Waffle Fries

"Zesty waffle fries smothered with their signature smoked cheddar ale sauce topped with Applewood smoked bacon, house made bruschetta mix, green onions and sour cream."



We could sit out on the terrace at a little café table on a warm, sunny day. Adjust the umbrella just to your liking. Listen to the water lapped gently almost at our feet.

Next for salads...

Bistro Steak Salad

“Tender beef steak pieces sautéed with Worcestershire and garlic over mixed baby greens and romaine tossed with feta cheese, red onions, tomato wedges, roasted cashews and a balsamic vinaigrette.”

Or how about a Toasted Pecan Caesar Salad?

“Crisp romaine tossed with Parmesan cheese, garlic croutons and toasted cumin pecans in a creamy Caesar dressing.” (Strips of Parmesan in that salad, not just crumbles.)

The guys love to take a seat at a table next to the bar. Where it's impressive tower of bottles reaches to the ceiling. Order a favorite adult beverage and watch the game on the television while eating excellent food.

Choose from pizza or a sandwich...

The Tuscan Pizza

“Herb infused marinara, caramelized onions, sun-dried tomatoes, prosciutto, goat, feta and mozzarella cheeses, topped with a balsamic glaze.”

Something a little different – Pear Italian Sausage Pizza

“Herbed garlic oil, Italian sausage, sliced pears, goat cheese, roasted garlic, fresh basil, chives and mozzarella.”

I love the Blackened Chicken Sandwich.

“Tender chicken breast with cayenne seasoning on a French roll with melted white cheddar, bacon, and Twiggs’s slaw, tomatoes and Creole remoulade.”



Perhaps a Bison Burger?

“Half pound of all natural ground bison with Applewood smoked bacon, arugula, caramelized onions, pepper jack cheese and chipotle barbecue aioli on a brioche bun.”

My favorite place to sit is right on the terrace close to a rock formation. A small waterfall bubbles down the rocks, creating a soothing atmosphere. We can watch the rocks and you may get a glimpse of their shy, resident marmot.

For dinner entrées try...

Truffle Penne

“Your choice of beef tenders, grilled chicken or Portobello mushrooms sautéed with broccolini, garlic, shallots and bacon tossed with penne in a white truffle scented Parmesan cream finished with tomato.”

Or Crab Mac & Cheese

“Fresh blue crab meat, shallots, smoked bacon, goat cheese, cheddar and Jack cheeses, and a garlic cream sauce baked with cavatappi pasta and finished with toasted breadcrumbs, tomato and chives.”

I can't wait to try the Pesto Margherita Chicken!

“A duo of pesto encrusted chicken breasts broiled with mozzarella and tomato placed over chive sour cream mashed potatoes, seasonal vegetables and pesto cream finished with a balsamic glaze.”

Then to top it all off, some unusual desserts...



The Sticky Cookie

“Double chocolate chunk cookies soft baked over old-fashioned vanilla ice cream, topped with whipped cream then drizzled with chocolate and caramel sauce. (A lighter sugar free version is available.)”

(Yummm!)

Or Drunken Doughnuts

“Donut holes fried Golden then dusted with powdered sugar. Served with Apple Pucker caramel, Irish Cream chocolate and Amaretto crème anglaise dipping sauces.”

Are you drooling yet? I know I am! And this is just a sample of their menu. All excellent food with a twist.

B. Wilson has this to say... “Excellent food in a lovely vacation-like atmosphere.”

And her daughter says... “Sticky cookie is the best!”

I. F. says... “A great place to take all my friends. Good food and they have a gluten-free menu and a kids menu.”

I wasn't exaggerating about the Best Appetizers. Twig's won “*2015 Best Appetizers*” and “*2015 Best Patio Dining*” in the Best of the Inland Northwest Readers Poll. They were also named the “*2014 Best Trendy Bar*” for KREM2 Best of Spokane.





Life's good right now and I need a break. Why don't you join us at Twiggs Bistro and Martini bar at Wandermere? Lunch or Dinner, doesn't matter to me. I'll even pick up the tab if you come today. Trust me, you'll love it!

Call me,

Lara



