

TWISTED CORK BISTRO

DINNER: Monday-Thursday, 5 - 9pm (last seating), Friday-Saturday, 5 - 9:30pm (last seating)

ALWAYS WILD, ALWAYS NATURAL!

"We arrived in Nebraska from Washington intent on purchasing from farmers, ranchers & fishmongers who share our commitment for wholesome, sustainable fare. The way food is grown or raised is just as important as how it is prepared. We believe that food additives are unhealthy, unsafe and mask a lack of true nutritional value in today's processed foods. Knowing this, we believe that everyone should purchase their food with care and consciousness. Our recipes use the Earth's bounty the way it is intended ~ Wild and Natural

Darrell & Laura Auld, TCB est. 3/08

Tyler Schmidt, chef | Jennie Ingalise, manager | Brittany Love, Operations Director

Carefully Sourced, Thoughtfully Served

Steak & Ground Beef, pasture, Piedmontese, Lincoln | Pork, Jon's Natural, McClelland, Iowa

Chicken, Plum Creek, Burchard | Bread, Le Quartier, Lincoln

Wild Seafood, Trident, Seattle | Honolulu Fish Co, Honolulu | Coffee, Fulcrum, Seattle

LIBATIONS

AULD FASHIONED 12-year Glenfiddich scotch, demerara, bitters, cherry, orange	14
OLD FASHIONED Woodinville bourbon, demerara, bitters, cherry, orange	14
PENICILLIN Basil Hayden bourbon, lemon, honey, fresh ginger, scotch mist	13
UPCOUNTRY COSMO Ocean vodka, Grand Marnier, cranberry juice, lime	13
ALOHA MULE Aged rum, orange bitters, pineapple, Blood orange ginger beer, lime	11
PERFECT PEAR St. George spice pear liqueur, Tito's, lemon, honey, prickly pear purée	13
SPICY GARDEN MARGARITA 21 seeds cucumber jalapeño tequila, Cointreau, agave, lime	13
DRAGONFLY Libélula Joven tequila, wildberry puree, Chambord, lemon	13
MARGATINI Vikre cedar gin, Grand Marnier, lime, basil, strawberry	13
BEE'S KNEE Brickway blueberry infused gin, house lavender & honey, lemon	12
SEASONAL SANGRIA	10

BEER ON TAP

KROS STRAIN, La Vista, NE, Fairy Nectar, IPA, 6.2%	9
ALASKAN, Juneau, AK, Amber, alt 5.3%	8
KINKADIER, Broken Bow, NE, seasonal, %	7
KONA, Honolulu, HI, Big Wave, blonde ale 4.4%	7

BEER BOTTLES & CANS

LUCKY BUCKET, La Vista, NE, Certified Evil, Imperial oatmeal stout, 9.1%	7
ROUGE, Portland, OR, Dead Guy Ale, maibock 6.2%	7
ELYSIAN, Seattle, WA, Contact Haze, IPA, 6.0%	7
EMPYREAN, Broken Bow, NE, Mind over Mango, IPA 6.0%	7
NBC, LaVista, NE, Cardinal, pale ale, 6.0%	6
ZIPLINE, Lincoln, NE, Dear Old Nebraska, lager, 4.8%	6
INFUSION, Benson, NE, El Squatcho, Mexican lager, 4.3%	6
GLACIER TILL, Ashland, NE, hard cider, seasonal, 5.5%	6

WASHINGTON / OREGON WINE

"The wine list is 100% accurate at the time of printing, but potentially less so with every passing moment"

SPECIAL POUR WINES

B.T.G. oz	6	9	25.4
ARGYLE Sparkling	11		43
AUGUST FOREST Rosé of Cabernet Franc	12	17	47
LONG SHADOWS Riesling, Poet's Leap	10	14	39
DEL RIO Pinot Gris, Rock Point, Estate	09	13	35
Ste. MICHELLE Chardonnay, Mimi	09	13	35
DeLILLE Sauvignon-Semillon, Chaleur Blanc	15	22	60
CMS Sauvignon Blanc	08	11	31
PLANET OREGON Pinot Noir	10	14	39
FORAGER Pinot Noir, Willamette	15	22	60
LONE BIRCH Cabernet	10	14	39
L'ECOLE Cabernet	16	23	63
DeLILLE Merlot-Cabernet, D-2	18	26	72
AIRFIELD Sangiovese-Cabernet, Spitfire Red	15	22	60
OWEN-ROE Syrah-Grenache, Sinister Hand	15	22	60

SPECIAL WINERY

Long Shadows. Nine Acclaimed Winemakers. Remarkable Results

Establishing Washington State and Columbia Valley as one of the world's premier wine regions.

SAGGI, Sangiovese-Cabernet, 99 | **CHESTER KIDDER**, Syrah-Cabernet, 99 | **SEQUEL**, Syrah, 99

PIROUETTE, Cabernet-Merlot, 99 | **PEDESTAL**, Merlot, 99 | **FEATHER**, Cabernet, 130

POET'S LEAP, Riesling 39 | **DANCE**, Chardonnay 85 | **JULIA'S DAZZLE**, Rosé of Pinot Gris 40

WASHINGTON RED

AUGUST FOREST Merlot, AF, Walla Walla	75
URIAH Merlot-Cabernet Franc, Spring Valley, Columbia	80
FREDERICK Cabernet-Cabernet Franc, Spring Valley, Walla Walla	85
FIGGINS Cabernet-Petite Verdot, Walla Walla	170
TWO VINTNERS Cabernet, Legit, Columbia	60
HEDGES FAMILY Cabernet, Red Mountain	75
BLEDSOE Cabernet, Family, Walla Walla	90
SHINING HILLS Cabernet, Columbia	115
COL SOLARE Cabernet, Red Mountain	145
DeLILLE Cabernet, Four Flags, Red Mountain	125
DeLILLE Cabernet, Grand Ciel, Red Mountain	195
LEONETTI Cabernet, Columbia	180
K VINTNER Syrah, Royal City, Columbia	210
NINA LEE Syrah, Spring Valley, Walla Walla	85
CITY LIMITS Zinfandel-Cabernet, Columbia	45

LUNCH: Monday-Friday, 11 - 3pm (last seating), **HAPPY HOUR:** Monday-Saturday, 3 - 5pm

OREGON PINOT NOIR

ADELSHEIM Ribbon Ridge	135
ALEXANA Terroir series, Willamette	50
ARCHERY SUMMIT Arcus, Dundee	180
BEAUX FRÈRES Estate, Eola-Amity	185
BENTON-LANE Willamette	50
CATALYST RIDGE Willamette, Eola-Amity	75
CRISTOM Mt Jefferson, Eola-Amity	70
DOMAINE DROUHIN, Roserock, Eola-Amity	70
DOMAINE DROUHIN, Roserock, Zéphirine Eola-Amity	95
DOMAINE SERENE Evenstad, Willamette	125
FAIRSING Estate, Yamhill-Carlton	90
FOUR GRACES Willamette	40
GRAN MORAINÉ Yamhill-Carlton	80
MOONFLOWER Tulatin Hills, Willamette	55
PENNER ASH Willamette	75
PONZI Tavola, Willamette	45
RAINDANCE Grand Oak, Chehalem	75
REX HILL Willamette	55
STOLLER Reserve, Dundee	100

NORTHWEST WHITE WINES

L'ECOLE Chenin Blanc, old Vines, Yakima	50
JULIA'S DAZZLE Pinot Gris Rose, Columbia	40
CRISTOM Viognier, Oregon Eola Amity + Willamette	55
BETHEL HEIGHTS Chardonnay, Estate, Eola Amity	65
GRAN MORAINÉ Chardonnay, Yamhill-Carlton	70
DANCE Chardonnay by Long Shadows, Columbia	85
DOMAINE SERENE Chardonnay, Evenstad, Dundee	100
AIRFIELD Sauvignon Blanc, Estate, Yakima	35
UPCHURCH Sauvignon Blanc, Southwest Facing, Yakima	65
TWO VINTNERS Grenache Blanc, Columbia	45
SOTER Brut Pinot Noir-Chardonnay, Yamhill-Carlton	115
DOMAINE SERENE Brut, Evenstad, Oregon Dundee + Willamette	175

Check these out, fun + unique

BEVERAGE sodas are high-fructose free- \$4 each

Mexican Coca Cola | Mexican Sprite | 1919 Root Beer

Iced Tea Lipton Black or Tazo Green | Agave Lemonade

San Pellegrino sparkling mineral water

The Tea Smith Hot Tea Citrus Dragon, Earl Grey, Rooibos - \$6

Coffee Press Seattle's Fulcrum - Queen City - \$6

10730 Pacific St, Omaha | 531-999-3777

SHARED

HOT POPOVERS (made daily)	5
two light pastry rolls, apple butter	
OREGON BOARD	20
three cheeses, fig spread, grapes, apple, nuts, olives, LQ baguette, crackers	
BRUSSELS, CAULIFLOWER & MACADAMIA NUTS	13 gf
blistered, Thai chili sauce	
HOT HONEY WHIPPED RICOTTA	15
focaccia, whipped ricotta, cream, lemon, hot honey, chopped walnuts, lavender	
LAURA'S LAHVOSH	17
basil pesto, sun-dried tomato, artichoke, mozzarella, goat cheese, torn basil	
WHIDBEY ISLAND SHRIMP*	15
seared jumbo white shrimp, avocado, grapefruit, Whidbey dressing, lime-jalapeño dressing	
SALMON POKE STACK*	17 gf
raw sockeye salmon, rice, kale, sesame dressing, sriracha, avocado, carrots, green onions	
HAWAIIAN AHI NACHOS* raw	19
sesame ahi poke, wasabi aioli, avocado aioli, broken Lahvosh, pineapple salsa, carrots, green onions	
DRUNKEN MUSSELS*	17
gorgonzola, bacon, shallots, lemon, thyme, Sauvignon Blanc, baguette	
CRYING CRACKERS*	17
flank steak, cucumber, pistachio, fiery Jaew sauce, kimchi, rice crackers	

STARTERS + cracker

NEBRASKA CORN CHOWDER	8 vg
white corn, carrot, green chilies, sweet potato, coconut milk, cumin	
TOMATO-RED PEPPER BISQUE	8
tomato, roasted red peppers, garlic, cumin, chili oil, Tillamook white cheddar, croutons	
APPLE SALAD	8 vg
Artisan greens, fennel, Granny Smith, walnuts-craisins-candied ginger, apple vinaigrette	
TWISTED SALAD	8
Artisan greens, goat cheese, Kalamata olives, pickled red onion, croutons, basil-balsamic vinaigrette	

■ HAPPY HOURS ■

Dine-in, 3pm-5pm, Monday-Saturday

Libations \$3 off | Tap Beers \$2 off

\$6 = Pacific Northwest (Red) or (White) glass

\$6 = Seasonal Sangria

\$7 bites = Apple Salad | Corn Chowder | J.D.F. Taco (one each)

\$14 specials = Twisted Cork burger | Drunken Mussels |

Laura's Lahvosh | Crying Crackers

HEARTLAND – beef is grass-fed, grain finished from Piedmontese, Lincoln

PRAIRIE FIRE* ~bourbon marinated ~ (9 oz. sliced Flank)	37
espresso-cayenne rub • grilled medium rare • fingerling potatoes • apple slaw • Whiskey glaze • Granny Smith apple • cinnamon	
FILET MIGNON*	49 gf
~bourbon marinated~ (6 oz., very tender, low fat)	
Twisted rub • apple smash potato cake • asparagus • gorgonzola • walnuts	
RIB EYE* ~bourbon marinated~ (14 oz., juicy, great marbling)	56 gf
Twisted rub • asparagus • fingerling potatoes • fiery Jaew sauce (o/s)	
TWISTED CORK BURGER* (apple-blue slaw + kettle chips)	19
<small>Food Network 50 State Burgers, best in Nebraska</small>	
beef & pork shoulder • brioche • Dead Guy mustard • Whidbey slaw • Tillamook white cheddar • pickled red onions	
BERKSHIRE PORK* (double bone-in chop)	35
apple butter • crispy shallots • pecan gremolata • fingerling potatoes • roasted carrots	
IOWA PORK RAGÙ* (slow cooked meat + tomato sauce)	29
juicy braised fork tender pork blade + pearl onions • thick tomato pomodoro • cream • pappardelle pasta • parmigiana • basil	
FIGGY CHICKEN* Plum Creek farm	27 gf
breast • braised • prosciutto • balsamic-fig • crème fraîche • roasted carrots • apple smash potato cake	
TOSHI TERIYAKI BOWL*	19
chicken thighs • rice • greens • 5-spice teriyaki • miso-sesame-nut vinaigrette • toasted almond ramen • Sriracha squiggle • carrots • green onions	

FOOD NOTES

We are committed to making real food with absolutely zero artificial ingredients, let us know if you would like something left off, all dishes are built to order

vg=vegan | gf=gluten free | we do not use a fryer or microwave | we use nuts & wheat

reminder: baguette, cracker, croutons, ramen, Dead Guy mustard, Whiskey glaze &

Whidbey dressing - all contain gluten, E.H. spice = 2/3 blackening + 1/3 brown sugar combined



Buy the Kitchen a 6-pack of Beer, reward them after shift...10

PACIFIC NORTHWEST

WILD HALIBUT* longline caught

fillet • olive-tomato tapenade • garlic • asparagus • fingerling potatoes...35 gf

SOCKEYE SALMON* wild troll caught

fillet • seared medium • green onion-ginger glaze • panko crumbs • rice • sweet corn • basil oil • miso-sesame-peanut vinaigrette...29

SEATTLE CIOPPINO* fisherman stew

sockeye salmon • scallop • wild shrimp • mussels • avocado • tomato-red pepper-fennel broth • orange slice • baguette...29

J.D.F. TACOS* Juan de Fuca (3 each)

crunchy blue corn shells • miso glazed salmon • Artisan greens • Pico de Gallo • avocado aioli • rice • Sriracha squiggle...21 gf

FISHMONGERS – seafood is wild caught in their natural habitat

HAWAIIAN AHI* (sashimi ahi from Honolulu Fish Co.)

seared rare ahi • miso-sesame-peanut vinaigrette • cabbage • carrots • toasted almond ramen • rice • teriyaki-ginger drizzle • Sriracha squiggle 55

BLACK COD HOT POT* (sablefish)

cast iron • misoyaki • rice • Bok choy • bean sprouts • Pico de Gallo • nori 39 gf

SEA SCALLOPS* (large U-12)

colossal dry packed • bronzed • Sriracha drop • lemon-ginger beurre blanc • charred Brussels • pistachio gremolata • rice 37 gf

MAHIMAHIMAHI* (macadamia nut + mochi crusted)

sōmen noodles • citrus chili vinaigrette • charred Brussels 29

HONOLULU COBB*

wild gulf white shrimp • lime-jalapeño vinaigrette • mango • avocado • tomato • applewood bacon • gorgonzola • macadamia nuts • cracker 25

SWEET ENDINGS

Affogato vanilla ice cream + espresso 6 gf

San Francisco Ghirardelli chocolate truffle cookie with ice cream 8

Vancouver Island Nanaimo Bar coconut-walnut-graham cracker crust, vanilla custard, dark chocolate 8 gf

Seasonal Fruit Slump warm with ice cream 8

Emerald City Coffee sugar cube, Jameson Irish, coffee, whipped cream 10

🍷 #1 seller | 🍷 Twisted Cork Favorite | 🍷 Check this out

*Douglas County Health Department “consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risks of foodborne illness, if you have certain medical conditions