

■ LUNCH MENU ■

Twisted Cork Bistro
10730 Pacific Street, Omaha
- 531-999-3777 - 9/22

Lunch (Thursday, Friday 11am – 3pm)

Happy Hour (Monday – Saturday 3pm – 5pm)

Dinner (Monday – Saturday 5pm – 9pm) <last seating>

Pacific Eating House
open 129th & Pacific

Pine & Black Bistro
opening late 2022,
84th & Highway 370, Papillion

■ HAPPY HOURS ■

Dine-in specials,
4 – 5:30pm

\$4 Kona Big Wave

\$6 glass "Prayers of
Sinners (R) or Saints (W)

\$6 Farmer mule
vodka, cucumber, mint, ginger beer

\$6 Washington Apple

\$5 small bites

-Apple Salad

-Corn Chowder

-J.D.F. Taco (*one each*)

\$11 big bites

-Crying Crackers

-Laura's Lahvosh

-Drunken Mussels

-Salmon Poke Stack

WINES from the NORTHWEST

B.T.G. oz	6	9	25.4
Pine & Black Spritz	11		
Argyle Sparkling	11		43
Mr. Pink Sangiovese Rose	09	13	35
Corvidae Riesling	08	11	31
Prayers of Saints Chard	10	14	39
Bethel Heights Chardonnay	12	17	47
Foris Pinot Blanc	09	13	35
CMS Sauvignon Blanc	08	11	31
Planet Oregon Pinot Noir	10	14	39
Mayasara Pinot Noir, Asha	17	24	67
Chasing Rain Cabernet	10	14	39
L'Ecole Cabernet	16	23	63
Basel Cellars			
Cabernet-Merlot, Claret	13	18	55
Board Track Racer			
Syrah-Grenache, Chief	15	21	59

LIBATIONS

Auld Fashion	13
Glenfiddich, demerara, bitters, cherry, orange	
Bada Bing Sour	13
Woodinville bourbon whiskey, lemon, demerara, tart cherry liqueur, egg white, Bada Bing cherry	
Spicy Garden Margarita	12
21 seeds cucumber jalapeño tequila, Grand Marnier, Cointreau, lime	
Penicillin	13
Basil Hayden bourbon, lemon, honey, fresh ginger, scotch mist	
Paloma	13
Astral Blanco tequila, grapefruit, lime	
Farmer Mule	10
Tito's vodka, cucumber, mint, ginger beer	
Maui Mule	10
Ocean vodka, orange bitters, pineapple, ginger beer	

PACIFIC TAP BEER

Elysian, WA	7
Space Dust, imperial, 8.2%	
Rogue, OR	7
Dead Guy Ale, Maibock 6.2%	
Alaskan, AK	7
Icy Bay, IPA 6.2%	
Kona, HI	7
Big Wave, Golden Ale 4.4%	

NEBRASKA BEER

Lucky Bucket, La Vista	7
Certified Evil, Imperial Stout, 9.1%	
Kros Strain, La Vista	7
Fairy Nectar, IPA, 6.2%	
Kinkaider, Broken Bow	7
Seasonal,	
Nebraska Brew, La Vista	6
Cardinal, pale ale, 6.0%	
Flyover, Scottsbluff	6
Rusty Rivet, brown, 5.5%	
Zipline, Lincoln	6
Dear Old Nebraska, lager, 4.8%	
Infusion, Benson	6
El Squatcho, Mexican lager, 4.3%	
Glacial Till, Ashland	6
hard cider, passion-pineapple, 5.5%	

BEVERAGE

our sodas are high fructose free

Aloha Passion Fruit
Mexican Coca Cola bottle, Sprite bottle
1919 Root Beer
Izze sparkling juice
Zevia zero calorie Cola, Ginger ale
San Pellegrino sparkling water
Ice Tea Lipton Black, Tazo Green
The Tea Smith from Omaha Hot Teas
Caffe Press Coffee Seattle's Caffe Vita
Pacific Eating House Cold Brew



ALWAYS WILD, ALWAYS NATURAL!

"We left Seattle 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. Our recipes use the Earth's bounty the way it is intended ~ wild and natural"

Darrell & Laura Auld,
TWISTED CORK Bistro
established March 2008


Brittany Love, regional manager
Tyler Schmidt, chef | Kyle Ladd, manager

Carefully Sourced Locally, Thoughtfully Served

reminder from

*Douglas County Health Department

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, if you have certain medical conditions"

 Buy the Kitchen a 6-pack of Beer, (after shift) \$10

MAIN PLATES

recipes from the West to the Heartland
sandwiches served with apple-blue slaw & kettle chips

SEATTLE CIOPPINO *

Sockeye salmon · wild shrimp · mussels · avocado · tomato-fennel broth · orange · grilled baguette \$21 df

SOCKEYE SALMON *

fillet · seared medium · green-onion ginger glaze · panko crumbs · citrus rice · sweet corn · basil oil · miso-sesame-peanut vinaigrette \$25 df

JUAN de FUCA TACOS *

two crunchy blue corn shells · miso salmon · Pico de Gallo · Artisan greens · avocado aioli · citrus rice \$16 cf (extra taco \$6)

SALMON SANDWICH *

wild Sockeye fillet · seared medium · ciabatta · P.E.H. fish seasoning · sun dried tomato-basil mayo \$19

OREGON TUNA MELT

albacore tuna · Whidbey sauce · white cheddar · Bubbies dills · ciabatta \$16

TWISTED CORK BURGER *

pasture beef & pork shoulder · brioche · Dead Guy mustard · Whidbey slaw · Tillamook white cheddar · pickled red onions \$17

BISTRO REUBEN *

Lucky Bucket braised · beef brisket · rye bread · Bubbies dills & kraut · local cheeses · Whidbey sauce \$17

BRISKET HASH *

Lucky Bucket braised · beef brisket · fingerling potato red pepper hash · horseradish · fried medium egg · toast \$17

TOSHI TERIYAKI *

Kalbi marinated chicken · Jasmine rice · Artisan greens · carrots · toasted almond ramen · miso-sesame-nut vinaigrette \$18 df

SMALL PLATES

Le Quartier Bread & Butter

black salt & honey butter \$3

Oregon Board, three cheeses, honey, fig spread, grapes, spiced nuts, olives, baguette \$17½

Laura's Lahvosh, basil pesto, sun-dried tomato, artichoke, mozzarella, goat cheese, torn basil \$16

Whidbey Island Shrimp, seared jumbo shrimp, avocado, grapefruit, Whidbey dressing \$15½ df

Salmon Poke Stack* raw

rice, kale, sesame-garlic dressing, avocado \$15½ cf

Drunken Mussels, gorgonzola, bacon, shallots, lemon, sauvignon blanc, grilled baguette \$16½

BISTRO SOUPS & SALADS

Corn Chowder, white corn, carrot, green chilies, sweet potato, coconut milk, cumin \$8 cf | df | vg

Tomato-Red Pepper Bisque, tomato, roasted red peppers, garlic, cumin, chili oil, Tillamook white cheddar, croutons \$8

Apple Salad, Artisan greens, fennel, Granny Smith, walnuts-craisins-candied ginger, apple vinaigrette \$8 df | vg

Twisted Salad, Artisan greens, goat cheese, Kalamata olives, pickled red onion, croutons, basil-balsamic vinaigrette \$8

SALMON & GREENS *

Sockeye fillet · seared medium · Artisan greens · avocado · grapefruit · Champagne-lemon vinaigrette · Whidbey dressing · capers \$23 df

HONOLULU COBB

lime-jalapeno vinaigrette · wild shrimp · Artisan greens · mango · avocado · tomato · applewood bacon · gorgonzola · macadamia nuts \$23