

## 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 ~ Always Wild, Always Natural

*Darrell & Laura Auld*, Twisted Cork Bistro 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

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

Bread, Le Quartier, Lincoln | Coffee, Caffe Vita, 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
STRAWBERRY SMASH Tito's vodka, sparkling wine, fresh muddled strawberries, lemon-honey syrup	12
MAUI MULE Tito's vodka, orange bitters, pineapple, Blood orange ginger beer	12
RUM PUNCH Kasama aged rum, pineapple, mango, orange bitters, cherry	14
SPICY GARDEN MARGARITA 21 seeds cucumber jalapeño tequila, Cointreau, agave, lime	13
PALOMA Astral Blanco tequila, grapefruit, agave, lime	13
BEE'S KNEE Brickway blueberry infused gin, house lavender & honey, lemon	12
CHAI TINI Absolut vanilla vodka, St. George coffee liqueur, Chai, espresso beans	11

# TWISTED CORK BISTRO + TAVERN

## 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
ELYSIAN, Seattle, WA, Space Dust, IPA, 8.2%	7
ROUGE, Portland, OR, Dead Guy Ale, maibock 6.2%	7
EMPYREAN, Broken Bow, NE, Third Stone, brown ale 5.2%	7
NBC, LaVista, NE, EOS, hefeweizen, 5.2%	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, 6.5%	6


## BEVERAGE sodas are high-fructose free

\$4 each

### ALOHA

MEXICAN COCA COLA bottle, SPRITE bottle	
1919 Root Beer	
IZZE sparkling juice	
ZEVIA zero calorie Cola, zero calorie Ginger ale   SAN PELLEGRINO sparkling water	
ICED TEA Lipton Black, Tazo Green   BISTRO Agave Lemonade	
<u>\$6 each</u>	
HOT TEAS The Tea Smith from Omaha   Citrus Dragon, Earl Grey, Rooibos decaf	
CAFFE PRESS HOT COFFEE or HOUSE COLD BREW	
Seattle's Caffe Vita – Del Sol coffee	

## NORTHWEST WHITE WINES

AIRFIELD Sauvignon Blanc, Estate, Yakima	35
CRISTOM Viognier, Oregon   Eola Amity + Willamette	55
DANCE Chardonnay by Long Shadows, Columbia	85
DEL RIO Pinot Gris, Rock Point, Estate, Rogue Valley	35
GRAN MORAINÉ Chardonnay, Yamhill-Carlton	70
 JULIA'S DAZZLE Pinot Gris Rose, Columbia	40
L'ECOLE Chenin Blanc, old Vines, Yakima	50
TWO VINTNERS Grenache Blanc, Columbia	45

## OREGON PINOT NOIR

 LEFT COAST White Pinot Noir, Willamette	60
ADELSHEIM Ribbon Ridge	135
DOMAINE DROUHIN, Roserock, Eola-Amity	70
FAIRSING Estate, Yamhill-Carlton	90
FOUR GRACES Willamette	40
RAINDANCE Grand Oak, Chehalem	75
STOLLER Reserve, Dundee	100

 Check this out, fun + unique

## SPECIAL POUR WINES

B.T.G. oz	6	9	25.4
SOKOL BLOSSER Cuvee Sparkling, Bluebird	11		43
MARK RYAN Rose, Flowerhead	10	14	39
LONG SHADOWS Riesling, Poets Leap	10	14	39
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
L'ECOLE Cabernet	16	23	63
DeLILLE Merlot-Cabernet, D-2	18	26	72
AIRFIELD Cabernet, Dauntless	10	14	39
OWEN-ROE Syrah-Grenache, Sinister Hand	15	21	59
BARNARD-GRIFFIN Syrah Port, 3ounce = 13			

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



Mt. Rainier, Washington, Pacific Northwest

## SMALL SHARE PLATE

### BRUSSELS, CAULIFLOWER & MACADAMIA NUTS

blistered, Thai chili sauce 12 gf

### WHIDBEY ISLAND SHRIMP\*

seared jumbo white shrimp, avocado, grapefruit, Whidbey Island dressing, lime-jalapeño dressing 15

### SALMON POKE STACK\*

raw sockeye salmon, rice, kale, sesame dressing, sriracha, avocado 15 gf

### LAURA'S LAHVOSH

basil pesto, sun-dried tomato, artichoke, mozzarella, goat cheese, torn basil 16

**SOUP & SALAD** with cracker (soups & salads are gf w/o cracker & croutons)

### CORN CHOWDER

white corn, carrot, green chilies, sweet potato, coconut milk, cumin 7.5 vg

### TOMATO-RED PEPPER BISQUE

tomato, roasted red peppers, garlic, cumin, chili oil, Tillamook white cheddar, croutons 7.5

### APPLE SALAD

Artisan greens, fennel, Granny Smith, walnuts-craisins-candied ginger, apple vinaigrette 7.5 vg

### TWISTED SALAD

Artisan greens, goat cheese, Kalamata olives, pickled red onion, croutons, basil-balsamic vinaigrette 7.5

### ■ HAPPY HOURS ■ Dine-in, 3pm–5pm, Monday-Saturday

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

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

\$6 = Farmer's Mule vodka, ginger beer, cucumber, mint


\$6 = Washington Apple whiskey, apple liqueur, cranberry juice

\$6 bites = Apple Salad | Corn Chowder | J.D.F. Taco (one each)

\$12 specials = Twisted Cork burger | Drunken Mussels

Laura's Lahvosh | Salmon Poke | Cold Smoked Salmon Pâté

### Sister restaurants

 1130 Sterling Ridge Drive, Omaha

**Pine + Black Bistro** 248 Olson Dr, Papillion

## RANCHERS + FISHMONGERS

### bowls + plates

### LOCO MOCO\* (Honolulu favorite)

savory Hawaiian plate lunch • beef & pork shoulder patty • miso-beef broth gravy • Jasmine rice • fried egg 18

### BRISKET HASH\*

Lucky Bucket braised • beef brisket • fingerling potato-red pepper hash • horseradish farmer cheese • fried egg • toast 18

### TOSHI TERIYAKI BOWL\* (Seattle favorite)

chicken thighs • rice • greens • 5-spice teriyaki • miso-sesame-nut vinaigrette • carrots • toasted almond ramen • Sriracha squiggle 19

### ISLAND GREEN BOWL\*

mahimahi • E.H. spice • kale-asparagus-red onion-shiitake • cilantro aioli • avocado • carrot 20 gf

### 👉 AHI POKE BOWL\*

raw poke tuna • rice • Artisan greens • ginger scallion dressing • carrot • kimchi cucumber • pickled ginger • nori • avocado 23 gf

### fresh + light lunch salads

#### HONOLULU COBB\*

wild white shrimp • lime-jalapeño vinaigrette • mango • avocado • tomato • bacon • gorgonzola • macadamia nuts • cracker...21

#### SALMON + GREENS\*

Sockeye fillet • avocado • grapefruit • Champagne-vinaigrette • Whidbey Island dressing • capers • cracker...22

### 👉 Twisted Cork Bistro Favorite

**BUY the KITCHEN** a 6-pack of Beer, reward them after shift...10

10730 Pacific Street, Omaha

Lunch open 11am – 3pm (last seating) | Monday – Friday

531-999-3777

### handhelds

**new PIEDMONTESE ROAST BEEF\*** apple-blue slaw + kettle chips

thin-sliced Piedmontese steak • house rosemary focaccia • Tillamook white cheddar • creamy horseradish • arugula • tomato • pickled red onion • garlic aioli 19

**#1 seller TWISTED CORK BURGER\*** apple-blue slaw + kettle chips

beef & pork shoulder • brioche • Dead Guy mustard • Whidbey slaw • Tillamook white cheddar • pickled red onions 18

### SPICY CHICKEN TACOS\* (3 each)

double stacked 6" corn tortillas • E.H. spice • chicken thighs • Seattle sauce • lime-jalapeño slaw • pickled jalapeño • rice 18

### BISTRO REUBEN\* apple-blue slaw + kettle chips

Lucky Bucket braised • beef brisket • rye bread • farmer cheese • white cheddar • Bubbies dills & kraut • Whidbey Island sauce 18

### 👉 J.D.F. TACOS\* Juan de Fuca (2 each)

crunchy blue corn shells • miso glazed salmon • Artisan greens • Pico de Gallo • avocado aioli • rice • Sriracha squiggle 17 gf

### OREGON TUNA MELT\* apple-blue slaw + kettle chips

albacore tuna • Whidbey sauce • white cheddar • Bubbies dills • ciabatta • dead guy mustard 16

### TWISTED DUET

grilled cheese sandwich (four cheese) on sourdough + tomato-red pepper bisque • perfect combination 16

### 👉 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 = blackening + brown sugar combined,

\*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