

## DINNER -reservations recommended

### 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 est. 3/08

Tyler Schmidt, chef  
Jennie Ingalise, manager

### Carefully Sourced, Thoughtfully Served

Steak & Ground Beef, pasture, Piedmontese, Lincoln  
Pork, Jon's Natural, McClelland, Iowa  
Bison, Central NE Buffalo  
Chicken, Plum Creek, Burchard  
Wild Seafood, Trident, Seattle | Honolulu Fish Co,  
Bread, Le Quartier, Lincoln | Coffee, Caffe Vita, Seattle

## LIBATIONS

AULD FASHION	14
12-year single malt scotch, demerara, bitters, cherry, orange	
OLD FASHION	15
Woodinville-Pacific Eating House barrel pick bourbon, demerara, bitters, cherry, orange	
STRAWBERRY SMASH	14
Tito's vodka, sparkling wine, fresh muddled strawberries, lemon honey syrup	
SPICY GARDEN MARGARITA	13
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	12
Tito's vodka, cucumber, mint, ginger beer	
MAUI MULE	12
Tito's vodka, orange bitters, pineapple, Blood orange ginger beer	
BLUEBERRY LAVENDER BEE'S KNEE	12
Brickway blueberry infused gin, house lavender & honey, lemon	
EMERALD CITY COFFEE	11
Jameson, sugar cube, espresso, whip cream	



## SPECIAL POUR WINES

B.T.G. oz	6	9	25.4
ARGYLE Sparkling	11		43
Flowerhead Rose	10	14	39
A to Z Riesling	10	14	39
PRAYERS OF SAINTS Chard	10	14	39
BETHEL HEIGHTS Chard	12	17	47
KING ESTATE Pinot Gris	09	13	35
L'ECOLE CHENIN BLANC	11	16	42
CMS Sauvignon Blanc	08	11	31
PLANET OREGON Pinot Noir	10	14	39
PURPLE HANDS Pinot Noir, Dundee Reserve	17	24	67
L'ECOLE Cabernet	16	23	63
PRAYERS OF SINNERS Syrah-Merlot	10	14	39
NxNW Cabernet	15	21	60
SINISTER HAND Syrah-Grenache	15	21	59

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

## NORTHWEST WHITE WINES

DANCE Chardonnay by Long Shadows, WW	85
DOMAINE SERENE Chardonnay, Evenstad, Dundee	100
DOMAINE SERENE Brut, Evenstad, Dundee	175
JULIA'S DAZZLE Pinot Gris Rose, Dundee	40
SALEM WINE CO. Chardonnay, WV	50
SOTER Brut Pinot Noir-Chard, Y-C	115

## OREGON PINOT NOIR

ADELSHEIM, RR	135
ALEXANA Terroir series, WV	50
ANCIEN Shea, WV	110
ARCHERY SUMMIT Arcus, Dundee	180
BEAUX FRÈRES Estate, E-A	185
BENTON-LANE, WV	40
BERGSTROM Cumberland, WV	85
CLOUDLINE by Drouhin, WV	40
CRISTOM Mt Jefferson, E-A	70
DOMAINE DROUHIN, Dundee	70
DOMAINE SERENE Evenstad, WV	125
EVENING LAND Seven Springs, E-A	90
FAIRSING Estate, Y-C	90
FOUR GRACES, WV	40
GRAN MORAINE, Y-C	80
KEN WRIGHT Shea, Y-C	115
MOONFLOWER Tulatin Hills, WV	55
PONZI Tavola, WV	45
PURPLE HANDS Latchkey, WV	95
RAINDANCE Grand Oak, Chehalem	75
REX HILL, WV	55
STOLLER Reserve, Dundee	100

## WASHINGTON RED

SAGGI Sangiovese-Cabernet, CV	105
SEQUEL Syrah, CV	105
GRAMERCY Syrah, WV	55
NINA LEE Syrah, Spring Valley, WV	85
CHESTER KIDDER Syrah-Cabernet, CV	105
B. TRACK RACER Shift, Syrah-Grenache, CV	60
PEDESTAL Merlot, CV	105

**L'ECOLE 40<sup>th</sup> Anniversary Exclusive**  
Merlot-Cabernet-Cabernet Franc, Walla Walla  
(750ml) 95 | (1.5 L) 175

PIROUETTE Cabernet-Merlot, CV	105
FIGGINS Cabernet-Petite Verdot, WV	170
NINE HATS Cabernet-Syrah, CV	40
K VINTNER Syrah, Royal City, CV	210
DUSTED VALLEY Cabernet, WV	65
HEDGES Family Cabernet, Red Mtn.	75
FREDERICK Cab-Cab Franc, Spring Valley, WV	85
MARK RYAN Cabernet, Dead Horse, Red Mtn.	95
SHINING HILLS Cabernet, CV	115
COL SOLARE Cabernet, Red Mtn.	145
FEATHER Cabernet, WV	130
LEONETTI Cabernet, CV	180
URIAH Merlot-Cab Franc, Spring Valley, CV	80
BOOKWALTER Cab Franc Suspense, CV	110

## ON TAP

KROS STRAIN, La Vista Fairy Nectar, IPA, 6.2%	9
ALASKAN, AK Amber, alt 5.3%	8
KEG CREEK, IA Moongold apricot, wheat 5%	7
KONA, HI Big Wave, blonde ale 4.4%	8
<b>BOTTLES &amp; CANS</b>	
LUCKY BUCKET, La Vista Certified Evil, Imperial oatmeal stout, 9.1%	7
ELYSIAN, WA Space Dust, IPA, 8.2%	8
ROUGE, OR Dead Guy Ale, maibock 6.2%	7
KINKAIDER, Broken Bow Seasonal, NBC, LaVista	6
Pills, Pilsner, 5.1%	
ZIPLINE, Lincoln Dear Old Nebraska, lager, 4.8%	6
INFUSION, Benson El Squatcho, Mexican lager, 4.3%	6
SCHILLING, WA hard cider, London Dry, (16 oz.), 6.5%	7

## BEVERAGE

ALOHA	
MEXICAN COCA COLA bottle	
MEXICAN SPRITE bottle	
1919 Root Beer	
IZZE sparkling juice	
ZEVIA zero calorie Cola	
ZEVIA zero calorie Ginger ale	
SAN PELLEGRINO sparkling water	
ICE TEA Lipton Black	
ICE TEA Tazo Green	
HOT TEAS The Tea Smith from Omaha	
Citrus Dragon,	
Earl Grey,	
Rooibos decaf	
CAFFE PRESS COFFEE	
Seattle's Caffe Vita - Del Sol coffee	
PACIFIC EATING HOUSE COLD BREW	

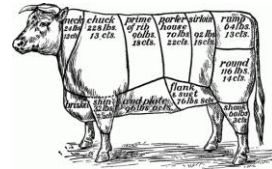
## SMALL PLATE

<b>HOT POPOVERS</b> (made daily)	5
two light pastry rolls, apple reduction butter	
<b>TRIPLE H</b> (a.k.a. Harry Hall Hors d'oeuvres)	
salt & pepper chips, rosemary goat cheese	3 gf
<b>OREGON BOARD</b>	
three cheeses, fig spread, grapes, apple, spiced nuts, olives, LQ bread, JJ flat crackers	20
<b>NEBRASKA BISON</b>	
sticks & summer sausage, Dead Guy mustard	9
<b>BRUSSELS, CAULIFLOWER &amp; MAC NUTS</b>	
blistered, Thai chili sauce	11 gf
<b>LAURA'S LAHVOSH</b>	
basil pesto, sun-dried tomato, artichoke, mozzarella, goat cheese, torn basil	15
<b>COLD SMOKED SALMON*</b>	
Pâté, farmer cheese, dill, capers, pickled red onion, toast	13
<b>WHIDBEY ISLAND SHRIMP*</b>	
seared jumbo white shrimp, avocado, grapefruit, Whidbey dressing, lime-jalapeño dressing	15
<b>SALMON POKE STACK*</b> raw	
rice, kale, sesame dressing, sriracha, avocado	15 gf
<b>HAWAIIAN AHI NACHOS*</b> raw	
sesame ahi poke, wasabi aioli, avocado aioli, broken Lahvosh, pineapple salsa	17
<b>DRUNKEN MUSSELS*</b>	
gorgonzola, bacon, shallots, lemon, thyme, Sauvignon Blanc, baguette	15
<b>CRYING CRACKERS*</b>	
Piedmontese flank steak, cucumber, pistachio, fiery Jaew sauce, kimchi, rice crackers	15
<b>SOUP &amp; SALAD</b> All with JJ Flat	
<b>CORN CHOWDER</b>	
white corn, carrot, green chilies, sweet potato, coconut milk, cumin	7 vg
<b>TOMATO-RED PEPPER BISQUE</b>	
tomato, roasted red peppers, garlic, cumin, chili oil, Tillamook white cheddar, croutons	7
<b>APPLE SALAD</b>	
Artisan greens, fennel, Granny Smith, walnuts-craisins-candied ginger, apple vinaigrette	7 vg
<b>TWISTED SALAD</b>	
Artisan greens, goat cheese, Kalamata olives, pickled red onion, croutons, basil-balsamic vinaigrette	7

## HEARTLAND

### PIEDMONTESE

<b>PRAIRIE FIRE *</b> (nine oz. sliced Flank)	
espresso-cayenne rub • grilled medium rare • fingerling potatoes • apple slaw • Whiskey glaze Granny Smith apple • cinnamon	29
<b>RIB EYE *</b> ~bourbon marinated~ (fourteen oz.)	
Twisted rub • green beans • fingerling potatoes • fiery Jaew sauce (sauce on the side)	49 gf



BLUE red through, cool • RARE red through, warm • MEDIUM RARE red center  
• MEDIUM pink, red center • MEDIUM WELL pink through • WELL slight pink

### PIEDMONTESE & JON'S NATURAL

<b>TWISTED CORK BURGER *</b>	
beef & pork shoulder • brioche • Dead Guy mustard • Whidbey slaw • Tillamook white cheddar • pickled red onions • apple-blue slaw • salt & pepper chips	17

### JON'S NATURAL

<b>BERKSHIRE PORK *</b> (double bone-in chop)	
apple butter • crispy shallots • smoked pecan gremolata • fingerling potatoes • roasted carrots	35

### CENTRAL NEBRASKA BUFFALO

<b>BISON STEAK *</b> (12 oz New York)	
Twisted rub • roasted carrots • fingerling potatoes • rosemary butter	49 gf

### PLUM CREEK FARM

<b>FIGGY CHICKEN *</b>	
breast • braised • prosciutto • balsamic-fig reduction • crème fraîche • roasted carrots • rice	25 gf

### TOSHI TERIYAKI BOWL \*

chicken thighs • rice • Artisan greens • carrots • miso-sesame-nut vinaigrette • toasted almond ramen • Sriracha squiggle	19
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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"

## PACIFIC

<b>BLACK COD HOT POT *</b> (Kamameshi)	
cast iron • Alaskan black cod • misoyaki • rice • bok choy • bean sprouts • Pico de Gallo • nori	37 gf
<b>WILD HALIBUT *</b>	
longline caught • fillet • olive-tomato tapenade • garlic • asparagus • fingerling potatoes	33 gf
<b>DUNGENESS CRAB POT *</b>	
half crab in shell • mussels • string beans • garlic • lemon • potatoes • Whidbey dressing • baguette	33
<b>J.D.F. TACOS *</b>	
three crunchy blue corn shells • miso glazed salmon • Artisan greens • Pico de Gallo • avocado aioli • rice • Sriracha squiggle	21 gf
<b>SEA SCALLOPS *</b>	
colossal dry packed • bronzed • Sriracha drop • lemon-ginger beurre blanc • charred Brussels • pistachio gremolata • rice	35 gf
<b>MAHIMAH I *</b>	
macadamia nut & mochi crusted • sōmen noodles • citrus yuzu chili vinaigrette • nori • string beans	29
<b>SEATTLE CIOPPINO *</b>	
salmon • scallop • wild shrimp • mussels • avocado • tomato-fennel broth • orange • baguette	25
<b>SOCKEYE SALMON *</b>	
fillet • seared medium • green onion-ginger glaze • panko crumbs • rice • sweet corn • basil oil • miso-sesame-peanut vinaigrette	26
<b>ARTISAN GREENS &amp; WILD FISH</b> with JJ Flat	
<b>SALMON &amp; GREENS *</b>	
Sockeye fillet • avocado • grapefruit • Champagne-lemon vinaigrette • Whidbey dressing • capers	23
<b>HAWAIIAN AHI *</b>	
seared rare ahi • miso-sesame-peanut vinaigrette • cabbage • carrots • toasted almond ramen • rice • teriyaki-ginger drizzle • Sriracha squiggle	39
<b>HONOLULU COBB *</b>	
wild white shrimp • lime-jalapeño vinaigrette • mango • avocado • tomato • applewood bacon • gorgonzola • macadamia nuts	23

## 👉 TWISTED FAVORITE

## SWEET ENDING

<b>SEASONAL MINI SLUMP</b>	
warmed in self-rising crust, ice cream	7
<b>VANCOUVER ISLAND NANAIMO BAR</b>	
no bake, layered confection, walnut	7 gf
<b>LEMON BAR</b>	
shortbread crust, layered confection, walnut	6
<b>WARM GHIRARDELLI CHOCOLATE COOKIE</b>	
with vanilla ice cream	7
<b>AFFOGATO</b>	
espresso, vanilla ice cream	6 gf
<b>HAPPY HOURS</b>	
<b>Dine-in, 3pm-5pm, Monday-Saturday</b>	
<b>Kona Big Wave</b>	3
<b>Prayers of Sinners (R) or Saints (W) glass</b>	6
<b>Farmer mule</b>	6
<i>vodka, cucumber, mint, ginger beer</i>	
<b>Washington Apple</b>	6
<i>whiskey, apple liqueur, cranberry juice</i>	
<b>Apple Salad</b>	5
<b>Corn Chowder</b>	5
<b>J.D.F. Taco (one each)</b>	5
<b>Twisted Cork burger slider (one each)</b>	5
<b>Drunken Mussels</b>	10
<b>Laura's Lahvosh</b>	10
<b>Salmon Poke</b>	10

## BUY the KITCHEN

a 6-pack of Beer, reward them after shift 10

**FOOD NOTES** - let us know if you would like something left off, all dishes built to order

gf=gluten free

*baguette, cracker, croutons, ramen, Dead Guy mustard, Whiskey glaze & Whidbey dressing all contain gluten*

nuts & wheat are used in Bistro

vg=vegan

*the Bistro purchases Jasmine Rice*

Jaew sauce contains fish sauce

10730 Pacific Street, Omaha

Dinner Menu served 5pm - 9pm (last seating)

Monday - Saturday | 531-999-3777 • 6/23

## SISTER RESTAURANTS

Pacific Eating House, 1130 Sterling Ridge, Omaha

Pine & Black Bistro, 248 Olson Dr, Papillion