

**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

Brittany Love, regional manager  
Tyler Schmidt, chef

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, Honolulu  
Bread, Le Quartier, Lincoln  
Coffee, Caffe Vita, Seattle

**LIBATIONS**

AULD FASHION	14
Glenfiddich, demerara, bitters, cherry, orange	
OLD FASHION	15
Woodinville, demerara, bitters, cherry, orange	
BADA BING SOUR	14
Woodinville bourbon port, lemon, demerara, cherry liqueur, egg white, Bada Bing	
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, ginger beer	
WINTER 'TINI	12
walnut liquor, Chambord, Bailey's cinnamon-vanilla liquor	
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
Mr. PINK Sangiovese Rose	09	13	35
A to Z Riesling	10	14	39
PRAYERS OF SAINTS Chard	10	14	39
BETHEL HEIGHTS Chard	12	17	47
FORIS Pinot Blanc	09	13	35
CHALEUR BLANC	13	18	50
Sauvignon-Sémillon, Delille, CV			
CMS Sauvignon Blanc	08	11	31
PLANET OREGON Pinot Noir	10	14	39
ELK COVE Pinot Noir, Y-C	17	24	67
L'ECOLE Cabernet	16	23	63
PRAYERS OF SINNERS			
Syrah-Merlot	10	14	39
DELILLE Merlot-Cabernet, D2	15	21	60
BOARD TRACK RACER			
Syrah-Grenache, Shift	15	21	59

**NORTHWEST WHITE WINES**

DANCE			
Chardonnay by Long Shadows, ww			85
DOMAINE SERENE			
Chardonnay, Evenstad, Dundee			100
DOMAINE SERENE			
Brut, Evenstad, Dundee			175
K VINTNER Viognier, Yakima			45
SOTER Brut Pinot Noir-Chard, Y-C			115

**OREGON PINOT NOIR**

ADELSHEIM, RR	135
ALEXANA Terroir series, ww	50
ANCIEN Shea, ww	110
ARCHERY SUMMIT Arcus, Dundee	180
BEAUX FRÈRES Zena Crown, E-A	150
BENTON-LANE, ww	40
BERGSTROM Cumberland, ww	85
CLOUDLINE by Drouhin, ww	40
CRISTOM Mt Jefferson, E-A	70
DOMAINE DROUHIN Rose Rock, E-A	60
DOMAINE SERENE Evenstad, ww	125
FAILLA ww	85
FAIRSING Estate, Y-C	90
FOUR GRACES, ww	40
GRAN MORAINÉ, Y-C	80
KEN WRIGHT Freedom Hill, ww	105
KING ESTATE Domaine, ww	90
MOONFLOWER Tulatin Hills, ww	55
PONZI Tavola, ww	45
PURPLE HANDS Latchkey, ww	95
RAINDANCE Grand Oak, Chehalem	75
REX HILL, ww	50
STOLLER Reserve, Dundee	100

**WASHINGTON RED**

SAGGI Sangiovese-Cabernet, cv	105
SEQUEL Syrah, cv	105
GRAMERCY Syrah, ww	55
NINA LEE Syrah, Spring Valley, ww	85
CHESTER KIDDER Syrah-Cabernet, cv	105
OWEN-ROE	
Sinister Hand, Syrah-Grenache, cv	60
PEDESTAL Merlot, cv	105
PIROUETTE Cabernet-Merlot, cv	105
FIGGINS Cabernet-Petite Verdot, ww	170
NINE HATS Cabernet-Syrah, cv	40
K VINTNER Cabernet-Syrah, King Coal, WA	185
DUSTED VALLEY Cabernet, ww	65
HEDGES Family Cabernet, Red Mtn.	75
DELILLE Cabernet, Four Flags, Red Mtn.	90
MARK RYAN Cabernet, Dead Horse, Red Mtn.	95
SHINING HILLS Cabernet, cv	115
COL SOLARE Cabernet, Red Mtn.	145
FEATHER Cabernet, ww	130
LEONETTI Cabernet, cv	180
URIAH Merlot-Cab Franc, Spring Valley, cv	80
BOOKWALTER Cab Franc Suspense, cv	110

**ON TAP** 16 ounce

KROS STRAIN, La Vista	9
Fairy Nectar, IPA, 6.2%	
ALASKAN, AK	8
Amber, alt 5.3%	
KONA, HI	8
Big Wave, blonde ale 4.4%	
<b>BOTTLES &amp; CANS</b>	
AVERY, CO	8
Maharaja, Imperial IPA, 10.2%	
LUCKY BUCKET, La Vista	7
Certified Evil,	
Imperial oatmeal stout, 9.1%	
TOPPLING GOLIATH, IA	8
King Sue, IPA, (16 oz.), 7.8%	
ROUGE, OR	7
Dead Guy Ale, maibock 6.2%	
ELYSIAN, WA	7
Contact Haze, Hazy IPA, 6%	
KINKAIDER, Broken Bow	7
Seasonal,	
BIG SKY, MT	6
Moose Drool, brown ale, 5.1%	
INFUSION, Benson	6
El Squatcho, Mexican lager, 4.3%	
SCHILLING, WA	7
hard cider, London Dry, (16 oz.), 6.5%	

**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

HOT POPOVERS	5
two light pastry rolls, apple reduction butter	
TRIPLE H (a.k.a. Harry Hall Hors d'oeuvres)	
salt & pepper chips, rosemary goat cheese	3 gf
OREGON BOARD	
three cheeses, fig spread, grapes, apple, spiced nuts, olives, bread, JJ flat crackers	20
NEBRASKA BISON	
sticks & summer sausage, Dead Guy mustard	9
BRUSSELS, CAULIFLOWER & MAC NUTS	
blistered, Thai chili sauce	11 gf
LAURA'S LAHVOSH	
basil pesto, sun-dried tomato, artichoke, mozzarella, goat cheese, torn basil	15
SCALLION PANCAKES*	
cold smoked salmon, crème fraîche, capers, dill	15
WHIDBEY ISLAND SHRIMP*	
seared jumbo white shrimp, avocado, grapefruit, Whidbey dressing, lime-jalapeño dressing	15
SALMON POKE STACK* raw	
rice, kale, sesame dressing, sriracha, avocado	15
HAWAIIAN AHI NACHOS* raw	
sesame ahi poke, wasabi aioli, avocado aioli, broken Lahvosh, pineapple salsa	17
DRUNKEN MUSSELS*	
gorgonzola, bacon, shallots, lemon, thyme, sauvignon blanc, baguette	15
CRYING CRACKERS*	
Piedmontese flank steak, cucumber, pistachio, fiery Jaew sauce, kimchi, rice crackers	15

## SOUP & SALAD

All with JJ Flat cracker

CORN CHOWDER	
white corn, carrot, green chilies, sweet potato, coconut milk, cumin	7 vg
TOMATO-RED PEPPER BISQUE	
tomato, roasted red peppers, garlic, cumin, chili oil, Tillamook white cheddar, croutons	7
APPLE SALAD	
Artisan greens, fennel, Granny Smith, walnuts-craisins-candied ginger, apple vinaigrette	7 vg
TWISTED SALAD	
Artisan greens, goat cheese, Kalamata olives, pickled red onion, croutons, basil-balsamic vinaigrette	7

## PACIFIC

WILD HALIBUT *	
longline caught • fillet • olive-tomato tapenade • garlic • asparagus • fingerling potatoes	27 gf
DUNGENESS CRAB POT *	
half crab in shell • mussels • string beans • garlic • lemon • potatoes • Whidbey dressing • baguette	33
J.D.F. TACOS *	
three crunchy blue corn shells • miso glazed salmon • Artisan greens • Pico de Gallo • avocado aioli • rice • Sriracha squiggle	21 gf
🔥SEA SCALLOPS *	
colossal dry packed • bronzed • Sriracha drop • lemon-ginger beurre blanc • charred Brussels • pistachio gremolata • rice	35
HOT POT RICE BOWL * (Kamameshi)	
cast iron • Black Cod • misoyaki • rice • bok choy • bean sprouts • Pico de Gallo • nori	37
MOCHI CRUSTED KANPACHI *	
sōmen noodles • red yuzu kosho vinaigrette • nori • string beans	33
SEATTLE CIOPPINO *	
salmon • scallop • wild shrimp • mussels • avocado • tomato-fennel broth • orange • baguette	25
SOCKEYE SALMON *	
fillet • seared medium • green onion-ginger glaze • panko crumbs • rice • sweet corn • basil oil • miso-sesame-peanut vinaigrette	25

## ARTISAN GREENS & WILD FISH

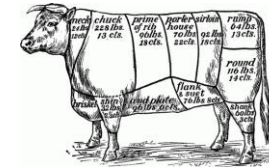
All with JJ Flat cracker

SALMON & GREENS *	
Sockeye fillet • avocado • grapefruit • Champagne-lemon vinaigrette • Whidbey dressing • capers	23
HAWAIIAN AHI *	
seared rare ahi • miso-sesame-peanut vinaigrette • cabbage • carrots • toasted almond ramen • rice • teriyaki-ginger drizzle	38
HONOLULU COBB *	
wild white shrimp • lime-jalapeño vinaigrette • mango • avocado • tomato • applewood bacon • gorgonzola • macadamia nuts	23

## HEARTLAND

### PIEDMONTSE

RIB EYE * ~bourbon marinated~ (fourteen oz.)	
Twisted rub • green beans • fingerling potatoes • fiery Jaew sauce (sauce on the side)	49 gf
PRAIRIE FIRE * (nine oz. sliced Flank)	
espresso-cayenne rub • grilled medium rare • fingerling potatoes • apple slaw • Whiskey glaze • Granny Smith apple • cinnamon	27



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

### PIEDMONTSE & JON'S NATURAL

TWISTED CORK BURGER *	
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

BERKSHIRE PORK * (double bone-in chop)	
apple butter • crispy shallots • smoked pecan gremolata • fingerling potatoes • roasted carrots	33

### CENTRAL NEBRASKA BUFFALO

BISON STEAK * (sixteen oz. short loin   T-Bone)	
Twisted rub • roasted carrots • fingerling potatoes • rosemary butter	49 gf

### PLUM CREEK FARM

FIGGY CHICKEN *	
breast • braised • prosciutto • balsamic-fig reduction • crème fraîche • roasted carrots • rice	24 gf

### TOSHI TERIYAKI BOWL \*

chicken thighs • rice • Artisan greens • carrots • miso-sesame-nut vinaigrette • toasted almond ramen • Sriracha squiggle	18
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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"

## SWEET ENDING

SEASONAL SLUMP	
warmed in self-rising crust, ice cream	9
VANCOUVER ISLAND NANAIMO BAR	
no bake, layered confection, walnut	7 gf
WARM GHIRARDELLI CHOCOLATE COOKIE	
with vanilla ice cream	7
AFFOGATO	
espresso, vanilla ice cream	6 gf
ANGELA'S MACARONS (two each)	
vanilla-espresso or seasonal	6
COLD BREW MARTINI DUET	
Tito's, white chocolate liquor, walnut liquor paired with Angela's Espresso macaron	14
■ HAPPY HOURS ■	
Dine-in, 3pm-5pm, Monday-Saturday	
Kona Big Wave	3
Prayers of Sinners (R) or Saints (W) glass	6
Farmer mule	6
vodka, cucumber, mint, ginger beer	
Washington Apple	6
whiskey, apple liqueur, cranberry juice	
Apple Salad	5
Corn Chowder	5
J.D.F. Taco (one each)	5
Twisted Cork burger slider (one each)	5
Drunken Mussels	10
Laura's Lahvosh	10
Salmon Poke	10

gf=gluten free, vg=vegan | we use Jasmine Rice  
nuts & wheat are used in Bistro

P.E.H. spice = paprika, onion powder, garlic powder, thyme, oregano, cayenne pepper, kosher salt & brown sugar

🔥top seller

### BUY THE KITCHEN

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

10730 Pacific Street, Omaha  
Dinner | Monday - Saturday  
open 5pm - 9pm (last seating) 531-999-3777

### SISTER RESTAURANTS

Pacific Eating House  
1130 Sterling Ridge Dr, Omaha

Pine & Black Bistro  
248 Olson Dr, coming soon to Papillion