

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, 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

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 FASHIONED	14
12-year Glenfiddich scotch, demerara, bitters, cherry, orange	
OLD FASHIONED	14
Woodinville bourbon, demerara, bitters, cherry, orange	
HOLIDAY MULE	12
Tito's vodka, cranberry, Grand Marnier, ginger beer, rosemary sprig	
MAUI MULE	12
Tito's vodka, orange bitters, pineapple, Blood orange ginger beer	
HOT APPLE TODDY	13
Bumbu spiced rum, apple cider, cinnamon liqueur, lemon, honey	
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	
BEE'S KNEE	12
Brickway blueberry infused gin, house lavender & honey, lemon	
EMERALD CITY COFFEE	11
Jameson, sugar cube, espresso, whip cream	

ON TAP

KROS STRAIN, La Vista	9
Fairy Nectar, IPA, 6.2%	
ALASKAN, AK	8
Amber, alt 5.3%	
KONA, HI	7
Big Wave, blonde ale 4.4%	

BOTTLES & CANS

LUCKY BUCKET, La Vista	7
Certified Evil, Imperial oatmeal stout, 9.1%	
ELYSIAN, WA	8
Space Dust, IPA, 8.2%	
ROUGE, OR	7
Dead Guy Ale, maibock 6.2%	
KINKAIDER, Broken Bow	7
Seasonal,	
NBC, LaVista	6
Cardinal, Pale Ale, 6.0%	
ZIPLINE, Lincoln	6
Dear Old Nebraska, lager, 4.8%	
INFUSION, Benson	6
El Squatcho, Mexican lager, 4.3%	
GLACIER TILL, Ashland	6
hard cider, Seasonal, 6.5%	

BEVERAGE

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
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

LUNCH -reservations accepted for 5 plus



Mt. Rainier, Washington, Pacific Northwest

SPECIAL POUR WINES

B.T.G. oz	6	9	25.4
ARGYLE Sparkling	11		43
MARK RYAN Rose, Flowerhead	10	14	39
A to Z Riesling	10	14	39
CORVADE Chardonnay, Mirth	10	14	39
BETHEL HEIGHTS Chardonnay	12	17	47
DeLILLE Sauvignon-Semillon, Chaleur Blanc	15	22	60
CMS Sauvignon Blanc	08	11	31
PLANET OREGON Pinot Noir	10	14	39
KING ESTATE Pinot Noir, Dundee	17	24	67
L'ECOLE Cabernet	16	23	63
DeLILLE Merlot-Cabernet, D-2	18	26	72
BOARD TRACK RACER Cabernet, Chief	14	20	56
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"

SMALL SHARE PLATE

BRUSSELS, CAULIFLOWER & MACADAMIA NUTS blistered, Thai chili sauce	12 gf
WHIDBEY ISLAND SHRIMP* seared jumbo white shrimp, avocado, grapefruit, Whidbey dressing, lime-jalapeno dressing	15
SALMON POKE STACK* raw rice, kale, sesame dressing, sriracha, avocado	15 gf
LAURA'S LAHVOSH basil pesto, sun-dried tomato, artichoke, mozzarella, goat cheese, torn basil	16
OREGON BOARD three cheeses, fig spread, grapes, apple, spiced nuts, olives, LQ bread, JJ flat crackers	20
SOUP & SALAD with JJ Flat (soups & salads are gf w/o JJ Flat & croutons)	
MULLIGATAWNY spicy curry, apple, galangal, almond, paprika, coconut milk, Jasmine rice, toasted coconut	7.5 vg
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
DUET grilled cheese sandwich & tomato-red pepper bisque perfect winter combination	15
*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, <i>reward them after shift</i>	10

PACIFIC fishmongers & HEARTLAND ranchers

SALMON & GREENS *

Sockeye fillet • avocado • grapefruit • Champagne-vinaigrette •
Whidbey dressing • capers • JJ Flat 20

J.D.F. TACOS *

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

OREGON TUNA MELT

albacore tuna • Whidbey sauce • white cheddar • Bubbies dills • ciabatta
• dead guy mustard • apple-blue slaw • salt & pepper chips 16

AHI POKE *

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

HONOLULU COBB *

wild shrimp • lime-jalapeno vinaigrette • mango • avocado
• tomato • bacon • gorgonzola • mac nuts • JJ Flat 20

ISLAND GREEN *

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

TWISTED CORK BURGER * *apple-blue slaw • kettle chips*

beef & pork shoulder • brioche • Dead Guy mustard • Whidbey slaw •
Tillamook white cheddar • pickled red onions 17

LOCO MOCO

savory Hawaiian plate lunch • beef & pork shoulder patty • fried egg •
miso-beef broth gravy • Jasmine rice • pineapple 17

BISTRO REUBEN * *apple-blue slaw • kettle chips*

Lucky Bucket braised • beef brisket • rye bread • farmer cheese
• white cheddar • Bubbies dills & kraut • Whidbey sauce 17

BRISKET HASH *

Lucky Bucket braised • beef brisket • fingerling potato-red
pepper hash • horseradish farmer cheese • fried egg • toast 17

SPICY CHICKEN TACOS * (3 each)

double stacked 6" corn tortillas • P.E.H. spice • chicken thighs •
Seattle sauce • lime-jalapeno slaw • pickled jalapeno • rice 17

TOSHI TERIYAKI *

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

■ HAPPY HOURS ■

Dine-in, 3pm–5pm, Monday-Saturday

Tap Beers	5
Pacific Northwest (Red) or (White) glass	6
Holiday Mule	6
<i>vodka, cranberry, Grand Marnier, ginger beer, rosemary sprig</i>	6
Washington Apple	6
<i>whiskey, apple liqueur, cranberry juice</i>	

Apple Salad	6
Corn Chowder	6
J.D.F. Taco <i>(one each)</i>	6
Twisted Cork burger <i>(with Kettle chips)</i>	12
Drunken Mussels	12
Laura's Lahvosh	12
Salmon Poke	12
Cold Smoked Salmon Pâté	12
Crying Crackers	12

FOOD NOTES

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

gf=gluten free* | vg=vegan | nuts & wheat *are used in Bistro*
baguette, cracker, croutons, ramen, Dead Guy mustard, Whiskey glaze & Whidbey dressing
all contain gluten

Twisted Cork Bistro Favorite

10730 Pacific Street, Omaha
Lunch Menu • 10/23
open 11am – 3pm *(last seating)* | Monday – Friday
531-999-3777

SISTER RESTAURANTS

[Pacific Eating House](#)
1130 Sterling Ridge Drive, Omaha

[Pine & Black Bistro](#)
248 Olson Dr, Papillion