

WINES from the NORTHWEST

PINOT NOIR

Oregon

ALEXANA Terroir series, WV	50
ANCIEN Shea, WV	110
ARCHERY SUMMIT Arcus, Dundee	180
BEAUX FRÈRES Zena Crown, E-A	150
BERGSTROM Cumberland, WV	85
BENTON-LANE, WV	40
CLOUDLINE by Drouhin, WV	40
CRISTOM Mt Jefferson, E-A	70
DOMAINE DROUHIN Rose Rock, E-A	60
DOMAINE SERENE Evenstad, WV	125
FAIRSING Estate, Y-C	90
FOUR GRACES, WV	40
KING ESTATE Domaine, WV	90
FULLERTON Lichtenwalter, Ribbon	95
KEN WRIGHT Freedom Hill, WV	105
MOONFLOWER Tulatin Hills, WV	55
PENNER ASH, WV	95
PONZI Tavola, WV	45
PURPLE HANDS Latchkey, WV	95
RAINDANCE Grand Oak, Chehalem	75
REX HILL, WV	50
SOKOL BLOSSER, Dundee	65
STOLLER Reserve, Dundee	100

Washington

GOLDEN WEST Estate by K Vintner, WA	40
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RED

AIRFIELD

Sangiovese-Cab, Spitfire, Yakima	55
SAGGI Sangiovese-Cabernet, CV	105
SEQUEL Syrah, CV	105
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, WV	170
NINE HATS Cabernet-Syrah, CV	40
DEVIL'S PLAYGROUND Cab-Syrah, HH	55

K VINTNER

Cabernet-Syrah, King Coal, WA	185
HEDGES Family Cabernet, Red Mtn.	75
DELILLE Cabernet Four Flags, Red Mtn.	90
MARK RYAN Cab Dead Horse, Red Mtn.	95
SHINING HILLS Cabernet, CV	110
COL SOLARE Cabernet, Red Mtn.	145
FEATHER Cabernet, WV	130
LEONETTI Cabernet, CV	180
BOOKWALTER Cab Franc Suspense, CV	110

WHITE

DANCE

Chardonnay by Long Shadows, WV	85
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DOMAINE SERENE

Chardonnay, Evenstad, Dundee	100
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DELILLE

Sauvignon-Sémillon, Chaleur Blanc, CV	50
K VINTNER Viognier, Yakima	45
SOTER Brut Pinot Noir-Chard, Y-C	115

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 Chard	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
L'ECOLE Cabernet	16	23	63
PRAYERS OF SINNERS Syrah-Merlot	10	14	39
BASEL CELLARS Cabernet-Merlot, Claret	13	18	55
BOARD TRACK RACER Syrah-Grenache, Chief	15	21	59

■ DINNER MENU ■

reservations recommended
(OpenTable link in our website)

Twisted Cork Bistro
10730 Pacific Street, Omaha
- 531-999-3777 - 10/22

Lunch (Monday to Friday, 11 – 3pm)

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

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

SISTER RESTAURANTS

Pacific Eating House
129th & Pacific

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

LIBATIONS

AULD FASHION	13
Glenfiddich, demerara, bitters, cherry, orange	
BADA BING SOUR	13
Woodinville bourbon, lemon, demerara, cherry liqueur, egg white, Bada Bing	
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	
PORT PUMPKIN TINI	12
Woodinville port cask bourbon, pumpkin & Bourbon crème	

PACIFIC TAP BEER

ELYSIAN, WA	7
Space Dust, imperial, 8.2%	
ROUGE, OR	7
Dead Guy Ale, Maibock 6.2%	
ALASKAN, AK	7
Amber, Alt 5.3%	
KONA, HI	7
Big Wave, Golden Ale 4.4%	

NEBRASKA BEER

LUCKY BUCKET, La Vista	7
Certified Evil, Imperial Stout, 9.1%	
COSMIC EYE, Lincoln	7
Call of the Wolfmama, IPA, 6.5%	
KROS STRAIN, La Vista	7
Fairy Nectar, IPA, 6.2%	
KINKAIDER, Broken Bow Seasonal,	7
NEBRASKA BREW, La Vista	6
Cardinal, pale ale, 6.0%	
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	
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	

TWISTED CORK BISTRO WINE CLUB
2 wines every month, special perks \$80



**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
Thoughtfully Served**

Steak, pasture, Piedmontese, Lincoln Ground beef, Plum Creek, Burchard 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

■ HAPPY HOURS ■

Dine-in specials,
3 – 5pm

\$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

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"

nuts & wheat are used in our kitchen
cf=celiac friendly,
df=dairy free,
vg=vegan

we do not have a
fryer or microwave in our kitchen

MAIN PLATE

recipes from the West to the Heartland

SEATTLE CIOPPINO *

Sockeye salmon • scallop • wild shrimp • mussels • avocado • tomato-fennel broth • orange • grilled baguette \$27 df

SOCKEYE SALMON *

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

NORTHWEST DUET *

Sockeye salmon • Alaskan wild halibut • asparagus • citrus rice \$29

WILD HALIBUT *

longline caught • fillet • seared • lemon • olive-cherry tomato tapenade • garlic • asparagus • fingerling potatoes \$33 cf

DUNGENESS CRAB POT *

half crab in shell • mussels • string beans • fingerling potatoes • Whidbey dressing \$33

J.D.F. TACOS *

three crunchy blue corn shells • miso glazed salmon • Pico de Gallo • avocado aioli • Artisan greens • citrus rice \$21 cf

HAWAIIAN AHI *

seared rare ahi • Artisan greens • miso-sesame-peanut vinaigrette • carrots • toasted almond ramen • citrus rice • teriyaki-ginger drizzle \$36 df

SEA SCALLOPS *

colossal dry packed • bronzed • Sriracha drop • lemon-ginger beurre blanc • charred Brussels • pistachio gremolata • citrus rice \$34½

FIGGY CHICKEN

Plum Creek breast • braised • prosciutto • balsamic-fig reduction • crème fraiche • roasted carrots • citrus rice \$24

BERKSHIRE PORK *

double bone-in chop • apple butter • crispy shallots • smoked pecan gremolata • fingerling potatoes • roasted carrots \$31

PRAIRIE FIRE * (nine oz.) \$27 df

~ seared cast iron ~
flank steak • sliced • medium rare • espresso-pepper rub • fingerling potatoes • apple slaw • Whiskey glaze

FILET MIGNON * (eight oz.) \$55 cf

~bourbon marinated & chargrilled~
Twisted rub • asparagus • fingerling potatoes • blue crumbles & walnuts

RIB EYE * (fourteen oz.) \$48 cf

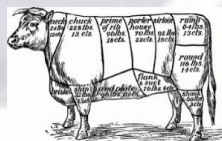
~bourbon marinated & chargrilled~
Twisted rub • green beans • fingerling potatoes • fiery Jaew sauce (sauce on the side)

BISON STEAK * (ask for cut) \$53 cf

~seared cast iron~
Twisted rub • roasted carrots • fingerling potatoes • rosemary butter

TWISTED CORK BURGER * \$17

~seared flat top~
pasture beef & pork shoulder • brioche • Dead Guy mustard • Whidbey slaw • Tillamook white cheddar • pickled red onions • apple-blue slaw • salt & pepper chips



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

SMALL PLATE

HOT POPOVERS & APPLE BUTTER
two light pastry rolls, apple reduction \$6

LE QUARTIER BREAD herb butter \$3

TRIPLE H aka Harry Hall Hors d'oeuvres
salt & pepper chips, rosemary goat cheese \$3 cf

OREGON BOARD three cheeses, honey, fig spread, grapes, spiced nuts, olives, baguette \$17½

NEBRASKA BISON sticks & summer sausage, Dead Guy mustard \$9

MARINATED OLIVES \$5 cf | df | vg

SPICED NUTS macadamia, pecans, almonds, pistachio, spices, sea salt \$9 cf | df | vg

BRUSSELS, CAULIFLOWER & MAC NUTS
blistered, Thai chili sauce \$11 cf

LAURA'S LAHVOSH
basil pesto, sun-dried tomato, artichoke, mozzarella, goat cheese, torn basil \$16

SCALLION PANCAKES
Nova cold smoked salmon, crème fraiche, capers, dill \$15½

WHIDBEY ISLAND SHRIMP seared jumbo white shrimp, avocado, grapefruit, Whidbey dressing \$15½ df

SALMON POKE STACK* raw
citrus rice, kale, sesame-garlic dressing, avocado \$15½ cf

HAWAIIAN AHI NACHOS* raw
sesame ahi poke, wasabi aioli, avocado aioli, pistachio, broken Lahvosh \$17

DRUNKEN MUSSELS
gorgonzola, bacon, shallots, lemon, sauvignon blanc, grilled baguette \$16½

CRYING CRACKERS*
seared Piedmontese flank steak, fiery Jaew sauce, kimchi, rice crackers \$15 cf | df

BISTRO SOUP

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

DIRT GROWN SALAD

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

TOSHI TERIYAKI,

sticky-sweet-tangy chicken, Jasmine rice, Artisan greens, carrots, toasted almond ramen, miso-sesame-nut vinaigrette \$18

SALMON & GREENS,

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

HONOLULU COBB,

lime-jalapeno vinaigrette, Artisan greens, mango, avocado, tomato, applewood bacon, gorgonzola, macadamia nuts \$23 df

SWEET ENDING

SEASONAL SLUMP
warmed in self-rising crust, ice cream \$9

VANCOUVER ISLAND NANAIMO BAR
no bake, layered confection, walnut \$7 cf

WARM GHIRARDELLI CHOCOLATE COOKIE
with vanilla ice cream \$6

AFFOGATO, espresso, vanilla ice cream \$6 cf

ANGELA'S MACARONS (*two each*)
vanilla-espresso \$6

COLD BREW CHOCOLATE MARTINI DUET
Shaken, Tito's vodka, chocolate liqueur with vanilla-espresso MACARON \$14