



TWISTED CORK BISTRO



ALWAYS WILD, ALWAYS NATURAL!

"Pacific meets Heartland"

"We arrived in Nebraska from Washington intent on purchasing from farmers, ranchers, fishmongers + winemakers who share our commitment for wholesome, sustainable fare. Our recipes use the

Earth's bounty the way it is intended ~ Wild and Natural.

Northwest fare paired with some unique Pacific Coast wines."

Darrell & Laura Auld

Chef Tyler Schmidt | Preston DeV Vaughn, *manager*

TWISTED CORK BISTRO est. March 2008



WASHINGTON & OREGON WINES ADDITIONAL BOTTLE LIST AVAILABLE

By the glass

	6oz	9oz	btl
TATTOO GIRL Sparkling wa	09		38
POET'S LEAP Riesling wa	12	18	47
KING ESTATE Pinot Gris or	10	14	39
LONE BIRCH Chardonnay wa	09	13	35
BOARD TRACK RACER Chardonnay wa	11	16	43
DeLILLE CELLARS Sauvignon-Semillon, Chaleur Blanc wa	14	20	55
HEDGES Sauvignon Blanc, CMS wa	10	14	39
MISCREANT Albariño, Hedonista wa	11	16	43
MARK RYAN Rosé of Sangiovese, Mr. Pink wa	09	13	35
PLANET OREGON Pinot Noir or	11	16	43
FORAGER Pinot Noir or	15	22	59
LONE BIRCH Cabernet wa	09	13	35
NINE HATS Cabernet wa	12	18	47
HORSESHOES + HANDGRENADES Syrah-Cabernet wa + or	12	18	47
OWEN-ROE Grenache-Syrah, Sinister Hand wa	15	22	59



BEER ON TAP

KROS STRAIN, La Vista, NE,

Fairy Nectar, IPA, 6.2%...9

KROS STRAIN, La Vista, NE,

Cornhusker Crusher, pale wheat ale, 5.6%...8

ALASKAN, Juneau, AK,

Amber, alt 5.3%...8

KONA, Honolulu, HI,

Big Wave, blonde ale 4.4%...8

BOTTLES, CANS, CIDERS, NON-ALCOHOLIC

LUCKY BUCKET, La Vista, NE,

Certified Evil, Imp. oatmeal stout, 9.2%...7

ELYSIAN, Seattle, WA,

Space Dust, IPA, 8.2%...7

INFUSION, Benson, NE,

El Squatcho, Mexican lager, 4.3%...7

SARO, Lincoln, NE, **hard cider**, seasonal, 5.6%...7

GLACIAL TILL, Ashland, NE, **hard cider**, original, 5.5%...7

ATHLETIC, San Diego, CA, 0.5%

Run Wild, West coast IPA...7, **Upside Down**, golden...7

LIBATIONS

AULD FASHIONED

12-year Glenfiddich scotch,
demerara, bitters, cherry, orange...14

WALNUT OLD FASHIONED

NULU bourbon whiskey, *small batch Nebraska exclusive*,
Nocello walnut liqueur, walnut bitters, cherry...14

PENICILLIN

Basil Hayden bourbon, lemon, honey,
fresh ginger, scotch mist...13

UPCOUNTRY COSMO

Pau vodka, Alma Finca, cranberry juice, lime...13

MAUI MULE

Pau vodka, pineapple, Blood orange ginger beer, lime...12

MULBERRY MULE

Revelton mulberry gin, muddled blackberries,
ginger beer, lime...12

PERFECT PEAR

St. George spice pear liqueur, Tito's vodka,
lemon, honey, prickly pear purée...13

SPICY GARDEN MARGARITA

21 seeds cucumber jalapeño tequila,
Alma Finca, agave, lime...13

BEE'S KNEE

blueberry infused Darnley gin,
house lavender & honey, lemon...12

MAPLE-FIG MARGARITA

Libélula tequila, Alma Finca, fig puree,
maple syrup, lime...13

BEVERAGE

Coke Zero, Sprite - \$4 each

sodas below are high-fructose free - \$4 each

Mexican Coca Cola | 1919 Root Beer

Zevia Ginger Ale

Lipton Black Iced Tea | Luzianne Green Iced Tea

Agave Lemonade | Arnold Palmer

San Pelligrino sparkling mineral water

Izze sparkling juice

The Tea Smith: Hot Tea Earl Grey, + seasonal - \$6

Coffee Press: Berkley's Peet's Coffee - Major Dickinson - \$7

► SPECIALS ◀

WINE MONDAY

50% off bottle wine up to \$60,

25% off bottle wine over \$60

Cheese & Fruit Board \$15

HAPPY HOUR

Monday - Saturday, 3 - 5pm

SISTERS

PACIFIC EATING HOUSE

PINE & BLACK BISTRO

THE VAULT

LUNCH

SHARE PLATE

THREE CHEESE BOARD

fig spread, grapes, apple, nuts,
olives, Le Q baguette, crackers...22

HOT HONEY WHIPPED RICOTTA

focaccia, whipped ricotta, cream, lemon,
hot honey, walnuts, lavender...16

LAURA'S LAHVOSH

basil pesto, sun-dried tomato, artichoke,
mozzarella, goat cheese, torn basil...18

WHIDBEY ISLAND SHRIMP*

seared jumbo white shrimp, avocado, grapefruit,
Whidbey dressing, lime-jalapeno dressing...16

SALMON POKE STACK*

sockeye salmon raw, rice, kale, sesame dressing,
sriracha, avocado, carrots, green onions...18 (gf)

CRYING CRACKERS*

flank steak, cucumber, pistachio, Jaew sauce,
kimchi, crisp rice crackers...18 (gf)

SOUP & SALAD

NEBRASKA CORN CHOWDER

white corn, carrot, green chilies, sweet potato,
coconut milk, cumin...8 (vg)

TOMATO-RED PEPPER BISQUE

tomato, roasted red peppers, garlic, cumin,
chili oil, white cheddar, croutons...8

🍷 TYLER'S SEASONAL SOUP*

ask for today's selection...9

APPLE SALAD

Artisan greens, fennel, walnuts-craisins-candied ginger,
Granny Smith, apple vinaigrette...8 half / 14 full (vg)

TWISTED SALAD

Artisan greens, goat cheese, Kalamata olives, pickled red onion,
croutons, basil-balsamic vinaigrette...8 half / 14 full

add to salad

chargrilled chicken breast* +\$13, chargrilled chicken thigh* +\$9,
wild jumbo shrimp* +\$11, flank steak* +\$12, seared salmon* +\$15

HONOLULU COBB*

wild white shrimp • lime-jalapeno vinaigrette • mango • avocado
• tomato • bacon • gorgonzola • macadamia nuts • cracker...25

SALMON & GREENS* Seattle favorite

Sockeye fillet • avocado • grapefruit • Champagne-vinaigrette
• Whidbey Island dressing • capers • cracker...25

TACOS

with Jasmine rice (o/s)

SPICY CHICKEN TACOS*

three each double stacked 6" corn tortillas • spiced •
chicken thighs • Seattle sauce • lime-jalapeno slaw
• pickled jalapeno...18

J.D.F. TACOS*

Strait of Juan de Fuca, Washington

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

BOWL & ENTRÉE

OMAHA BRISKET HASH*

Lucky Bucket braised • beef brisket • potato-red pepper hash •
horseradish farmer cheese • fried egg • toast...20

TOSHI TERIYAKI BOWL* Seattle favorite

chicken thighs • 5-spice teriyaki • rice • greens •
miso-sesame-nut vinaigrette • toasted almond ramen •
carrots • Sriracha squiggle ...20

LOCO MOCO* Honolulu favorite

beef & pork shoulder patty • miso-beef broth gravy
Jasmine rice • fried egg • pineapple wedge...20

AHI POKE BOWL*

sesame raw poke tuna, caramelized onion • rice •
Artisan greens • ginger-scallion dressing • carrot •
kimchi cucumber • pickled ginger • nori • avocado...25 (gf)

ISLAND GREEN BOWL*

mahimahi • spiced • kale-asparagus-red onion-shiitake
• cilantro aioli • avocado • carrot...25 (gf)

PINEAPPLE SHRIMP FRIED RICE*

wild gulf white shrimp • pineapple • Jasmine rice •
tamari • peanut • bistro curry • ginger • garlic • carrot
• green onion • red pepper • lime...23 (gf)

OREGON DUET*

sourdough bread • grilled Tillamook cheese sandwich •
plus, Tomato-Red Pepper bisque • apple-blue slaw...18

HANDHELD

include kettle chips + apple-blue slaw

BISTRO REUBEN*

Lucky Bucket braised • beef brisket • rye bread •
farmer cheese • white cheddar • Bubbies dill spears & kraut •
Whidbey Island sauce...20

🍷 TWISTED CORK BURGER*

Food Network 50 State Burgers, best in Nebraska

beef & pork shoulder • Le Q brioche •
Alaskan ale mustard • Whidbey slaw •

Tillamook white cheddar • pickled red onions...20 | 🍷 #1 seller

🍷 SEATTLE BURGER*

coffee rubbed beef & pork shoulder • ciabatta • fennel aioli •
apple slaw • goat cheese • rosemary...20

TILLAMOOK TUNA MELT*

albacore tuna • Whidbey sauce • white cheddar •
Bubbies dill spears • ciabatta • Alaskan ale mustard...18

🍷 SWEET-HEAT CHICKEN PANINI*

shredded chicken • balsamic-fig • roasted garlic aioli •
baby arugula • sweet hot peppers • whipped goat cheese •
multigrain sourdough bread...19

BUY the KITCHEN

a six pack of beer after shift! They work hard – reward them...\$10

(gf) = gluten free ingredients, (vg) = vegetarian ingredients

🍷 new menu item

* "Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risks of foodborne illness"