

LUNCH -reservations accepted for 5 plus

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
Chicken, Plum Creek, Burchard
Honolulu Fish Co, Honolulu
Bread, Le Quartier, Lincoln

LIBATIONS

| | |
|---|----|
| AULD FASHION | 14 |
| Glenfiddich, 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 |

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|---------------------------|---|
| 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% | |

BOTTLES & CANS

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| 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

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| 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 | |
| ICE TEA Lipton Black, 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

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|---|-------|
| LE QUARTIER BREAD herb butter | 3 |
| LAURA'S LAHVOSH basil pesto, sun-dried tomato, artichoke, mozzarella, goat cheese, torn basil | 15 |
| WHIDBEY ISLAND SHRIMP* seared jumbo white shrimp, avocado, grapefruit, Whidbey dressing, lime-jalapeno dressing | 15 |
| SALMON POKE STACK* raw citrus rice, kale, sesame dressing, avocado | 15 gf |
| OREGON BOARD three cheeses, fig spread, grapes, apple, spiced nuts, olives, LQ bread, JJ flat crackers | 20 |

SOUP & SALAD

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|---|------|
| All with JJ Flat everything cracker | |
| CORN CHOWDER (gf without cracker) 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 (gf without cracker) 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 |
| SOUP & SALAD | 13 |

ARTISAN GREENS & WILD FISH

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|---|----|
| All with JJ Flat everything cracker | |
| SALMON & GREENS * Sockeye fillet · avocado · grapefruit · Champagne- vinaigrette · Whidbey dressing · capers | 23 |
| HONOLULU COBB * (gf without cracker) wild shrimp · lime-jalapeno vinaigrette · mango · avocado · tomato · bacon · gorgonzola · mac nuts | 23 |

NORTHWEST

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|---|-------|
| J.D.F. TACOS * two crunchy blue corn shells · miso glazed salmon · Artisan greens · Pico de Gallo · avocado aioli · rice · Sriracha squiggle | 16 gf |
| OREGON TUNA MELT albacore tuna · Whidbey sauce · white cheddar · Bubbies dills · ciabatta · apple-blue slaw · salt & pepper chips | 16 |
| SALMON SANDWICH * Sockeye fillet · P.E.H. spice · basil · crème fraîche · salmon roe · ciabatta · apple-blue slaw · salt & pepper chips | 19 |
| ISLAND GREEN * Kona Kanpachi · P.E.H. spice · kale-asparagus-red onion- shiitake medley · cilantro aioli · avocado · carrot | 21 gf |

BOWL

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| TOSHI TERIYAKI * chicken thighs · rice · Artisan greens · carrots · miso-sesame-nut vinaigrette · toasted almond ramen · Sriracha squiggle | 18 |
| AHI POKE * raw tuna · rice · Artisan greens · ginger scallion dressing · carrot · kimchi cucumber · pickled ginger · nori | 21 gf |

HEARTLAND

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| 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 |
| SPICY CHICKEN TACOS * (3 each) double stacked 4"corn tortillas · P.E.H. spice · chicken thighs · Seattle sauce · sesame seeds · lime-jalapeno-apple slaw · pickled jalapeño · rice | 17 |
| BISTRO REUBEN * Lucky Bucket braised · beef brisket · rye bread · farmer cheese · Bubbies dills & kraut · white cheddar · Whidbey sauce | 17 |
| BRISKET HASH * Lucky Bucket braised · beef brisket · fingerling potato-red pepper hash · horseradish quark · fried egg · toast | 17 |

HAPPY HOURS

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| 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 |

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"*

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

10730 Pacific Street, Omaha
Dinner | Monday – Saturday
open 5pm – 9pm (last seating)
531-999-3777 · 12/22

SISTER RESTAURANTS

Pacific Eating House
1130 Sterling Ridge Dr, Omaha

Pine & Black Bistro
248 Olson Dr, opening March 2023 in Papillion

BUY THE KITCHEN

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