

TWISTED CORK

DISTRO

DINNER: Every Night, 5 - 9pm (last seating) | **HAPPY HOUR:** Every Day, 3 - 5pm

ALWAYS WILD, ALWAYS NATURAL!

"We arrived in Nebraska from Washington intent on purchasing from farmers, ranchers, fishmongers + winemakers 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 ~ Wild and Natural. Try our Northwest fare paired with some unique Washington + Oregon wines. A true Pacific Northwest experience. *Darrell & Laura Auld*, TCB est. 3/08

Tyler Schmidt, chef | Jennie Ingallise, manager | Brittany Love, Operations Director

Carefully Sourced, Thoughtfully Served

Steak: Piedmontese Meats, Lincoln **Pork:** Jon's Natural, McClelland, Iowa
Chicken: Plum Creek, Burchard **Bread:** Le Quartier, Lincoln
Wild Seafood: Trident, Seattle | Norpac Fisheries Export, Seattle/Honolulu
Coffee: Fulcrum, Seattle | **Wine:** exclusively Washington + Oregon states

LIBATIONS

AULD FASHIONED

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

WALNUT OLD FASHIONED

Woodinville bourbon, Nocello walnut liqueur, demerara, walnut bitters, cherry, orange...14

PENICILLIN

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

UPCOUNTRY COSMO

Ocean vodka, Grand Marnier, cranberry juice, lime...13

WINTER MULE

Kasama rum, cranberry, pomegranate, Blood orange ginger beer, lime...12

PERFECT PEAR

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

SPICY GARDEN MARGARITA

21 seeds cucumber jalapeño tequila, Cointreau, agave, lime...13

🍯 BRITTANY'S BEE'S KNEE 🍯

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

MAPLE-FIG MARGARITA

Libélula tequila, Grand Marnier, fig puree, maples syrup, lime...13

SANGRIA Red wine + juices...10

BEER ON TAP

KROS STRAIN, La Vista, NE, **Fairy Nectar**, IPA, 6.2%...9
ALASKAN, Juneau, AK, **Amber**, alt 5.3%...8
KINKADIER, Broken Bow, NE, **seasonal**, %...8
KONA, Honolulu, HI, **Big Wave**, blonde ale 4.4%...8

BEER BOTTLES & CANS

LUCKY BUCKET, La Vista, NE, **Certified Evil**, Imp oatmeal stout, 9.1%...8
ELYSIAN, Seattle, WA, **Seasonal**, %...8
EMPYREAN, Broken Bow, NE, **Burning Skye**, Scottish ale 5.3%...7
BRICKWAY, Omaha, NE, **Coffee-Vanilla**, Stout 5.2%...8
ZIPLINE, Lincoln, NE, **Dear Old Nebraska**, lager, 4.8%...7
INFUSION, Benson, NE, **El Squatcho**, Mexican lager, 4.3%...7
GLACIAL TILL, Ashland, NE, hard cider, **seasonal**, 5.5%...7
ATHLETIC, San Diego, CA, N/A, **seasonal**, .5%...7

WASHINGTON / OREGON WINE

"The wine list is 100% accurate at the time of printing, but potentially less so with every passing moment"

SPECIAL POUR WINES

By the Glass	6oz	9oz	btl
FRENCH for WATER Sparkling		11	43
AUGUST FOREST Rosé of Cabernet Franc	12	17	47
KING ESTATE Pinot Gris	09	13	35
LONEBIRCH Chardonnay	09	13	35
Ste. MICHELLE Chardonnay, Mimi	10	14	39
DeLILLE Sauvignon-Semillon, Chaleur Blanc	15	22	60
CMS Sauvignon Blanc	08	11	31
🍷 WATERBROOK Chardonnay, non-alcoholic + gluten-free			45
PLANET OREGON Pinot Noir	11	16	42
GROCHU CELLARS Pinot Noir, Commuter Cuvee	12	17	46
PENNER-ASH Pinot Noir, Willamette	17	24	66
LONEBIRCH Cabernet	10	14	39
L'ECOLE Cabernet	16	23	63
DeLILLE Merlot-Cabernet, D-2	18	26	70
OWEN-ROE Syrah-Grenache, Sinister Hand	15	22	59
🍷 WATERBROOK Cabernet, non-alcoholic + gluten-free			45

🍷 Check out these wines

WASHINGTON RED BLEND

URIAH Merlot-Cabernet Franc, Spring Valley, Columbia...80
FREDERICK Cabernet-Cabernet Franc, Spring Valley, Walla Walla...85
FIGGINS Cabernet-Petite Verdot, Walla Walla...170
GORMAN Cabernet-Syrah, Zachery's Ladder Red Mountain...70
🍷 NO GIRLS, Grenache-Syrah-Tempranillo Lucky Double Walla Walla...90
CHESTER KIDDER, Syrah-Cabernet, Columbia...95

WASHINGTON RED VARIETAL

HEDGES FAMILY Cabernet, Red Mountain...75
BLEDSOE Cabernet, Family, Walla Walla...90
NEWSPRINT Cabernet Franc, Columbia...50
COL SOLARE Cabernet, Red Mountain...145
LEONETTI Cabernet, Columbia...190
AUGUST FOREST Merlot, AF, Walla Walla...75
CAYUSE Syrah, Bionic Frog, Walla Walla...210
K VINTNER Syrah, Royal City, Columbia...210
NINA LEE Syrah, Spring Valley, Walla Walla...85

OREGON PINOT NOIR

ALEXANA Terroir series, Willamette...50
BEAUX FRÈRES Estate, Eola-Amity...185
BENTON-LANE Willamette...55
BERGSTROM Cumberland, Willamette...85
BJORNSON Willamette...65
BLEDSOE-McDANIELS Willamette...145
🍷 CATALYST RIDGE Oregon = Willamette + Eola-Amity...75
DOMAINE DROUHIN, Roserock, Zéphirine Eola-Amity...95
DOMAINE SERENE Evenstad, Willamette...140
FOUR GRACES Willamette...40
GRAN MORAINÉ Yamhill-Carlton...80
KEN WRIGHT Willamette...50
PONZI Tavola, Willamette...45
RAINDANCE Grand Oak, Chehalem...75
REX HILL Willamette...55
STOLLER Reserve, Dundee...100

OREGON + WASHINGTON RED BLEND

🍷 MAISON NOIR "Horseshoes to Handgrenades"
Oregon Rogue Valley Syrah, Washington Red Mountain Merlot + Cabernet...50

LUNCH: Monday-Saturday, 11 - 3pm (last seating)

OREGON + WASHINGTON WHITE VARIETAL

L'ECOLE Chenin Blanc, old Vines, Yakima...50
JULIA'S DAZZLE Pinot Gris Rose, Columbia...40
CRISTOM Viognier, Oregon = Eola Amity + Willamette...55
BETHEL HEIGHTS Chardonnay, Estate, Eola Amity...65
DANCE Chardonnay by Long Shadows, Columbia...85
DOMAINE SERENE Chardonnay, Evenstad, Dundee...110
WILLAMETTE VALLEY Pinot Noir, White, Willamette...60
🍷 UPCHURCH Sauvignon Blanc, Southwest Facing, Yakima...65
SOTER Brut Pinot Noir-Chardonnay, Yamhill-Carlton...125

BEVERAGE

Coke Zero- \$3 each

sodas below are high-fructose free- \$4 each
Mexican Coca Cola | Mexican Sprite | 1919 Root Beer
Zevia Cola | Zevia Ginger Ale
Izze Sparkling Soda (seasonal flavors)
Iced Tea Lipton Black or Tazo Green | Agave Lemonade
San Pelligrino sparkling mineral water

♦♦♦♦

The Tea Smith Hot Tea Citrus Dragon, Earl Grey, Rooibos - \$6
Coffee Press Seattle's Fulcrum Silver Cup - Queen City - \$7

■ HAPPY HOURS ■

Dine-in, 3pm-5pm, Monday-Sunday

\$3 off Libations
\$2 off Tap Beers
\$6 Lonebirch (Cabernet) or (Chardonnay) glass
\$8 = Sangria (red wine + juices)
\$7 bites = Apple Salad, Corn Chowder,
J.D.F. Taco (one each)
\$14 specials = Twisted Cork burger,
Drunken Mussels, Crying Crackers

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■ BOTTLES & BOARDS ■

Dine-in, Sundays

Half price wine bottles up to \$75,
special Charcuterie Board \$15

10730 Pacific St, Omaha | 531-999-3777

