



PACIFIC meets HEARTLAND

Welcome to **TWISTED CORK** bistro

"Happy Hour Monday – Saturday 3:00 – 5:00 pm

Prepared with Local Products!



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. 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 | Ana Barajas, manager



HAPPY HOUR LIBATIONS

AULD FASHIONED

12-year Glenfiddich scotch, demerara, bitters, cherry, orange...**11**

WALNUT OLD FASHIONED

Woodinville bourbon, Nocello walnut liqueur, demerara, walnut bitters, cherry, orange...**11**

PENICILLIN

Basil Hayden bourbon, lemon, honey, fresh ginger, scotch mist...**10**

UPCOUNTRY COSMO

Ocean vodka, Alma Finca, cranberry juice, lime...**10**

MAUI MULE

Ocean vodka, pineapple, Blood orange ginger beer, lime...**9**

MULBERRY MULE

Revelton mulberry gin, muddled blackberries, ginger beer, lime...**9**

PERFECT PEAR

St. George spice pear liqueur, Tito's vodka, lemon, honey, prickly pear purée...**10**

SPICY GARDEN MARGARITA

21 seeds cucumber jalapeño tequila, Alma Finca, agave, lime...**10**

BEE'S KNEE

blueberry infused Darnley gin, house lavender & honey, lemon...**9**

MAPLE-FIG MARGARITA

Libélula tequila, Alma Finca, fig puree, maple syrup, lime...**10**

HAPPY HOUR BEER ON TAP

KROS STRAIN, La Vista, NE, **Fairy Nectar**, IPA, 6.2%...**7**

KROS STRAIN, La Vista, NE, **Crusher**, pale wheat ale, 5.6%...**6**

ALASKAN, Juneau, AK, **Amber**, alt 5.3%...**6**

KONA, Honolulu, HI, **Big Wave**, blonde ale 4.4%...**6**

BOTTLES, CANS,

LUCKY BUCKET, La Vista, NE, **Certified Evil**, Imp. stout, 9.2%...**7**

ELYSIAN, Seattle, WA, **Space Dust**, IPA, 8.2%...**8**

BRICKWAY, Omaha, NE, **Coffee-Vanilla**, Stout, 5.2%...**7**

ZIPLINE, Lincoln, NE, **Dear Old Nebraska**, lager, 4.8%...**7**

INFUSION, Benson, NE, **El Squatcho**, Mexican lager, 4.3%...**7**

HAPPY HOUR WINES

Wines By the Glass

	6oz	9oz	btl
HEDGES Sauvignon Blanc, CMS, WA	08	12	32
LONE BIRCH Chardonnay, WA	06	09	24
LONE BIRCH Cabernet, WA	06	09	24
UNDERWOOD Pinot Noir, OR	08	12	32

Additional Wines By the Glass

	6oz	9oz	btl
TATTOO GIRL Sparkling, WA	09		38
POET'S LEAP Riesling, WA12	18	47	
KING ESTATE Pinot Gris, OR	10	14	39
B TRACK RACER Chardonnay, WA	10	14	39
Ste. MICHELLE Chardonnay, Mimi, WA	11	16	43
DeLILLE CELLARS			
Sauv-Semillon, Chaleur Blanc, WA	14	20	55
FORIS Pinot Blanc, OR	11	16	43
HEDGES Sauvignon Blanc, CMS, WA	10	14	39
MISCREANT Albariño, Hedonista, WA	11	16	43
RYAN Rosé of Sangiovese, Mr. Pink, WA	09	13	35
PLANET OREGON Pinot Noir, OR	11	16	43
IN SHEEP'S CLOTHING P Noir, OR	12	18	47
PENNER-ASH Pinot Noir, OR	17	25	68
NINE HATS Cabernet, WA	12	18	47
HORSESHOES + HANDGRENADES			
Syrah-Cabernet, OR + WA	12	18	47
SAVIAH			
Merlot-Cabernet Franc, The Jack, WA	11	16	43

FOOD, SNACKS,

OREGON BOARD three cheeses, fig spread, honey, grapes, apple, nuts, olives, Le Q baguette, crackers...**20**

BRUSSELS, CAULIFLOWER & MACADAMIA NUTS

blistered, Thai chili sauce gf...**11**

HOT HONEY WHIPPED RICOTTA focaccia, whipped ricotta, cream, lemon, hot honey, walnuts, lavender...**14**

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

WHIDBEY ISLAND SHRIMP* seared jumbo white shrimp, avocado, grapefruit, Whidbey dressing, lime-jalapeño dressing...**14**

SALMON POKE STACK* sockeye salmon *raw*, rice, kale, sesame dressing, sriracha, avocado, carrots, green onions gf...**14**

HAWAIIAN STYLE AHI POKE NACHOS* sesame *raw* ahi poke, caramelized onion, wasabi aioli, avocado aioli, broken Lahvosh, pineapple salsa, carrots, green onions...**17**

CRYING CRACKERS* flank steak, cucumber, pistachio, Jaew sauce, kimchi, crisp rice crackers gf...**17**

J.D.F. TACO* crunchy blue corn shell, miso glazed salmon, Artisan greens, Pico de Gallo, avocado aioli, Sriracha squiggle gf...**7**

TWISTED CORK BURGER* beef & pork shoulder, brioche, Alaskan amber mustard, Whidbey slaw, Tillamook white cheddar, pickled red onions, apple-blue slaw + kettle chips...**15**

DRUNKEN MUSSELS* gorgonzola, bacon, shallots, lemon, thyme, Sauvignon Blanc, Le Q baguette...**15**

* Consuming Raw or Uncooked Meats, poultry, seafood, shellfish or eggs may increase your risks of foodborne illness

10730 Pacific Street, Omaha | 531-999-3777 | OPEN: Monday - Thursday, 11 - 9pm | Friday 11-10pm Saturday 3-10pm