

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, TCB est. 3/08

Tyler Schmidt, chef | Jennie Ingalise, manager

Carefully Sourced, Thoughtfully Served

Steak & Ground Beef, pasture, Piedmontese, Lincoln
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

LIBATIONS

AULD FASHION	14
12-year single malt scotch, demerara, bitters, cherry, orange	
OLD FASHION	15
Woodinville-Pacific Eating House barrel pick bourbon, demerara, bitters, cherry, orange	
STRAWBERRY SMASH	14
Tito's vodka, sparkling wine, fresh muddled strawberries, lemon honey syrup	
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, Blood orange ginger beer	
BLUEBERRY LAVENDER BEE'S KNEE	12
Brickway blueberry infused gin, house lavender & honey, lemon	
EMERALD CITY COFFEE	11
Jameson, sugar cube, espresso, whip cream	

LUNCH ~reservations accepted for 5 plus



SPECIAL POUR WINES

<u>B.T.G. oz</u>	<u>6</u>	<u>9</u>	<u>25.4</u>
ARGYLE Sparkling	11		43
Flowerhead Rose	10	14	39
A to Z Riesling	10	14	39
PRAYERS OF SAINTS Chard	10	14	39
BETHEL HEIGHTS Chard	12	17	47
KING ESTATE Pinot Gris	09	13	35
L'ECOLE CHENIN BLANC	11	16	42
CMS Sauvignon Blanc	08	11	31
PLANET OREGON Pinot Noir	10	14	39
PURPLE HANDS Pinot Noir, Dundee Reserve	17	24	67
L'ECOLE Cabernet	16	23	63
PRAYERS OF SINNERS			
Syrah-Merlot	10	14	39
NxNW Cabernet	15	21	60
SINISTER HAND			
Syrah-Grenache	15	21	59

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

ON TAP

KROS STRAIN, La Vista	9
Fairy Nectar, IPA, 6.2%	
ALASKAN, AK	8
Amber, alt 5.3%	
KEG CREEK, IA	7
Moongold apricot, wheat 5%	
KONA, HI	8
Big Wave, blonde ale 4.4%	

BOTTLES & CANS

LUCKY BUCKET, La Vista	7
Certified Evil, Imperial oatmeal stout, 9.1%	
ELYSIAN, WA	8
Space Dust, IPA, 8.2%	
ROUGE, OR	7
Dead Guy Ale, maibock 6.2%	
KINKAIDER, Broken Bow	7
Seasonal, NBC, LaVista	6
Pills, Pilsner, 5.1%	
ZIPLINE, Lincoln	6
Dear Old Nebraska, lager, 4.8%	
INFUSION, Benson	6
El Squatcho, Mexican lager, 4.3%	
SCHILLING, WA	7
hard cider, London Dry, (16 oz.), 6.5%	

BEVERAGE

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

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

SOUP & SALAD with JJ Flat

CORN CHOWDER 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 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
TWISTED SALAD & TOMATO-RED PEPPER BISQUE perfect summer combination	13

ARTISAN GREENS & WILD FISH with JJ Flat

SALMON & GREENS * Sockeye fillet · avocado · grapefruit · Champagne- vinaigrette · Whidbey dressing · capers	23
👉 HONOLULU COBB * wild shrimp · lime-jalapeño vinaigrette · mango · avocado · tomato · bacon · gorgonzola · mac nuts	23

*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"

NORTHWEST

SALMON SANDWICH * Sockeye fillet · P.E.H. spice · basil · crème fraîche · salmon roe · ciabatta · apple-blue slaw · salt & pepper chips	19
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 · dead guy mustard · apple-blue slaw · salt & pepper chips	16
ISLAND GREEN * Mahi · P.E.H. spice · kale-asparagus-red onion-shiitake medley · cilantro aioli · avocado · carrot	21 gf

BOWL

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

HEARTLAND

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
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
👉 SPICY CHICKEN TACOS * (3 each) double stacked 6" corn tortillas · P.E.H. spice · chicken thighs · Seattle sauce · sesame seeds · lime-jalapeño slaw · pickled jalapeño · rice	17

■ HAPPY HOURS ■

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

Kona Big Wave	3
Prayers of Sinners (R) or Saints (W) glass	6
Farmer mule <i>vodka, cucumber, mint, ginger beer</i>	6
Washington Apple <i>whiskey, apple liqueur, cranberry juice</i>	6

Apple Salad	5
Corn Chowder	5
J.D.F. Taco <i>(one each)</i>	5
Twisted Cork burger slider <i>(one each)</i>	5
Drunken Mussels	10
Laura's Lahvosh	10
Salmon Poke	10

BUY the KITCHEN

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

🍷 **FOOD NOTES** - *let us know if you would like something left off, all dishes built to order*

gf=gluten free

baguette, cracker, croutons, ramen, Dead Guy mustard, Whiskey glaze & Whidbey dressing all contain gluten

nuts & wheat *are used in Bistro*

vg=vegan

the Bistro purchases Jasmine Rice

Jaew sauce *contains fish sauce*

👉 TWISTED FAVORITE

10730 Pacific Street, Omaha

Lunch Menu · 6/23

open 11am – 3pm *(last seating)* | Monday – Friday
531-999-3777

SISTER RESTAURANTS

[Pacific Eating House](#)
1130 Sterling Ridge Drive, Omaha

[Pine & Black Bistro](#)
248 Olson Dr, Papillion