

## ALWAYS WILD, ALWAYS NATURAL!

"We arrived in Nebraska from Washington 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. 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

*Darrell & Laura Auld, TCB est. 3/08*

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

### Carefully Sourced. Thoughtfully Served

Steak & Ground Beef, pasture, Piedmontese, Lincoln | Pork, Jon's Natural, McClelland, Iowa  
Bison, Central NE Buffalo | Chicken, Plum Creek, Burchard | Bread, Le Quartier, Lincoln  
Wild Seafood, Trident, Seattle | Honolulu Fish Co, Honolulu | Coffee, Caffe Vita, Seattle

### LIBATIONS

AULD FASHIONED 12-year Glenfiddich scotch, demerara, bitters, cherry, orange	14
OLD FASHIONED Woodinville bourbon, demerara, bitters, cherry, orange	14
HOLIDAY MULE Tito's vodka, cranberry, Grand Marnier, ginger beer, rosemary sprig	12
MAUI MULE Tito's vodka, orange bitters, pineapple, Blood orange ginger beer	12
HOT APPLE TODDY Bumbu spiced rum, apple cider, cinnamon liqueur, lemon, honey	13
SPICY GARDEN MARGARITA	13
21 seeds cucumber jalapeño tequila, Grand Marnier, Cointreau, lime	
PENICILLIN Basil Hayden bourbon, lemon, honey, fresh ginger, scotch mist	13
PALOMA Astral Blanco tequila, grapefruit, lime	13
BEE'S KNEE Brickway blueberry infused gin, house lavender & honey, lemon	12
EMERALD CITY COFFEE Jameson, sugar cube, espresso, whip cream	11

### BEER ON TAP

KROS STRAIN, La Vista, Fairy Nectar, IPA, 6.2%	9
ALASKAN, Juneau, AK, Amber, alt 5.3%	8
KONA, Honolulu, HI, Big Wave, blonde ale 4.4%	7

### BEER BOTTLES & CANS

LUCKY BUCKET, La Vista, Certified Evil, Imperial oatmeal stout, 9.1%	7
ELYSIAN, Seattle, WA, Space Dust, IPA, 8.2%	7
ROUGE, Portland, OR, Dead Guy Ale, maibock 6.2%	7
KINKAIDER, Broken Bow, Seasonal	7
NBC, LaVista, Cardinal, Pale Ale, 6.0%	6
ZIPLINE, Lincoln, Dear Old Nebraska, lager, 4.8%	6
INFUSION, Benson, El Squatcho, Mexican lager, 4.3%	6
GLACIER TILL, Ashland, hard cider, Seasonal, 6.5%	6

### BEVERAGE sodas are high fructose free

Mexican Coca Cola | Mexican Sprite | 1919 Root Beer  
Zevia Cola zero | Ginger ale zero | San Pellegrino sparkling water | Agave Lemonade  
Iced Tea Lipton Black or Tazo Green | The Tea Smith Hot Tea Citrus Dragon, Earl Grey, Rooibos  
Coffee Press Seattle's Caffe Vita - Del Sol | Pacific Eating House Cold Brew

## 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

B.T.G. oz	6	9	25.4
ARGYLE Sparkling	11		43
MARK RYAN Rose, Flowerhead	10	14	39
A to Z Riesling	10	14	39
CORVIADÉ Chardonnay, Mirth	10	14	39
BETHEL HEIGHTS Chardonnay	12	17	47
DeLILLE Sauvignon-Semillon, Chaleur Blanc	15	22	60
CMS Sauvignon Blanc	08	11	31
PLANET OREGON Pinot Noir	10	14	39
KING ESTATE Pinot Noir, Dundee	17	24	67
L'ECOLE Cabernet	16	23	63
DeLILLE Merlot-Cabernet, D-2	18	26	72
BOARD TRACK RACER Cabernet, Chief	14	20	56
OWEN-ROE Syrah-Grenache, Sinister Hand	15	21	59
BARNARD-GRIFFIN Syrah Port, 3ounce = 13			

### WASHINGTON RED

CHESTER KIDDER Syrah-Cabernet, Columbia	105
BOARD TRACK RACER Shift, Syrah-Grenache, Columbia	60
PIROUETTE Cabernet-Merlot, Columbia	105
FIGGINS Cabernet-Petite Verdot, Walla Walla	170
NINE HATS Cabernet-Syrah, Columbia	40
FREDERICK Cabernet-Cabernet Franc, Spring Valley, Walla Walla	85
<del>L'ECOLE 40<sup>th</sup> Anniversary Exclusive Merlot-Cabernet, Walla Walla, 1.5 L = 175,</del>	95
URIAH Merlot-Cabernet-Franc, Spring Valley, Columbia	80
SAGGI Sangiovese-Cabernet, Columbia	105
PEDESTAL Merlot, Columbia	105
COL SOLARE Cabernet, Red Mountain	145
DeLILLE Cabernet, Four Flags, Red Mountain	125
DeLILLE Cabernet, Grand Ciel, Red Mountain	195
DUSTED VALLEY Cabernet, Walla Walla	65
FEATHER Cabernet, Walla Walla	130
HEDGES FAMILY Cabernet, Red Mountain	75
LEONETTI Cabernet, Columbia	180
MARK RYAN Cabernet, Dead Horse, Red Mountain	95
SHINING HILLS Cabernet, Columbia	115
BOOKWALTER Cabernet Franc, Suspense, Columbia	110
GRAMERCY Syrah, Walla Walla	55
K VINTNER Syrah, Royal City, Columbia	210
NINA LEE Syrah, Spring Valley, Walla Walla	85
SEQUEL Syrah, Columbia	105

## OREGON PINOT NOIR

ADELSHEIM Ribbon Ridge	135
ALEXANA Terroir series, Willamette	50
ARCHERY SUMMIT Arcus, Dundee	180
BEAUX FRÈRES Estate, Eola-Amity	185
BENTON-LANE Willamette	40
BERGSTROM Cumberland, Willamette	85
CLOUDLINE by Drouhin, Willamette	40
CRISTOM Mt Jefferson, Eola-Amity	70
DOMAINE DROUHIN, Roserock, Eola-Amity	70
DOMAINE DROUHIN, Roserock, Zéphirine, Eola-Amity	95
DOMAINE SERENE Evenstad, Willamette	125
EVENING LAND Seven Springs, Eola-Amity	90
FAIRSING Estate, Yamhill-Carlton	90
FOUR GRACES Willamette	40
GRAN MORAINÉ Yamhill-Carlton	80
ILLAHE 1899, Yamhill-Carlton	130
LEFT COAST White Pinot Noir, Willamette	80
MOONFLOWER Tulatin Hills, Willamette	55
PONZI Tavola, Willamette	45
PURPLE HANDS Latchkey, Willamette	95
RAINDANCE Grand Oak, Chehalem	75
REX HILL, Willamette	55
STOLLER Reserve, Dundee	100

### NORTHWEST WHITE WINES

DANCE Chardonnay by Long Shadows, Columbia	85
DOMAINE SERENE Chardonnay, Evenstad, Dundee	100
DOMAINE SERENE Brut, Evenstad, Oregon   Dundee & Willamette	175
JULIA'S DAZZLE Pinot Gris Rose, Columbia	40
KING ESTATE Pinot Gris, Willamette	35
SOTER Brut Pinot Noir-Chardonnay, Yamhill-Carlton	115

### Mt. Rainier

Pacific Northwest  
Washington



**TWISTED CORK BISTRO** | 10730 Pacific St, Omaha | TwistedCorkBistro.com | 402.999.3777  
**DAYS** | Lunch = Monday-Friday | Happy Hour & Dinner = Monday-Saturday  
**HOURS** | Lunch = 11 - 3pm | Happy Hour, Dine-in = 3 - 5pm | Dinner = 5 - 9pm (last seating)

**SMALL SHARE PLATES**

<b>HOT POPOVERS</b> (made daily) two light pastry rolls, apple butter	5
<b>TRIPLE H</b> (a.k.a. Harry Hall Hors d'oeuvres) salt & pepper chips, rosemary, goat cheese	3 gf
<b>OREGON BOARD</b> three cheeses, fig spread, grapes, apple, spiced nuts, olives, LQ bread, JJ flat crackers	20
<b>NEBRASKA BISON</b> sticks & summer sausage, Dead Guy mustard	9
<b>BRUSSELS, CAULIFLOWER &amp; MACADAMIA NUTS</b> blistered, Thai chili sauce	12 gf
<b>LAURA'S LAHVOSH</b> basil pesto, sun-dried tomato, artichoke, mozzarella, goat cheese, torn basil	16
<b>COLD SMOKED SALMON</b> Pâté, farmer cheese, dill, capers, pickled red onion, toast	13
<b>WHIDBEY ISLAND SHRIMP</b> seared jumbo white shrimp, avocado, grapefruit, Whidbey dressing, lime-jalapeño dressing	15
<b>SALMON POKE STACK</b> raw rice, kale, sesame dressing, sriracha, avocado	15 gf
<b>HAWAIIAN AHI NACHOS</b> raw sesame ahi poke, wasabi aioli, avocado aioli, broken Lahvosh, pineapple salsa	17
<b>DRUNKEN MUSSELS</b> gorgonzola, bacon, shallots, lemon, thyme, Sauvignon Blanc, baguette	15
<b>CRYING CRACKERS</b> Piedmontese flank steak, cucumber, pistachio, fiery Jaew sauce, kimchi, rice crackers	15
<b>SOUP &amp; SALAD</b> with JJ Flat (gf w/o JJ Flat & croutons)	
<b>MULLIGATAWNY</b> spicy curry, apple, galangal, almond, paprika, coconut milk, Jasmine rice, toasted coconut	7.5 vg
<b>CORN CHOWDER</b> white corn, carrot, green chilies, sweet potato, coconut milk, cumin	7.5 vg
<b>TOMATO-RED PEPPER BISQUE</b> tomato, roasted red peppers, garlic, cumin, chili oil, Tillamook white cheddar, croutons	7.5
<b>APPLE SALAD</b> Artisan greens, fennel, Granny Smith, walnuts-craisins-candied ginger, apple vinaigrette	7.5 vg
<b>TWISTED SALAD</b> Artisan greens, goat cheese, Kalamata olives, pickled red onion, croutons, basil-balsamic vinaigrette	7.5

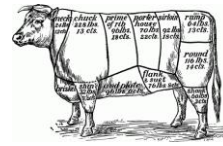
**\*Douglas County Health Department** "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, if you have certain medical conditions"

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

**HEARTLAND Ranchers**

<b>PRAIRIE FIRE</b> * -bourbon marinated- (nine oz. sliced Flank) espresso-cayenne rub • grilled medium rare • fingerling potatoes • apple slaw • Whiskey glaze • Granny Smith apple • cinnamon	35
<b>RIB EYE</b> * -bourbon marinated- (fourteen oz., juicy, great marbling) Twisted rub • string beans • fingerling potatoes • fiery Jaew sauce (o/s)	54 gf
<b>FILET MIGNON</b> * -bourbon marinated- (six oz., very tender, low fat) Twisted steak rub • apple smash potato cake • asparagus • gorgonzola • walnuts	48 gf

Steaks are grass fed, grain finished from Piedmontese, Lincoln



<b>BISON STEAK</b> * (twelve oz New York, lean from Central Nebraska Bison) Twisted rub • roasted carrots • fingerling potatoes • rosemary butter	49 gf
<b>TWISTED CORK BURGER</b> * <b>FOOD NETWORK'S Top Nebraska Burger</b> beef & pork shoulder • brioche • Dead Guy mustard • Whidbey slaw • Tillamook white cheddar • pickled red onions • apple-blue slaw • kettle chips	18
<b>BERKSHIRE PORK</b> * (Double bone-in chop) apple butter • crispy shallots • pecan gremolata • fingerling potatoes • roasted carrots	35
<b>FIGGY CHICKEN</b> * breast • braised • prosciutto • balsamic-fig • crème fraîche • roasted carrots • apple smash potato cake	25 gf
<b>TOSHI TERIYAKI BOWL</b> * chicken thighs • rice • greens • carrots • miso-sesame-nut vinaigrette • toasted almond ramen • Sriracha squiggle	19

**FOOD NOTES**

We are committed to making real food with absolutely zero artificial ingredients  
*let us know if you would like something left off, all dishes built to order*

gf=gluten free\* | vg=vegan | nuts & wheat are used in Bistro  
*\*baguette, cracker, croutons, ramen, Dead Guy mustard, Whiskey glaze & Whidbey dressing all contain gluten*

**SISTER RESTAURANTS**

<b>Pacific Eating House</b> + Private Events @ P.E.H. 1130 Sterling Ridge Drive Pacific Street, Omaha PacificEatingHouse.com	we are available for gatherings, 12 to 40 ppl, minimum sales goal, sit-down meals or special requests	<b>Pine &amp; Black Bistro</b> 248 Olson Drive, Papillion PineandBlackBistro.com
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**PACIFIC Fishmongers**

<b>DUNGENESS CRAB POT</b> * half crab in shell • mussels • string beans • garlic • lemon • potatoes • Whidbey dressing • baguette	33
<b>SEA SCALLOPS</b> * colossal dry packed • bronzed • Sriracha drop • lemon-ginger beurre blanc • charred Brussels • pistachio gremolata • rice	35 gf
<b>WILD HALIBUT</b> * longline caught • fillet • olive-tomato tapenade • garlic • asparagus • fingerling potatoes	35 gf
<b>BLACK COD HOT POT</b> * (Sablefish) cast iron • Sablefish • misoyaki • rice • bok choy • bean sprouts • Pico de Gallo • nori	37 gf
<b>MAHIMAH</b> * macadamia nut & mochi crusted • sōmen noodles • citrus chili vinaigrette • string beans	28
<b>SEATTLE CIOPPINO</b> * salmon • scallop • wild shrimp • mussels • avocado • tomato-red pepper-fennel broth • orange slice • baguette	29
<b>SOCKEYE SALMON</b> * fillet • seared medium • green onion-ginger glaze • panko crumbs • rice • sweet corn • basil oil • miso-sesame-peanut vinaigrette	29
<b>J.D.F. TACOS</b> * three crunchy blue corn shells • miso glazed salmon • Artisan greens • Pico de Gallo • avocado aioli • rice • Sriracha squiggle	21 gf
<b>HAWAIIAN AHI</b> * seared rare ahi • miso-sesame-peanut vinaigrette • cabbage • carrots • toasted almond ramen • rice • teriyaki-ginger drizzle • Sriracha squiggle	41
<b>HONOLULU COBB</b> * wild white shrimp • lime-jalapeño vinaigrette • mango • avocado • tomato • applewood bacon • gorgonzola • macadamia nuts • JJ Flat	23

**SWEET ENDINGS**

See server for current offerings

**HAPPY HOURS**

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

Tap Beers = 5	P.N.W. (Red) or (White) glass = 6
Holiday Mule = 6	Washington Apple = 6
<i>vodka, cranberry, Grand Marnier, ginger beer, rosemary sprig whiskey</i>	<i>apple liqueur, cranberry juice</i>
\$6 bites =	Apple Salad   Corn Chowder   J.D.F. Taco (one each)
\$12 specials =	Twisted Cork burger (with Kettle chips)   Drunken Mussels   Laura's Lahvosh   Salmon Poke   Cold Smoked Salmon Pâté   Crying Crackers

Twisted Cork Bistro Favorite