

10730 Pacific St, Omaha | **DAYS:** Monday-Saturday **HOURS:** 11 - 9pm (last seating)

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
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
PENICILLIN Basil Hayden bourbon, lemon, honey, fresh ginger, scotch mist	13
STRAWBERRY SMASH Tito's vodka, sparkling wine, fresh strawberries, lemon-honey syrup	12
MAUI MULE Tito's vodka, orange bitters, pineapple, Blood orange ginger beer	12
RUM PUNCH Kasama aged rum, pineapple, mango, orange bitters, cherry	14
SPICY GARDEN MARGARITA 21 seeds cucumber jalapeño tequila, Cointreau, agave, lime	13
PALOMA Astral Blanco tequila, grapefruit, agave, lime	13
BEE'S KNEE Brickway blueberry infused gin, house lavender & honey, lemon	12
CHAI TINI Absolut vanilla vodka, St. George coffee liqueur, Chai, espresso beans	11

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, %	7
KONA, Honolulu, HI, Big Wave, blonde ale 4.4%	7

BEER BOTTLES & CANS

LUCKY BUCKET, La Vista, NE, 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
EMPYREAN, Broken Bow, NE, Third Stone, brown ale 5.2%	7
NBC, LaVista, NE, EOS, hefeweizen, 5.2%	6
ZIPLINE, Lincoln, NE, Dear Old Nebraska, lager, 4.8%	6
INFUSION, Benson, NE, El Squatcho, Mexican lager, 4.3%	6
GLACIER TILL, Ashland, NE, hard cider, seasonal, 6.5%	6

BEVERAGE sodas are high-fructose free- \$4 each

Mexican Coca Cola | Mexican Sprite | 1919 Root Beer | Iced Tea Lipton Black or Tazo Green
Zevia Cola zero | Ginger ale zero | San Pellegrino sparkling water | Agave Lemonade
The Tea Smith Hot Tea Citrus Dragon, Earl Grey, Rooibos - \$6
Coffee Press Seattle's Caffe Vita - Del Sol - \$6 | Pacific Eating House Cold Brew - \$6

TWISTED CORK BISTRO + TAVERN

TwistedCorkBistro.com | 531.999.3777

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

<u>B.T.G. oz</u>	<u>6</u>	<u>9</u>	<u>25.4</u>
SOKOL BLOSSER Cuvee Sparkling, Bluebird	11		43
AUGUST FOREST Rosé of Cabernet Franc	12	17	47
LONG SHADOWS Riesling, Poet's Leap	10	14	39
Ste. MICHELLE Chardonnay, Mimi	09	13	35
DeLILLE Sauvignon-Semillon, Chaleur Blanc	15	22	60
CMS Sauvignon Blanc	08	11	31
PLANET OREGON Pinot Noir	10	14	39
FORAGER Pinot Noir, Willamette	15	22	60
L'ECOLE Cabernet	16	23	63
DeLILLE Merlot-Cabernet, D-2	18	26	72
AIRFIELD Merlot-Cabernet Franc, Dauntless	10	14	39
OWEN-ROE Syrah-Grenache, Sinister Hand	15	21	59
BARNARD-GRIFFIN Syrah Port, 3ounce = 13			

SPECIAL WINERY

Long Shadows. Nine Acclaimed Winemakers. Remarkable Results

Establishing Washington State and Columbia Valley as one of the world's premier wine regions.

SAGGI, Sangiovese-Cabernet, 99 | **CHESTER KIDDER**, Syrah-Cabernet, 99 | **SEQUEL**, Syrah, 99

PIROUETTE, Cabernet-Merlot, 99 | **PEDESTAL**, Merlot, 99 | **FEATHER**, Cabernet, 130

POET'S LEAP, Riesling 39 | **DANCE**, Chardonnay 85 | **JULIA'S DAZZLE**, Rosé of Pinot Gris 49

WASHINGTON RED

URIAH Merlot-Cabernet Franc, Spring Valley, Columbia	80
BOOKWALTER Cabernet Franc, Suspense, Columbia	110
FREDERICK Cabernet-Cabernet Franc, Spring Valley, Walla Walla	85
FIGGINS Cabernet-Petite Verdot, Walla Walla	170
SHINING HILLS Cabernet, Columbia	115
COL SOLARE Cabernet, Red Mountain	145
DeLILLE Cabernet, Four Flags, Red Mountain	125
DeLILLE Cabernet, Grand Ciel, Red Mountain	195
HEDGES FAMILY Cabernet, Red Mountain	75
LEONETTI Cabernet, Columbia	180
TWO VINTNERS Cabernet, Legit, Columbia	60
K VINTNER Syrah, Royal City, Columbia	210
NINA LEE Syrah, Spring Valley, Walla Walla	85
CITY LIMITS Zinfandel-Cabernet, Columbia	45

OREGON PINOT NOIR

LEFT COAST White Pinot Noir, Willamette	60
ADELSHEIM Ribbon Ridge	135
ALEXANA Terroir series, Willamette	50
ARCHERY SUMMIT Arcus, Dundee	180
BEAUX FRÈRES Estate, Eola-Amity	185
BENTON-LANE Willamette	50
BERGSTROM Cumberland, Willamette	85
CRISTOM Mt Jefferson, Eola-Amity	70
DOMAINE DROUHIN, Roserock, Eola-Amity	70
DOMAINE DROUHIN, Roserock, Zéphirine Eola-Amity	95
DOMAINE SERENE Evenstad, Willamette	125
FAIRSING Estate, Yamhill-Carlton	90
FOUR GRACES Willamette	40
GRAN MORAINÉ Yamhill-Carlton	80
MOONFLOWER Tulatin Hills, Willamette	55
PENNER ASH Willamette	70
PONZI Tavola, Willamette	45
RAINDANCE Grand Oak, Chehalem	75
REX HILL Willamette	55
STOLLER Reserve, Dundee	100

NORTHWEST WHITE WINES

AIRFIELD Sauvignon Blanc, Estate, Yakima	35
CRISTOM Viognier, Oregon Eola Amity + Willamette	55
DANCE Chardonnay by Long Shadows, Columbia	85
DEL RIO Pinot Gris, Rock Point, Estate, Rogue Valley	35
DOMAINE SERENE Chardonnay, Evenstad, Dundee	100
DOMAINE SERENE Brut, Evenstad, Oregon Dundee + Willamette	175
GRAN MORAINÉ Chardonnay, Yamhill-Carlton	70
JULIA'S DAZZLE Pinot Gris Rose, Columbia	40
L'ECOLE Chenin Blanc, old Vines, Yakima	50
SOTER Brut Pinot Noir-Chardonnay, Yamhill-Carlton	115
TWO VINTNERS Grenache Blanc, Columbia	45

Check this out, fun + unique

Mt. Rainier
Pacific Northwest
Washington



SMALL SHARE PLATES

HOT POPOVERS <small>(made daily)</small>	5
two light pastry rolls, apple butter	
OREGON BOARD	20
three cheeses, fig spread, grapes, apple, nuts, olives, LQ baguette, crackers	
BRUSSELS, CAULIFLOWER & MACADAMIA NUTS	12 gf
blistered, Thai chili sauce	
new HOT HONEY WHIPPED RICOTTA	14
focaccia, whipped ricotta, cream, lemon, hot honey, chopped walnuts, lavender	
LAURA'S LAHVOSH	16
basil pesto, sun-dried tomato, artichoke, mozzarella, goat cheese, torn basil	
COLD SMOKED SALMON*	13
Pâté farmer cheese, dill, capers, pickled red onion, toast	
WHIDBEY ISLAND SHRIMP*	15
seared jumbo white shrimp, avocado, grapefruit, Whidbey dressing, lime-jalapeño dressing	
SALMON POKE STACK*	15 gf
raw sockeye salmon, rice, kale, sesame dressing, sriracha, avocado	
HAWAIIAN AHI NACHOS* <small>raw</small>	17
sesame ahi poke, wasabi aioli, avocado aioli, broken Lahvosh, pineapple salsa	
DRUNKEN MUSSELS*	15
gorgonzola, bacon, shallots, lemon, thyme, Sauvignon Blanc, baguette	
SOUP & SALAD with cracker (gf w/o cracker & croutons)	
CORN CHOWDER	7.5 vg
white corn, carrot, green chilies, sweet potato, coconut milk, cumin	
TOMATO-RED PEPPER BISQUE	7.5
tomato, roasted red peppers, garlic, cumin, chili oil, Tillamook white cheddar, croutons	
APPLE SALAD	7.5 vg
Artisan greens, fennel, Granny Smith, walnuts-craisins-candied ginger, apple vinaigrette	
TWISTED SALAD	7.5
Artisan greens, goat cheese, Kalamata olives, pickled red onion, croutons, basil-balsamic vinaigrette	

■ **HAPPY HOURS** ■

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

Libations \$3 off | Tap Beers \$2 off

\$6 = Pacific Northwest (Red) or (White) glass

\$6 = Farmer Mule vodka, ginger beer, cucumber, mint

\$6 = Washington Apple whiskey, apple liqueur, cranberry juice

\$6 bites = Apple Salad | Corn Chowder | J.D.F. Taco (one each)

\$12 specials = Twisted Cork burger | Drunken Mussels

Laura's Lahvosh | Salmon Poke | Cold Smoked Salmon Pâté

👉 Twisted Cork Bistro Favorite **BUY the KITCHEN** a 6-pack of Beer, reward them after shift...10

Ranchers - grass fed, grain finished from Piedmontese, Lincoln

PRAIRIE FIRE*	35
~bourbon marinated~ (nine oz. sliced Flank)	
espresso-cayenne rub • grilled medium rare • fingerling potatoes • apple slaw • Whiskey glaze • Granny Smith apple • cinnamon	
RIB EYE*	54 gf
~bourbon marinated~ (fourteen oz., juicy, great marbling)	
Twisted rub • asparagus • fingerling potatoes • fiery Jaew sauce (o/s)	
FILET MIGNON*	48 gf
~bourbon marinated~ (six oz., very tender, low fat)	
Twisted rub • apple smash potato cake • asparagus • gorgonzola • walnuts	
#1 seller TWISTED CORK BURGER* (apple-blue slaw + kettle chips)	18
FOOD NETWORK'S Top Nebraska Burger	
beef & pork shoulder • brioche • Dead Guy mustard • Whidbey slaw • Tillamook white cheddar • pickled red onions	
👉 BERKSHIRE PORK* (double bone-in chop)	35
apple butter • crispy shallots • pecan gremolata • fingerling potatoes • roasted carrots	
FIGGY CHICKEN* Plum Creek farm	25 gf
breast • braised • prosciutto • balsamic-fig • crème fraîche • roasted carrots • apple smash potato cake	
TOSHI TERIYAKI BOWL*	19
chicken thighs • rice • greens • carrots • 5-spice teriyaki • miso-sesame-nut vinaigrette • toasted almond ramen • Sriracha squiggle	

👉 **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 are built to order,
vg=vegan | gf=gluten free | we do not use a fryer or microwave | we use nuts & wheat
 reminder: baguette, cracker, croutons, ramen, Dead Guy mustard, Whiskey glaze & Whidbey dressing all contain gluten
 E.H. spice = blackening + brown sugar combined,

SISTER RESTAURANTS

Pacific EATING HOUSE
 1130 Sterling Ridge Drive
 Pacific Street, Omaha
 PacificEatingHouse.com

+ Private Events @ E.H.
 we are available for gatherings,
 12 to 40 ppl, minimum sales goal,
 sit-down meals or special requests

Pine + Black Bistro
 248 Olson Drive, Papillion
 PineandBlackBistro.com

Pacific Northwest Favorites

WILD HALIBUT* longline caught	35 gf
fillet • olive-tomato tapenade • garlic • asparagus • fingerling potatoes	
SOCKEYE SALMON* wild troll caught	29
fillet • seared medium • green onion-ginger glaze • panko crumbs • rice • sweet corn • basil oil • miso-sesame-peanut vinaigrette	
SEATTLE CIOPPINO* fisherman stew	29
sockeye salmon • scallop • wild shrimp • mussels • avocado • tomato-red pepper-fennel broth • orange slice • baguette	

Fishmongers – Seafood is wild caught in their natural habitat

HAWAIIAN AHI* premium sashimi ahi from Honolulu Fish Co.	47
seared rare ahi • miso-sesame-peanut vinaigrette • cabbage • carrots • toasted almond ramen • rice • teriyaki-ginger drizzle • Sriracha squiggle	
BLACK COD HOT POT* sablefish	37 gf
cast iron • misoyaki • rice • Bok choy • bean sprouts • Pico de Gallo • nori	
SEA SCALLOPS*	35 gf
colossal dry packed • bronzed • Sriracha drop • lemon-ginger beurre blanc • charred Brussels • pistachio gremolata • rice	
MAHIMAHI*	29
macadamia nut + mochi crusted • sōmen noodles • citrus chili vinaigrette • charred Brussels	
HONOLULU COBB*	25
wild gulf white shrimp • lime-jalapeño vinaigrette • mango • avocado • tomato • applewood bacon • gorgonzola • macadamia nuts • cracker	
👉 J.D.F. TACOS* Juan de Fuca (3 each)	21 gf
crunchy blue corn shells • miso glazed salmon • Artisan greens • Pico de Gallo • avocado aioli • rice • Sriracha squiggle	
SWEET ENDINGS	
Affogato vanilla ice cream + espresso	6
San Francisco Ghirardelli chocolate truffle cookie with ice cream	7
Vancouver Island Nanaimo Bar coconut-walnut graham cracker crust, vanilla custard, dark chocolate	7
Seasonal Fruit Slump warm with ice cream	8
Emerald City Coffee sugar cube, Jameson Irish, coffee, whipped cream	10

*Douglas County Health Department “consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risks of foodborne illness, if you have certain medical conditions