

## WINES from the NORTHWEST

### PINOT NOIR

#### Oregon

Alexana Terroir series, wv	50
Ancien Shea, wv	110
Archery Summit Arcus, Dundee	180
Beaux Frères Zena Crown, E-A	150
Bergstrom Cumberland, wv	85
Benton-Lane, wv	40
Cloudline by Drouhin, wv	40
Cristom Mt Jefferson, E-A	70
Domaine Drouhin Rose Rock, E-A	60
Domaine Serene Evenstad, wv	125
Elk Cove Mt. Richmond, Y-C	60
Fairsing Estate, Y-C	90
Four Graces, wv	40
King Estate Domaine, wv	90
Fullerton Lichtenwalter, Ribbon	95
J. Christopher Basalte, Chehalem	45
Ken Wright Freedom Hill, wv	105
Moonflower Tulatin Hills, wv	55
Penner Ash, wv	95
Ponzi Tavola, wv	45
Purple Hands Latchkey, wv	95
Raindance Grand Oak, Chehalem	75
Rex Hill, wv	50
Sokol Blosser, Dundee	65
Stoller Reserve, Dundee	100

#### Washington

Golden West Estate by K Vintner, WA	40
-------------------------------------	----

### RED

Airfield Sangiovese-Cab, Spitfire, Yakima	55
Saggi Sangiovese-Cabernet, CV	105
Sequel Syrah, CV	105
Chester Kidder Syrah-Cabernet, CV	105
O-Roe Sinister Hand, Syrah-Grenache, CV	60
Pedestal Merlot, CV	105
Pirouette Cabernet-Merlot, CV	105
Quilceda Cabernet-Merlot, Red, CV	135
Figgings Cabernet-Petite Verdot, WW	170
Nine Hats Cabernet-Syrah, CV	40
Devil's Playground Cabernet-Syrah, HH	55
K Vintner Cabernet-Syrah, King Coal, WA	185
Hedges Family Cabernet, Red Mtn.	75
Delille Cabernet Four Flags, Red Mtn.	90
Mark Ryan Cabernet Dead Horse, Red Mtn.	95
Shining Hills Cabernet, CV	110
Col Solare Cabernet, Red Mtn.	145
Feather Cabernet, WW	130
Leonetti Cabernet, CV	180
Quilceda Creek Cabernet, CV	320
Bookwalter Cabernet Franc Suspense, CV	110

### WHITE

Eroica Riesling, CV	40
King Estate Chardonnay, wv	50
Gran Moraine Chardonnay, Y-C	90
Dance Chardonnay by Long Shadows, WW	85
Domaine Serene Chard, Evenstad, Dundee	100
Delille Sauv-Sémillon, Chaleur Blanc, CV	50
K Vintner Viognier, Yakima	45
Soter Brut Pinot Noir-Chard, Y-C	115

B.T.G. oz	6	9	25.4
Argyle Sparkling	11		43
Mr. Pink Sangiovese Rose	09	13	35
Corvidae Riesling	08	11	31
Prayers of Saints Chard	10	14	39
Bethel Heights Chardonnay	12	17	47
Foris Pinot Blanc	09	13	35
CMS Sauvignon Blanc	08	11	31
Planet Oregon Pinot Noir	10	14	39
Mayasara Pinot Noir, Asha	17	24	67
Chasing Rain Cabernet	10	14	39
L'Ecole Cabernet	16	23	63
Basel Cellars			
Cabernet-Merlot, Claret	13	18	55
Board Track Racer			
Syrah-Grenache, Chief	15	21	59

## ■ DINNER MENU ■

reservations recommended  
after 5 pm

Twisted Cork Bistro  
10730 Pacific Street, Omaha  
- 531-999-3777 - 8/22

Thursday + Friday  
11am - 3pm (starting Sept. 8th)

Monday - Saturday  
5pm - 9pm (last seating)

Happy Hours  
3pm - 5pm

Pacific Eating House  
open 129<sup>th</sup> & Pacific

Pine & Black Bistro  
coming soon to Papillion

## LIBATIONS

Pine & Black Spritz	11
Argyle sparkling, splash of Pinot Noir, orange twist	
Auld Fashion	13
Glenfiddich, demerara, bitters, cherry, orange	
Bada Bing Sour	13
Woodinville bourbon whiskey, lemon, demerara, tart cherry liqueur, egg white, Bada Bing cherry	
Corked Cuban	13
Zacapa Solera 23, mint, Argyle sparkling	
Spicy Garden Margarita	12
21 seeds cucumber jalapeno tequila, Grand Marnier, Cointreau, lime	
Penicillin	13
Basil Hayden bourbon, lemon, honey, fresh ginger, single malt scotch mist	
Paloma	13
Astral Blanco tequila, grapefruit, lime	
Farmer Mule	10
Tito's vodka, cucumber, mint, ginger beer	
Maui Mule	10
Ocean vodka, orange bitters, pineapple, ginger beer	

## TAP BEER from the PACIFIC

Elysian, WASHINGTON	7
Space Dust, imperial, 8.2%	
Rogue, OREGON	7
Dead Guy Ale, Maibock 6.2%	
Alaskan, JUNEAU	7
Icy Bay, IPA 6.2%	
Kona, HAWAII	7
Big Wave, Golden Ale 4.4%	

## NEBRASKA BEER

Lucky Bucket, LA VISTA	7
Certified Evil, Imperial Stout, 9.1%	
Kros Strain, LA VISTA	7
Fairy Nectar, IPA, 6.2%	
Kinkaidier, BROKEN BOW	7
Seasonal,	
Nebraska Brew, LA VISTA	6
Cardinal, pale ale, 6.0%	
Flyover, SCOTTSBLUFF	6
Rusty Rivet, brown, 5.5%	
Zipline, LINCOLN	6
Dear Old Nebraska, lager, 4.8%	
Infusion, BENSON	6
El Squatcho, Mexican lager, 4.3%	
Glacier Till, ASHLAND	6
hard cider, passion-pineapple, 5.5%	

## BEVERAGE

our sodas are high fructose free

Aloha	
Mexican Coca Cola bottle	
Mexican Sprite bottle	
1919 Root Beer	
Izze sparkling juice	
Zevia zero calorie Cola	
Zevia zero calorie Ginger ale	
San Pellegrino sparkling water	
Ice Tea Lipton Black	
Ice Tea Tazo Green	
The Tea Smith from Omaha Hot Teas	
Citrus Dragon, Earl Grey,	
Rooibos decaf	
Caffe Press Coffee	
Seattle's Caffe Vita - Del Sol coffee	
Pacific Eating House Cold Brew	

Twisted Cork Bistro Wine Club  
2 wines every month, special perks 80



**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,  
TWISTED CORK Bistro  
established March 2008

Brittany Love, general manager  
Tyler Schmidt, chef

**Carefully Sourced  
Thoughtfully Served**

Steak, pasture, Piedmontese, Lincoln Ground beef, Plum Creek, Burchard 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

**■ HAPPY HOURS ■**

Dine-in specials,  
4 – 5:30pm

\$4 Kona Big Wave

\$6 Northwest glass wine  
Prayers of Sinners (R)

or

Prayers of Saints (W)

\$6 Farmer mule  
vodka, cucumber, ginger beer

\$6 Washington Apple

\$5 small bites

-Apple Salad

-Corn Chowder

-J.D.F. Taco (*one each*)

\$11 big bites

-Crying Crackers

-Laura's Lahvosh

-Salmon Poke Stack

-Scallion Pancakes

reminder from

**\*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"

nuts & wheat are used in our kitchen  
cf=celiac friendly,  
df=dairy free,  
vg=vegan

we do not have a  
fryer or microwave in our kitchen

**MAIN PLATE**

*recipes from the West to the Heartland*

**SEATTLE CIOPPINO \***

Sockeye salmon • scallop • wild shrimp  
• mussels • avocado • tomato-fennel broth  
• orange • grilled baguette \$27 df

**SOCKEYE SALMON \***

Sockeye salmon fillet • seared medium •  
green-onion ginger glaze • panko crumbs  
• citrus rice • sweet corn • basil oil •  
miso-sesame-peanut vinaigrette \$25 df

**NORTHWEST DUET \***

Sockeye salmon • Alaskan wild halibut  
• asparagus • citrus rice \$29

**WILD HALIBUT \***

longline caught • fillet • seared • lemon  
• olive-cherry tomato tapenade • garlic •  
asparagus • fingerling potatoes \$33 cf

**DUNGENESS CRAB POT \***

half crab in shell • mussels • string beans •  
potatoes • Whidbey dressing \$33

**J.D.F. TACOS \***

three crunchy blue corn shells • miso glazed  
salmon • Pico de Gallo • avocado aioli •  
Artisan greens • citrus rice \$21 cf

**HAWAIIAN AHI \***

seared rare ahi • Artisan greens •  
miso-sesame-peanut vinaigrette • carrots  
• toasted almond ramen • citrus rice •  
teriyaki-ginger drizzle \$36 df

**SEA SCALLOPS \***

colossal dry packed • bronzed •  
Sriracha drop • lemon-ginger beurre blanc  
• charred Brussels • pistachio gremolata  
• citrus rice \$34½

**FIGGY CHICKEN**

Plum Creek breast • braised • prosciutto  
• balsamic-fig reduction • crème fraiche •  
roasted carrots • charred Brussels \$24

**BERKSHIRE PORK \***

double bone-in chop • apple butter •  
crispy shallots • smoked pecan gremolata  
roasted carrots • charred Brussels \$31

*pasture raised in Nebraska*

**PRAIRIE FIRE \***

~ seared cast iron ~  
flank steak • sliced • medium rare •  
espresso-pepper rub • fingerling potatoes  
• apple slaw • Whiskey glaze \$27 df

**PIEDMONTESE STEAK \***

~bourbon marinated & chargrilled~  
Twisted rub • asparagus • fingerling potatoes  
FLANK (nine oz.) \$27 cf  
FILET MIGNON (eight oz.) \$55 cf  
RIB EYE (fourteen oz.) \$48 cf

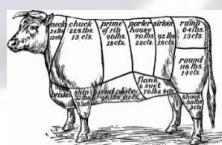
finished with rosemary butter or choose  
kalbi butter | blue crumbles & walnuts | fiery Jaew sauce

**BISON STEAK \***

~seared cast iron~  
Twisted rub • asparagus • fingerling potatoes  
our server will describe choice cut | rosemary butter \$53 cf

**TWISTED CORK BURGER \***

~seared flat top~  
pasture beef & pork shoulder • brioche  
• Dead Guy mustard • Whidbey slaw •  
Tillamook white cheddar • pickled red onions •  
apple-blue slaw • salt & pepper chips \$17



BLUE red through, cool • RARE red through, warm  
MEDIUM RARE red center • MEDIUM pink, red center  
MEDIUM WELL pink through • WELL slight pink

**SMALL PLATE**

Hot Popovers & Apple Butter  
two light pastry rolls, apple reduction \$6

Le Quartier Bread & Butter  
black salt & honey butter \$3

Triple H aka Harry Hall Hors d'oeuvres  
salt & pepper chips, rosemary  
goat cheese \$3 cf

Oregon Board three cheeses, honey,  
fig spread, grapes, spiced nuts, olives,  
baguette \$17½

Nebraska Bison sticks & summer  
sausage, Dead Guy mustard \$9

Marinated Olives \$5 cf | df | vg

Spiced Nuts macadamia, pecans, almonds,  
pistachio, spices, sea salt \$9 cf | df | vg

Brussels, Cauliflower & Mac Nuts  
blistered, Thai chili sauce \$11 cf | df | vg

Laura's Lahvosh  
basil pesto, sun-dried tomato, artichoke,  
mozzarella, goat cheese, torn basil \$16

Scallion Pancakes  
Nova cold smoked salmon, crème fraiche,  
capers, dill \$15½

Whidbey Island Shrimp seared jumbo  
white shrimp, avocado, grapefruit,  
Whidbey dressing \$15½ df

Salmon Poke Stack\* raw  
citrus rice, kale, sesame-garlic dressing,  
avocado \$15½ cf

Hawaiian Ahi Nachos\* raw  
sesame ahi poke, wasabi aioli, avocado aioli,  
pistachio, broken Lahvosh \$17

Drunken Mussels  
gorgonzola, bacon, shallots, lemon,  
sauvignon blanc, grilled baguette \$16½

Crying Crackers\*  
seared Piedmontese flank steak,  
fiery Jaew sauce, kimchi, rice crackers \$15 df

**BISTRO SOUP**

Corn Chowder, white corn, carrot,  
green chilies, sweet potato,  
coconut milk, cumin \$8 cf | df | vg

Tomato-Red Pepper Bisque, tomato,  
roasted red peppers, garlic, cumin,  
chili oil, Tillamook white cheddar,  
croutons \$8

**DIRT GROWN SALAD**

Apple Salad, Artisan greens, fennel,  
Granny Smith, walnuts-craisins-candied ginger,  
apple vinaigrette \$8 df | vg

Twisted Salad, Artisan greens, goat cheese,  
Kalamata olives, pickled red onion, croutons,  
basil-balsamic vinaigrette \$8

**SEATTLE TERIYAKI,**

Kalbi marinated chicken, Jasmine rice,  
Artisan greens, carrots, toasted almond ramen,  
miso-sesame-nut vinaigrette \$18

**SALMON & GREENS,**

Sockeye fillet, seared medium, Artisan greens,  
avocado, grapefruit, Champagne-lemon  
vinaigrette, Whidbey dressing, capers \$23 df

**HONOLULU COBB,**

lime-jalapeno vinaigrette, Artisan greens,  
mango, avocado, tomato, applewood bacon,  
gorgonzola, macadamia nuts \$23 df

**SWEET ENDING**

Affogato  
espresso, vanilla ice cream \$6 cf

Angela's Macarons (*two each*)  
vanilla-espresso \$6

Seasonal Slump  
warmed in self-rising crust, ice cream \$9

Vancouver Island Nanaimo Bar  
no bake, layered confection, walnut \$7 cf

Warm Ghirardelli Chocolate Cookie  
with vanilla ice cream \$6