



TWISTED CORK BISTRO



ALWAYS WILD, ALWAYS NATURAL!

"Pacific meets Heartland"

"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.

Northwest fare paired with some unique Pacific Coast wines."

Darrell & Laura Auld

Chef Tyler Schmidt | Preston DeV Vaughn, *manager*

TWISTED CORK BISTRO est. March 2008



WASHINGTON & OREGON WINES ADDITIONAL BOTTLE LIST AVAILABLE

By the glass

	6oz	9oz	btl
TATTOO GIRL Sparkling wa	09		38
POET'S LEAP Riesling wa	12	18	47
KING ESTATE Pinot Gris or	10	14	39
LONE BIRCH Chardonnay wa	09	13	35
BOARD TRACK RACER Chardonnay wa	11	16	43
DeLILLE CELLARS Sauvignon-Semillon, Chaleur Blanc wa	14	20	55
HEDGES Sauvignon Blanc, CMS wa	10	14	39
MISCREANT Albariño, Hedonista wa	11	16	43
MARK RYAN Rosé of Sangiovese, Mr. Pink wa	09	13	35
PLANET OREGON Pinot Noir or	11	16	43
FORAGER Pinot Noir or	15	22	59
LONE BIRCH Cabernet wa	09	13	35
NINE HATS Cabernet wa	12	18	47
HORSESHOES + HANDGRENADES Syrah-Cabernet wa + or	12	18	47
OWEN-ROE Grenache-Syrah, Sinister Hand wa	15	22	59



BEER ON TAP

KROS STRAIN, La Vista, NE,

Fairy Nectar, IPA, 6.2%...9

KROS STRAIN, La Vista, NE,

Cornhusker Crusher, pale wheat ale, 5.6%...8

ALASKAN, Juneau, AK,

Amber, alt 5.3%...8

KONA, Honolulu, HI,

Big Wave, blonde ale 4.4%...8

BOTTLES, CANS, CIDERS, NON-ALCOHOLIC

LUCKY BUCKET, La Vista, NE,

Certified Evil, Imp. oatmeal stout, 9.2%...7

ELYSIAN, Seattle, WA,

Space Dust, IPA, 8.2%...7

INFUSION, Benson, NE,

El Squatcho, Mexican lager, 4.3%...7

SARO, Lincoln, NE, hard cider, seasonal, 5.6%...7

GLACIAL TILL, Ashland, NE, hard cider, original, 5.5%...7

ATHLETIC, San Diego, CA, 0.5%

Run Wild, West coast IPA...7, Upside Down, golden...7

LIBATIONS

AULD FASHIONED

12-year Glenfiddich scotch,
demerara, bitters, cherry, orange...14

WALNUT OLD FASHIONED

NULU bourbon whiskey, *small batch Nebraska exclusive*,
Nocello walnut liqueur, walnut bitters, cherry...14

PENICILLIN

Basil Hayden bourbon, lemon, honey,
fresh ginger, scotch mist...13

UPCOUNTRY COSMO

Pau vodka, Alma Finca, cranberry juice, lime...13

MAUI MULE

Pau vodka, pineapple, Blood orange ginger beer, lime...12

MULBERRY MULE

Revelton mulberry gin, muddled blackberries,
ginger beer, lime...12

PERFECT PEAR

St. George spice pear liqueur, Tito's vodka,
lemon, honey, prickly pear purée...13

SPICY GARDEN MARGARITA

21 seeds cucumber jalapeño tequila,
Alma Finca, agave, lime...13

BEE'S KNEE

blueberry infused Darnley gin,
house lavender & honey, lemon...12

MAPLE-FIG MARGARITA

Libélula tequila, Alma Finca, fig puree,
maple syrup, lime...13

BEVERAGE

Coke Zero, Sprite - \$4 each

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

Mexican Coca Cola | 1919 Root Beer

Zevia Ginger Ale

Lipton Black Iced Tea | Luzianne Green Iced Tea

Agave Lemonade | Arnold Palmer

San Pelligrino sparkling mineral water

Izze sparkling juice

The Tea Smith: Hot Tea Earl Grey, + seasonal - \$6

Coffee Press: Berkley's Peet's Coffee - Major Dickinson - \$7

► SPECIALS ◀

WINE MONDAY

50% off bottle wine up to \$60,

25% off bottle wine over \$60

Cheese & Fruit Board \$15

HAPPY HOUR

Monday - Saturday, 3 - 5pm

SISTERS

PACIFIC EATING HOUSE

PINE & BLACK BISTRO

THE VAULT



TWISTED CORK BISTRO



SHARE

FRESH HOT POPOVER...3

baked every day, served with apple butter

THREE CHEESE BOARD...22

fig spread, grapes, apple, nuts, olives,
Le Q baguette, crackers

BRUSSELS, CAULIFLOWER & MACADAMIA NUTS...13

blistered, Thai chili sauce (gf)

HOT HONEY WHIPPED RICOTTA...16

focaccia, whipped ricotta, cream, lemon, hot honey, walnuts, lavender

LAURA'S LAHVOSH...18

basil pesto, sun-dried tomato, artichoke, mozzarella, goat cheese, torn basil

WHIDBEY ISLAND SHRIMP*...16

seared jumbo white shrimp, avocado, grapefruit,
Whidbey dressing, lime-jalapeño dressing

SALMON POKE STACK*...18

sockeye salmon **raw**, rice, kale, sesame dressing, sriracha,
avocado, carrots, green onions (gf)

HAWAIIAN STYLE AHI POKE NACHOS*...19

sesame **raw** ahi poke, caramelized onion, wasabi aioli, avocado aioli,
broken Lahvosh, pineapple salsa, carrots, jalapeño

DRUNKEN MUSSELS*...20

gorgonzola, bacon, shallots, lemon, thyme, Sauvignon Blanc, Le Q baguette

CRYING CRACKERS*...18

flank steak, cucumber, pistachio, Jaew sauce, kimchi, crisp rice crackers (gf)

SOUP & SALAD

NEBRASKA CORN CHOWDER...8

white corn, carrot, green chilies, sweet potato, coconut milk, cumin (vg)

TOMATO-RED PEPPER BISQUE...8

tomato, roasted red peppers, garlic, cumin, chili oil,
white cheddar, croutons

TYLER'S SEASONAL SOUP*...9

ask for today's selection

APPLE SALAD...8 half / 14 full

Artisan greens, fennel, walnuts-craisins-candied ginger,
Granny Smith, apple vinaigrette (vg)

TWISTED SALAD...8 half / 14 full

Artisan greens, goat cheese, Kalamata olives,
pickled red onion, croutons, basil-balsamic vinaigrette

HONOLULU COBB*...25

wild jumbo shrimp • lime-jalapeño vinaigrette • mango •
avocado • tomato • bacon • gorgonzola • macadamia nuts • cracker

PACIFIC BOWL

TOSHI TERIYAKI BOWL*...20

chicken thighs • rice • greens • 5-spice teriyaki •
miso-sesame-nut vinaigrette • toasted almond ramen •
Sriracha squiggle • carrots • green onions

SHRIMP FRIED RICE BOWL*...25

wild gulf white shrimp • pineapple • fried Jasmine rice •
tamari • peanut • bistro curry • ginger • garlic • carrot •
green onion • red pepper • lime (gf)

AHI POKE BOWL*...25

sesame **raw** poke tuna, caramelized onion • rice •
Artisan greens • ginger-scallion dressing • carrot •
kimchi cucumber • pickled ginger • nori • avocado (gf)

ISLAND GREEN BOWL*...27

mahimahi • spiced • kale-asparagus-red onion-shiitake •
cilantro aioli • avocado • carrot (gf)

ENTRÉE

BERKSHIRE PORK*...38

double bone-in chop • apple butter • pecan gremolata •
crispy shallots • fingerling potatoes • roasted carrots

FIGGY CHICKEN*...29

chicken breast • braised • prosciutto • balsamic fig •
crème fraîche • roasted carrots • apple smash potato cake (gf)

TWISTED CORK BURGER*...20

Food Network 50 State Burgers, best in Nebraska,  #1 seller

beef & pork shoulder mix • seasoned • Le Q brioche •

Alaskan amber mustard • Whidbey slaw • Tillamook white cheddar •

pickled red onions • apple-blue slaw + kettle chips

Our steaks are Certified Black Angus & Whiskey marinated

PRAIRIE FIRE* 9oz...37

espresso-cayenne rub • flank steak grilled medium rare •

fingerling potatoes • apple slaw • Whiskey glaze •

Granny Smith apple • cinnamon

FILET MIGNON* 6oz...51

Twisted rub • apple smash potato cake •

asparagus • gorgonzola • walnuts

RIB EYE* 16oz...55

Twisted rub • asparagus • fingerling potatoes •

fiery Jaew sauce on the side

J.D.F. TACOS*...22

Strait of Juan de Fuca, Washington

three each crunchy blue corn shells • miso glazed salmon • greens •

Pico de Gallo • avocado aioli • Sriracha squiggle • Jasmine rice (gf)

SOCKEYE SALMON*...32

wild troll caught fillet • seared medium •

green onion-ginger glaze • panko crumbs • Jasmine rice •

sweet corn • basil oil • miso-sesame-peanut vinaigrette

SEATTLE CIOPPINO*...31

fisherman's stew • sockeye salmon • scallop • wild shrimp • mussels •

avocado • tomato-red pepper-fennel broth •

orange slice • Le Q baguette

BLACK COD *Sablefish**...37

cast iron • marinated in white miso-mirin-sake • Jasmine rice •

Bok choy • bean sprouts • Pico de Gallo • nori (gf)

WILD HALIBUT*...37

longline caught fillet • olive-tomato tapenade • garlic •

asparagus • fingerling potatoes (gf)

SEA SCALLOPS*...39

large U-12 colossal dry packed • bronzed • Sriracha drop •

lemon-ginger beurre blanc • charred Brussels •

pistachio gremolata • Jasmine rice

SHELLFISH CACIO E PEPE*...37

large U-12 colossal dry-packed scallops • bronzed • jumbo shrimp •

spicy miso butter • Parmesan • black pepper • capellini pasta

MAHIMAHI*...31

seared • macadamia cream sauce • citrus rice •

blistered Brussels • Thai chili sauce (gf)

BIG EYE AHI*...49

seared rare sashimi ahi • miso-sesame-peanut vinaigrette •

cabbage • carrots • toasted almond ramen • rice •

teriyaki-ginger drizzle • Sriracha squiggle

BUY the KITCHEN

a six pack of beer after shift! They work hard – reward them...\$10

(gf) = gluten free ingredients, (vg) = vegetarian ingredients

 new menu item