

TWISTED CORK BISTRO

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 ~ Always Wild, Always Natural

Darrell & Laura Auld, Twisted Cork Bistro 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

Wild Seafood, Trident, Seattle | Honolulu Fish Co, Honolulu

Bread, Le Quartier, Lincoln | Coffee, Fulcrum, 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
UPCOUNTRY COSMO Ocean vodka, Grand Marnier, cranberry juice, lime	13
ALOHA MULE Aged rum, orange bitters, pineapple, blood orange ginger beer, lime	11
PERFECT PEAR St. George spice pear liqueur, Tito's, lemon, honey, prickly pear purée	13
SPICY GARDEN MARGARITA 21 seeds cucumber jalapeño tequila, Cointreau, agave, lime	13
DRAGONFLY Libélula Joven tequila, wildberry puree, Chambord, lemon	13
MARGATINI Vikre cedar gin, Grand Marnier, lime, basil, strawberry	13
BEE'S KNEE Brickway blueberry infused gin, house lavender & honey, lemon	12
SEASONAL SANGRIA	10

10730 Pacific Street, Omaha | 531-999-3777



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
ROUGE, Portland, OR, Dead Guy Ale, maibock 6.2%	7
ELYSIAN, Seattle, WA, Contact Haze, IPA, 6.0%	7
EMPYREAN, Broken Bow, NE, Mind over Mango, IPA 6.0%	7
NBC, LaVista, NE, Cardinal, pale ale, 6.0%	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, 5.5%	6

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>
ARGYLE Sparkling	11		43
AUGUST FOREST Rosé of Cabernet Franc	12	17	47
LONG SHADOWS Riesling, Poet's Leap	10	14	39
DEL RIO Pinot Gris, Rock Point, Estate	09	13	35
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
LONE BIRCH Cabernet	10	14	39
L'ECOLE Cabernet	16	23	63
DeLILLE Merlot-Cabernet, D-2	18	26	72
☞ AIRFIELD Sangiovese-Cabernet, Spitfire Red	15	22	60
OWEN-ROE Syrah-Grenache, Sinister Hand	15	22	60

Lunch open 11am - 3pm (last seating) | Monday - Friday

NORTHWEST WHITE WINES

L'ECOLE Chenin Blanc, old Vines, Yakima	50
JULIA'S DAZZLE Pinot Gris Rose, Columbia	40
CRISTOM Viognier, Oregon Eola Amity + Willamette	55
BETHEL HEIGHTS Chardonnay, Estate, Eola Amity	65
GRAN MORAINNE Chardonnay, Yamhill-Carlton	70
DANCE Chardonnay by Long Shadows, Columbia	85
DOMAINE SERENE Chardonnay, Evenstad, Dundee	100
AIRFIELD Sauvignon Blanc, Estate, Yakima	35
☞ UPCHURCH Sauvignon Blanc, Southwest Facing, Yakima	65
TWO VINTNERS Grenache Blanc, Columbia	45
SOTER Brut Pinot Noir-Chardonnay, Yamhill-Carlton	115
DOMAINE SERENE Brut, Evenstad, Oregon Dundee + Willamette	175

OREGON PINOT NOIR

ADELSHEIM Ribbon Ridge	135
BEAUX FRÈRES Estate, Eola-Amity	185
BENTON-LANE Willamette	50
☞ CATALYST RIDGE Willamette, Eola-Amity	75
CRISTOM Mt Jefferson, 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 MORAINNE Yamhill-Carlton	80
MOONFLOWER Tulatin Hills, Willamette	55
STOLLER Reserve, Dundee	100

☞ Check these out, fun + unique

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

Mexican Coca Cola | Mexican Sprite | 1919 Root Beer

Iced Tea Lipton Black or Tazo Green | Agave Lemonade

San Pelligrino sparkling mineral water

The Tea Smith Hot Tea Citrus Dragon, Earl Grey, Rooibos - \$6

Coffee Press Seattle's Fulcrum - Queen City - \$6

SHARED

BRUSSELS, CAULIFLOWER & MACADAMIA NUTS

blistered, Thai chili sauce 13 gf

WHIDBEY ISLAND SHRIMP*

seared jumbo white shrimp, avocado, grapefruit, Whidbey Island dressing, lime-jalapeño dressing 15

SALMON POKE STACK*

raw sockeye salmon, rice, kale, sesame dressing, sriracha, avocado, carrots, green onions 15 gf

👉 LAURA'S LAHVOSH

basil pesto, sun-dried tomato, artichoke, mozzarella, goat cheese, torn basil 17

STARTERS + cracker

NEBRASKA CORN CHOWDER

white corn, carrot, green chilies, sweet potato, coconut milk, cumin 8 vg

TOMATO-RED PEPPER BISQUE

tomato, roasted red peppers, garlic, cumin, chili oil, Tillamook white cheddar, croutons 8

APPLE SALAD

Artisan greens, fennel, Granny Smith, walnuts-craisins-candied ginger, apple vinaigrette 8 vg

TWISTED SALAD

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

SALAD + SOUP* Apple Salad or Twisted Salad with your choice of Nebraska Corn Chowder or Tomato-Red Pepper bisque 14

OREGON DUET* sourdough bread grilled cheese sandwich plus Tomato-Red Pepper bisque, apple blue slaw 16

■ HAPPY ■ HAPPY HOURS ■

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

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

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

\$6 = Seasonal Sangria

\$7 bites = Apple Salad | Corn Chowder | J.D.F. Taco (one each)

\$14 specials = Twisted Cork burger | Drunken Mussels |

Laura's Lahvosh | Crying Crackers

BOWLS + PLATES

LOCO MOCO* (Honolulu favorite)

savory Hawaiian plate lunch • beef & pork shoulder patty • miso-beef broth gravy • Jasmine rice • fried egg 19

BRISKET HASH*

Lucky Bucket braised • beef brisket • fingerling potato-red pepper hash • horseradish farmer cheese • fried egg • toast 19

TOSHI TERIYAKI BOWL* (Seattle favorite)

chicken thighs • rice • greens • 5-spice teriyaki • miso-sesame-nut vinaigrette • toasted almond ramen • Sriracha squiggle • carrots 19

GRILLED PORK + MANDARIN PANCAKES* (deconstructed)

3-thin pancakes • plum glazed grilled pork • charred Bok choy • daikon-carrot namasu • sweet chili sauce 19

ISLAND GREEN BOWL*

mahimahi • E.H. spice • kale-asparagus-red onion-shiitake • cilantro aioli • avocado • carrot 20 gf

PINEAPPLE SHRIMP FRIED RICE*

wild gulf white shrimp • pineapple • Jasmine rice • tamari • peanut • bistro curry • ginger • garlic • carrot • onion • red pepper • lime 22 gf

👉 AHI POKE BOWL*

raw poke tuna • rice • Artisan greens • ginger scallion dressing • carrot • kimchi cucumber • pickled ginger • nori • avocado 23 gf

SALADS

HONOLULU COBB*

wild white shrimp • lime-jalapeño vinaigrette • mango • avocado • tomato • bacon • gorgonzola • macadamia nuts • cracker...22

SALMON + GREENS*

Sockeye fillet • avocado • grapefruit • Champagne-vinaigrette • Whidbey Island dressing • capers • cracker...23

HANDHELDS

Sandwiches include kettle chips + apple-blue slaw | Tacos include Jasmine rice upgrade to Apple or Twisted salad, or soup +3

BISTRO REUBEN*

Lucky Bucket braised • beef brisket • rye bread • farmer cheese • white cheddar • Bubbies dills & kraut • Whidbey Island sauce...19

PIEDMONTESE COLD ROAST BEEF*

cold thin-sliced Piedmontese steak • house rosemary focaccia • Tillamook white cheddar • creamy horseradish • arugula • tomato • pickled red onion • garlic aioli...19

👉 TWISTED CORK BURGER*

Food Network 50 State Burgers, best in Nebraska

beef & pork shoulder • brioche • Dead Guy mustard • Whidbey slaw • Tillamook white cheddar • pickled red onions...19

SPICY CHICKEN TACOS* (3 each)

double stacked 6" corn tortillas • E.H. spice • chicken thighs • Seattle sauce • lime-jalapeño slaw • pickled jalapeño...18

👉 J.D.F. TACOS* Juan de Fuca (2 each)

crunchy blue corn shells • miso glazed salmon • Artisan greens • Pico de Gallo • avocado aioli • Sriracha squiggle...17 gf

OREGON TUNA MELT*

albacore tuna • Whidbey sauce • white cheddar • Bubbies dills • ciabatta • Dead Guy mustard...17

👉 #1 seller | 👉 Twisted Cork Favorite | 🗝️ Check this out

🗝️ 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

Buy the Kitchen a 6-pack of Beer, reward them after shift...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"