

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, 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, strawberry puree, lemon	12
MAUI MULE vodka, orange bitters, pineapple, Blood orange ginger beer, lime	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

TWISTED CORK BISTRO + TAVERN

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, 5.5%	6

BEVERAGE sodas are high-fructose free

\$4 each

ALOHA

MEXICAN COCA COLA bottle, SPRITE bottle

1919 Root Beer

IZZE sparkling juice

ZEVIA zero calorie Cola, zero calorie Ginger ale | SAN PELLEGRINO sparkling water

ICED TEA Lipton Black, Tazo Green | BISTRO Agave Lemonade

\$6 each

HOT TEAS The Tea Smith from Omaha | Citrus Dragon, Earl Grey, Rooibos decaf

CAFFE PRESS HOT COFFEE or HOUSE COLD BREW

Seattle’s Caffe Vita – Del Sol coffee

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
GRAN MORAINÉ Chardonnay, Yamhill-Carlton	70
JULIA’S DAZZLE Pinot Gris Rose, Columbia	40
L’ECOLE Chenin Blanc, old Vines, Yakima	50
☞ LEFT COAST White Pinot Noir, Willamette	60
TWO VINTNERS Grenache Blanc, Columbia	45

OREGON PINOT NOIR

ADELSHEIM Ribbon Ridge			135
☞ DOMAINE DROUHIN, Roserock, Eola-Amity			70
FAIRSING Estate, Yamhill-Carlton			90
FOUR GRACES Willamette			40
RAINDANCE Grand Oak, Chehalem			75
STOLLER Reserve, Dundee			100

☞ Check these out, fun + unique

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
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 Merlot-Cabernet Franc, Dauntless	10	14	39
OWEN-ROE Syrah-Grenache, Sinister Hand	15	21	59
BARNARD-GRIFFIN Syrah Port, 3ounce = 13			

“The wine list is 100% accurate at the time of printing, but potentially less so with every passing moment”



Mt. Rainier, Washington, Pacific Northwest

shared

BRUSSELS, CAULIFLOWER & MACADAMIA NUTS

blistered, Thai chili sauce 12 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 16

starters + cracker

NEBRASKA CORN CHOWDER

white corn, carrot, green chilies, sweet potato, coconut milk, cumin 7.5 vg

TOMATO-RED PEPPER BISQUE

tomato, roasted red peppers, garlic, cumin, chili oil, Tillamook white cheddar, croutons 7.5

APPLE SALAD

Artisan greens, fennel, Granny Smith, walnuts-craisins-candied ginger, apple vinaigrette 7.5 vg

TWISTED SALAD

Artisan greens, goat cheese, Kalamata olives, pickled red onion, croutons, basil-balsamic vinaigrette 7.5

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

■ 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, lime, 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 | Crying Crackers

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

bowls + plates

LOCO MOCO* (Honolulu favorite)

savory Hawaiian plate lunch • beef & pork shoulder patty • miso-beef broth gravy • Jasmine rice • fried egg 18

BRISKET HASH*

Lucky Bucket braised • beef brisket • fingerling potato-red pepper hash • horseradish farmer cheese • fried egg • toast 18

TOSHI TERIYAKI BOWL* (Seattle favorite)

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

👉 ISLAND GREEN BOWL*

mahimahi • E.H. spice • kale-asparagus-red onion-shiitake • cilantro aioli • avocado • carrot 20 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...21

SALMON + GREENS*

Sockeye fillet • avocado • grapefruit • Champagne-vinaigrette • Whidbey Island dressing • capers • cracker...22

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

Buy the Kitchen a 6-pack of Beer, reward them after shift...10

10730 Pacific Street, Omaha | 531-999-3777

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

handhelds

kettle chips/apple-blue slaw + 3 | rice +3 | salad +6 | soup +6

PIEDMONTESE ROAST BEEF* new

cold thin-sliced Piedmontese steak • house rosemary focaccia • Tillamook white cheddar • creamy horseradish • arugula • tomato • pickled red onion • garlic aioli...16

👉 TWISTED CORK BURGER*

beef & pork shoulder • brioche • Dead Guy mustard • Whidbey slaw • Tillamook white cheddar • pickled red onions...15

BISTRO REUBEN*

Lucky Bucket braised • beef brisket • rye bread • farmer cheese • white cheddar • Bubbies dills & kraut • Whidbey Island sauce...15

SPICY CHICKEN TACOS* (3 each)

double stacked 6" corn tortillas • E.H. spice • chicken thighs • Seattle sauce • lime-jalapeño slaw • pickled jalapeño...15

👉 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...14 gf

OREGON TUNA MELT*

albacore tuna • Whidbey sauce • white cheddar • Bubbies dills • ciabatta • Dead Guy mustard...13

📄 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, Omaha

Pine + Black Bistro 248 Olson Dr, Papillion

*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"