

LEFT COAST WINES

Crisp whites

pear, baked apples, lemon custard

Alexana Chardonnay	40
Cristom Viognier	50
Dance Chardonnay, Long Shadow	75
Diver Sparkling Rose	50
Domaine Serene Chard, Evenstad	85
Eroica Riesling	30
Ferrari Carano Chardonnay	45
Julia's Dazzle PG -Sangiovese	35
Saviah Sauvignon -Sémillon, Star	40
Soter Brut '10, PN -Chard, Y-C	115

Oregon Pinot Noir

low tannins, high acidity, blueberry, smoke, mushroom

Alexana Terroir series	65
Ancien Shea, 16	110
Archer Summit Arcus, 17	140
Beaux Frères Zena, 16	155
Benton-Lane Estate	35
Domaine Drouhin Laurene	115
Domaine Serene Evenstad	130
Elk Cove Goodrich	80
Fairsing Estate	80
Gran Moraine Yamhill-Carlton	70
J. Christopher Sandra Adele, 15	90
Kate Arnold	35
Ken Wright, Freedom Hill, 17	100
North Valley Soter	55
Penner-Ash	70
Purple Hands Latchkey, 17	95
Raindance Nicholas	65
Rex Hill	60
Rose Rock Drouhin, Zephyrine	70
Sharecropper Owen-Roe	40
Stoller Reserve	70
Witness Tree Vintage Select	70

Washington Reds

parallels the French Bordeaux, black cherry, cedar, rose petal

Bookwalter Cab Franc, Suspense	75
Chester Kidder Syrah -Cab, 15	105
Col Solare Cabernet -Merlot	110
CS Cabernet	40
Delille Cabernet, Four Flags, 14	105
Devils Playground Cabernet -Syrah	55
Figgins Cab -Petite Verdot, 15	170
K Vintner Cab -Syrah, King, 13	165
L'Ecole 41 Cab -Mer, Perigee, 16	95
La Haute Cabernet, 13	110
Leonetti Cab -Malbec, Reserve, 16	190
Nine Hats Cabernet -Syrah	45
Owen Roe Cabernet Franc, Rosa	55
Pepper Bridge Cabernet, 14	100
Pirouette Cabernet -Merlot, 14	110
Quilceda Cab -Merlot, Red, 16	135
Quilceda Creek Cabernet, 15	270
Saggi Sangiovese -Cabernet, 16	95
Sequel Syrah, 15	105
Spring Valley Merlot -CF, Uriah	85
Spring Valley Syrah, Nina Lee	85
Undaunted Cellars Malbec	45

California Reds

hot days, nightly fog from bays, intense fruit and high alcohol

Ammunition Merlot -Syrah	
Equalizer	40
Cliff Lede Cabernet, 16	120
Daou Cabernet	55
Frank Family Cabernet	85
Goldschmidt Cabernet, Hilary, 16	100
Long Meadow Cabernet, Napa	40
Le Pich Cabernet, 16	95
Meadowcroft Syrah	60
Omen Zinfandel -Malbec	55
Pride Cabernet, Napa & Sonoma, 17	115
Rutherford Hill Cabernet, 15	90
Sean Minor Cabernet	45
Trigpoint Merlot	45
True Myth Cabernet	50
Turley Zinfandel	80

LUNCH MENU

Reservation free,
call for parties of 5 plus

Pacific Eating House
1130 Sterling Ridge Dr, Omaha
■ 531-999-3777 ■ 2/21

HOURS

Tuesday, Wednesday, Thursday

Lunch 11-2:00

Dinner 4 - 8

Friday, Saturday

Lunch 11-2:00

Happy Hour 2:00-5:00

Dinner 5 - 9:00

Twisted Cork Bistro is currently
under a renovation

Pacific Whale Route

GLASS WINE oz	6	9	25.4
Underground Sangio Rose	08	11	32
Argyle Sparkling	08		
Pacific Rim Sweet Riesling	07	10	28
Sokol Blosser Pinot Gris	09	13	36
Chateau SM Chardonnay	09	13	36
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Columbia Crest Cab, G.E.	11	16	44
Seven Falls Merlot -Syrah	11	16	44
Faust Cabernet	18	26	72
Ste. Michelle Cab -Merlot	11	16	44
Procedo Sangiovese	11	16	44
Mark Ryan Syrah -Grenache	12	17	48

ON TAP

Elysian, WA	7
Space Dust, IPA, 8.2%	
Catalyst, NE	7
Hawaiian Porter, porter 7.1%	
Rogue, OR	7
Dead Guy, Maibock, 6.8%	
Kros Strain, NE	7
Fairy Nectar, IPA, 6.2%	
Lagunitas, CA	7
Hazy Wonder, IPA, 6.0%	
Belching Beaver, CA	6
Me So Honey, blonde, 5.5%	
Alaskan, AK	6
Amber, altbier, 5.3%	
Anchor Steam, CA	6
Steam, California common, 4.9%	
Code Beer Co, NE	6
Lemon-Blueberry, sour, 4.8%	
Modelo, MX	6
Pacifico Clara, lager, 4.5%	
Kona, HI	6
Big Wave, blonde ale, 4.4%	
Glacier Till, NE	6
hard cider, passion-pineapple, 5.5%	

Pacific Mai Thai	12
four rums, lime, pineapple tepache, pineapple juice	
Zombie	14
Passoa passion fruit, Cointreau, Flor de Cana rum, orange, lemon	
Puffer Punch	14
Ocean vodka, Cachaca spirit, Aperol bitter, pineapple, mango	
50 Shades of Grey	12
Earl Grey infused bourbon, banana liquor, lime	
Life's a Beach	10
coconut rum, rye whiskey, lemon	
Amigos Caliente	14
Libélula tequila jalapeño infused, cherry, lime, mezcals	
Red Rickey	10
red wine, Pau vodka, basil, lime, bitters	
Applejacks	12
Tea Smith tea, Four Roses bourbon, Torres 10 brandy, lemon, sugar	

TWISTED TIKI LIBATIONS

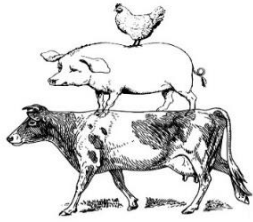
BEVERAGE

☞ high fructose free,
paper straws on request

Iced Tea Black
Coca Cola
1919 Root Beer
Blue Sky Orange Mango
Zevia Cola, Ginger ale
zero calorie
Aloha Passion-Guava
San Pellegrino sparkling water
The Tea Smith Hot Tea
Citrus Dragon, Earl Grey, Rooibos vanilla decaf
Coffee Press
Seattle's Caffe Vita - Del Sol coffee
*Retail 12-ounce whole bean \$13
Eating House Cold Brewed
Brew Dr. Kombucha Clear Mind
Rosemary-mint-sage-green tea

UPDATE

We are currently remodeling
Twisted Cork Bistro
An expansion to the bistro, tavern plus a
redesign of the kitchen is
coming for late spring 2021!
During this time, we are honoring all
Twisted Gift Cards
at the Pacific Eating House



ALWAYS NATURAL, ALWAYS WILD!

"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,
Pacific Eating House
established March 2020

Brittany Love, Omaha manager
Ashley Moore, chef
Justin Fletcher, manager

Carefully Sourced Thoughtfully Served

Beef, pasture fed, Great Plains Piedmontese, Lincoln
Filet & Ribeye, Imperial Wagyu, Jon's Natural, McClelland, Iowa
Ground, Plum Creek Farm, Burchard
Chicken, Plum Creek, Burchard
Eggs, Little Addie's, Burchard
Wild Seafood, Trident, Seattle
Honolulu Fish Co, Honolulu
Bread, Le Quartier, Lincoln
Rotella's, Omaha
Cheese, Dutch Girl, Lincoln
Coffee, Caffe Vita, Seattle
Pork, Vegetable fed, Jon's Natural, McClelland, Iowa

HAPPY HOURS

Dine-in specials
Friday, Saturday,
2:00 – 5:00pm

\$4 bottle beer

\$6 wine

C.S.M. Chardonnay
Two Vines Merlot-Cabernet

\$6 Justin's cocktail

\$5 bites

J.D.F. taco / House fries

\$10 bites

Lahvosh / Flatbread

reminder from
Douglas County Health Department

"Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness."

nuts & wheat are used
canola shortening is in our fryers
DF = dairy free / GF = gluten free
V = vegetarian / VG = vegan

BUY the KITCHEN

a 6-pack of beer after shift,
they work hard, tell them thanks!
\$10

MAIN PLATE

SALMON / GREENS SITKA, AK

wild Sockeye fillet • market greens •
avocado • grapefruit • Champagne vinaigrette
• Whidbey sauce • capers \$15 DF / GF

COD & CHIPS JUNEAU, AK

Alaska amber beer battered tempura •
panko crusted • Pacific cod •
salt & pepper fries
• house ketchup & tartar sauce \$15 DF

J.D.F. TACOS JUAN DE FUCA, WA

2 crunchy blue corn shells • bacon mayo •
miso salmon • Pico de Gallo • greens •
avocado aioli • yuzu rice \$13 DF/GF

SEATTLE BOWL SEATTLE, WA

grilled teriyaki chicken • mixed greens
• carrots • toasted almond ramen •
miso-sesame-peanut vinaigrette •
• yuzu rice • sriracha \$15 DF/GF

OREGON PANINI TILLAMOOK, OR

crisp prosciutto • Granny Smith apple •
mustard sauce • white cheddar • basil •
Le Quartier rustic • kettle chips \$13

CIOPPINO SAN FRANCISCO, CA

wild sockeye salmon • Pacific cod •
• mussels • white gulf shrimp • baby clams
• tomato-fennel broth • garlic • lemon
• avocado • Le Quartier baguette \$15 DF/GF

CALI WRAP LOS ANGELES, CA

sun-dried tomato wrap • lime • avocado
• mahi-mahi • cilantro slaw • yuzu rice •
pineapple salsa \$14

Order blackened chicken instead of mahi-mahi

GREEN BOWL KONA, HI

wild mahimahi • lightly blackened •
kale-asparagus-red onion-corn-shiitake
• garlic • cilantro aioli \$15 DF/GF

MAKENA STEW KIHEI, HI

mahimahi • wild shrimp • fresh herbs
• spicy Thai curry broth • asparagus •
macadamia nuts • yuzu rice \$16 DF/GF

CRYING TIGER UDON THANI, TH

Piedmontese flank strips medium rare •
string beans • fiery Jaew sauce (on side)
• yuzu rice • pistachio \$16 DF/GF

SICHUAN RIBS CHENGDU, CN

pork baby back ribs • hoisin • lager •
ginger • brown sugar • string beans
• yuzu rice • pistachio \$16 DF

BIBIMBAP BUSAN, KR

hot stone bowl • filet mignon & flank •
tamari-gochujang sauce • cucumber
• carrot-daikon kimchi • baby bok choy •
sprouts • yuzu rice • sunny egg \$16 DF
Order salmon & shrimp instead of filet & flank

HOUSE BURGER OMAHA, NE

P.C.F. pasture fed • 21-day aged beef •
white cheddar • apple smoked bacon •
arugula • creamy horseradish • garlic aioli •
brioche bun • salt & pepper fries \$15

SMALL PLATE

Brussels, Cauliflower & Mac Nuts
blistered, Thai chili sauce \$9 gf & df

House Salt & Pepper Fries
garlic aioli & spicy BBQ dipping sauces
made at Eating House \$7

Flat Bread

olive oil, pears, walnuts, gorgonzola,
arugula, balsamic glaze \$13

Laura's Lahvosh

basil pesto, sun-dried tomato, artichoke,
mozzarella, goat cheese \$14

Whidbey Island Shrimp

seared shrimp, avocado, grapefruit,
Whidbey dressing, \$13 gf & df

*Ahi Poke Tacos (3 each)

lime-wasabi slaw, fried wontons,
pistachio \$13 df

*Pistachio Crusted

Big Eye Ahi Sashimi

seared ahi, teriyaki,
pineapple salsa \$20 gf & df

*Salmon Poke Stack

rice, kale, avocado,
Champagne vinaigrette,
sesame-garlic dressing \$14 gf & df

Mussels applewood bacon, shallots,
hard cider, cream, rosemary,
Granny Smith apple, baguette \$15

SOUP & GREENS

Pier 54 Seattle Clam Chowder

chopped clams, bacon, cream, potato,
celery, carrot, onion, thyme \$8

Mulligatawny spicy curry, apple, galangal,
almond, paprika, coconut milk, yuzu rice
\$7 gf & df & vg

Tomato-Red Pepper Soup

Tillamook aged white cheddar,
cumin, chili oil, croutons \$7

Le Quartier Bread & Butter \$2

Apple Salad Artisan greens,
blood orange vinaigrette, shaved fennel,
Granny Smith apples, toasted walnuts,
craisins, candied ginger \$8 gf & df & vg

Island Salad miso sesame vinaigrette,
kale, sweet onion, golden raisins,
mandarin oranges, macadamia nuts, \$8

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

Served with grapes

Dylan's Chicken Strips
fries, Heinz ketchup \$10

Panko Crusted Cod
fries, Heinz ketchup \$10

Pasture fed Beef Burger
quarter pound, white cheddar,
fries, Heinz ketchup \$10

SWEET ENDING

Nanaimo Bar \$7 gf

Kona Panna Cotta whip cream,
Biscoff cookie \$6

Chocolate Chip Cookie
warmed, with glass of milk \$6

Seasonal Cheesecake
Laura's creation \$8

*RAW PLATES

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DINNER MENU

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Ocean vodka, Cachaca spirit, Aperol bitter, pineapple, mango	
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Life's a Beach	10
coconut rum, rye whiskey, lemon	
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Libélula tequila jalapeño infused, cherry, lime, mezcal	
Red Rickey	10
red wine, Pau vodka, basil, lime, bitters	
Applejacks	12
Tea Smith tea, Four Roses bourbon, Torres 10 brandy, lemon, sugar	

TWISTED TIKI LIBATIONS

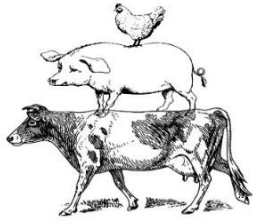
BEVERAGE

☞ high fructose free,
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Iced Tea Black
Coca Cola
1919 Root Beer
Blue Sky Orange Mango
Zevia Cola, Ginger ale
zero calorie
Aloha Passion-Guava
San Pellegrino sparkling water
The Tea Smith Hot Tea
Citrus Dragon, Earl Grey,
Rooibos vanilla decaf
Coffee Press
Seattle's Caffe Vita - Del Sol coffee
*Retail 12-ounce whole bean \$13
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Brew Dr. Kombucha Clear Mind
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Ground, Plum Creek Farm, Burchard
Chicken, Plum Creek, Burchard
Eggs, Little Addie's, Burchard
Wild Seafood, Trident, Seattle
Honolulu Fish Co, Honolulu
Bread, Le Quartier, Lincoln
Rotella's, Omaha
Cheese, Dutch Girl, Lincoln
Coffee, Caffe Vita, Seattle
Pork, Vegetable fed, Jon's Natural, McClelland, Iowa

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\$6 wine

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Two Vines Merlot-Cabernet

\$6 Justin's cocktail

\$5 bites

J.D.F. taco / House fries

\$10 bites

Lahvosh / Flatbread

reminder from
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nuts & wheat are used
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BUY the KITCHEN

a 6-pack of beer after shift,
they work hard, tell them thanks!
\$10

MAIN PLATE

TWISTED SISTER SITKA, AK

wild longline caught • Sockeye salmon fillet •
asparagus-corn-kale • avocado •
miso-peanut vinaigrette \$24 DF/GF

COD & CHIPS JUNEAU, AK

Alaska amber beer battered tempura •
panko crusted • Pacific cod •
salt & pepper fries
• house ketchup & tartar sauce \$19 DF

J.D.F. TACOS JUAN DE FUCA, WA

3 crunchy blue corn shells • bacon mayo •
miso salmon • Pico de Gallo • greens •
avocado aioli • yuzu rice \$17 DF/GF

CIOPPINO SAN FRANCISCO, CA

wild sockeye salmon • Pacific cod •
• mussels • white gulf shrimp • baby clams
• tomato-fennel broth • garlic • lemon
• avocado • Le Quartier baguette \$25 DF/GF

MAHIMAHU KONA, HI

honey-jalapeno vinaigrette • asparagus •
berry-radish relish • yuzu rice \$24 DF/GF

WAILEA STEW KIHEI, HI

mahimahi • wild shrimp • fresh herbs
• spicy Thai curry broth • asparagus •
macadamia nuts • yuzu rice \$23 DF/GF

BIG EYE AHI HONOLULU, HI

flown in from Honolulu Fish Company
• lightly blackened • pineapple salsa •
sushi ginger • mixed greens • yuzu rice •
wasabi aioli & vinaigrette \$32 DF/GF

CRYING TIGER UDON THANI, TH

Piedmontese flank strips medium rare •
string beans • fiery Jaew sauce (on side)
• yuzu rice • pistachio \$23 DF/GF

SICHUAN RIBS CHENGDU, CN

pork baby back ribs • hoisin • lager •
ginger • brown sugar • string beans
• yuzu rice • pistachio \$23 DF

BIBIMBAP BUSAN, KR

hot stone bowl • filet mignon & flank •
tamari-gochujang sauce • cucumber
• carrot-daikon kimchi • baby bok choy •
sprouts • yuzu rice • sunny egg \$23 DF
Order salmon & shrimp instead of filet & flank

HOUSE BURGER OMAHA, NE

P.C.F. pasture fed • 21-day aged beef •
white cheddar • apple smoked bacon •
arugula • creamy horseradish • garlic aioli •
brioche bun • salt & pepper fries \$17

FILET MIGNON LINCOLN, NE

hand cut • 6-ounce • Imperial Wagyu •
grilled asparagus • garlic-black bean butter
• smashed red potatoes \$32 GF

RIB EYE LINCOLN, NE

hand cut • 14-ounce • Imperial Wagyu •
house fennel chimichurri sauce
• smashed red potatoes \$38 GF

SMALL PLATE

Brussels, Cauliflower & Mac Nuts
blistered, Thai chili sauce \$9 gf & df

House Salt & Pepper Fries
garlic aioli & spicy BBQ dipping sauces
made at Eating House \$7

Flat Bread

olive oil, pears, walnuts, gorgonzola,
arugula, balsamic glaze \$13

Laura's Lahvosh

basil pesto, sun-dried tomato, artichoke,
mozzarella, goat cheese \$14

Whidbey Island Shrimp

seared shrimp, avocado, grapefruit,
Whidbey dressing, \$13 gf & df

*Ahi Poke Tacos (3 each)

lime-wasabi slaw, fried wontons,
pistachio \$13 df

*Pistachio Crusted

Big Eye Ahi Sashimi

seared ahi, teriyaki,
pineapple salsa \$20 gf & df

*Salmon Poke Stack

rice, kale, avocado,
Champagne vinaigrette,
sesame-garlic dressing \$14 gf & df

Mussels

applewood bacon, shallots,
hard cider, cream, rosemary,
Granny Smith apple, baguette \$15

SOUP & GREENS

Pier 54 Seattle Clam Chowder

chopped clams, bacon, cream,
potato, celery, onion, thyme \$8

Mulligatawny

spicy curry, apple, galangal,
almond, paprika, coconut milk, yuzu rice
\$7 gf & df & vg

Tomato-Red Pepper Soup

Tillamook aged white cheddar,
cumin, chili oil, croutons \$7

Le Quartier Bread & Butter \$2

Apple Salad Artisan greens,
blood orange vinaigrette, shaved fennel,
Granny Smith apples, toasted walnuts,
craisins, candied ginger \$8 gf & df & vg

Island Salad miso-peanut vinaigrette,
kale, sweet onion, golden raisins,
mandarin oranges, macadamia nuts, \$8

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

Served with grapes

Dylan's Chicken Strips
fries, Heinz ketchup \$10

Panko Crusted Cod
fries, Heinz ketchup \$10

Pasture fed Beef Burger
quarter pound, white cheddar,
fries, Heinz ketchup \$10

SWEET ENDING

Nanaimo Bar \$7 gf

Kona Panna Cotta whip cream,
Biscoff cookie \$6

Chocolate Chip Cookie
warmed, with glass of milk \$6

Seasonal Cheesecake

Laura's creation \$8

*RAW PLATES