

LEFT COAST WINES

Crisp whites

pear, baked apples, lemon custard

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

Oregon Pinot Noir

low tannins, high acidity, blueberry, smoke, mushroom

Adelsheim Elizabeth, 18	90
Alexana	65
Ancien Shea, 16	110
Archery Summit Arcus, 17	140
Beaux Frères Zena, 16	155
Benton-Lane	35
Domaine Drouhin Laurene, 16	115
Domaine Serene Evenstad, 17	130
Elk Cove Mt. Richmond	80
Erath Estate	75
Fairsing Estate	80
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	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, 16	110
CS Cabernet	40
Delille Cabernet, Four Flags, 14	105
Feather Cabernet, 16	130
Figgins Cab -Petite Verdot, 15	170
Idle Hands Syrah, Underground	55
K Vintner Cab -Syrah, King, 13	165
L'Ecole 41 Cab -Mer, Perigee, 16	95
La Haute Cabernet, Hedges, 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	75
Goldschmidt Cabernet, Hilary, 16	100
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

DINNER MENU

Reservation recommended

Pacific Eating House
1130 Sterling Ridge Dr, Omaha
■ 531-999-3777 ■ 11/20

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		32
Pacific Rim Sweet Riesling	07	10	28
Sokol Blosser Pinot Gris	09	13	36
Evolution White 9 blend	08	11	32
Chateau SM Chardonnay	09	13	36
Bethel Heights Chardonnay	12	17	48
Foris Pinot Blanc	09	13	36
CMS Sauvignon Blanc	08	11	32
Chehalem Pinot Noir	12	17	48
Resonance Pinot Noir	14	19	56
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
M. 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%	
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
Pacífico Clara, lager, 4.5%	
Kona, HI	6
Big Wave, blonde ale, 4.4%	
Golden Cart, CA	6
Mango Cart, wheat, 4.0%	
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, mezcal	
Red Rickey	10
red wine, Pau vodka, basil, lime, bitters	
Fall Apple	12
Applejack tea, Four Roses bourbon, Torres 10 brandy, lemon, sugar	

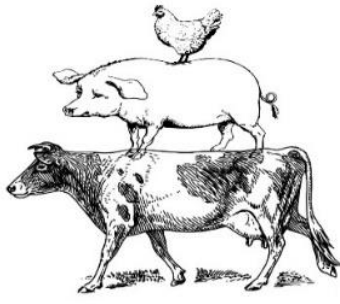
TWISTED TIKI LIBATIONS

BEVERAGE

☞ high fructose free, paper straws on request	
Iced Teas Black, Zen Green	
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 are
coming for early 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**

Thank you!

- Ground beef - pasture fed
Plum Creek
- Flank steak - pasture fed
Great Plains Piedmontese
- Filet Mignon steak - pasture fed
*Imperial Wagyu
Jon's Natural*
- Chicken free range
Plum Creek
- Eggs
Little Addie's
- Wild Seafood
*Trident
Fortune Fish
Honolulu Fish Co*
- Bread
*Le Quartier
Rotella's*
- Cheese
*Dutch Girl
Tillamook*
- Coffee
Caffe Vita
- Pork - vegetable fed
Jon's Natural

Options

Dine-in

1130 Sterling Ridge Drive

Call ahead takeout 531-999-3777
ask for curbside pickup

Online @ <https://order.pacific-eatinghouse.com>

Modified Hours

Tuesday, Wednesday, Thursday

Lunch 11 – 2

Dinner 4 – 8

Friday, Saturday

Lunch 11 – 2

Dinner 4 – 9

Closed Sunday & Monday

MAIN PLATE

TWISTED SISTER SITKA, AK

wild longline • 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 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 **\$19 DF/GF**

CIOPPINO SAN FRANCISCO, CA

sockeye salmon • longline Pacific cod • wild baby clams • white gulf shrimp • tomato-fennel broth • garlic • lemon • Le Quartier baguette **\$23 DF/GF**

MAHI-MAHI KONA, HI

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

WAILEA STEW KIHEI, HI

mahi-mahi • 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 • string beans • ginger • brown sugar • 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/GF**

HOUSE BURGER OMAHA, NE

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

FILET MIGNON LINCOLN, NE

hand cut • 6-ounce • Imperial Wagyu • grilled asparagus • garlic-black bean butter • roasted sweet potato **\$32 GF**

SMALL PLATE

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

Whidbey Island Shrimp
seared shrimp, avocado, grapefruit, Whidbey dressing, **\$13 gf/df**

Flat Bread

olive oil, pears, walnuts, gorgonzola, arugula, balsamic glaze **\$14**

Laura’s Lahvosh

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

RAW PLATES

Ahi Poke Tacos

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

Pistachio Crusted

Big Eye Ahi Sashimi
seared ahi, teriyaki, pineapple salsa **\$19 gf/df**

Salmon Poke Stack

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

SOUP

Mulligatawny spicy curry, apple, galangal, almond, paprika, coconut milk, Jasmine rice **\$7 gf/df/vg**

Tomato-Red Pepper Soup

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

Le Quartier Bread & Butter \$2

GREEN

Apple Salad Artisan greens, blood orange vinaigrette, shaved fennel, Honeycrisp apples, toasted walnuts, craisins, candied ginger **\$8 gf/df/vg**

Twisted Salad market greens,

basil-balsamic vinaigrette, goat cheese, Kalamata olives, pickled red onion, croutons **\$8 df**

Dylan’s Chicken Strips, fries,

Honeycrisp apples, grapes **\$9**

SWEET ENDING

Nanaimo Bar **\$7 gf**

Lemon Mousse whip cream, pirouette cookie **\$6**

Chocolate Chip Cookie

warmed, with glass of milk **\$6**

Seasonal Cheesecake

Laura’s creation **\$8**

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

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