

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
Illaha Grüner Veltliner	35
Julia's Dazzle PG-Sangiovese	30
Saviah Sauvignon -Sémillon, Star	40
Soter Brut '10, PN -Chard, Y-C	115

Oregon Pinot Noir

low tannins, high acidity, blueberry, smoke, mushroom

Adelsheim Elizabeth, 18	90
Ancien Shea, 16	110
Beaux Frères Zena, 16	145
Bergström Cumberland	90
Domaine Drouhin Laurene	115
Domaine Serene Evenstad	130
Elizabeth Chambers	40
Elk Cove Goodrich	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	35
Stoller Reserve	70
The Four Graces	45
Witness Tree Vintage Select	70

Washington Reds

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

Bookwalter Cabernet, Protagonist	75
Borne of Fire Cabernet	40
Chester Kidder Syrah -Cab, 15	105
Col Solare Cabernet -Merlot	110
Delille Cabernet, Four Flags, 14	95
Feather Cabernet, 16	130
Figgins Cab -Petite Verdot, 15	170
Idle Hands Syrah, Underground	50
K Vintner Cab -Syrah, King, 13	165
Katherine Cabernet Franc, 12	95
L'Ecole 41 Cab -Mer, Perigee, 16	95
La Haute Cabernet, 13	95
Leonetti Cab -Malbec, Reserve, 16	190
Nine Hats Cabernet -Syrah	40
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
Ryan Patrick Cab -Syrah, Red	45
Saggi Sangiovese -Cabernet, 16	95
Sequel Syrah, 15	105
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	50
Le Pich Cabernet, 16	95
Meadowcroft Syrah	60
Omen Zinfandel -Malbec	55
Pride Cabernet, 16	115
Rutherford Hill Cabernet, 15	90
Sean Minor Cabernet	40
Trigpoint Merlot	45
True Myth Cabernet	45
Turley Zinfandel	80

DINNER MENU

Reservation recommended
Patio available on first arrival



1130 Sterling Ridge Dr, Omaha
531-999-3777 9/20



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		
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
Alexana Pinot Noir	14	21	56
Columbia Crest Cab, G.E.	11	16	44
Seven Falls Merlot -Syrah	11	16	44
Frank Family Cabernet	17	24	68
Ste. Michelle Cab -Merlot	11	16	44
Procedo Sangiovese	11	16	44
The Shift Syrah -Grenache	12	17	48

ON TAP

Elysian, WA	7
Space Dust, IPA, 8.2%	
Catalyst, NE	7
Hawaiian Porter, porter 7.1%	
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%	
Modelo, MX	6
Pacifico Clara, lager, 4.5%	
Kona, HI	6
Big Wave, blonde ale, 4.4%	
Breckenridge, CO	6
Agave Wheat, herb & spice 4.2%	
Golden Cart, OR	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	
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
Casamigos 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

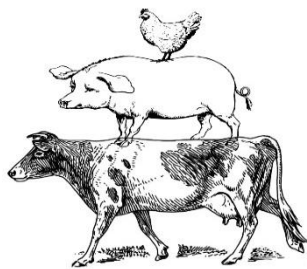
BEVERAGE

☞ 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

MENU*



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
Ground -Plum Creek, Burchard
Filet -Imperial Wagyu, Jon’s Natural, McClelland, Iowa
Chicken Plum Creek, Burchard
Duck Maple Leaf, IN
Eggs Little Addie’s, Burchard
Wild Seafood, Trident, Seattle
Absolutely Fresh, Omaha
Ocean run fish, Honolulu Fish Company, Honolulu, Hawaii
Clams, Mussels, Oysters, Penn Cove Shellfish, Coupeville
Bread, Le Quartier, Lincoln
Rotella’s, Omaha
Cheese, Dutch Girl, Lincoln
Beechers, Seattle
Coffee, Caffe Vita, Seattle
Pork, Vegetable fed, Jon’s Natural, McClelland, Iowa

■ HAPPY HOUR ■

\$4 beer \ \$6 wine \ \$8 cocktail
\$5 bites = fries / olives / taco
\$10 bigger bites = drummies / lahvosh / coconut shrimp / burger
Friday & Saturday, inside, 2 - 5pm

KITCHEN HOURS

Monday - Thursday

Lunch 11-2:00

Dinner 5 - 9

Friday - Saturday

Lunch 11-2:00

Happy Hour 2:00-5:00

Dinner 5 - 10



BIBIMBAP BOWL DF/GF
salmon • scallop • yuzu rice • carrots • bean sprout • shiitake • sesame • tamari • kimchi • kale • gochujang • sunny egg \$26

MAHIMAHI DF/GF
honey-jalapeno vinaigrette • asparagus • berry & radish relish • yuzu rice \$26

CRYING TIGER DF/GF
flank slices medium rare • hot chili • yardlong beans • yuzu rice • kimchi • herbs • cucumber • pistachio \$25

SZECHUAN RIBS DF
pork baby back ribs • hoisin • lager • yardlong beans • ginger • brown sugar • yuzu rice • pistachio \$26

EATING HOUSE CHICKEN DF
fried 3 pieces • wing • breast • leg • gochujang-kimchi brined • Korean sauce • cucumber-tomato salad • fries \$24

BORDER SALAD
grilled chicken • mixed greens • black beans • scallions • cherry tomato • spiced pepitas • queso fresco • corn • chipotle-agave vinaigrette \$17

HOUSE BURGER
Plum Creek 21-day aged beef • bacon • creamy horseradish • arugula • gouda • garlic-aioli • pretzel bun • fries \$17



HAWAIIAN AHI GF
flown in from Honolulu Fish Company
BRIGHT RED AHI SASHIMI
blackened • pineapple salsa • greens • yuzu rice • wasabi vinaigrette \$29

TWISTED SISTER GF
salmon fillet • asparagus-corn-kale • avocado • miso-peanut vinaigrette \$26

SEA SCALLOPS
colossal dry • sriracha drop • lemon beurre blanc • Brussels • yuzu rice cilantro-pistachio gremolata \$27

J.D.F. TACOS GF
3 crunchy blue corn shells • bacon mayo • greens • miso glazed sockeye salmon • avocado aioli • Pico • yuzu rice \$18

ISLAND STEW DF/GF
wild shrimp • mahi-mahi • asparagus • spicy Thai curry • macadamia nuts • fresh herbs • yuzu rice \$26

FILET MIGNON
hand cut • 6-ounce Piedmontese • pasture raised • demi-glacé • grilled asparagus • roasted Gorgonzola potato \$32

SMALL PLATE

Laura’s Lahvosh basil pesto, sun-dried tomato, artichoke, mozzarella, goat cheese \$14
Whidbey Island Shrimp (gf), seared white shrimp, avocado, grapefruit, Whidbey dressing, \$13
Brussels, Cauliflower, Mac Nuts blistered, Thai chili \$9

RAW PLATE

Salmon Poke Stack (gf) rice, kale, Champagne vinaigrette, avocado, sesame-garlic dressing \$13
Ahi Poke Tacos fried wontons, Asian slaw, sesame, pistachio, lime-wasabi dressing \$13
Pistachio-Wasabi Ahi Sashimi teriyaki, pineapple salsa \$18

SOUP

Mulligatawny (gf) (df), spicy curry, apple, galangal, almond, paprika, coconut milk, Jasmine rice \$6
Tomato-Red Pepper Soup Tillamook aged white cheddar, croutons \$6
Le Quartier Baguette & Butter \$1.25

GREEN

Apple Salad (df), Artisan greens, blood orange vinaigrette, Honeycrisp apples, shaved fennel, toasted walnuts \$8
Twisted Salad market greens, basil-balsamic vinaigrette, goat cheese, Kalamata olives, pickled red onion, croutons \$8

Dylan’s Chicken Strips, fries, Honeycrisp apples, grapes \$9

SWEET ENDING

Nanaimo Bar (gf), \$6
Lemon Mousse whipped cream, pirouette cookie \$6
Chocolate Chip Cookie warmed, with glass of milk \$6
Seasonal Cheesecake Laura’s creation \$6

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

***Douglas County Health Department reminder:**

“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