

## CRAFTED BEER

- Renegade, CO**  
E3, imperial, 11.0%, 6
- Lucky Bucket, NE**  
Certified Evil, strong dark, 9.6%, 5.5
- Nebraska Brewing, NE**  
tap ➤ HopAnomaly, IPA/tripel, 9.3% 6
- Breckenridge, CO**  
471, double IPA, 9.2%, 5.5  
**Colorado wee bitter, 6**
- Boulevard, MO**  
Tank 7, farmhouse, 8.7%, 5.5
- Peace Tree, IA**  
Blonde Fatale, strong pale, 8.5%, 5
- Tommyknocker, CO**  
Butthead, doppelbock, 8.2%, 4.5
- Great Divide, CO**  
Claymore, wee heavy, 7.7%, 5
- Odell, CO**  
IPA, 7.0%, 5
- Rogue, OR**  
tap ➤ Dead Guy, maibock, 6.5%, 6
- Oskar, CO**  
Dales stovepipe 19oz, pale, 6.5%, 6
- Fort Collins, CO**  
IPA, 6.2%, 5
- Rogue, OR**  
American, amber, 5.6%, 5.5
- Big Sky, MT**  
Moose Drool, brown, 5.3%, 4.5
- Zipline, NE**  
Copper Alt, altbier, 5.2%, 4.5
- Deschutes, OR**  
Black Butte, porter, 5.2%, 4.5
- Boulder, CO**  
Sweaty Betty, pale wheat, 5.2%, 4.5
- Crazy Mountain, CO**  
Lava Lake, wit, 5.2%, 4.5
- Infusion, NE**  
tap ➤ Vanilla Bean, blonde, 4.8% 5
- Kona, HI**  
tap ➤ Longboard, lager, 4.6%, 4.5
- J.K., MI**  
Scrumpy, Hard Cider, 9

## GLASS WINE

Pacific Northwest

- For A Song**, Riesling, Washington **6-oz/btl.** 08/31
- Julia's**, Dazzle, Pinot Gris & Sangiovese, WV 08/31
- Chehalem**, Chardonnay, INOX, WV 10/39
- Barnard-Griffin**, Chardonnay, CV 10/39
- Foris**, Pinot Blanc, RV 09/35
- CMS**, Sauvignon Blanc, CV 08/31
- Union**, Pinot Noir, Underwood, Oregon 10/39
- Rex Hill**, Pinot Noir, WV 13/51
- Domaine Serene**, Pinot Noir, Yamhill, WV 16/63
- Saviah**, The Jack, Merlot & Cabernet, CV 10/39
- Procedo**, Sangiovese & Cabernet Franc, CV 10/39
- Hedges**, Cabernet & Merlot, Family Estate, RM 11/43
- Seven Falls**, Cabernet Sauvignon, CV 10/39

• Full wine list available •



6 - 2015 | 10730 PACIFIC ST, OMAHA | 402-932-1300

DINNER

## IDLE TAVERN HOURS

Monday – Saturday, 3:00 to 5:30pm

**Inside the Tavern only**

\$3 off any Small plate

\$4 Juan de Fuca Taco, \$4 T.C. Burger Slider

\$3 Kona Longboard, \$4 Infusion Vanilla Bean

\$4 NBC HopAnomaly, \$4 Rouge Dead Guy

\$5 O Chardonnay, \$5 Snoqualmie Red

\$3 Washington Apple shots

## LIBATION

### Washington Apple-tini

Pendleton whisky, sour apple, cranberry, shaken ↑, 9

### Oregon Pear Sour

Pear brandy, pear nectar, lemon juice, shaken ↑, 9

### Twisted GT

Ransom Old Tom gin, Colonel Jesse tonic, lime, 7

### Grapefruit Gimlet

Seattle gin, lime, agave, grapefruit, shaken ↑, 9

### Rosemary's Baby

Rogue spruce gin, agave, lime, muddled jalapeno, splash tonic rosemary sprig, shaken ↑, 9

### Manhattan

Soldier Valley whiskey, Vya sweet vermouth, bitters, burnt orange, stirred ↑, 10

### Cherry Rye-tini

Dark Horse whiskey, cherry liqueur, cherry, stirred ↑, 10

### Auld Fashion

Glenfiddich whisky, muddled orange, cherry, sugar, bitters, 11

### Halekulani Mai Tai

Bacardi x 3, orange curacao, lime juice, orgeat, coconut, 11

### Twisted Mules

*Cock n Bull ginger beer, ice, served in copper cup, 9*

### Gingered Apple

ginger vodka, sour apple

### Ginger Squared

ginger vodka, crystallized ginger

### Dark Horse

Rye whiskey, lemon

### Farmer

infused vodka, cucumber, mint

### Moscow

American Harvest vodka, lemon

## SPIRITS

**American Harvest**, vodka

**Crater Lake**, ginger vodka

**Organic**, infused cucumber vodka

**Seattle**, gin

**Ransom**, Old Tom gin

**Rogue**, spruce gin

**Bacardi**, select, gold, 151 rums

**Kraken**, black spice rum

**Soldier Valley**, whiskey

**Dark Horse**, rye whiskey

**Pendleton**, Canadian

**J. Walker Gold 18**, Scotch

**Glenfiddich 12**, malt Scotch

**Highland 18**, malt Scotch

**Redbreast 12**, Irish

## COLD BEVERAGES

**Coca Cola**,

**Zevia** zero cola,

Iced teas – **Green**, **Black**,

**Plantation** pineapple,

### ■ TAKE HOME ■

mix & match beer six-packs  
- half off retail -

## ALL DAY MENU\*

plus Juan de Fuca Tacos,  
Twisted Cork Burger,  
available until 9:30

### SMALL PLATES

#### 👉 Whidbey Island Shrimp

seared jumbo shrimp, avocado,  
grapefruit, Whidbey dressing 11

#### Smoked Salmon

Wild cold & hot smoked Sockeye,  
rye toast points, rosemary quark,  
capers, pickled red onions 13

#### Salmon Poke Stack

rice, kale, Champagne vinaigrette,  
avocado, crushed red peppers 12

#### Wild Drunken Mussels

Maytag blue, apple wood bacon,  
shallots, lemon, baguette 12

#### Hawaiian Ahi Nachos

sesame poke, wasabi aioli, avocado,  
macadamia nuts, Lahvosh 12

#### Laura's Lahvosh

pesto, sun-dried tomato, artichoke,  
basil, curds, Havarti, goat cheese 12

#### Hipster Lahvosh

garlic spread, shallots, kale,  
Kalamata olives, thyme,  
Yukon coins, goat cheese 12

#### Branched Oak Cheeses

Artisan selection plus fig, grapes,  
pear, nuts, crackers, baguette 13

#### Elmwood Prairie Fire

espresso-cayenne spiced  
steak slices, grilled medium rare,  
gold coins, whiskey glaze,  
slaw & cinnamon apple 12

### WARMTH & GREENS

#### Baguette & Butter

1.25

#### Corn Chowder

cumin, sweet potato, green chili 6

#### Tomato-Red Pepper Soup

Tillamook aged white cheddar 6

#### Twisted Salad

basil-balsamic vinaigrette,  
mixed greens, Kalamata olives,  
goat cheese, pickled red onions 6

#### Northwest Salad

apple vinaigrette, greens, pears,  
seeds, nuts, craisin, cheddar 6

### SWEET ENDINGS

#### Ghirardelli Truffle Cookie

#### Deschutes Porter Cake

#### Nanaimo Bar

#### Seattle Affogato

#### Sampler

bite size desserts arranged 12

#### Sweet Lucy, bourbon cream

#### Oregon, brandy

#### Clear Creek, grappa

#### Whidbey, port

## DINNER 'til 9

Reservations encouraged

### LARGE PLATES

#### SALTWATER

#### SEATTLE CIOPPINO - 23

wild salmon, mussels, scallop & shrimp,  
herbed tomato-red pepper broth, avocado, baguette

#### HALIBUT - 25

wild halibut fillet, charred jalapeno honey  
vinaigrette, avocado fan, kale, Jasmine rice

#### WILD PACIFIC RED SALMON - 23

from the icy waters of our 49<sup>th</sup> state

ginger crusted, basil oil, sweet corn,  
miso-sesame-peanut vinaigrette, Jasmine rice

#### WILD TWISTED SISTER SOCKEYE - 23

salmon, stir fried asparagus, sweet corn, kale,  
avocado fan, miso-sesame-peanut vinaigrette

#### JUAN de FUCA TACOS - 17

three crunchy corn shells, miso glazed  
red salmon, bacon mayo, avocado aioli,  
mixed greens, Pico de Gallo, Jasmine rice, lime

#### 👉 SEA SCALLOPS - 23

colossal dry packed, seared in coconut oil,  
lemon beurre blanc, vegetable, sriracha drop,  
cilantro-pine nut gremolata, vegetable, Jasmine rice

#### YELLOW FIN AHI - 23

seared rare, Kalbi ginger drizzle, almonds, greens,  
miso-sesame-nut vinaigrette, carrots, Jasmine rice

#### HONOLULU COBB - 20

seared wild jumbo shrimp, mango, avocado, bacon,  
Maytag blue, tomato, Arcadian & romaine lettuces,  
macadamia nuts, lime-jalapeno vinaigrette

#### NEBRASKA

#### PLUM CREEK CHICKEN - 20

breast, seared, caramelized whiskey glaze,  
vegetable, Yukon coins, rosemary farmer cheese

#### TWISTED CORK BURGER - 14

Food Network #1 burger in Nebraska,

Grazed beef, pork & spices, Dead Guy mustard,  
Whidbey slaw, white cheddar, pickled red onion,  
Le Quartier bun, Kettle chips, Apple-Bleu slaw

#### Hollenbeck Farms, Elmwood

Maine-Anjou grazed cattle, 21 day aged

#### STEAK & SHRIMP DUET - 25

6 oz., Strip cut, sriracha aioli,  
prosciutto wrapped jumbo shrimp,  
vegetable, apple smashed potato cake

#### KANSAS CITY STRIPLOIN - 29

12 oz., boneless cut, Twisted Cork spice rub,  
vegetable, apple smashed potato cake

- Add Maytag Blue Walnut butter - \$2 -
- Add Two Prosciutto wrapped shrimp - \$6 -

👉 Twisted favorite

## ALWAYS NATURAL, ALWAYS WILD!

"We left Seattle  
intent on purchasing  
from farmers, ranchers &  
fishmongers who  
share our commitment  
for wholesome  
unprocessed fare.  
Dedicated to the  
simple pleasure of  
sharing their bounty  
the way nature intended  
~ from the land and the  
sea"

Darrell & Laura Auld,

MARCH • 2008

Timothy Maides, chef  
Tamara Barker, manager

### FRIENDS from NEBRASKA & WASHINGTON

#### Beef, grass fed

Hollenbeck farm, Elmwood

#### Bread, Artisan

Le Quartier bakery, Lincoln

#### Cheese

Branched Oak farm, Raymond

#### Chicken, free-range

Plum Creek farm, Burchard

#### Food Service

ConAgra, Omaha

Sysco, Lincoln

#### Ice Cream

Dairy Chef, Elkhorn

#### Nut

Herman Nut House, Bellevue

#### Produce

Loffredo, Omaha

#### Seafood, wild

Absolutely Fresh, Omaha

Trident, Seattle

#### Coffee

Seattle Best, Seattle

#### Espresso

Starbucks Pike Place, Seattle

#### Salt

Salt Works, Woodinville

#### ■ BUY THE KITCHEN ■

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

#### \*Menu reminder

Douglas County Health Department:

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

We use nuts, dairy, wheat in our  
kitchen