

CRAFTED BREWS

- 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
- 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
- Modern Monks, NE**
Dublin Size, red, 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
- Widmer, OR**
Hefeweizen, wheat, 4.9%, 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

■ TAKE HOME ■
mix & match beer six-packs

COLD BEVERAGES

- Iced teas –
Green, Black,
Plantation pineapple,
La Croix lime sparkling,
Vita Coco coconut water
Coca Cola,
Zevia zero cola,
Virgil root beer,
Aloha guava,

NORTHWEST GLASS WINES

- 6-oz/btl.**
- For A Song,** Riesling, Washington **08/31**
- Wine by Joe,** Pinot Gris, WV **09/35**
- Chehalem,** Chardonnay, INOX, WV **10/39**
- Ste. Michelle,** Chardonnay, Mimi, HH **10/39**
- Foris,** Pinot Blanc, RV **09/35**
- CMS,** Sauvignon Blanc, CV **08/31**
- Union,** Pinot Noir, Underwood, Oregon **10/39**
- Patton Valley,** Pinot Noir, Estate, WV **13/51**
- Utopia,** Pinot Noir, Estate, RR **16/61**
- 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 •



4 - 2015 | 10730 PACIFIC ST, OMAHA | 402-932-1300

LUNCH

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

LIBATIONS

- 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
Templeton, rye whiskey
Pendleton, Canadian
J. Walker Gold 18, Scotch
Glenfiddich 12, malt Scotch
Highland 18, malt Scotch
Redbreast 12, Irish
Sweet Lucy, bourbon cream
Oregon, brandy
Clear Creek, grappa
Whidbey port

ALL DAY MENU*

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, pear, nuts, raisin, crackers, baguette 13

THE RAGE (try one!)

T.C. Burger Slider \$6 each

Wild Salmon Slider \$6 each

Juan de Fuca Taco \$5 each

mix and match,
add with soup or salad!

WARMTH & GREENS

Baguette & Butter 1.25

Kitchen Creation

see what we crafted 6

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, raisin, cheddar 6

Soup, Salad & Baguette

your choice from above menu 11.5

SWEET ENDINGS

Ghirardelli Truffle Cookie

Deschutes Porter Cake

Nanaimo Bar

Seattle Affogato

Sampler

bite size desserts arranged 12

LUNCH 'til 3

Seating is reservation free

LARGE PLATES

PLATE

PLATE LUNCH - 12

Jasmine rice, market greens, sesame dressing, plus Twisted food concoction, ask server

J.D.F. TACOS - 11

two crunchy blue corn tortillas, miso glazed red salmon, bacon mayo, avocado aioli, mixed greens, Pico de Gallo, Jasmine rice (add taco, 5)

FISHERMAN STEW - 12

wild salmon, mussels, shrimp, savory herbed tomato-red pepper-fennel broth, avocado, orange, baguette

BRISKET HASH - 12

bistro brined & braised beef brisket, gold potatoes, horseradish quark cheese, fried medium egg, toast

SALMON & CORN CHOWDER - 12

herb ciabatta, sockeye fillet, torn basil, lemon sundried-tomato mayo

CAPRESE & TOMATO SOUP - 13

sourdough grain, smoked bacon, basil, apple, Branched Oak cheeses, tomato marmalade

BREAD

Apple-Bleu slaw & Kettle chips

OREGON TUNA MELT - 10

albacore tuna, Whidbey sauce, white cheddar, Bubbies dills, herb ciabatta

BISTRO REUBEN - 12

Certified Evil beer braised beef brisket, Bubbies dills, Branched Oak cheeses, cabbage, Whidbey sauce, rye

LINCOLN BURGER - 11

Plum Creek ground chicken, spice & pork, bacon jam, cabbage, Bubbies dills, balsamic ketchup, black stripe jack cheese, pretzel bun

SEATTLE BURGER - 12

espresso spiced, fennel mayo, goat cheese, apple slaw, ciabatta

T.C. BURGER - 12

Hollenbeck farm grazed beef, spices & pork, Food Network #1 burger in Nebraska, Dead Guy mustard, Whidbey slaw, white cheddar, pickled red onion, Le Quartier bun

SALAD

SOCKEYE & GREENS - 13

wild salmon fillet, greens, avocado, grapefruit, capers, Whidbey sauce, Champagne vinaigrette, lemon

SHRIMP COBB - 12

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

AHI & GREENS - 13

blackened rare, mix greens, tomato, red peppers, avocado, pineapple salsa, wasabi aioli & vinaigrette

FIVE-SPICE CHICKEN - 12

seared chicken, hoisin-chai, carrot, cabbage, greens, crisp ramen, almond, miso-sesame-nut vinaigrette

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

 Twisted favorite

*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

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