

LEFT COAST WINES

Crisp whites	Take Home
Bethel Heights Chardonnay	40
Cristom Viognier	40
Crusher SS Chardonnay	30
Diver Sparkling Rose	40
Eroica Riesling	25
Ferrari Carano Chardonnay	40
Foris Pinot Blanc	30
Illahe Grüner Veltliner	30
L ‘Ecole Sémillon	25
Morgan Sauvignon Blanc	25
Pacific Rim Sweet Riesling	20
Sokol Blosser Pinot Gris	20

Oregon Pinot Noir	
Alexana	40
Beaux Frères Zena Crown	120
Bergstrom Cumberland	70
Chehalem Pinot Noir	40
Domaine Serene Evenstad	110
Elk Cove Goodrich	70
Erath Estate	60
Fairsing Estate	60
North Valley from Soter	45
Rex Hill	45
Row 503	30
Stoller Reserve	55

Washington Reds	
Amavi Cabernet	40
Bookwalter Cabernet, Protagonist	60
Browne Merlot –Cabernet	30
Col Solare Cabernet –Merlot	100
Columbia Crest Cab, G.E.	30
Hedges Cabernet –Merlot	30
Idle Hands Syrah	40
Leonetti Cabernet –Malbec	120
Owen Roe Cabernet Franc, Rosa	45
Procedo Sangiovese –CF	35
Spring Valley Syrah, Nina Lee	60
Substance Cabernet, CS	25
Undaunted Cellars Malbec	35

California Reds	
Alexander Pinot Noir	50
Ammunition Merlot –Syrah	
Equalizer	30
Cliff Lede Cabernet	100
Daou Cabernet	50
Frank Family Cabernet	60
Gehricke Zinfandel	40
Le Pich Cabernet	80
Pride Cabernet	100
Rutherford Hill Cabernet	75
Sean Minor Cabernet	30
True Myth Cabernet	35
Turley Zinfandel	70

BOTTLE BEER

Lucky Bucket, NE	3
Certified Evil, strong dark, 9.6%	
Odell, CO	3
Myrcenary, double IPA, 9.3%	
Boulevard, MO	3
Tank 7, farmhouse ale, 8.7%	
Peace Tree, IA	3
Blonde Fatale, strong pale, 8.5%	
Great Divide, CO	3
Claymore, wee heavy, 7.7%	
Rogue, OR	3
Dead Guy, maibock, 6.5%	
Alaskan, AK	3
Amber, altbier, 5.3%	
Zipline, NE	3
Copper ALT., altbier, 5.2%	
Big Sky, MT	3
Moose Drool, brown ale, 5.1%	
Kona, HI	3
Longboard, lager, 4.8%	
Glacial Till	3
Ginger-hibiscus, cider, 4.0%	

CURBSIDE MENU



1130 Sterling Ridge Dr, Omaha
531-999-3777

Call order 1 hour ahead for pick up
Between 11:00 – 2:00 LUNCH
Tuesday, Wednesday, Thursday, Friday

Call order 1 hour ahead for pick up
Between 4:00 – 7:00 DINNER
Tuesday, Wednesday, Thursday
(Friday & Saturday until 8:00)

All beverage reduced for retail sale



Pacific Whale Route

BEVERAGES

high fructose free
Hanson’s Root beer
Seagram Ginger ale
San Pellegrino sparkling water
Brew Dr. Kombucha Clear Mind
Rosemary-mint-sage-green tea

DINNER DATE (2) \$70

Best of T.C.B. & P.E.H.
Starter - Waldorf salad
Salmon Miso-OR-
Flank Steak Demi-glace
Finish - Nanaimo bar
Enjoy bottle - C.S.M. chardonnay
-OR- Seven Falls Rapids red

STARTER \$7

Tomato-Red Pepper Soup
Tillamook aged white cheddar (GF)

Border Artisan greens,
Chipotle-agave vinaigrette,
Queso fresco, Heirloom cherry
tomato, avocado, scallion,
roasted corn, spiced pepitas
(GF, DF, V)

Waldorf Artisan greens,
blood orange vinaigrette, celery,
Honeycrisp apples, shaved fennel,
grapes, toasted walnut (GF, DF, V)

Brussels, Cauliflower, Mac Nuts
charred crispy, Thai chili (GF, DF)

SINGLE \$15

KONA TACOS (GF, DF)
blackened Mako -OR- mojo pork
3 seared corn tortillas •
• shark sauce • shredded cabbage •
banana-pineapple salsa

SALMON SANDWICH (DF)
blackened • avocado • basil • arugula
• garlic-aioli • lemon • S/P fries

HOUSE BURGER
Plum Creek 21-day aged beef •
horseradish cream •
garlic-aioli • pretzel bun • S/P fries

TWISTED BOWL (GF, DF)
salmon fillet • rice • corn • asparagus
• avocado • miso-peanut dressing •
kale • pistachio • green onion

BENSON BOWL (GF, DF)
Flank steak • rice • kimchi • cucumber
• onion • kale • shittake • jaew sauce •
cilantro aioli • sesame • sriracha

TOSHI BOWL (DF)
teriyaki glaze • chicken thigh •
rice • miso-peanut dressing • greens
• kimchi • cucumber • green onion

TE FITI BOWL (GF, DF, V)
rice • greens • cabbage • shittake •
cauliflower • corn • carrot • mint
• Honey-mint scallion vinaigrette

DAKINE BOWL (DF)
raw poke ahi • rice • sesame • garlic
• cucumber • pistachio • kimchi •
grilled pineapple • coconut cream

NEBRASKA BOWL
flank steak • mashed potato •
demi-glace • sweet corn

FAMILY (4) \$35

JAMBALAYA
Cajun – chicken • shrimp • sausage
trinity • Worcestershire •
hot sauce • spice • tomato • stock

MEATLOAF
beef • Yukon masher • BBQ •
duck fat gravy • sweet butter corn

CHICKEN CARBONARA
bucatini • bacon • sundried tomato •
green pea • red onion • liaison