

DINNER -reservations recommended

ALWAYS WILD, ALWAYS NATURAL!

"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, P & B Bistro est. 3/2023

Patrick McCracken, chef
Brittany Love, Director of Operations

Carefully Sourced, Thoughtfully Served

Beef, pasture, Morgan Ranch, Burwell
Pork, Jon's Natural, McClelland, Iowa
Chicken, Plum Creek, Burchard
Wild Seafood, Trident, Seattle
Honolulu Fish Co, Honolulu
Absolutely Fresh, Omaha
Jacobson Fish, Omaha
Bread, Le Quartier, Lincoln
Coffee, Caffe Vita, Seattle

LIBATIONS

BLUEBERRY LAVENDER BEE'S KNEE- Brickway blueberry infused gin, house lavender & honey syrup, lemon....12

AULD FASHION- Glenfiddich, demerara, bitters, cherry, orange, big cube....14

OLD FASHION- Woodinville, demerara, bitters, cherry, orange, big cube....13

PACIFIC EATING HOUSE MAI TAI- 4 rums, tepache, pineapple, lime, lilikoi foam....14

NORTHWEST SOUR- Woodinville bourbon, lemon, simple, egg white, pinot noir....14

LINDA'S LEMON DROP- Tito's vodka, lemon, simple, Cointreau...12

JALISCO DISCO-Mi Campo Blanco & Reposada, chili infused Aperol, lime, pineapple juice, agave, bitters....14

PENICILLIN- Elijah Craig small batch, lemon, honey, fresh ginger, scotch mist13

EMERALD CITY COFFEE

Jameson, sugar cube, black coffee, whip cream....11



SPECIAL POUR WINES

B.T.G. oz	6	9	25.4
ARGYLE Sparkling	11		43
LU & OLY			
Sangiovese Rose, Flowerhead	10	14	39
A to Z Riesling	10	14	39
PRAYERS OF SAINTS Chard	9	13	35
ALEXANA Chardonnay	12	17	47
FORIS Pinot Blanc	9	13	35
CMS Sauvignon Blanc	8	11	31
PLANET OREGON Pinot Noir	11	16	44
J CHRISTOPHER Pinot Noir, Basalte	16	21	64
L'ECOLE Merlot-Cabernet, Frenchtown	11	16	44
PRAYERS OF SINNERS Syrah-Merlot	10	14	39
STE. MICHELLE Cabernet, Indian Wells	11	16	44
BOARD TRACK RACER Cabernet, Chief	16	21	64
<u>NORTHWEST WHITE WINES</u>			
JULIA'S DAZZLE Pinot Gris Rose by Long Shadows, CV			40
SOKOL BLOSSER Pinot Gris, WV			40
L'ECOLE Sémillon, CV			50
SALEM WINE CO Chardonnay, Seven Springs Vineyard, E-A			50
GRAN MORAINÉ Chardonnay, Y-C			70
DOMAINE SERENE Chardonnay, Evenstad, Dundee			85

OREGON PINOT NOIR

ADELSHEIM, RR 2018	135
ARCHERY SUMMIT Arcus, Dundee 2017	180
BEAUX FRÈRES Estate, E-A 2019	160
BENTON-LANE, WV	40
CLOUDLINE by Drouhin, WV	40
CRISTOM Mt Jefferson, E-A	70
DOMAINE DROUHIN, Dundee	50
DOMAINE SERENE Evenstad, WV 2019	125
ELK COVE AVA series, Oregon	75
EVENING LAND Seven Springs, E-A	85
FOUR GRACES, WV	45
FAIRSING Estate, Y-C	90
GRAN MORAINÉ, Y-C	75
J CHRISTOPHER Basalte, Chehalem	64
KEN WRIGHT Freedom Hill, WV 2021	110
MOONFLOWER Tualatin Hills, WV	55
PENNER-ASH, WV	70
PLANET OREGON, Oregon	44
PONZI Tavola, WV	45
PURPLE HANDS Latchkey, WV	95
REX HILL, WV	50
STOLLER Reserve, Dundee 2019	100

CALIFORNIA PINOT NOIR

FLOWERS, Sonoma Coast	85
EMERITUS, Russian River	75

FRENCH PINOT NOIR

AURELIEN VERDOT, Bourgogne, Hautes-Côtes de Nuits-Villages, La Prêtière	90
---	----

WASHINGTON RED

SPRING VALLEY Merlot-Cab Franc Uria, WV 2015	100
SAVIAH Cabernet-Cabernet Franc The Jack, CV	45
NINE HATS Cabernet-Merlot, Washington	40
DEVIL'S PLAYGROUND Cabernet-Syrah, HH	55
BOOKWALTER Cabernet Readers, CV	65
HEDGES Cabernet, Red Mtn.	75
COL SOLARE Cabernet, Red Mtn. 2017	145
MARK RYAN Cabernet Dead Horse, Red Mtn.	95
SHINING HILLS Cabernet, CV 2019	110
OWEN-ROE Syrah-Grenache Sinister Hand, CV	60
K VINTNER Syrah Royal City, RS 2016	210
GRAMERCY CELLARS Syrah, CV	55

BOTTLES & CANS

PEACE TREE, Knoxville, IA	7
Blonde Fatale, strong blonde ale, 8.5%	
PINT NINE, Papillion, NE	7
India Pale Ale, IPA, 7%	
KROS STRAIN, La Vista, NE	7
Fairy Nectar, IPA, 6.2%	
NEBRASKA BREWING CO, Papillion, NE	7
Cardinal, Pale Ale 6%	
KINKAIDER, Broken Bow, NE	7
Snozzberry Sour, fruit, 5.9%	
EXILE, Des Moines, IA	6
Tico Time, pale wheat 4.9%	
ZIPLINE, Lincoln, NE	6
Dear Old Nebraska, lager, 4.8%	
LUCKY BUCKET, La Vista, NE	6
Pre-Prohibition, amber lager, 4%	
INFUSION, Benson, NE	5
Cranberry-Apple-Ginger, seltzer, 4.8%	
GLACIAL TILL, Ashland, NE	5
Original, Hard Cider, 5.5%	

BEVERAGE

ALOHA Passion Guava
JARRITOS
MEXICAN Coca Cola bottle, Sprite bottle
1919 Root Beer
IZZE sparkling juice
ZEVIA zero calorie Cola, zero calorie Ginger ale
SAN PELLEGRINO sparkling water
ICE TEAS
Lipton Black, Tazo Green
HOT TEAS The Tea Smith from Omaha
Citrus Dragon, Earl Grey, Rooibos decaf
CAFFE PRESS COFFEE
Seattle's Caffe Vita - Del Sol coffee
PACIFIC EATING HOUSE COLD BREW

PINE & BLACK BISTRO

We believe that wine is meant to be consumed with food. In fact, we love Pinot Noir so much that we named our bistro (small wine shop serving food) after this varietal. Pinot Noir literally translates to Pine Black - Cheers, Darrell & Laura

BOARDS

OREGON

Tillamook cheddar & pepperjack,
fig spread, grapes, pickled veggies,
spiced nuts, JJ Flat crackers 15

HAWAII * raw

sesame ahi poke, wasabi aioli, avocado,
pineapple salsa, broken Lahvosh 15

SMALL PLATE

HOT POPOVERS 3

two light pastry rolls, apple reduction butter

BRUSSELS, CAULIFLOWER & MAC NUTS
blistered, Thai chili sauce 12 gf

LAURA'S LAHVOSH

basil pesto, sun-dried tomato, artichoke,
mozzarella, goat cheese, torn basil 15

WHIDBEY ISLAND SHRIMP

seared jumbo white shrimp, avocado, grapefruit,
Whidbey dressing, lime-jalapeno dressing 15

PLUM CREEK CHICKEN WINGS

sweet-spicy glazed, garlic aioli dipping 12

SOUP & SALAD with JJ Flat cracker

PIER 54 CLAM CHOWDER

chopped clams, bacon, cream, potato,
celery, onion, rosemary 8

TOMATO-RED PEPPER BISQUE

tomato, roasted red peppers, garlic, cumin,
chili oil, Tillamook white cheddar, croutons 7

MAC & CHEESE

thick & gooey, cavatappi pasta, garlic,
parmigiano, white cheddar, pepperjack, gouda 8

SPINACH SALAD

red wine vinaigrette, fried shallots,
Gorgonzola, raisins, candied walnuts 7

TWISTED SALAD

Artisan greens, goat cheese, Kalamata olives,
pickled red onion, croutons, basil-balsamic
vinaigrette 7

WEST COAST

PACIFIC COD & CHIPS....19

Lucky bucket beer battered tempura · panko crusted
· salt & pepper fries · apple slaw · house ketchup &
tartar sauce

WILD HALIBUT29

longline caught · fillet · olive-tomato tapenade ·
garlic · asparagus · roasted potato

SOCKEYE SALMON25

fillet · seared medium · green onion-ginger glaze ·
panko crumbs · rice · sweet corn · basil oil
· miso-sesame-peanut vinaigrette

SEA SCALLOPS33

colossal dry packed · bronzed · Sriracha drop ·
lemon-ginger beurre blanc · charred Brussels
· pistachio gremolata · rice

J.D.F. TACOS19 gf

three crunchy blue corn shells · miso glazed
salmon · Artisan greens · corn Pico de Gallo ·
avocado aioli · rice · Sriracha squiggle

ARTISAN GREENS & WILD FISH

SALMON NICOISE (nee swaaz)23

Sockeye fillet · baby potato · pickled green beans ·
hard egg · olives · citrus dead guy vinaigrette ·
tomatoes · caper · salad mix

HONOLULU COBB23

wild white shrimp · lime-jalapeno vinaigrette
· mango · avocado · tomato · applewood bacon ·
gorgonzola · macadamia nuts · Artisan greens

gf=gluten free | we use Jasmine Rice
nuts & wheat are used in Bistro

PEH spice = paprika, onion powder, garlic powder, thyme, oregano,
cayenne pepper, kosher salt & brown sugar

NEBRASKA & IOWA

MORGAN RANCH & JON'S NATURAL

TWISTED CORK BURGER17

beef & pork shoulder · brioche · Dead Guy mustard ·
Whidbey slaw · Tillamook white cheddar · pickled red
onions · apple-blue slaw · salt & pepper fries

MORGAN RANCH

RIB EYE39

~bourbon marinated~ (fourteen oz.)
lip off · Twisted steak rub · green beans · roasted
potato · rosemary butter

BUTCHER'S STEAK27

~bourbon marinated~ (ten oz. sliced hanger steak)
Twisted steak rub · Pinot Noir reduction · mushroom ·
asparagus · roasted potato

PRAIRIE FIRE25

(nine oz. sliced flank steak)
espresso-cayenne rub · grilled medium rare · potatoes
· apple slaw · Whiskey glaze · apple · cinnamon

JON'S NATURAL

BERKSHIRE PORK33 (double bone-in chop)

apple butter · fried shallots · smoked pecan gremolata ·
potatoes · roasted carrots

PLUM CREEK

CHICKEN MARSALA23

braised breast · Marsala wine · rice · Nebraska wild
mushrooms · charred Brussels sprouts · hazelnuts

TOSHI TERIYAKI18

chicken thighs · rice · Artisan greens · carrots ·
miso-sesame-nut vinaigrette · toasted almond ramen

**BUY THE KITCHEN A SIX PACK OF BEER,
AFTER SHIFT, THEY WORK HARD \$10**

■ HAPPY HOURS ■

Dine-in, 3pm-5pm, Monday-Saturday

Kros Strain Fairy Nectar IPA 5

Prayers of Sinners (R) or Saints (W) glass 6

Farmer mule 6

vodka, cucumber, mint, ginger beer

Washington Apple 6

whiskey, apple liqueur, cranberry juice

J.D.F. Taco (one each) 5

Spinach Salad 5

Brussels, Cauliflower & Mac nuts 10

Laura's Lahvosh 10

Plum Creek Wings 10

SWEET ENDING

MINI SLUMP

warmed, wild berry, ice cream 7

VANCOUVER ISLAND NANAIMO BAR

no bake, layered confection, walnut 7 gf

CITRUS MOUSSE 7

MONARCH MONDAY & TITAN TUESDAY PRIX-FIXE 25

begin with Bistro Popover & Soup or Salad

(1 entrée from below)

NORTHWEST FISH n' CHIPS

Lucky Bucket beer battered tempura · panko crusted ·
salmon · mahimahi · pacific cod · salt & pepper fries ·
apple slaw · house ketchup & tartar sauce

LOCO MOCO

Morgan Ranch pasture raised beef patties ·
Jasmine rice · red wine demi-glace ·
pickled onions · sunny egg

finish with Nanaimo bar or mini slump

\$1 helps support Papillion HS Bands
Additional Band Donations accepted 