

PINE & BLACK BISTRO

Gather • Share • Savor

CHEF-DRIVEN • SCRATCH KITCHEN • PACIFIC NORTHWEST WINE

LIBATIONS

OLD FASHIONED 14
Union Horse Reserve straight bourbon small batch whiskey, demerara, bitters, cherry, orange.

SPICY GARDEN MARGARITA 13
Tanteo jalapeño agave tequila, Alma Finca orange liqueur, agave, lime.

CRANBERRY LEMON DROP 12
Cranberry infused Pau vodka, lemon, demerara, Alma Finca orange liqueur.

BEE'S KNEES 12
Blueberry infused gin, lavender- honey syrup, lemon.

LAVENDER HAZE 12
Empress 1908 gin, lemonade, honey, lavender.

MULBERRY MULE 11
Mulberry gin, muddled blackberries, ginger beer, lime.

HARVEST MULE 11
Tito's vodka, lemon juice, apple cider, brown sugar cinnamon syrup, ginger beer.

ISLAND SPRITZER 12
Aperol, passion fruit, lemon, sparkling wine, soda.

☞**EATING HOUSE MAI TAI** 14
Flor de Caña rum, lime, tepache, pineapple juice, Kula float, lilikoi foam.
Paradise in a glass, no airfare required.

☞ **HIGHBALLS**

PAU VODKA, SODA, LIME 8

TANQUERAY GIN, TONIC, LIME 8

JACK DANIEL'S & COKE 8

EMPRESS GIN RICKEY 8
Lime juice, soda.

NON-ALCOHOLIC

ZERO PROOF PACIFIC COOLER 10
Coconut water, ginger ale, soda, lilikoi foam.

FEATURES

HEARTLAND SUPPER from 4 pm **$30**
Sunday to Thursday (closed Monday)
Braised short rib, whipped potatoes, glazed carrots, black garlic-beef jus.
Add a select red or white wine - $7

HAPPY HOUR TUESDAY-SATURDAY
2:00–5:00 ✧ Dine-in only

Popover $2,
Furikake Tots $6,
Blistered Veggies $8,
select red wine $7,
Bee's Knees $9,
House Mai Tai $10,
all beer $2 off.

1-Crispy Rice Cake $3,
1-J.D.F. Taco $6,
Mini Lahvosh $8,
select white wine $7,
Island Spritzer $9,
Old Fashioned $10,
all cider $2 off.

WINE TUESDAY
50% off bottles up to $60;
25% off bottles over $60.

"SUNDAY @ PINE & BLACK"
All-Day Happy Hour +
$30 Heartland Supper from 4 pm.

PACIFIC WINES

WHITE Wine pours: 6 oz | 9 oz | btl

TATTOO GIRL
Sparkling, **Washington** 10 | --- | 44

SOKOL BLOSSER
Pinot Gris + 8, **OR/WA** 12 | 18 | 47

CHEMISTRY
Chardonnay, **Oregon** 10 | 14 | 39

HEDGES FAMILY
Sauvignon, CMS **Washington** 10 | 14 | 39

MISCREANT Albariño,
Hedonista, **Washington** 12 | 18 | 47

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RED Wine pours: 6 oz | 9 oz | btl

RASCAL
Pinot Noir, **Oregon** 11 | 16 | 43

DARK HARVEST
Cabernet, **Washington** 11 | 16 | 43

MASON NOIR
Syrah-Cabernet, **OR/WA** 12 | 18 | 47
Horseshoes & Handgrenades,

DUNHAM
Merlot-Cabernet, **WA** 14 | 20 | 55
Three Legged Red,

♦♦♦

BOTTLES – CHILLED

STOLLER
Pinot Noir Rosé, **Willamette** 38

FORIS Pinot Blanc, **Rogue** 40

KATE ARNOLD Riesling, **Yakima** 34

ARGYLE Chardonnay,
Nuthouse, **Willamette** 70

MASON NOIR Chardonnay,
Knock on Wood, **Oregon** 43

☞**DeLILLE** Sauvignon-Semillon
Chaleur Blanc, **Columbia** 57

UPCHURCH Sauvignon, **Yakima** 65

WILLAMETTE VALLEY
White Pinot Noir, **Willamette** 51

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BOTTLES - PINOT NOIR

ALEXANA **Willamette** 58

HUNDRED SUNS Old Eight Cut, **WV** 66

MASON NOIR
In Sheep's Clothing, **Oregon** 52

PONZI Tavola, **Willamette** 59

PENNER-ASH Estate, **Willamette** 99

PLANET OREGON **Oregon** 55

ROSEROCK **Eola-Amity** 87

☞**VINCENT** **Ribbon Ridge** 79

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BOTTLES - VARIETALS

BOOKWALTER Cabernet,
Readers, **Columbia** 52

AIRFIELD Cabernet-Merlot-CF
Founders – H. Lloyd, **Yakima** 78

CITY LIMITS Zinfandel-Cabernet,
The Citizen, **Washington** 46

AMAVI Syrah, **Walla Walla** 63

☞**OWEN ROE** Grenache-Syrah,
Sinister Hand, **Washington** 64

NEWSPRINT Cabernet Franc, **cv** 53

BEERS + CIDERS

BEER = CAN OR BOTTLE

ELYSIAN Space Dust, Imp. IPA, **8.2%** 8

KINKAIDER Snow Beast,
winter ale, **6.8%** 8

LUCKY BUCKET Certified Evil,
Imperial oatmeal stout, **9.2%** 8

KROS STRAIN Fairy Nectar, IPA, **6.2%** 8

KROS STRAIN
Cornhusker Crusher, pale wheat, **5.6%** 7

ALASKAN amber, **5.3%** 7

LUCKY BUCKET Pre-Prohibition,
lager, **4.5%** 7

KONA Big Wave, blonde, **4.4%** 7

INFUSION El Squatcho, lager, **4.3%** 7

MICHELOB Ultra, light lager, **4.2%** 6

HARD CIDER = CAN

GLACIAL TILL dry crisp apple, **6.0%** 7

SARO sangria cider, **5.2%** 7

NON-ALCOHOLIC, 0.5%

ATHLETIC Run Wild, IPA 7

ATHLETIC Upside Dawn, golden ale 7

BEVERAGES

Coke, Coke Zero, Sprite 4

HFCS - Free Selections

Mexican Coca-Cola 5

1919 Root Beer – 16 oz 5

Schweppes Ginger Ale 5

Iced Tea (Green or Black) 4

Lemonade 5

San Pellegrino 5

Tea Smith Hot Tea
Earl Grey + Seasonal 6

Starbucks Coffee Press
"French Roast" 7

WELCOME

We arrived in Papillion from Seattle with a commitment to sourcing from farmers, ranchers, fishmongers and winemakers who share our passion for wholesome, sustainable fare. We believe how food is grown and raised matters just as much as how it is prepared. Our scratch kitchen celebrates thoughtfully sourced ingredients, Pacific Northwest inspiration and Heartland hospitality. Enjoy our food alongside distinctive Washington and Oregon wines.

Darrell & Laura Auld,

Victoria Ruiz, chef de cuisine
Mynor Cabinal, sous chef
Sydney Schuman, service team lead
PINE & BLACK est. 3/23

248 Olson Dr, Papillion | 531-999-3777 | Tuesday – Saturday 11:00 – 9:00pm, Sunday 12:00 – 8:00, Closed Monday

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CHEF-DRIVEN • SCRATCH KITCHEN • PACIFIC NORTHWEST WINE

◆ *Chef's Signature*

STARTERS

POPOVER ◆ 3
Light as air, apple butter.

FURIKAKE TATER TOTS GF 10
Crispy golden tots, tamari-ginger glaze, drizzled wasabi-aïoli.

BLISTERED GF 13
Brussels & cauliflower, toasted macadamia nuts, Thai chili sauce.

LAURA'S LAHVOSH VEG 20
Laura's signature flatbread, pesto, sun-dried tomato, artichoke, mozzarella, goat cheese, basil.

G.O.A.T. GF ◆ 20
Warm goat cheese, everything spice, fried shallots, cauliflower bread, strawberry-hot honey.

CRISPY RICE* GF | RAW 4 for 16
Spicy ahi poke, sushi rice squares, tamari-ginger sauce.

WHIDBEY SHRIMP* GF 16
Seared wild shrimp, avocado, grapefruit, lime-jalapeño drizzle, Whidbey dressing.

SOUPS & SALADS

CHEF'S SOUP 8
Rotating, based on the seasons.

CLAM CHOWDER* ◆ 9
Clams, bacon, potato, celery, onion, cream, thyme.
Pier 54, Seattle

CAESAR SALAD half 8 | full 15
Chopped romaine, croutons, shaved parmesan cheese, house Caesar dressing.

COASTAL SALAD GF half 8 | full 15
Mixed greens, roasted carrots, bleu cheese, cinnamon pecans, pomegranates, orange-honey dressing.

CRUNCH SALAD half 8 | full 15
Napa & purple cabbage, romaine, carrots, avocado, wontons, sesame seeds, ginger-honey dressing.
Add to any salad:
chicken $8 | shrimp $10 | hanger $14

FAVORITES

STEAK & FRITES* #1 SELLER ◆ 29
Whiskey-marinated hanger steak, sliced, peppercorn sauce, garlic frites, garlic aïoli.

BIBIMBAP* ◆
Hot stone bowl, jasmine rice, bok choy, red cabbage, carrots, sunny egg, gochujang & kimchi.
Hanger & Vacio steak 24
Salmon & Shrimp 26
Brussels & Cauliflower VEG 22

SHRIMP BOWL* GF ◆ 25
Shrimp, jasmine rice, avocado, black beans, tomato, cotija cheese, corn, blue-corn strips, pineapple vinaigrette.

SURF & TURF PASTA* ◆ 27
Wild shrimp, chicken, prosciutto, penne pasta, lobster cream & caramelized onions.

BOWLS & TACOS

AHI BOWL* GF | RAW 26
Sesame poke tuna, jasmine rice, bok choy, edamame, kimchi, pickled ginger, nori, avocado, miso-peanut vinaigrette.

GREEN BOWL* GF 26
Seared spiced mahimahi, cilantro aïoli, avocado, carrot, kale-broccolini-red onion-shiitake.

J.D.F. TACOS* 3 TACOS | GF 22
Blue-corn shells, glazed salmon, artisan greens, Pico de Gallo, avocado aïoli, jasmine rice.
Strait of Juan de Fuca,

BEACH TACOS* 3 TACOS | SPICY ◆ 22
Flour tortillas, house-spiced mahimahi, apple-habanero salsa, cotija cheese, cilantro-lime crema, chips & salsa.

SHORT RIB TACOS* 3 TACOS | GF 22
Grilled corn tortillas, braised short rib, avocado aïoli, pickled red onions, cilantro, jus, corn ribs.

SUPPORT LOCAL
Donation to Papillion High Schools (Monarch's | Titan's) for Steak & Frites + Fish & Chips sold!

HEARTLAND

PINE & BLACK BURGER* 20
Nebraska ground steak patty, Le Q brioche, bourbon aïoli, crispy onions, Gouda, grilled apple slice, espresso bacon jam, fries.

PRIME STEAK DIP* ◆ 22
Slow-roasted beef, thinly sliced, toasted baguette, provolone, beef jus, fries, creamy horseradish.

BUTCHER'S VACIO STEAK* GF 36
8 oz grilled butcher's cut, black garlic butter, crispy potatoes, charred broccolini, sea salt, garlic.

RIBEYE* GF 60
16 oz whiskey-marinated grilled, finished with butter, fire-lit rosemary sprig, loaded baked potato, fiery Jaew sauce.
Before 5PM: fries or tater tots are available in place of baked potato.

HOT NOODS* GF 23
Grilled chicken thighs, carrots, rice noodles, sweet peppers, peanut sauce, crushed peanuts.

ROASTED CHICKEN* GF | HALF BIRD 23
Bone-in chicken, brined 24 hours, smashed potatoes, spicy miso butter roasted carrots.

TOSHI TERIYAKI* 23
Mixed greens, chicken thighs, 5-spice teriyaki, jasmine rice, Miso-peanut vinaigrette, carrots, toasted almonds & ramen noodles.
Toshi restaurants, Seattle

WILD SEAFOOD

FISH & CHIPS* 3 FISH ◆ 23
Wild Pacific pollock, Alaskan amber tempura, panko crust, golden fried, apple slaw, fries, house ketchup & tartar.

WILD SALMON* GF 32
Seared sockeye, agave-grapefruit glaze, avocado, crispy sushi rice, ginger-scallion vinaigrette, charred broccolini.

MAHIMAHI* GF | SPICY 33
Grilled, forbidden black rice, mango salsa, charred broccolini, volcano sauce.

WHY PINE & BLACK?
Chef-driven cuisine • Scratch kitchen • Wild seafood • Nebraska Certified Black Angus beef • Heartland hospitality

OUR CHEF'S PROMISE
Every plate is prepared with intention, quality ingredients and thoughtful technique. "Pacific-inspired flavors" sourced from "the Heartland"

Our menu is built to order. Just ask if you want protein added or something left off.

GF Gluten-Free | VEG Vegetarian | SPICY | RAW Tuna

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.** | 10.26