

WEDNESDAY
3x 3oz WINE FLIGHT -12
OREGON CHEESE BOARD -12

“We arrived in Nebraska from Washington 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. We believe that food additives are unhealthy, unsafe and mask the true nutritional value in today’s processed foods. Knowing this, we believe that everyone should purchase their food with care and consciousness. Our recipes use the Earth’s bounty the way it is intended ~ Wild and Natural!

Darrell & Laura Auld, Pine + Black Bistro est. 5/23
 Chef : Victoria Ruiz | Operations Director : Brittany Love

PINE + BLACK CONCOCTIONS

AULD FASHION...14

Glenlivet 12-year, demerara, bitters, cherry, orange, cube

OLD FASHION...14

Woodinville bourbon, demerara, bitters, cherry, orange, cube

LAVENDER BEE’S KNEE...12

Brickway blueberry infused gin, lavender-honey syrup, lemon

LINDA’S LEMON DROP...11

Tito’s vodka, lemon, simple, Cointreau

SPICY GARDEN MARGARITA...13

21 Seeds cucumber jalapeño tequila, Cointreau, agave, lime

ALOHA LIBATIONS

PACIFIC MAI TAI...14

4 rums, lime, pineapple tepache, pineapple juice, lilikoi foam

MAUI MULE...10

Tito’s vodka, pineapple, orange bitters, ginger beer

WAIKIKI MARTINI...13

Absolut vanilla, Pau vodka, Malibu coconut rum, soaked pineapple wedge

PUFFER PUNCH...11

Tito’s vodka, Flor de Cana rum, Aperol, Malibu mango rum

ISLAND SPRITZER...12

Aperol, passion fruit, lemon, sparkling wine, soda

JUST THE ALOHA SPIRIT – Non-Alcoholic

TE FITI...8 cucumber, lime, basil, simple, lemon, soda

UHA-NUI...8 Aloha Passion-Orange-Guava, coconut water, toasted coconut

BEERS

Handcrafted in Nebraska

- KINKAIDER**, Snow Beast, winter ale 6.8% 7
- KROS STRAIN**, Fairy Nectar, IPA, 6.2% 7
- NEBRASKA BREWING CO**, Cardinal, Pale Ale 6% 7
- EMPYREAN**, Third Stone, brown 5.3% 7
- ZIPLINE**, Dear Old Nebraska, lager, 4.8% 7
- INFUSION**, Vanilla Bean, blonde ale, 4.8% 7
- LUCKY BUCKET**, Pre-Prohibition, amber lager, 4% 7

CIDER | NA

- GLACIER TILL**, NE. hard cider, original, 6.5% 6
- EXILE**, IA. Ruthie, NA gold lager, cans 0.5% 6

◆◆◆

GLASS | BOTTLE WINE

SPECIAL POUR WINES

by the glass ounce	6	9	25.4
ARGYLE Sparkling	10		39
AIRFIELD Sangiovese Rose	09	13	35
A to Z Riesling	09	13	35
LONE BIRCH Chardonnay	09	13	35
DELILLE Chaleur Blanc			
Sauvignon Blanc, Sémillon	11	16	45
CMS Sauvignon Blanc	09	13	35
PLANET OREGON Pinot Noir	11	16	44
FORAGER Pinot Noir	13	18	52
HEDGES CMS Red Blend			
Merlot – Cabernet	11	16	44
LONE BIRCH Cabernet	09	13	35
DELILLE Métier Cabernet	13	18	52

◆◆◆

We love Pinot Noir so much with our meals, we named our bistro after the wine.

Pinot Noir = Pine + Black

“Wine list is 100% accurate at the time of printing, but potentially less so with every passing moment”

PACIFIC NORTHWEST WHITE WINES

- JULIA’S DAZZLE** Pinot Gris Rose, Columbia 40
- AIRFIELD** Sangiovese Rose, Yakima 35
- DELILLE** Sauvignon – Sémillon, Chaleur Blanc, Columbia 60

OREGON PINOT NOIR WINES

- DOMAINE DROUHIN**, Dundee 50
- ERMISCH**, Ribbon Ridge 85
- FAIRSING**, Yamhill-Carlton, Omaha owners 90
- GRAN MORAINÉ**, Yamhill-Carlton 75
- KEN WRIGHT**, Shea, Yamhill-Carlton 115
- PENNER-ASH**, Willamette 70
- PONZI**, Tavola Willamette 45
- REX HILL**, Willamette 50
- STOLLER**, Reserve, Dundee 95

WASHINGTON RED WINES

- DELILLE** Merlot – Cabernet Franc, D2, Columbia 80
- BOOKWALTER** Cabernet, Readers, Columbia 55
- HEDGES** Cabernet, Family Estate, Red Mountain 75
- SHINING HILL** Cabernet – Cabernet Franc, Red Mtn 100
- SAVIAH** Cabernet – Cabernet Franc, The Jack, Columbia 45
- NINE HATS** Cabernet – Merlot, Washington 45
- AMAVI** Syrah, Walla Walla 60
- GRAMERCY CELLARS** Syrah, Columbia 55
- check them out, owners favorite*

BEVERAGE...\$4 each

sodas listed below are high fructose free,

- Mexican **Coca Cola**, Mexican **Sprite**
- 1919 **Root beer**, **Coke Zero**
- Izze **Sparkling Juice**, **Zevia** ginger ale
- San Pellegrino **Sparkling Water**,
- Iced Tea** Lipton Black or Tazo Green
- Arnold Palmer**, **Lemonade**

Coffee & Teas...\$6 each

- The Tea Smith Hot Tea
- Citrus Dragon or Earl Grey or Rooibos,*
- Coffee Press** Seattle’s Fulcrum – Queen City,
- Eating House **Cold Brew**

PINE + BLACK BISTRO

LOCAL | WILD | NATURAL | TIKI

HAPPY HOUR

Dine-in, 3–5:30pm, Tuesday - Sunday

Fri + Sat = additional late night added 8–10pm

Sunday = all-day Happy Hour

\$2 OFF Beers

\$3 OFF Concoctions + Libations

\$6 six-ounce pour = Lone Birch Wine (Red) or (White) glass

\$5 food bites = Island Salad, Twisted Salad, Seattle Clam Chowder, Red Pepper-Tomato bisque

\$5 OFF food bites = Fish n’ Chips, J.D.F. Tacos, the G.O.A.T., Hot Noods, Twisted Cork Burger

◆◆◆

PINE + BLACK BISTRO

PineandBlackBistro.com

248 Olson Drive, Papillion 531.999.3777

HOURS:

Tuesday – Thursday = 11–9pm (9:00 last dinner seating)

Friday + Saturday = 11–10pm (10:00 last dinner seating)

Sunday = 11–9pm (9:00 last dinner seating)

closed Monday

◆◆◆

SISTER RESTAURANTS in OMAHA

TwistedCorkBistro.com | PacificEatingHouse.com

TheVaultOmaha.com (our new speakeasy)

◆◆◆

Thank you, defenders of our country!

Military Discount offered

PUPU'S

Hot Bistro Popovers (2) + apple butter *on the side* ... 4

Brussels, Cauli, Mac Nuts blistered,
Thai chili sauce, *gf* ...13

the G.O.A.T. warm goat cheese, everything spice,
sesame seeds, cauliflower bread, strawberry-hot honey, *gf* ...19

Laura's Lahvosh basil pesto, sun-dried tomato,
artichoke, mozzarella, goat cheese, torn basil...16

Mochiko Chicken Bites*

Japanese sweet rice flour, jalapeño-pineapple sauce, *gf* ...12

Whidbey Island Shrimp*

seared jumbo shrimp, avocado, grapefruit,
Whidbey dressing, lime-jalapeño vinaigrette...15

♦♦♦

STARTER

Pike Place Mac + Cheese thick & gooey,
penne pasta, hint of spice, 3 cheese blend...10

Island Salad greens, sweet onion, craisins,
Mandarin oranges, mac nuts, Miso-Peanut vinaigrette, *gf* ...7½

Twisted Salad greens, goat cheese, Kalamatas,
pickled onion, croutons, basil-balsamic vinaigrette...7½

Tomato-Red Pepper Bisque tomato, roasted peppers,
garlic, cumin, chili oil, white cheddar, croutons...7½

Pier 54 Seattle Clam Chowder* chopped clams,
bacon, cream, potato, celery, onion, thyme, green onion...8½

♦♦♦

**PINE +
BLACK**
Local | Bistro | Wine

SALTWATER

FISH* + CHIPS* ...19

Alaskan amber beer battered tempura •
panko crusted • two Pacific cod • salt +pepper fries
• apple slaw + bistro ketchup + tartar *on the side*

ENCINITAS TACOS* ...18

3 soft flour tortillas • mahimahi •
• cotija cheese • apple-habanero salsa •
cilantro-lime crema • rice

J.D.F. TACOS* *gf* ...18

3 crunchy blue corn shells •
miso glazed salmon • Artisan greens
• Pico de Gallo • avocado aioli • rice

BAJA BOWL* *gf* ...23

seared shrimp • Jasmine rice • avocado • black beans
• tomato • corn • cotija • pineapple vinaigrette

SEA SCALLOPS* *gf* ...35

Colossal, dry packed, 5 oz,
bronzed • Sriracha • butternut squash puree •
pepitas • roasted cauliflower • forbidden black rice

WAILEA STEW* *gf* ...25

mahimahi • wild shrimp • curry broth • herbs •
chopped broccolini • macadamia nuts • Jasmine rice

WILD SALMON *gf* ...25

sockeye salmon • miso-ginger glaze
• Bok choy-lotus root-carrot-mushroom •
ginger + shallot + garlic butter

MISOYAKI BUTTERFISH* *gf* ...25

sablefish • forbidden black rice • charred broccolini

MAHIMAHI* *gf* ...27

forbidden black rice • mango salsa •
charred broccolini • Volcano sauce

PRAIRIE

BIBIMBAP* ...21

hot stone bowl • Jasmine rice • Bok choy
• carrots • cucumber • purple cabbage •
marinated beef steak • sunny egg •
Gojuchang + Kimchi *on the side*
(sub salmon + shrimp instead of beef)

STEAK + FRITES* *gf* ...29

hanging tender 9-oz, bourbon marinated
sliced • Twisted rub • peppercorn drizzle
• garlic frites • garlic aioli

PRIME RIB DIP* ...21

Slow roasted prime rib
thinly sliced • toasted French baguette
• horseradish crema • provolone • Au Jus • fries

TWISTED CORK BURGER* ...19

Food Magazine's Top Nebraska Burger
1/3 lb. beef & pork shoulder patty • brioche bun
• Dead Guy mustard • Whidbey slaw • Tillamook aged
white cheddar • pickled red onions • fries

TOSHI TERIYAKI BOWL* ...19

chicken thighs • 5-spice teriyaki • Jasmine rice •
mixed greens • miso-sesame-nut vinaigrette
• toasted almond & ramen noodle

HOT NOODS* *gf* ...19

grilled chicken • rice noodles • carrot •
sweet peppers • peanut sauce • peanuts

FRIED CHICKEN BREAST* ...23

butterflied • covered in panko + corn flakes • fried •
peppercorn drizzle • Pike Place mac + cheese
• hot skillet • roasted carrots *on the side*

RIBEYE STEAK* *gf* ...37

bourbon marinated, 16-oz,
steak butter • rosemary • loaded baked potato

EARTH

*CRUNCH...19

romaine • Napa + purple cabbage • tossed • scallion
• sesame seeds • free-range chicken breast •
ginger-sesame-honey dressing • crispy won tons

*HONOLULU COBB *gf* ...25

Artisan greens • mango • avocado • tomato • bacon
• gorgonzola • seared jumbo shrimp •
macadamia nuts • lime-jalapeño vinaigrette

*KEIKI

(under 12)

fruit, fries & edamame

Loryn's Mac n' Cheese...12

Aurora's Mochiko Chicken bites *gf* ...11

Adaline's Top Sirloin steak, 4 oz *gf* ...13

(Brittany + Jimmy's girls)

SWEET

Vancouver Island Nanaimo Bar *gf* ...7

Ghirardelli Truffle Cookie + vanilla ice cream...7
Bread Pudding pineapple + mac nut, Rhum sauce...8

♦♦♦

FOOD NOTES:

We are committed to making real food with absolutely
zero artificial ingredients, let us know if you would
like something left off, all dishes are built to order,
gf=gluten free (may not be celiac friendly if quick-fried)
nuts & wheat are used in the kitchen, =spicy,

=loaded potato =butter, sour cream, bacon, green onion

=#1 seller, =Bistro Favorite, =check this out

Buy the KITCHEN a 6-pack \$10

\$1 donated to Papillion H.S. Band Programs

*Reminder from Nebraska Department of Agriculture "consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risks of foodborne illness"