

# PINE + BLACK Local | Bistro | Wine

## ALWAYS WILD, ALWAYS NATURAL!

“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 a lack of 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 est. 3/23*

Victoria Ruiz, chef  
Logan Newell, manager  
Brittany Love, Operations Director

### Carefully Sourced, Thoughtfully Served

Steak & Ground Beef, pasture, Morgan Ranch, Burwell  
Certified Agnus Beef, Midwest Ranchers, Nebraska  
Pork, Jon’s Natural, McClelland, Iowa  
Chicken, Plum Creek, Burchard  
Bread, Le Quartier, Lincoln  
Coffee, Caffe Vita, Seattle  
Wild Seafood, Trident, Seattle

### LIBATIONS

- AULD FASHION** Glenlivet 12-year single malt scotch, demerara, bitters, cherry, orange, big cube 14
- OLD FASHION** Woodinville Washington bourbon, demerara, bitters, cherry, orange, big cube 14
- LAVENDER BEE’S KNEE** Brickway blueberry infused gin, house lavender & honey syrup, lemon 12
- LINDA’S LEMON DROP** Tito’s vodka, lemon, simple, Cointreau 12
- MAUI MULE** Tito’s vodka, pineapple, orange bitters, ginger beer 11
- PACIFIC MAI TAI** four rums, lime, pineapple tepache, pineapple juice, lilikoi foam 14
- PUFFER PUNCH** Tito’s vodka, Flor de Cana rum, Aperol, Malibu mango rum 13
- SPICY GARDEN MARGARITA** 21 Seeds cucumber-jalapeño tequila, Cointreau, agave, lime 13
- STRAWBERRY SMASH** Tito’s vodka, sparkling wine, fresh muddled strawberries, lemon honey syrup 13

### BEER BOTTLES + CANS

- PEACE TREE**, IA. Blonde Fatale, strong blonde ale, 8.5% 7
- KROS STRAIN**, NE. Fairy Nectar, IPA, 6.2% 7
- NEBRASKA BREWING CO.**, NE. Cardinal, Pale Ale 6% 7
- KINKAIDER**, NE. Seasonal 7
- EMPYREAN**, NE. Zookeeper, lemon Kolsch 5.0% 7
- ZIPLINE**, NE. Dear Old Nebraska, lager, 4.8 7
- LUCKY BUCKET**, NE. 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



Papillion Monarch Butterfly

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

### WINE by GLASS + BOTTLE

SPECIAL POUR WINES by the glass ounce	6	9	25.4
SOKOL BLOSSER Sparkling, Bluebird, Oregon	10		39
AIRFIELD Sangiovese Rose, Yakima	09	13	35
A to Z Riesling, Oregon	09	13	35
LONE BIRCH Chardonnay, Estate, Yakima	09	13	35
BROOKS Pinot Blanc – Riesling, Amycas, Willamette	11	16	45
CMS Sauvignon Blanc, Columbia	09	13	35
PLANET OREGON Pinot Noir, Oregon	11	16	44
FORAGER Pinot Noir, Willamette	13	18	52
PAMPLIN Cabernet – Merlot, J R G, Washington	11	16	44
LONE BIRCH Cabernet, Estate, Yakima	09	13	35
DELILLE Cabernet, Métier, Columbia	15	20	60

### PACIFIC NORTHWEST WHITE WINES

A to Z Riesling, Oregon	35
DELILLE Sauvignon – Sémillon, Chaleur Blanc, Columbia	60
LONE BIRCH Chardonnay, Estate, Yakima	35
LEFT COAST <b>White Pinot Noir</b> , Willamette	60
SOKOL BLOSSER Sparkling, Chardonnay – Gewürztraminer, Bluebird, Oregon	39
BROOKS Pinot Blanc – Riesling, Amycas, Willamette	45
CMS Sauvignon Blanc, Columbia	35
JULIA’S DAZZLE Pinot Gris Rose, Columbia	40
AIRFIELD Sangiovese Rose, Yakima	35
AUGUST FOREST Rose of Cabernet Franc, Walla Walla	45

### WASHINGTON RED WINES

BOOKWALTER Cabernet, Readers, Columbia	55
DELILLE Cabernet, Métier, Columbia	60
HEDGES Cabernet, Family Estate, Red Mountain	75
LONE BIRCH Cabernet, Estate, Yakima	35

DELILLE Merlot – Cabernet Franc, D2, Columbia	80
NINE HATS Cabernet – Merlot, Washington	45
PAMPLIN Cabernet – Merlot, J R G, Washington, four AVA’s	44
SAVIAH Cabernet – Cabernet Franc, The Jack, Columbia	45
SHINING HILL Cabernet – Cabernet Franc, Red Mountain	100
DEVIL’S PLAYGROUND Cabernet – Syrah, Horse Heaven	55
GRAMERCY CELLARS Syrah, Columbia	55

### OREGON PINOT NOIR WINES

DOMAINE DROUHIN Pinot Noir, Dundee	50
ERMISCH Pinot Noir, Ribbon Ridge	85
EVENING LAND Pinot Noir Seven Springs, Eola-Amity	85
FAIRSING Pinot Noir, Yamhill-Carlton, Omaha owners	90
FORAGER Pinot Noir, Willamette	52
GRAN MORAINÉ Pinot Noir Yamhill-Carlton	75
MOONFLOWER Pinot Noir, Tualatin Hills	60
PENNER-ASH, Pinot Noir, Willamette	70
PLANET OREGON Pinot Noir, Oregon	44
PONZI Pinot Noir Tavola, Willamette	45
REX HILL Pinot Noir, Willamette	50
STOLLER Pinot Noir Reserve, Dundee	100

### BEVERAGE

sodas are high fructose free, \$4 each

Mexican **Coca Cola** | Mexican **Sprite** | 1919 **Root beer**

Aloha **Pass-O-Guava** | Zevia **Cola** zero | Zevia **Ginger ale** zero

Izze **Sparkling Juice** | San Pellegrino **Sparkling Water** | Yuzu **Sparkling Water**

**Iced Tea** Lipton Black or Tazo Green | Pine + Black **Arnold Palmer** | **Lemonade**

**Coffee Press & Hot Teas, \$6 each**

The Tea Smith Hot Tea **Citrus Dragon** or **Earl Grey** or **Rooibos**

**Coffee Press** Seattle’s Caffe Vita – Del Sol | Eating House **Cold Brew**

**PINE + BLACK BISTRO** | 248 Olson Drive, Papillion  
PineandBlackBistro.com | 531.999.3777

**DAYS** Tuesday – Sunday | **HOURS** 11 – 9pm (last seating)

**SISTER RESTAURANTS in OMAHA**

TwistedCorkBistro.com | PacificEatingHouse.com

### HAPPY HOURS

**Dine-in, 3pm – 5:30pm, Tuesday-Saturday plus All Day Sunday**

**\$2 off** Beers | **\$3 off** Libations

**\$6** six-ounce pour = Pacific Northwest Wine (Red) or (White) glass

**\$5** bites = Island Salad | Twisted Salad

Pier 54 Seattle Clam Chowder | Tomato-Red Pepper bisque

**\$12** specials = Twisted Cork Burger (with fries) | Hawaiian Poke Nachos

Laura’s Lahvosh | the G.O.A.T. | Chicken Tacos (with rice) | Papio Fries

## Small Share Plates

<b>HOT POPOVERS</b> two popovers, bistro made apple butter	4
<b>FRIES</b> salt + pepper or garlic fries + garlic aioli	5
<b>BRUSSELS + CAULI + MAC NUTS</b> blistered, Thai chili sauce	12 gf
<b>LAURA'S LAHVOSH</b> basil pesto, sun-dried tomato, artichoke, mozzarella, goat cheese, torn basil	16
<b>WHIDBEY ISLAND SHRIMP*</b> seared jumbo shrimp, avocado, grapefruit, Whidbey dressing, lime-jalapeño vinaigrette	15
<b>the G.O.A.T.</b> warm goat cheese, everything spice, garlic chips, sesame seeds, cauliflower bread, strawberry-hot honey	17 gf
<b>HAWAIIAN AHI NACHOS*</b> raw, sesame ahi poke, wasabi aioli, avocado aioli, broken Lahvosh, pineapple salsa	17

## Salad + Soup +Sesame seed cracker

<b>ISLAND SALAD</b> Artisan greens, sweet onion, craisins, Mandarin oranges, macadamia nuts, Miso-Peanut vinaigrette	7½
<b>TWISTED SALAD</b> Artisan greens, goat cheese, Kalamata olives, pickled red onion, croutons, basil-balsamic vinaigrette	7½
<b>TOMATO-RED PEPPER BISQUE</b> tomato, roasted peppers, garlic, cumin, chili oil, Tillamook white cheddar, croutons	7½
<b>PIER 54 SEATTLE CLAM CHOWDER*</b> chopped clams, bacon, cream, potato, celery, onion, rosemary, green onion	8½
<b>PIKE PLACE MAC &amp; CHEESE</b> thick & gooey, penne pasta, hint of spice, cheeses (white cheddar-gruyere-jack)	9½
<b>SALAD + SOUP*</b> Island Salad or Twisted Salad with your choice of Seattle Clam Chowder or Tomato-Red Pepper bisque	14

## Refreshing Salads +Sesame seed cracker

<b>CRUNCH SALAD*</b> NEW ...18
chopped chicken breast • tossed • romaine lettuce • napa cabbage • radicchio • scallion • crispy won tons • sesame seeds • ginger-sesame-honey dressing
<b>STEAKHOUSE SALAD*</b> NEW...22½
Nebraska flank steak • Artisan greens • napa cabbage • arugula • Gorgonzola • cherry tomato • applewood bacon • hardboiled egg • chives • carrots • avocado • steakhouse dressing
<b>HONOLULU COBB*...25</b>
large shrimp • Artisan greens • mango • avocado • tomato • bacon • gorgonzola • mac nuts • lime-jalapeño vinaigrette

## BENTO BOX\* (under 10, edamame, fries, fruit) ...10

Loryn's Mac n' Cheese, Aurora's Chicken tenders, Keiki Hawaiian sliders

## Handhelds

Jasmine Rice +3 | Fries +4 | Salad +6 | Soup +6

### **TWISTED CORK BURGER\*** ...14

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

### **EATING HOUSE BURGER\*** NEW ...14

Nebraska beef • brioche bun • apple slaw • Dead Guy mustard • bacon jam • white cheddar • sunny egg

### **PINE + BLACK BURGER\*** NEW ...16

½ pound • ground steak • sourdough bun • arugula • white cheddar • grilled tomato • applewood bacon • steakhouse sauce

### **BRAISED SHORT RIB DIP** ...15

split roll • slow miso-braised boneless beef short rib • horseradish farmer cheese • beef au jus

### **SALMON SANDWICH\*** NEW...15

E.H. spiced • seared salmon • sourdough bun • sun-dried tomato aioli • arugula • avocado

### **B.L.T.A. SANDWICH\*** NEW...14

sourdough bread • sun-dried tomato aioli • applewood bacon • romaine • tomato • avocado

### **ENCINITAS TACOS**...15

three flour tortillas • mahimahi • E.H. spiced • apple-habanero salsa • cotija cheese • cilantro-lime crema

### **CHICKEN TACOS**...15 gf

three corn tortillas • chicken thighs • E.H. spiced • cotija cheese • black beans • Pico de Gallo • avocado aioli

### **TOSHI TERIYAKI BOWL** ...18

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

### **HOT NOODS**...18 gf

grilled chicken • rice noodles • ginger • carrot • sweet peppers • bistro made peanut sauce (try COLD NOODS on request)

**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 | mixed nuts & wheat are used in our Bistro  
E.H. (Eating House) spice = 2/3 blackened spice + 1/3 brown sugar mix

**Pine + Black Favorite** | **Check this out**

Buy the Kitchen a 6-pack of Beer, reward them after shift...10

### **\*PACIFIC FISH + CHIPS** for the BAND...19

Alaskan amber beer battered tempura • two cod • panko crusted • salt + pepper fries • apple slaw • house ketchup + tartar

### **\*HOT STONE BIBIMBAP** ...21 gf

Jasmine rice • flank steak • bean sprouts • Bok choy • carrots • sunny egg • gojuchang & kimchi on side (try with wild Salmon & Shrimp)

### **\*PIER 38 AHI POKE BOWL** ...22 gf

raw poke tuna • rice • Artisan greens • ginger-scallion dressing • carrot • kimchi cucumber • pickled ginger • nori • avocado

### **\*TWISTED SISTER SOCKEYE SALMON**...27 gf

salmon fillet • asparagus-corn-kale • avocado • Miso-Peanut vinaigrette

### **\*SEARED SEA BASS**...35 gf

passion fruit salsa • charred asparagus • blueberries • lemongrass rice

## from the Heartland

### **\*FRIED CHICKEN BREAST**...22½

butterflied breast • coated in panko & corn flakes • juicy • garlic-cheese mashers • carrot puree • honey-peppercorn drizzle

### **\*BISTRO TENDER**...27 gf

~bourbon marinated~ (six oz. Teres Major, very tender, low fat)  
Twisted rub • garlic-cheese mashers • asparagus • Whiskey glaze

### **STEAK\* + FRITES** for the BAND...27 gf

~bourbon marinated~ (Hanging Tender nine oz., tender & marbled)  
sliced • Twisted rub • pink peppercorn sauce • garlic frites

### **BERKSHIRE PORK\*** NEW (double bone-in chop, cut) ...29

apple butter • crispy shallots • pecan gremolata • Whiskey glaze • fingerling potatoes • roasted carrots

### **\*MORGAN RANCH RIBEYE**...49 gf

~bourbon marinated~ (fourteen oz., juicy, great marbling, Nebraska favorite!)  
Twisted rub • asparagus • fingerling potatoes • crispy shallots • rosemary butter

**Sweet**, see server for additional seasonal offerings

Vancouver Island Nanaimo Bar...7 gf

San Francisco Ghirardelli Chocolate Chip Cookie vanilla ice cream...7

Seattle Affogato hot espresso over vanilla ice cream...6 gf

Emerald City Coffee sugar cube, Jameson Irish, coffee, whipped cream...10

## SUPPORT HIGH SCHOOL BANDS

\$1 helps support the Bands! Papillion LaVista & Papillion LaVista South

\*Reminder from Food + Drug Administration "consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risks of foodborne illness"