

PINE + BLACK BISTRO

ALWAYS WILD, ALWAYS NATURAL!

“We arrived in Nebraska from Washington intent on purchasing from farmers, ranchers, fishmongers + winemakers 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. Try Pine + Black pacific coast fare paired with some unique Washington & Oregon wines. A true Pacific Northwest experience!

Darrell & Laura Auld

Victoria Ruiz, chef | Mynor Cabinal, sous-chef
Melissa Floyd, manager | Brittany Love, Operations Director
Pine + Black bistro est. 3/23

♦♦♦♦

“We love Pinot Noir wine so much with our meals,
we decided to name our little bistro
after the varietal.”

Pinot Noir translates to Pine Black

SPECIAL POUR WINES

By the Glass	6oz	9oz	btl
 TATTOO GIRL Sparkling	09		38
 AIRFIELD Rose of Sangiovese	09	13	35
 KATE ARNOLD Riesling	09	13	35
 LONEBIRCH Chardonnay	09	13	35
 SALEM WINE CO. Chardonnay	12	17	47
 DeLILLE Sauvignon-Semillon, Chaleur Blanc	14	20	56
 HEDGES Sauvignon Blanc, CMS	09	13	35
 PLANET OREGON Pinot Noir	11	16	43
 GROCHU CELLARS Pinot Noir, Commuter	12	17	47
 MAISON NOIR			
Pinot Noir, In Sheep’s Clothing	13	19	51
 LONEBIRCH Cabernet	10	14	39
 CHARLES + CHARLES	09	13	35
Syrah-Cabernet, Double Trouble			
 CASA SMITH Sangiovese	11	16	43

 Check out these wines

PACIFIC NORTHWEST WINE

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

OREGON & WASHINGTON Whites

FRENCH for WATER Sparkling, Brut Blanc, Columbia...50

 ARGYLE Chardonnay, Nuthouse, Willamette...65

GRAN MORAINÉ Chardonnay, Yamhill-Carlton...70

WILLAMETTE VALLEY Pinot Noir, White, Willamette...60

 WATERBROOK Chardonnay, non-alcoholic + gluten-free...50

OREGON Pinot Noir

CATALYST RIDGE Oregon = Willamette + Eola-Amity...75

DOMAINE DROUHIN, Roserock, Eola-Amity...80

DOMAINE SERENE Yamhill-Carlton...95

FOUR GRACES Willamette...50

 HUNDRED SUNS McMinnville...75

INSCRIPTION Willamette...50

KEN WRIGHT Shea Vineyard, Yamhill-Carlton...115

KEN WRIGHT Willamette...30 ½ bottle

PENNER-ASH, Willamette...80

PONZI, Tavola, Willamette...60

REX HILL Willamette...55

FEATURE

Oregon & Washington: MAISON NOIR, Andre Mack negociant
Red blend “Horseshoes to Handgrenades”

Rogue Valley Syrah & Red Mountain Merlot + Cabernet...12=6oz | 17=9oz | 47 btl

WASHINGTON Red

BLEDSE Cabernet, Family, Walla Walla...90

BOOKWALTER Cabernet, Readers, Columbia...55

HEDGES FAMILY Cabernet-Merlot-Syrah, CMS, Columbia...75

UPCHURCH Cabernet, LTL, Red Mountain...85

SAVIAH Cabernet-Cabernet Franc, The Jack, Columbia...50

NINE HATS Cabernet-Merlot, Washington...50

ECHOLAND Merlot-Cabernet, Seven Hills Red, Walla Walla...75

 GORMAN Cabernet-Syrah, Zachery’s Ladder Red Mountain...70

NEWSPRINT Cabernet Franc, Columbia...50

AMAVI Syrah, Walla Walla...60

OWEN-ROE Syrah-Grenache, Sinister Hand, Red Mountain...65

 WATERBROOK Cabernet, non-alcoholic + gluten-free...50

WASHINGTON Rose

JULIA’S DAZZLE Pinot Gris Rose, Columbia...40

248 Olson, Papillion | 531-999-3777 | **OPEN:** Tuesday – Saturday 11 – 9 | Sunday 12 – 8 | *closed Monday*

HOUSE LIBATIONS

OLD FASHION

NULU bourbon whiskey, *small batch Nebraska exclusive*,
demerara, bitters, cherry, orange ...14

CRANBERRY LEMON DROP

Cranberry infused Headwind vodka, lemon, simple,
Alma Finca orange liqueur, lemon ...12

SPICY GARDEN MARGARITA

21 seeds cucumber jalapeño tequila, Alma Finca orange liqueur,
agave, lime...13

BRITTANY’S BEE’S KNEE

Brickway blueberry infused gin, lavender- honey syrup, lemon...12

VICTORIA

British Columbia Empress gin, fever tree grapefruit...12

MULBERRY MULE

Revelton mulberry gin, muddled blackberries, ginger beer, lime...10

MAUI MULE

Tito’s vodka, pineapple, orange bitters, ginger beer...10

PACIFIC EATING HOUSE MAI TAI

4 rums, lime, pineapple tepache, pineapple juice, lilikoi foam...14

ISLAND SPRITZER

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

BEER-CIDER-N/A

Lucky Bucket. NE, **Certified Evil**, imperial oatmeal stout, 9.2%...7

Elysian. WA, **Space Dust**, IPA, 8.2%...7

Kinkaid. NE, **Snow Beast**, ale, 6.8%...7

Kros Strain. NE, **Fairy Nectar**, IPA, 6.2%...8

Kros Strain. NE, **Cornhusker Crusher**, pale wheat ale, 5.6%...7

Alaskan. AK, **Amber**, altbier, 5.3%...7

Zipline. NE, **Dear Old Nebraska**, lager, 4.8%...7

Infusion. NE, **Vanilla Bean**, blonde ale, 4.8%...7

Kona. HI, **Big Wave**, blonde ale, 4.4%...7

Blakes. MI, **hard cider**, apple-blueberry, 8%...9

Athletic. CA, **Run Wild**, West coast style IPA, N/A, 0.5%...7

Athletic. CA, **Upside Down**, golden, N/A, 0.5%...7

BEVERAGE

Coke, Coke Zero, Sprite- \$3 each

sodas below are high-fructose free- \$4 each

Mexican Coca Cola | 1919 Root Beer | Zevia Ginger Ale

Izze Sparkling Soda | San Pelligrino sparkling mineral water

Iced Tea Lipton Black or Tazo Green | Agave Lemonade

The Tea Smith Hot Tea: Earl Grey + seasonal - \$6

Coffee Press: Seattle’s Fulcrum Silver Cup – Queen City - \$7

■ HAPPY HOURS ■

Dine-in, 3pm–5:30pm, Tuesday – Saturday

Plus, All Day Sunday!

\$3 off Libations

\$2 off Beer-Cider-N/A

\$6 Lonebirch (Cabernet) or (Chardonnay) glass

\$6 bites = Half Salad, Clam Chowder,

\$4 off = Twisted Cork Burger,

Huli-Huli Chicken Wings,

Iowa Tacos

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■ BOTTLES & BOARDS ■

Dine-in, All Day Tuesday

50% off price of wine bottle, 750ml bottles up to \$60,

25% off price of wine bottle, 750ml bottles up to \$90,

\$5 off = Laura’s Lahvosh, the G.O.A.T.

♦♦♦♦

Thank you, defenders of our country!
Military Discount offered (specials excluded)

♦♦♦♦

Sister Restaurants



SHARED

HOT POPOVER...2
light pastry roll, apple butter **bistro made + baked every day!**

BRUSSELS, CAULIFLOWER, MAC NUTS* gf...13
blistered, Thai chili sauce

LAURA’S LAHVOSH* ...18
pesto, sun-dried tomato, artichoke, mozzarella, goat cheese, torn basil

THE G.O.A.T. * gf...20
warm goat cheese, everything spice, sesame seeds, cauliflower bread, strawberry-hot honey

HULI-HULI CHICKEN WINGS* gf...14
dredged in rice flour, fried, tossed in huli-huli sauce, garlic aioli

MOCHIKO CHICKEN BITES* gf ...15
Japanese sweet rice flour, jalapeño-pineapple sauce

PAPIO FRIES* ...15
steak, garlic butter, fries

WHIDBEY ISLAND SHRIMP* ...16
seared **wild shrimp**, avocado, grapefruit, Whidbey dressing

SALAD

TWISTED SALAD ...8 half / 15 full
Artisan greens, goat cheese, Kalamatas, pickled onion, croutons, basil-balsamic vinaigrette

CAESAR SALAD ...8 half / 15 full
chopped romaine, croutons, shaved parmesan cheese, Caesar dressing

COASTAL SALAD gf ...8 half / 15 full
mixed greens, roasted carrots, bleu cheese, pomegranate seeds, cinnamon pecans, orange-honey dressing

add to salad  **wild jumbo shrimp* +\$10, chargrilled chicken breast* +\$10, marinated steak* +\$12, seared salmon* +\$12**

SOUP

BUTTERNUT BISQUE ...8 bowl

TOMATO-RED PEPPER BISQUE ...8 bowl
tomato, roasted peppers, garlic, cumin, chili oil, white cheddar, croutons

PIER 54 SEATTLE CLAM CHOWDER* ...9 bowl
chopped clams, bacon, cream, potato, celery, onion, thyme

GRILLED CHEESE SANDWICH ...12
Tillamook cheese on Le Q multigrain sourdough bread, apple slaw
add cup of soup  **+\$4**

TACOS

J.D.F. TACOS* gf...21
Juan de Fuca • 3 crunchy blue corn shells • miso glazed **salmon** • Artisan greens • Pico de Gallo • avocado aioli • **Jasmine rice o/s**

ENCINITAS TACOS* ...21
3 soft flour tortillas • Eating House spice **mahimahi** • apple-habanero salsa • cotija cheese • cilantro-lime crema • **Jasmine rice o/s**
sub  chicken thighs instead of mahimahi

IOWA TACOS* ...21

3 soft corn tortillas • Heritage Duroc **pork** • Pico de Gallo • lime • black beans • **Jasmine rice o/s**

WILD SEAFOOD

FISH + CHIPS* ...23 
Alaskan amber beer battered tempura • panko crusted • two **Pacific cod** • fries • lemon • apple slaw • house ketchup + house tartar

SALMON SANDWICH* ...19

blackening spice **sockeye** fillet • seared • Le Quartier brioche bun • arugula • avocado • sun-dried tomato aioli • fries

WAILEA STEW* gf...27

mahimahi • **wild shrimp** • coconut curry broth  • chopped broccolini • herb bouquet • macadamia nuts • **Jasmine rice o/s**

MAHIMAHl* gf...27

chargrilled **mahimahi** • forbidden black rice • mango salsa • charred broccolini • Volcano sauce 

SOCKEYE SALMON* ...29 (Salmon with highest Omega 3)

wild troll caught **salmon** fillet • seared medium • green onion-ginger glaze • panko crumbs • Jasmine rice • sweet corn • basil oil • miso-sesame-peanut vinaigrette

CREAMY PENNE SHRIMP + CHICKEN* ...25

wild shrimp • **grilled chicken breast** • **prosciutto** • sautéed • penne pasta • lobster cream sauce • caramelized onions

 **#1 seller**

 **donation made to Papillion H.S. Bands**

NEBRASKA

sub  hand cut steaks: Sirloin, Hanger, Filet Mignon from Rosebud, Arlington Ribeye is Certified Black Angus from Braveheart, Midwest (NE, IA, KS)

BIBIMBAP 5oz * ...24
hot stone bowl • Jasmine rice • Bok choy • carrots • cucumber • purple cabbage • **steak** • sunny egg • **Gojuchang**  + **Kimchi o/s**
sub  salmon + shrimp instead of beef

 TWISTED CORK BURGER 6oz * ...19

FOOD MAGAZINE’S “**TOP BURGER in NEBRASKA**”
beef + pork patty • Le Q brioche bun • Dead Guy mustard • Whidbey slaw • Tillamook white cheddar • pickled red onions • fries

PRIME RIB DIP* ...22

slow roasted **rib roast** • thinly sliced • toasted French baguette • provolone • Au Jus • fries • **creamy Horseradish**  **o/s**

STEAK + FRITES 9oz * ...29

sliced **Hanger steak** • peppercorn sauce • garlic frites • garlic aioli

TOP SIRLOIN 7oz * gf...27

Whiskey marinated • sliced **Top Sirloin** • baby smashed potatoes • corn ribs • rosemary-thyme- roasted garlic-sea salt • served on hot cast iron skillet • **Bourbon cream sauce o/s**
 **internal steak temperature will rise 5° on hot skillet**

FILET MIGNON* 8oz * ...55

Whiskey marinated • **Filet Mignon** • fingerling potato • asparagus • gorgonzola • walnuts • frizzled onion rings

BLACK ANGUS RIBEYE 16oz * gf...55

Midwest grain fed • Braveheart **Ribeye** • whiskey marinated • loaded baked potato • butter • fire-lite rosemary sprig • **fiery Jaew sauce**  **o/s** |  fries before 5pm (not gf), baked potato after 5pm

LEAVENWORTH CHICKEN BURGER 6oz * ...19

ground chicken patty • provolone • sauerkraut • crispy fried onions • mustard-maple sauce • pickled red onions • toasted pretzel bun • fries

CHICKEN CRUNCH SALAD * ...19

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

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

BOWLS

HOT NOODS* gf...22
chargrilled **chicken thighs** • rice noodles • ginger • carrot • sweet peppers • Thai peanut sauce • crushed peanuts

TOSHI TERIYAKI BOWL* ...19
mixed greens • **chicken thighs** • 5-spice teriyaki • Jasmine rice • Miso-Peanut vinaigrette • carrots • toasted almond + ramen noodle
sub  steak instead of chicken thighs

PIER 38 AHI BOWL * gf...23

raw jalapeño-caramelized onion **tuna** poke • Jasmine rice • greens • carrot • pickled ginger • nori • green onion-ginger-peanut oil • cucumber kimchi • avocado

BAJA SHRIMP BOWL * gf...23

seared **wild shrimp** • Jasmine rice • avocado • black beans • tomato • corn • cotija cheese • blue corn strips • cilantro • grilled pineapple wedge • pineapple-jalapeño vinaigrette 

KEIKI UNDER 12 *fruit, fries & edamame in **Bento Box** (Brittany + Jimmy’s girls)*

LORYN’S Hawaiian burger sliders...12

AURORA’S Mochiko Chicken bites ...12

ADALINE’S Teriyaki Top Sirloin steak, 4 oz ...13

SWEET ENDINGS

GHIRARDELLI CHOCOLATE TRUFFLE COOKIE warm with ice cream ...10

VANCOUVER ISLAND NANAIMO BAR gf
coconut-walnut-graham cracker crust, vanilla custard, dark chocolate ...10

SEASONAL SELECTION

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

Scratch Kitchen
vg=vegan | gf=gluten free | we do not use a microwave we use nuts & wheat

Eating House spice = 2/3 blackening + 1/3 brown sugar
reminder: baguette, cracker, croutons, Dead Guy mustard, Whidbey dressing, Gojuchang, fries, ramen - all contain gluten

*Sarpy County Health Department “consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risks of foodborne illness, if you have certain medical conditions 1.26