

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 Northwest fare paired with some unique Washington & Oregon wines. A true Pacific Northwest experience!

Darrell & Laura Auld

Victoria Ruiz, chef
Mynor Cabinal, sous-chef
Brittany Love, Operations Director
Melissa Floyd, manager
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
 FRENCH for WATER Sparkling		11	43
 AIRFIELD Rose of Sangiovese	09	13	35
 KATE ARNOLD Riesling	09	13	35
 LONEBIRCH Chardonnay	09	13	35
 SALEM WINE CO. Chardonnay	12	17	46
 DeLILLE Sauvignon-Semillon, Chaleur Blanc	14	20	55
 HEDGES Sauvignon Blanc, CMS	09	13	34
 PLANET OREGON Pinot Noir	11	16	42
 GROCHU CELLARS Pinot Noir, Commuter	12	17	46
 PENNER-ASH Pinot Noir,	17	24	66
 LONEBIRCH Cabernet	10	14	39
 CHARLES + CHARLES	09	13	34
Syrah-Cabernet, Double Trouble, Washington state			
 CASA SMITH Sangiovese	11	16	42

PACIFIC NORTHWEST WINE

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

 Check out these wines

PACIFIC NORTHWEST Red Blend

 MAISON NOIR “Horseshoes to Handgrenades”

Oregon Rogue Valley Syrah, Washington Red Mountain Merlot + Cabernet...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...65

INSCRIPTION Willamette...40

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

KEN WRIGHT Willamette...30 ½ bottle

PONZI, Tavola, Willamette...60

REX HILL Willamette...55

OREGON White

KING ESTATE Pinot Gris, Willamette...35

ARGYLE Chardonnay, Nuthouse, Willamette...65

GRAN MORAINÉ Chardonnay, Yamhill-Carlton...70

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

WASHINGTON Red

BLED SOE Cabernet, Family, Walla Walla...90

BOOKWALTER Cabernet, Readers, Columbia...55

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

UPCHURCH Cabernet, LTL, Red Mountain...75

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

NINE HATS Cabernet-Merlot, Washington...45

ECHOLAND Merlot-Cabernet, Seven Hills Red, Walla Walla...70

 GORMAN Cabernet-Syrah, Zachery’s Ladder Red Mountain...65

NEWSPRINT Cabernet Franc, Columbia...50

AMAVI Syrah, Walla Walla...60

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

WASHINGTON Rose

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

♦♦♦♦

HOUSE LIBATIONS

APPLE SPRITZER

Aperol, apple cider, sparkling wine, soda...12

FALL BERRY MULE

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

OLD FASHION

Woodinville bourbon whiskey, demerara, bitters, cherry, orange...14

SPICY GARDEN MARGARITA

21 seeds cucumber jalapeño tequila, Cointreau, 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

PACIFIC MAI TAI

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

MAUI MULE

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

ISLAND SPRITZER

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

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BEER-CIDER-N/A

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

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

Kinkaidier. 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 Citrus Dragon, Earl Grey, Rooibos - \$6

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

■ HAPPY HOURS ■

Dine-in, 3pm–5pm, Tuesday – Saturday

Plus All Day Sunday!

\$3 off Libations

\$2 off Beer-Cider-N/A

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

\$8 = Red Ricky

\$6 bites = Half Salad, Clam Chowder,

J.D.F. Taco (one each)

\$4 off = Twisted Cork Burger,

Huli-Huli Chicken Wings gr,

Fish n’ Chips

♦♦♦♦

■ BOTTLES & BOARDS ■

Dine-in, Tuesday

Half price wine bottles up to \$75,

\$5 off = Laura’s Lahvosh,

the G.O.A.T. gr,

♦♦♦♦

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

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Sister Restaurants



SHARED

HOT POPOVERS...4

2 light pastry rolls, apple butter **bistro made + baked every day!**

WHIDBEY ISLAND SHRIMP* ...15

seared *wild shrimp*, avocado, grapefruit, Whidbey dressing

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

1 pound, dredged in rice flour, fried, tossed in huli-huli sauce, **garlic aioli o/s**,

MOCHIKO CHICKEN BITES* gf ...15

Japanese sweet rice flour, **jalapeño-pineapple sauce o/s**

PAPIO FRIES* ...15

flank steak, garlic butter, fries

SALAD

TWISTED SALAD ...8 half / 14 full

Artisan greens, goat cheese, Kalamatas, pickled onion, croutons, basil-balsamic vinaigrette

CAESAR SALAD ...8 half / 14 full

chopped romaine, croutons, shaved parmesan cheese, Caesar dressing

COASTAL SALAD gf ...8 half / 14 full

mixed greens, roasted carrots, bleu cheese, pomegranate seeds, cinnamon pecans, orange-honey dressing

add to salad**🍷** chargrilled chicken breast* +\$11, wild jumbo shrimp* +\$9, chargrilled chicken thigh* +\$7, flank 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

add to soup**🍷** Tillamook grilled cheese on sourdough + apple slaw* +\$8

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

LORYN’S bistro made Tillamook Cheese n Macaroni...10

AURORA’S Mochiko Chicken bites ...11

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

NEBRASKA

🍷 we hand cut steaks: Top Sirloin, Hanger, Flank, Filet Mignon from Rosebud, Arlington Ribeye is Certified Black Angus from Braveheart, Midwest (NE, IA, KS) Chicken is free range

STEAK + FRITES 9oz * ...29 🍴

sliced *Hanger steak* • peppercorn sauce • garlic frites • **garlic aioli o/s**

TOP SIRLOIN 7oz *gf...25

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 *gf...54

Whiskey marinated • Rosebud meats *Filet Mignon* • fingerling potato

• asparagus • gorgonzola • walnuts • frizzled onion

BLACK ANGUS RIBEYE 16oz *gf...49

Midwest grain fed • Braveheart *Ribeye* • whiskey marinated •

loaded baked potato • fire-lite rosemary sprig • **fiery Jaew sauce 🍷 o/s**

🍷 *fries* before 5pm (not gf), *loaded baked potato* after 5pm

BIBIMBAP 5oz * ...24

hot stone bowl • Jasmine rice • Bok choy • carrots • cucumber • purple

cabbage • marinated *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 • brioche bun • Dead Guy mustard •Whidbey slaw •

Tillamook white cheddar • pickled red onions • fries

PRIME RIB DIP*...22

slow roasted • thinly sliced • *Ribeye steak* • toasted French baguette •

provolone • Au Jus • fries • **creamy Horseradish 🍷 o/s**

♦♦♦♦

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* ...19

romaine • Napa + purple cabbage • tossed • sliced *chicken breast* •

scallion • sesame seeds • ginger-sesame-honey dressing •

crispy won tons

TACOS

🍍 J.D.F. TACOS* gf...21

Juan de Fuca • three crunchy blue corn shells • miso glazed

salmon • Artisan greens • Pico de Gallo • avocado aioli • rice

ENCINITAS TACOS* ...21

three soft flour tortillas • spiced grilled *mahimahi* • apple-

habanero salsa • cotija cheese • cilantro-lime crema • rice

sub 🍷 marinated *chicken thighs* instead of *mahimahi*

IOWA TACOS* ...21

3 soft corn tortillas • *Heritage Duroc pork* • marinated→ simmered→

roasted • white onion • cilantro • lime • rice • **black beans o/s**

WILD SEAFOOD

FISH + CHIPS* ...23 🍴

Alaskan amber beer battered tempura • panko crusted •

two *Pacific cod* • fries • **apple slaw + house ketchup + tartar o/s**

MAHIMAHl* gf...27

chargrilled *mahimahi* • forbidden black rice • mango salsa •

charred broccolini • Volcano sauce 🍷

SOCKEYE SALMON* gf...27

wild troll caught *salmon fillet* • seared medium • marinated

with white miso-sake-mirin-sugar • Jasmine rice •

Bok choy-carrots-edamame in rice vinegar-sake reduction

SHRIMP CAPRESE*...19

Artisan ciabatta roll • basil-balsamic dressing • mozzarella •

tomato • wild *grilled shrimp* • torn basil • half Twisted salad

SALMON SANDWICH*...19

Spiced *sockeye fillet* • seared • sourdough bun • arugula •

avocado • sun-dried tomato aioli • fries

CREAMY PENNE SHRIMP + CHICKEN*...25

sautéed • *wild shrimp* • *grilled chicken breast* • *prosciutto* •

• penne pasta • lobster cream sauce • caramelized onions

🍍 #1 seller

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

BOWLS

HOT NOODS* gf...22 (Sichuan, China)

chargrilled *chicken thighs* • rice noodles • ginger • carrot •

sweet peppers • Thai peanut sauce • crushed peanuts

WAILEA STEW* gf...25 (Hawaiian)

mahimahi • *wild shrimp* • coconut curry broth 🍷 • chopped broccolini •

herb bouquet • macadamia nuts • Jasmine rice

TOSHI TERIYAKI BOWL* ...19 (Seattle)

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 (Hawaiian)

raw poke *tuna* • Jasmine rice • greens • carrot • pickled ginger •

nori • green onion-ginger-peanut oil • cucumber • avocado

fiery Jaew sauce 🍷 + Kimchi o/s

BAJA SHRIMP BOWL* gf...23 (San Diego)

seared *wild shrimp* • Jasmine rice • avocado • black beans •

tomato • corn • cotija cheese • blue corn strips • cilantro •

pineapple-jalapeño vinaigrette 🍷

BISTRO MADE SWEET ENDINGS

SAN FRANCISCO

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

VANCOUVER ISLAND NANAIMO BAR

coconut-walnut-graham cracker crust, vanilla custard, dark chocolate. gf ...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

reminder: baguette, cracker, croutons, Dead Guy mustard, Whidbey dressing, Gojuchang, fries, ramen - all contain gluten

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

*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 11.25