

# PINE + BLACK BISTRO

LOCAL | WILD | NATURAL | TIKI | NORTHWEST | WINE

Our recipes use the Earth's bounty  
the way it is intended ~ Wild and Natural!

Darrell & Laura Auld

Chef : Victoria Ruiz

Operations : Brittany Love

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## Beers, Ciders, etc.

<b>KINKAIDER,</b> Snow Beast, winter ale 6.8%	7
<b>KROS STRAIN,</b> Fairy Nectar, IPA, 6.2%	7
<b>NEBRASKA BREWING CO,</b> Cardinal, Pale Ale 6%	7
<b>EMPYREAN,</b> Third Stone, brown 5.3%	7
<b>ZIPLINE,</b> Dear Old Nebraska, lager, 4.8%	7
<b>INFUSION,</b> Vanilla Bean, blonde ale, 4.8%	7
<b>LUCKY BUCKET,</b> Pre-Prohibition, amber lager, 4%	7
<b>GLACIER TILL,</b> hard cider, original, 6.5%	6
<b>EXILE,</b> Ruthie, NA gold lager, cans 0.5%	6

## Libations

### 🍹 PACIFIC MAI TAI

Four rums, lime, pineapple tepache,  
pineapple juice, lilikoi foam...**14**

### MAUI MULE

Tito's vodka, pineapple, orange bitters,  
ginger beer...**10**

### WAIKIKI MARTINI

Absolut vanilla, Pau vodka,  
Malibu coconut rum, soaked pineapple  
wedge...**13**

### PUFFER PUNCH

Tito's vodka, Flor de Cana rum, Aperol,  
Malibu mango rum...**11**

### ISLAND SPRITZER

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

**OLD FASHION** Woodinville bourbon,  
demerara, bitters, cherry, orange, cube...**14**

### LAVENDER BEE'S KNEE

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

**LINDA'S LEMON DROP**  
Tito's vodka, lemon, simple, Cointreau...**11**

### VICTORIA

Empress gin, fever tree grapefruit soda...**12**

## Glass + Bottle Wine

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

### SPECIAL POUR WINES

by the glass ounce	6	9	25.4
<b>White</b>			
<b>ARGYLE</b> Sparkling	10		39
<b>AIRFIELD</b> Rose	09	13	35
<b>A to Z</b> Riesling	09	13	35
<b>LONE BIRCH</b> Chard	09	13	35
<b>DELILLE Chaleur Blanc</b>			
Sauv Blanc, Sémillon	11	16	45
<b>CMS</b> Sauv Blanc	09	13	35
<b>Red</b>			
<b>PLANET OREGON</b>			
Pinot Noir	11	16	44
<b>FORAGER</b> Pinot Noir	13	18	52
<b>HEDGES CMS Red Blend</b>			
Merlot - Cabernet	11	16	44
<b>LONE BIRCH</b> Cabernet	09	13	35
<b>DELILLE Métier</b>			
Cabernet	13	18	52

PineandBlackBistro.com  
248 Olson Drive, Papillion  
531.999.3777

## Beverage

Can of Coca Cola, Coke Zero,  
Sprite \$4 each (no refill)

high fructose free...\$4 each

Mexican **Coca Cola** or **Sprite**,  
1919 **Root beer**,  
ALOHA **Pass-O-Guava**,  
Izze **Sparkling Juice**,  
Zevia **Ginger Ale**,  
San Pellegrino **Sparkling Water**,  
Vita Coco **Water**,  
Bistro made **Lemonade**

### Iced Tea

Lipton Black or Tazo Green,  
Eating House **Arnold Palmer**  
**Hot Teas & Press...\$6 each**  
The Tea Smith:  
**Lemon Ninja** | **Earl Grey** | **Rooibos**,  
**Coffee Press 16oz**  
Seattle's Fulcrum - *Queen City*

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

## Starter

### ☞ Two Hot Popovers... 4

+ apple butter *on the side*

### Brussels, Cauli, Mac Nuts *gf*...13

blistered, Thai chili sauce

### 👉 the G.O.A.T. *gf*...19

warm goat cheese, everything spice, sesame seeds, cauliflower bread, strawberry-hot honey

### Laura's Lahvosh...16

basil pesto, sun-dried tomato, artichoke, mozzarella, goat cheese, torn basil

### Whidbey Island Shrimp\*...15

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

### ☞ Pike Place Mac + Cheese...10

#### Island Salad *gf*...7½

miso-sesame-nut vinaigrette

#### Twisted Salad...7½

basil balsamic vinaigrette

#### Tomato-Red Pepper Bisque...7½

#### Pier 54 Seattle Clam Chowder\*...8½

#### 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* bun available +.50  
*gf*=gluten free (may not be celiac friendly if quick-fried),  
 Dinner favorite entrée may be available – just ask!  
 🌶️ =spicy, nuts & wheat are used in the kitchen,

## Bowls + Plates

### 👉 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)

### BRISKET HASH\*...18

Lucky Bucket braised • beef brisket • fingerling potato-red pepper hash • horseradish farmer cheese • fried egg • toast

### HOT NOODS\* *gf*...19

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

### 👉 TOSHI TERIYAKI BOWL\*...19

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

### BAJA BOWL\* *gf*...23

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

### PIER 38 AHI BOWL\* *gf*...23

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

### 🍷 STEAK + FRITES\* *gf*...29

Hanger steak 9-oz, bourbon marinated sliced • Twisted rub • pink peppercorn sauce • garlic frites • garlic aioli

## Handhelds

### ☞ TWISTED CORK BURGER\*...19

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

### PRIME RIB DIP\*...21

slow roasted • thinly sliced • toasted French baguette • horseradish crema • provolone • Au Jus • fries

### ENCINITAS TACOS\*...19

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

### J.D.F. TACOS\* *gf*...19

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

### ☞ BISTRO REUBEN\*...18

Lucky Bucket braised • beef brisket • rye bread • farmer cheese • white cheddar • Bubbies dills & kraut • Whidbey Island sauce • fries

### 👉 FISH\* + CHIPS\*...19

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

🍷 donation made to

Papillion HIGH SCHOOL Band Programs

## 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

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

## Keiki

*under 12, Bento Box, fruit, fries, ketchup & edamame*

Loryn's Mac n' Cheese\*...12

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

Adaline's \*Top Sirloin steak\*, 5 oz *gf*...14

(Brittany + Jimmy's girls)

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Buy the KITCHEN a 6-pack \$10

🍷=#1 seller, 👉=Bistro Favorite, ☞=check this out

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

Pinot Noir = Pine + Black

SISTER RESTAURANTS

TwistedCorkBistro.com PacificEatingHouse.com

TheVaultOmaha.com (our new speakeasy)