

PINE + BLACK Bistro

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. 3/22

Chef : Victoria Ruiz, Sous-Chef : Mynor Cabinal

Manager : Melissa Floyd

Operations Director : Brittany Love

Sister Restaurants: TwistedCorkBistro.com | PacificEatingHouse.com | TheVaultOmaha.com

Beers, Ciders, Non-Alcoholic Beer

Kros Strain NE, Fairy Nectar, IPA, 6.2%	8
Alaskan AK, Amber, altbier, 5.3%	7
Empyrean NE, Third Stone, brown, 5.3%	7
Kinkaider NE, Sun of the Beast, cream ale, 5.0%	7
Kinkaider NE, Snozzberry, sour, 5.0%	7
Infusion NE, Vanilla Bean, lager, 4.8%	7
Zipline NE, Dear Old Nebraska, lager, 4.8%	7
Kona HI, Big Wave, blonde ale, 4.4%	7
Glacial Till NE, hard cider, original, 5.5%	7
Blakes MI, hard cider, Apple Blueberry, 8%	9
Athletic Brewing Co. CA, non-alcoholic	
Upside Down golden Run Wild IPA, cans 0.5%	7

House Concoctions

Auld Fashion Glenfiddich 12-year <i>scotch</i> , demerara, bitters, cherry, orange	14
Old Fashion Woodinville <i>bourbon</i> , demerara, bitters, cherry, orange	13
Nebraska Mule Soldier Valley <i>bourbon</i> , Fever tree ginger beer, lemon	12
Linda's Lemon Drop Tito's <i>vodka</i> , lemon, simple syrup, Cointreau	10
Spicy Garden Margarita 21 seeds cucumber-jalapeño <i>tequila</i> , Cointreau, agave lime	11
Bee's Knee Brickway blueberry infused <i>gin</i> , lavender-honey syrup, lemon	11
Victoria Empress <i>gin</i> , fever tree grapefruit	12

Aloha Libations

 Pacific Mai Tai 4 <i>rums</i> , pineapple tepache, pineapple juice, lime, lilikoi foam	14
Maui Mule Tito's <i>vodka</i> , pineapple, orange bitters, ginger beer	10
Waikiki Martini Absolut vanilla, Pau <i>vodka</i> , Malibu coconut rum, soaked pineapple wedge	12
Puffer Punch Tito's <i>vodka</i> , Aperol, Flor de Cana rum, Malibu mango rum	11
Island Spritzer <i>Aperol</i> , passion fruit, lemon, sparkling wine, soda	12

We love Pinot Noir wine tannins + lingering flavors. It literally translates to Pine + Black, add a small wine restaurant serving Pinot Noir, hence

PINE + BLACK Bistro

PineandBlackBistro.com | 531.999.3777
248 Olson Drive, Papillion

LOCAL | WILD | NATURAL | P.N.W. | PINOT NOIR

Glass + Bottle Wine

by the glass ounce	6	9	25.4
Argyle Sparkling	10		39
Airfield Sangiovese Rose	09	13	35
Roza Ridge Riesling	09	13	35
Lone Birch Chardonnay	09	13	35
Delille Chaleur Blanc			
Sauvignon Blanc - Sémillon	12	17	45
C.M.S. Sauvignon Blanc	09	13	35
Planet Oregon Pinot Noir	11	16	44
Pike Road Pinot Noir	12	17	45
Lone Birch Cabernet	09	13	35
Hedges C.M.S. Cabernet	11	16	44
Delille Métier Red			
Syrah - Cabernet	13	18	52



Beverage

Coca Cola, Coke Zero, Sprite...\$4 each, can (1 free refill)
high fructose free...\$4 each (no refill)
Mexican Coca Cola, 1919 Root beer,
ALOHA Pass-O-Guava, Izze Sparkling Juice,
Zevia ginger ale, San Pellegrino Sparkling Water,
Vita Coco Water, House made Lemonade
Iced Tea
Lipton Black or Tazo Green,
Eating House Arnold Palmer \$4 each (free refill)
Hot Teas & Press...\$6 each
The Tea Smith: Lemon Ninja | Earl Grey | Rooibos
Coffee Press 16oz Seattle's Fulcrum – Queen City

Starters

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*...17

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

Mochiko Chicken Bites*gf...13

Japanese sweet rice flour, jalapeño-pineapple sauce

Twisted Salad...7½

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

Tomato-Red Pepper Bisque...7½

tomato, roasted peppers, garlic, cumin,
chili oil, white cheddar, croutons

Pier 54 Seattle Clam Chowder*...9

chopped clams, bacon, cream, potato,
celery, onion, thyme, green onion

Pike Place Mac & Cheese...10



HOURS:

Summer Hours = 11–9:00pm

Tuesday – Sunday (closed Monday)

Happy Hour (dine-in)

3:00pm – 5:30pm, Tuesday – Saturday

8:00pm – 9:00pm, Tuesday – Saturday

ALL DAY SUNDAY!

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, 🌶️=spicy | gf=gluten free (G.F. bun +1)
nuts & wheat are used in the kitchen

Nebraska

★Bibimbap*gf...21

hot stone bowl • Jasmine rice • Bok choy • carrots •
cucumber • purple cabbage • marinated **beef steak** (5oz)
• sunny egg • Gojuchang 🌶️ + Kimchi *on the side*
(sub salmon + shrimp instead of beef)

TWISTED CORK Burger*...19

Food Magazine's Top Nebraska Burger

beef + pork patty (6 oz) • brioche bun • Dead Guy mustard
• Whidbey slaw • aged white cheddar • pickled red onions • fries

Mike's Drive-in Burger*...16

beef + pork patty (1/4 lb.) • Tillamook cheddar • shredded romaine
• pickle • steakhouse sauce • sourdough bun • fries • Coke

B.L.T.A Sandwich*...17.5

toasted Le Q sourdough bread • sundried tomato aioli •
heirloom tomato • avocado • applewood **bacon** • romaine • fries
(add farm fresh egg to be adventurous +1)

Steakhouse Salad*...23

flank steak • Artisan greens • Napa cabbage • arugula
• Gorgonzola • cherry tomato • applewood bacon • hardboiled egg •
chives • carrots • avocado • steakhouse dressing

Prime Rib Dip*...22

prime rib slow roasted • thinly sliced • toasted French baguette •
provolone • Au Jus • fries • Bistro ketchup + horseradish crema *on the side*

Steak + Frites*gf...29🍴

Hanger steak sliced (9oz) • pink peppercorn sauce
• garlic frites • garlic aioli *on the side*



Support High School Bands

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

Buy the KITCHEN a 6-pack \$10

★=#1 seller, 🍴=Bistro favorite, 🗒️=check this out

Wild Seafood

👍Fish + Chips*...19🍴

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

Juan de Fuca Tacos*gf...19

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

Sockeye Salmon Sandwich*...19

Eating House spiced **salmon** fillet • seared
• arugula • avocado • sundried tomato aioli • fries

Pier 38 Ahi Bowl*...23

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

👍Baja Bowl*gf...23

seared **shrimp** • Jasmine rice • avocado • black beans •
tomato • corn • cotija • blue corn strips • cilantro
• pineapple-jalapeño vinaigrette 🌶️

Honolulu Cobb*gf...25

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

Free-Range Chicken

👍Toshi Teriyaki Bowl*...19

mixed greens • **chicken thighs** • 5-spice teriyaki
• Jasmine rice • Miso-Peanut vinaigrette • carrots •
toasted almond & ramen noodle

Chicken Crunch*...19

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

Hot Noods*gf...21

chargrilled **chicken** • rice noodles • ginger • carrot •
sweet peppers • Thai peanut sauce • crushed peanuts