

## DINNER -reservations recommended

### ALWAYS WILD, ALWAYS NATURAL!

"We left Seattle 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. Our recipes use the Earth's bounty the way it is intended ~ wild and natural"  
Darrell & Laura Auld, P & B Bistro est. 3/2023

Patrick McCracken, chef | Cannon Gentle, manager

### Carefully Sourced, Thoughtfully Served

Beef, pasture, Morgan Ranch, Burwell  
Pork, Jon's Natural, McClelland, Iowa  
Chicken, Plum Creek, Burchard  
Wild Seafood, Trident, Seattle | Fish Co, Honolulu  
Absolutely Fresh, Omaha | Jacobson Fish, Omaha  
Bread, Le Quartier, Lincoln  
Coffee, Caffe Vita, Seattle

### LIBATIONS

BLUEBERRY LAVENDER BEE'S KNEE- Brickway  
blueberry infused gin, house lavender & honey  
syrup, lemon....12

AULD FASHION- Glenfiddich, demerara, bitters,  
cherry, orange, big cube....14

OLD FASHION- Woodinville, demerara, bitters,  
cherry, orange, big cube....13

PACIFIC EATING HOUSE MAI TAI- 4 rums,  
tepache, pineapple, lime, lilikoi foam....14

NORTHWEST SOUR- Woodinville bourbon, lemon,  
simple, egg white, pinot noir....14

LINDA'S LEMON DROP- Tito's vodka, lemon,  
simple, Cointreau...12

JALISCO DISCO-Mi Campo Blanco & Reposada,  
chili infused Aperol, lime, pineapple juice,  
agave, bitters....14

PENICILLIN- Elijah Craig small batch, lemon,  
honey, fresh ginger, scotch mist ....13

### EMERALD CITY COFFEE

Jameson, sugar cube, black coffee, whip cream....11



### SPECIAL POUR WINES

<u>B.T.G. oz</u>	<u>6</u>	<u>9</u>	<u>25.4</u>
ARGYLE Sparkling	11		43
LU & OLY			
Sangiovese Rose, Flowerhead	10	14	39
A to Z Riesling	10	14	39
PRAYERS OF SAINTS Chard	9	13	35
ALEXANA Chardonnay	12	17	47
FORIS Pinot Blanc	9	13	35
CMS Sauvignon Blanc	8	11	31
PLANET OREGON Pinot Noir	11	16	44
J CHRISTOPHER Pinot Noir, Basalte	16	21	64
L'ECOLE Merlot-Cabernet, Frenchtown	11	16	44
PRAYERS OF SINNERS Syrah-Merlot	10	14	39
STE. MICHELLE Cabernet, Indian Wells	11	16	44
BOARD TRACK RACER Cabernet, Chief	16	21	64
<u>NORTHWEST WHITE WINES</u>			
JULIA'S DAZZLE Pinot Gris Rose by Long Shadows, CV			40
SOKOL BLOSSER Pinot Gris, WV			40
L'ECOLE Sémillon, CV			50
SALEM WINE CO Chardonnay, Seven Springs Vineyard, E-A			50
GRAN MORAINÉ Chardonnay, Y-C			70
DOMAINE SERENE Chardonnay, Evenstad, Dundee			85

### OREGON PINOT NOIR

ADELSHEIM, RR   2018	135
ARCHERY SUMMIT Arcus, Dundee   2017	180
BEAUX FRÈRES Estate, E-A   2019	160
BENTON-LANE, WV	40
CLOUDLINE by Drouhin, WV	40
CRISTOM Mt Jefferson, E-A	70
DOMAINE DROUHIN, Dundee	50
DOMAINE SERENE Evenstad, WV   2019	125
ELK COVE AVA series, Oregon	75
EVENING LAND Seven Springs, E-A	85
FOUR GRACES, WV	45
FAIRSING Estate, Y-C	90
GRAN MORAINÉ, Y-C	75
J CHRISTOPHER Basalte, Chehalem	64
KEN WRIGHT Freedom Hill, WV   2021	110
MOONFLOWER Tulatin Hills, WV	55
PENNER-ASH, WV	70
PLANET OREGON, Oregon	44
PONZI Tavola, WV	45
PURPLE HANDS Latchkey, WV	95
REX HILL, WV	50
STOLLER Reserve, Dundee   2019	100

### CALIFORNIA PINOT NOIR

FLOWERS, Sonoma Coast	85
EMERITUS, Russian River	75

### FRENCH PINOT NOIR

AURELIEN VERDOT, Bourgogne, Hautes-Côtes de Nuits-Villages, La Prêtière	90
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### WASHINGTON RED

SPRING VALLEY Merlot-Cab Franc   Uria, WV 2015	100
SAVIAH Cabernet-Cabernet Franc   The Jack, CV	45
NINE HATS Cabernet-Merlot, Washington	40
DEVIL'S PLAYGROUND Cabernet-Syrah, HH	55
BOOKWALTER Cabernet   Readers, CV	65
HEDGES Cabernet, Red Mtn.	75
COL SOLARE Cabernet, Red Mtn.   2017	145
MARK RYAN Cabernet   Dead Horse, Red Mtn.	95
SHINING HILLS Cabernet, CV   2019	110
OWEN-ROE Syrah-Grenache   Sinister Hand, CV	60
K VINTNER Syrah   Royal City, RS   2016	210
GRAMERCY CELLARS Syrah, CV	55

### BOTTLES & CANS

PEACE TREE, Knoxville, IA	7
Blonde Fatale, strong blonde ale, 8.5%	
PINT NINE, Papillion, NE	7
India Pale Ale, IPA, 7%	
KROS STRAIN, La Vista, NE	7
Fairy Nectar, IPA, 6.2%	
NEBRASKA BREWING CO, Papillion, NE	7
Cardinal, Pale Ale 6%	
KINKAIDER, Broken Bow, NE	7
Snozzberry Sour, fruit, 5.9%	
EXILE, Des Moines, IA	6
Tico Time, pale wheat 4.9%	
ZIPLINE, Lincoln, NE	6
Dear Old Nebraska, lager, 4.8%	
LUCKY BUCKET, La Vista, NE	6
Pre-Prohibition, amber lager, 4%	
INFUSION, Benson, NE	5
Seasonal, seltzer, 4.8%	
GLACIAL TILL, Ashland, NE	5
Original, Hard Cider, 5.5%	

### BEVERAGE

ALOHA Passion Guava  
JARRITOS  
BOTTLE Coca Cola, or Sprite Mexicana  
1919 Root Beer  
IZZE sparkling juice  
ZEVIA zero calorie Cola, zero calorie Ginger ale  
SAN PELLEGRINO sparkling water  
ICE TEAS  
Lipton Black, Tazo Green  
HOT TEAS The Tea Smith from Omaha  
Citrus Dragon, Earl Grey, Rooibos decaf  
CAFFE PRESS COFFEE  
Seattle's Caffe Vita - Del Sol coffee  
PACIFIC EATING HOUSE COLD BREW

### PINE & BLACK BISTRO

We believe that wine is meant to be consumed with food. In fact, we love Pinot Noir so much that we named our bistro (small wine shop serving food) after this varietal. Pinot Noir literally translates to Pine Black - Cheers, Darrell & Laura

402-999-8306  
PineandBlackBistro.com  
PineandBlackBistro@gmail.com

## BOARD

### OREGON

Tillamook cheddar & pepperjack, fig spread, grapes, pickled veggies, spiced nuts, JJ Flat crackers 15

## SMALL PLATE

### HOT POPOVERS

two light pastry rolls, apple reduction butter 3

### BRUSSELS, CAULIFLOWER & MAC NUTS

blistered, Thai chili sauce 12 gf

### LAURA'S LAHVOSH

basil pesto, sun-dried tomato, artichoke, mozzarella, goat cheese, torn basil 15

### WHIDBEY ISLAND SHRIMP

seared jumbo white shrimp, avocado, grapefruit, Whidbey dressing, lime-jalapeno dressing 15

### PLUM CREEK CHICKEN WINGS

sweet-spicy glazed, garlic aioli dipping 12

### PAPIO FRIES

flank steak, butcher rub, house fries, garlic aioli 14 gf

## SOUP, SALAD, SIDES

### PIER 54 CLAM CHOWDER

chopped clams, bacon, cream, potato, celery, onion, rosemary 8

### TOMATO-RED PEPPER BISQUE

tomato, roasted red peppers, garlic, cumin, chili oil, Tillamook white cheddar, croutons 7

### SPINACH SALAD

red wine vinaigrette, fried shallots, Gorgonzola, raisins, candied walnuts 7

### TWISTED SALAD

Artisan greens, goat cheese, Kalamata olives, pickled red onion, croutons, basil-balsamic vinaigrette 7

### MAC & CHEESE

thick & gooey, cavatappi pasta, garlic, parmigiano, white cheddar, pepperjack, gouda 8

## WEST COAST

### PACIFIC COD & CHIPS....19½

Lucky bucket beer battered tempura · panko crusted · three cod · salt & pepper fries · apple slaw · house ketchup & tartar sauce

### WILD HALIBUT....29

longline caught · fillet · olive-tomato tapenade · garlic · asparagus · roasted potato

### SOCKEYE SALMON....25

fillet · seared medium · green onion-ginger glaze · panko crumbs · rice · sweet corn · basil oil · miso-sesame-peanut vinaigrette

### SEA SCALLOPS....33 gf

colossal dry packed · bronzed · Sriracha drop · lemon-ginger beurre blanc · charred Brussels · pistachio gremolata · rice

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

three crunchy blue corn shells · miso glazed salmon · Artisan greens · corn Pico de Gallo · avocado aioli · rice · Sriracha squiggle

### PIER 38 BOWL....21 gf

raw tuna · rice · Artisan greens · ginger scallion dressing · carrot · edamame · kimchi cucumber · pickled ginger · nori

### SEATTLE CIOPPINO (chuh pee no)....23

salmon · scallop · wild shrimp · pacific cod · avocado · tomato-fennel broth · orange · baguette

## ARTISAN GREENS & WILD FISH

### SALMON NICOISE (nee swaaz)....23

Sockeye fillet · baby potato · pickled green beans · hard egg · olives · citrus dead guy vinaigrette · tomatoes · caper · salad mix

### HONOLULU COBB....23

wild white large shrimp · lime-jalapeno vinaigrette · mango · avocado · tomato · applewood bacon · gorgonzola · macadamia nuts · Artisan greens

gf=gluten free | we use Jasmine Rice | nuts & wheat are used in Bistro

## NEBRASKA & IOWA

### MORGAN RANCH & JON'S NATURAL

### TWISTED CORK BURGER....17

beef & pork shoulder · brioche · Dead Guy mustard · Whidbey slaw · Tillamook white cheddar · pickled red onions · apple-blue slaw · salt & pepper chips

### MORGAN RANCH

### RIB EYE....39

~bourbon marinated~ (fourteen oz.)  
lip off · Twisted steak rub · green beans · roasted potato · rosemary butter

### BUTCHER'S STEAK....27

~bourbon marinated~ (ten oz. sliced hanger steak)  
Twisted steak rub · Pinot Noir reduction · mushroom · asparagus · roasted potato

### PRAIRIE FIRE....25

(nine oz. sliced flank steak)  
espresso-cayenne rub · grilled medium rare · potatoes · apple slaw · Whiskey glaze · apple · cinnamon

### JON'S NATURAL

### BERKSHIRE PORK....33 (double bone-in chop)

smoked · apple butter · fried shallots · smoked pecan gremolata · potatoes · roasted carrots

### PLUM CREEK

### CHICKEN MARSALA....23 gf

braised breast · Marsala wine · potato · Nebraska wild mushrooms · charred Brussels sprouts · hazelnuts

### TOSHI TERIYAKI....17½

Seattle plate lunch · chicken thighs · bistro teriyaki sauce · rice · Artisan greens · miso-sesame-nut vinaigrette · carrots · toasted almond ramen

### CHICKEN & WAFFLE....17½

fried PCF tenders · sweet-spicy glaze · Omaha's Heavenly waffle · gluten free available · strawberry-hot honey sauce

Buy the kitchen a six pack of beer,  
After shift, they work hard \$10

## ■ HAPPY HOURS ■

Dine-in, 3pm-5pm, Wednesday-Saturday  
Kros Strain Fairy Nectar IPA 5  
Prayers of Sinners (R) or Saints (W) glass 6  
Farmer mule 6  
vodka, cucumber, mint, ginger beer  
Washington Apple 6  
whiskey, apple liqueur, cranberry juice

J.D.F. Taco (one each) 5  
Spinach Salad 5  
Brussels, Cauliflower & Mac nuts 10  
Laura's Lahvosh 10  
Plum Creek Wings 10

## SWEET ENDING

MINI SLUMP  
warmed, wild berry, ice cream 7  
VANCOUVER ISLAND NANAIMO BAR  
no bake, layered confection, walnut 7 gf  
CITRUS MOUSSE 7 gf

## MONDAY & TUESDAY 3 COURSE PRIX-FIXE 25 Support PAPHILLION H.S. BANDS

begin with Bistro Popover & Soup or Salad  
(1 entrée from below)

### NORTHWEST FISH n' CHIPS

Lucky Bucket beer battered tempura · panko crusted · salmon · mahimahi · pacific cod · salt & pepper fries · apple slaw · house ketchup & tartar sauce

### CHICKEN & WAFFLE

Plum Creek farm chicken fried tenders · sweet-spicy glaze · strawberry-hot honey sauce · Omaha's Heavenly waffle · gluten free available

finish with Nanaimo bar or citrus mousse

\$1 helps support the Monarchs & Titans 

Additional Band Donations accepted