



PINE & BLACK BISTRO



ALWAYS WILD, ALWAYS NATURAL!

"Pacific meets Heartland"

"We arrived in Nebraska from Washington intent on purchasing from farmers, ranchers, fishmongers + winemakers who share our commitment for wholesome, sustainable fare. Our recipes use the Earth's bounty the way it is intended ~ Wild and Natural. Northwest fare paired with some unique Pacific Coast wines."

Darrell & Laura Auld

Victoria Ruiz, chef | Mynor Cabinal, sous-chef
Melissa Floyd, FOH manager | Danielle Lorsung, manager

PINE & BLACK BISTRO est. March 2023



FEATURED WINES

By the Glass	6oz	9oz	btl
TATTOO GIRL Sparkling, wa	09		35
KATE ARNOLD Riesling, wa	09	13	35
DARK HARVEST Chardonnay, wa	09	13	35
MASON NOIR Chardonnay, Knock on Wood, or	11	16	43
HEDGES Sauvignon Blanc, CMS, wa	10	14	39
MISCREANT Albariño, Hedonista, wa	11	16	43
<i>bright acidity, citrus & stone fruits notes, perfect for summer</i>			
M. RYAN Rosé of Sangiovese, Mr. Pink, wa	09	13	35
PLANET OREGON Pinot Noir, or	11	16	43
IN SHEEP'S CLOTHING Pinot Noir, or	12	18	47
DARK HARVEST Cabernet, wa	10	14	39
HORSESHOES & HANDGRENADES	12	18	47
Syrah-Cabernet, or + wa			
OWEN-ROE Grenache-Syrah, Sinister Hand, wa	15	22	59

PACIFIC NORTHWEST BOTTLE WINES

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

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

ARGYLE Chardonnay, Nuthouse, Willamette...70

WILLAMETTE VALLEY White Pinot Noir, Willamette...60

DeLILLE Sauv-Semillon, Chaleur Blanc, Willamette...50

JULIA'S DAZZLE Pinot Gris Rose, Columbia...45

CATALYST RIDGE Pinot Noir, Oregon = Willamette + Eola-Amity...75

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

DOMAINE SERENE Pinot Noir, Yamhill-Carlton...95

FOUR GRACES Pinot Noir, Willamette...55

HUNDRED SUNS Pinot Noir, McMinnville...75

INSCRIPTION Pinot Noir, Willamette...55

KEN WRIGHT Pinot Noir, Willamette...30 1/2 bottle

PENNER-ASH Pinot Noir, Willamette...80

PONZI Pinot Noir, Tavola, Willamette...60

REX HILL Pinot Noir, Willamette...55

BOOKWALTER Cabernet, Readers, Columbia...55

UPCHURCH Cabernet, LTL, Red Mountain...85

BLEDSON Cabernet, Family, Walla Walla...90

NINE HATS Cabernet-Merlot, Washington...55

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

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

AMAVI Syrah, Walla Walla...60

NEWSPRINT Cabernet Franc, Columbia...55

SAVIAH Merlot-Cabernet Franc, The Jack, Columbia...55

LIBATIONS

OLD FASHION

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

SPICY GARDEN MARGARITA

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

CRANBERRY LEMON DROP

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

BEE'S KNEE

Darnley's blueberry infused gin, lavender-honey syrup, lemon...12

LAVENDER HAZE

Empress 1908 gin, lemonade, honey, lavender...12

MULBERRY MULE

Revelton mulberry gin, muddled blackberries, ginger beer, lime...11

MAUI MULE

Ocean vodka, pineapple, Blood orange ginger beer, lime...11

ISLAND SPRITZER

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

PACIFIC EATING HOUSE MAI TAI

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

NEBRASKA & WEST COAST BEER

LUCKY BUCKET. NE, **Certified Evil**, imperial oatmeal stout, 9.2%...7

ELYSIAN. WA, **Space Dust**, IPA, 8.2%...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

KINKAIDER. NE, **Sun of the Beast**, ale, 5.0%...7

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

LUCKY BUCKET. NE, **Pre-Prohibition**, lager, 4.5%...7

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

NON-ALCOHOLIC

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

ATHLETIC. CA, **Free Wave**, hazy IPA, N/A, 0.5%...7

CIDER

GLACIAL TILL. MI, **hard cider**, original, 5.5%...7

SARO. NE, **hard cider**, seasonal, 5.6%...7

BEVERAGE

Coke, Coke Zero, Sprite- \$4 each

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

Mexican Coca Cola | Stubborn Root Beer | Zevia Ginger Ale

Lipton Black Iced Tea | Luzianne Green Iced Tea | Lemonade

San Pelligrino sparkling mineral water | Izze sparkling juice

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

Coffee Press: Berkley's Peet's Coffee - Major Dickinson - \$7

HAPPY HOURS

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

SPECIALS

WINE TUESDAY

50% off bottle wine up to \$60, 25% off bottle wine over \$60

THIRSTY THURSDAY

\$4 off beers & ciders, \$4 off Pine & Black Libations

SUNDAY ALL-DAY HAPPY HOUR

SISTER BUSINESSES:

TWISTED CORK BISTRO, PACIFIC EATING HOUSE, THE VAULT

248 Olson Dr, Papillion | 531-999-3777 | Tuesday - Saturday 11:00 - 9:00pm, Sunday 12:00 - 8:00, Closed Monday

► FRESH HOT POPOVERS ◀

BAKED EVERY DAY, SERVED WITH APPLE BUTTER...3

STARTERS + SHARED

FURIKAKE TATER TOTS...10 (gf)

crispy golden tots, tamari-ginger glaze, drizzled wasabi-aioli,

BRUSSELS, CAULIFLOWER, MAC NUTS...13 (gf)

blistered, Thai chili sauce

LAURA'S LAHVOSH...18 (gfo)

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

THE G.O.A.T. ...20 (gf)

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

HULI-HULI CHICKEN WINGS*...8 for 15 (gf)

dredged in rice flour, fried, tossed in huli-huli sauce, garlic aioli (o/s)

WHIDBEY ISLAND SHRIMP*...16 (gfo)

seared wild shrimp, avocado, grapefruit, lime- jalapeño drizzle, Whidbey dressing

SALAD + SOUP

TWISTED SALAD...8 half / 14 full (gfo)

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

CAESAR SALAD...8 half / 14 full (gfo)

chopped romaine, shaved parmesan cheese, Caesar dressing, croutons,

COASTAL SALAD...8 half / 14 full (gf)

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

enhance salad ➡

wild shrimp* +\$10, chicken breast* +\$12, Sockeye salmon* +\$14, steak* +\$14

VICTORIA'S SEASONAL SOUP...9

TOMATO-RED PEPPER BISQUE...8 (gfo)

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

PIER 54 SEATTLE CLAM CHOWDER*...9

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

BOWLS

PIER 38 AHI POKE BOWL*...25 (gf)

sesame poke tuna (raw) • caramelized onion • jalapeño • rice • carrot • Bok choy • kimchi • pickled ginger • nori • avocado
miso-peanut vinaigrette (o/s)

BAJA SHRIMP BOWL*...25 (gf)

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

sub ➡ ahi instead of shrimp

P.N.W. GREEN BOWL*...25 (gf)

seared Pacific cod • spiced • kale-broccolini-red onion-shiitake • cilantro aioli • avocado • carrot • Jasmine rice (o/s)

POULTRY

CRUNCH SALAD*...12 half / 19 full (gfo)

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

TOSHI TERIYAKI BOWL*...19

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

HOT NOODS*...23 (gf)

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

ROASTED CHICKEN* (Half Bird) ...23 (gf)

bone-in chicken • chilled brine in sea salt, honey & herbs for 24 hours • baby smashed potatoes • spicy miso butter roasted tri color carrots

BUY THE KITCHEN A SIX PACK OF BEER AFTER THEIR SHIFT!
THEY WORK HARD – REWARD THEM...\$10

THE BEEF STATE

PINE & BLACK BURGER 6oz*...20

Nebraska beef + steak patty • Le Quartier brioche bun • bourbon aioli • crispy onions • Gouda • grilled apple slice • espresso bacon jam • fries

TWISTED CORK BURGER 6oz*...20

FOOD MAGAZINE'S "top burger in Nebraska"

Nebraska beef + pork patty • Le Quartier brioche bun •

Alaskan amber 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)

🍷 BIBIMBAP*...25

hot stone bowl • Jasmine rice • Bok choy • cucumber • red cabbage • carrots • steak • sunny egg • Gojuchang + Kimchi (o/s)
sub ➡ salmon + shrimp instead of steak

STEAK & FRITES 9oz*...29 (gfo)

(sales support Papillion High School bands)

Whiskey marinade • Hanger steak • sliced • peppercorn sauce • garlic frites • garlic aioli

NEBRASKA CERTIFIED BLACK AGNUS

TOP SIRLOIN 7oz*...27 (gfo)

sliced • 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

RIBEYE 16oz*...55 (gfo)

whiskey marinated • butter • fire-lite rosemary sprig •

loaded baked potato • fiery Jaew sauce (o/s) ➡ spice

➡ fries before 5pm, baked potato after 5pm

WILD SEAFOOD

FISH + CHIPS*...25

(sales supports Papillion High School bands)

Alaskan amber battered tempura • panko crusted • two Alaskan pollock • fries • apple slaw • house ketchup + tartar (o/s), add ➡ extra fish +\$6

SOCKEYE SALMON*...31 (gfo)

wild troll caught salmon fillet (high Omega 3) • seared medium

• green onion-ginger glaze • panko crumbs • Jasmine rice • sweet corn • basil oil • miso-sesame-peanut vinaigrette

FISH SANDWICH*...21

fried • panko crusted pacific cod fillet • Le Quartier brioche bun • spicy aioli • Napa cabbage • tomato • Bubbies dill • fries

JUAN DE FUCA TACOS*...21 (gf)

three crunchy blue corn shells • miso glazed salmon • Artisan greens • Pico de Gallo • avocado aioli, Jasmine rice (o/s)

PACIFIC BEACH TACOS*...21 (gfo)

three warm flour tortillas • spiced mahimahi • apple-habanero salsa • cotija cheese • cilantro-lime crema, tortilla chips & salsa (o/s)

WAILEA STEW*...27 (gf)

mahimahi • wild shrimp • coconut habanero curry broth •

chopped broccolini • herb bouquet • macadamia nuts • Jasmine rice o/s

MAHIMAHIM*...29 (gf) ➡ spice

grilled mahimahi • forbidden black rice • mango salsa • charred broccolini • Volcano sauce

SURF & TURF PASTA*...27

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

NOTES:

🍷 #1 seller, all seafood is wild, all steaks are C.B.A.

gf = gluten free, gfo = gluten free with minor modification

June 2026

*"Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risks of foodborne illness"