

**MENU** (the P.N.W meets the Heartland)  
reservations accepted @ PineandBlackBistro.com

**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,  
Pine & Black Bistro est. 3/23*

Brittany Love, executive general manager  
Victoria Ruiz, chef  
Cannon Gentile, manager

**CAREFULLY SOURCED**

Steak & Ground Beef, Nebraska  
Certified Piedmontese & Morgan Ranch  
*grass fed, grain finished beef*  
Pork, Jon's Natural, McClelland, Iowa  
Chicken, Plum Creek, Burchard  
Wild Seafood, Trident, Seattle  
Honolulu Fish Co, Honolulu  
Coffee, Caffe Vita, Seattle

**LIBATIONS**

**LAVENDER BEE'S KNEE**  
Brickway blueberry infused gin,  
house lavender & honey syrup,  
lemon....12  
**AULD FASHION** Glenlivet 12-year,  
demerara, bitters, cherry, orange,  
big cube....14  
**OLD FASHION** Woodinville bourbon,  
demerara, bitters, cherry, orange,  
big cube....13  
**PACIFIC EATING HOUSE MAI TAI**  
4 rums, tepache, pineapple, lime,  
lilikoi foam....14  
**LINDA'S LEMON DROP** Tito's vodka,  
lemon, simple, Cointreau...12  
**JALISCO DISCO** Mi Campo Blanco  
& Reposado, chili infused Aperol,  
lime, pineapple juice, agave,  
bitters....12  
**PENICILLIN** Woodinville bourbon,  
lemon, honey, fresh ginger,  
scotch mist ....12  
**HARVEST MULE** Cider whiskey,  
lemon, ginger beer....11  
**EMERALD CITY COFFEE** Jameson,  
sugar cube, coffee, whip cream....11

**SPECIAL POUR WINES**

B.T.G. oz	6	9	25.4
ARGYLE Sparkling	11		43
LU & OLY Rose	10	14	39
A to Z Riesling	10	14	39
BETHEL Chardonnay	12	17	47
FORIS Pinot Blanc	09	13	35
CMS Sauvignon Blanc	09	13	35
PLANET OREGON			
Pinot Noir	11	16	44
J CHRISTOPHER			
Pinot Noir, Basalte	16	21	64
L'ECOLE Merlot-Cab., Frenchtown	11	16	44
STE. MICHELLE			
Cab., Indian Wells	11	16	44
DELILLE CELLARS			
Cabernet, Métier	16	21	64

**WASHINGTON / OREGON WINE**

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

**NORTHWEST WHITE WINES**

JULIA'S DAZZLE P Gris Rose CV 40  
SOKOL BLOSSER Pinot Gris, WV 40  
L'ECOLE Sémillon, CV 50  
DELILLE Sauvignon - Sémillon,  
Chaleur Blanc, CV 60  
GRAN MORAINÉ Chard, Y-C 70  
DOMAINE SERENE Chardonnay,  
Evenstad, Dundee 85

**OREGON PINOT NOIR**

ADELSHEIM, RR | 2018 135  
ARCHERY SUMMIT Arcus,  
Dundee | 2017 180  
BEAUX-FRERES, WV 120  
BENTON-LANE, WV 40  
CLOUDLINE by Drouhin, WV 40  
CRISTOM Mt Jefferson, E-A 70  
DOMAINE DROUHIN, Dundee 50  
DOMAINE SERENE Evenstad,  
Willamette Valley | 2019 125  
ELK COVE AVA series, Oregon 75  
EVENING LAND 7 Springs, E-A 85  
FOUR GRACES, WV 45  
FAIRSING Estate, Y-C  
(Omaha Owners) 90  
GRAN MORAINÉ, Y-C 75  
J CHRISTOPHER Basalte,  
Chehalem 64  
KEN WRIGHT Shea,  
Willamette Valley | 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

**BURGANDY PINOT NOIR**

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

**WASHINGTON RED**

DELILLE Merlot-Cab Franc, D2 80  
SPRING VALLEY Merlot-Cab Franc,  
Uria, Walla Walla 2015 100  
SAVIAH Cabernet-Cabernet Franc,  
The Jack, CV 45  
NINE HATS Cabernet-Merlot, WA 40  
DEVIL'S PLAYGROUND  
Cabernet-Syrah, Horse Heaven 55  
BOOKWALTER Cabernet,  
Readers, Columbia Valley 65  
HEDGES Cabernet, Red Mtn. 75  
COL SOLARE Cabernet,  
Red Mountain 2017 145  
MARK RYAN Cabernet,  
Dead Horse, Red Mountain 95  
SHINING HILLS Cabernet,  
Columbia Valley 2019 110  
OWEN-ROE Syrah-Grenache,  
Sinister Hand, CV 60  
K VINTNER Syrah,  
Royal City, Royal Slope 2016 210  
GRAMERCY CELLARS Syrah, CV 55



Papillion Monarch Butterfly

**BEER BOTTLES & CANS**

PEACE TREE, IA Blonde Fatale, 7  
strong blonde ale, 8.5%  
PINT NINE, NE India Pale Ale, 7  
IPA, 7%  
KROS STRAIN, NE 7  
Fairy Nectar, IPA, 6.2%  
NEBRASKA BREWING CO, NE 7  
Cardinal, Pale Ale 6%  
KINKAIDER, NE 7  
Seasonal  
EXILE, IA Tico Time, 7  
pale wheat 4.9%  
ZIPLINE, NE 7  
Dear Old Nebraska, lager, 4.8%  
LUCKY BUCKET, NE 7  
Pre-Prohibition, amber lager, 4%  
GLACIAL TILL, Ashland, NE 5  
Original, Hard Cider, 5.5%

**BEVERAGE** no high fructose syrup

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

**HAPPY HOURS**

Dine-in, 3-5pm | Every Day | All Day Sunday

**BEVERAGE SPECIALS**

\$2 OFF all tap beer  
\$3 OFF all Pine & Black Libations  
\$6 glass Pacific Northwest Wine  
(Red) or (White)  
\$6 Washington Apple  
-whiskey, apple liqueur, cranberry juice

**MENU SPECIALS**

\$4 OFF Boards to Share  
\$3 OFF Small Plates  
\$2 OFF Soup, Salad, Side

**Pine & Black Bistro**

248 Olson, Papillion  
PineandBlackBistro.com  
PineandBlackBistro@gmail.com  
402-999-8306

**HOURS | DAYS**

11 - 3pm, Friday  
12 - 3pm, Saturday, Sunday  
3 - 5pm, Happy Hour, Monday - Sunday  
5 - 9pm (last seating), Monday - Sunday

## LOVE THESE!

 **HOT POPOVERS** two light pastry rolls, apple reduction butter 4  
*(available for dinner beginning at 5)*

## BOARDS to SHARE

### OREGON

three cheeses, fig spread, grapes, apple, spiced nuts, olives, baguette, crackers 20

### the G.O.A.T.

warm goat cheese, garlic chips, sesame seeds, cauliflower bread, strawberry-hot honey, gf 17

**HAWAIIAN AHI NACHOS** uncooked sesame ahi poke, wasabi aioli, avocado aioli, broken Lahvosh, pineapple salsa 17

## SMALL PLATE

**BRUSSELS, CAULI & MAC NUTS** blistered, Thai chili sauce, gf 12

**LAURA'S LAHVOSH** basil pesto, sun-dried tomato, artichoke, mozzarella, goat cheese, torn basil 16

**WHIDBEY ISLAND SHRIMP\*** seared jumbo white shrimp, avocado, grapefruit, Whidbey dressing, lime-jalapeno dressing, torn basil 15


## SOUP, SALAD, SIDE


**PIER 54 CLAM CHOWDER** chopped clams, bacon, cream, potato, celery, onion, rosemary, JJ cracker 8

**TOMATO-RED PEPPER BISQUE** tomato, roasted red peppers, garlic, cumin, chili oil, white cheddar, croutons, JJ cracker 7

**TWISTED SALAD** Artisan greens, goat cheese, Kalamata olives, pickled red onion, croutons, basil-balsamic vinaigrette, JJ cracker 7

**NORTHWEST SALAD** Artisan greens, white cheddar, apples, almond-pistachio-walnut-craisin, apple vinaigrette, JJ cracker 7

**PIKE PLACE MAC & CHEESE** thick & gooey, penne pasta, hint of spice, three cheeses (white cheddar-gruyere-jack) 9  
 with Bistro Smoked Beef Brisket 16

 **FOOD NOTES** - let us know if you would like something left off, all dishes built to order  
gf=gluten free  
baguette, cracker, croutons, ramen, Dead Guy mustard, Whiskey glaze & Whidbey dressing all contain gluten  
nuts & wheat are used in Bistro  
Jaew sauce contains fish sauce

## PRIVATE EVENTS @ PACIFIC EATING HOUSE

available for gatherings, 12 to 100ppl,  
minimum sales goal

## SISTER RESTAURANTS

Pacific Eating House, Omaha  
PacificEatingHouse.com

Twisted Cork Bistro, Omaha  
TwistedCorkBistro.com

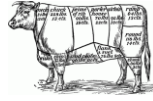
## PINE & BLACK BISTRO

*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*

## HEARTLAND Ranchers

### Grass Fed | Grain Finished

*Pine & Black steaks are quick marinated in Kentucky Bourbon & Brown Sugar*



### BISTRO TENDER *Morgan Ranch*

(6 oz., Teres Major, tender, low marbling)  
Twisted steak rub • fingerling potato • asparagus • rosemary butter • gf 27

### PRAIRIE FIRE *Morgan Ranch*

(6 oz. / 9 oz. lean, Flank steak, sliced)  
espresso-cayenne rub • grilled medium rare • fingerling potatoes • apple slaw • Whiskey glaze • apple • cinnamon 20 / 27

### FILET MIGNON *Piedmontese*

(6 oz., very tender, low fat)  
Twisted steak rub • apple smash potato cake • asparagus • gorgonzola • walnuts • gf 45

### RIB EYE *Morgan Ranch*

(14 oz., juicy, great marbling)  
Twisted steak rub • fingerling potato • asparagus • rosemary butter • spicy Jaew steak sauce on the side • gf 49



## STEAK & FRITES

*(Hanging tender, intense beef flavor, part of flat steak family)*

Morgan Ranch 10 oz. sliced steak • Twisted steak rub • peppercorn sauce • garlic frites • garlic aioli • gf 27

## BIBIMBAP [ˈbɛbɪmˌbæp]

hot stone bowl • rice • Morgan Ranch flank steak • cucumber • bok choy • bean sprouts • sunny egg • Gojuchang & kimchi on side 21

## TWISTED CORK BURGER

**FOOD NETWORK'S Top Nebraska Burger**  
beef & pork shoulder patty • brioche • Dead Guy mustard • Whidbey slaw • Tillamook aged white cheddar • pickled red onions • apple-blue slaw • salt & pepper chips 17

## LOCO MOCO

savory Hawaiian plate lunch • beef & pork shoulder patty • fried egg • miso-beef broth gravy • Jasmine rice • pineapple 17

## BISTRO REUBEN

Lucky Bucket Certified Evil braised beef brisket • farmer cheese • Bubbies dill & Sauerkraut • Whidbey sauce • rye bread • apple-blue slaw • salt & pepper chips 17

## PLUM CREEK FARMS

### FIGGY CHICKEN

breast • braised • prosciutto • balsamic-fig • crème fraîche • roasted carrots • apple smash potato cake • gf 25

### TOSHI TERIYAKI BOWL

chicken thighs • teriyaki sauce • rice • Artisan greens • miso-sesame-nut vinaigrette • toasted almond ramen • carrots • Sriracha squiggle 18

### HOT NOODS

charred chicken • rice noodles • ginger • carrot • sweet peppers • peanut sauce • gf 19

**BUY THE KITCHEN** a six-pack of beer reward them after their shift, \$10

## PACIFIC Fishmonger

*Pine & Black seafood is always wild*

## WILD HALIBUT

from the icy waters of the 49<sup>th</sup> state  
fillet • olive-tomato tapenade • garlic • asparagus • fingerling potatoes • gf 33

## BLACK COD HOT POT

cast iron • Alaskan sablefish • misoyaki • rice • bok choy • bean sprouts • Pico de Gallo • nori • gf 33

## SEA SCALLOPS

colossal dry packed • bronzed • Jasmine rice • lemon-ginger beurre blanc • Sriracha drop • pistachio gremolata • charred Brussels • gf 33

### SEA BASS

grilled • passion fruit salsa • asparagus • blueberry • lemongrass rice • gf 33



## SOCKEYE SALMON

(Longline caught off Southeast, Alaska)  
fillet • seared medium • scallion-ginger glaze • panko crumbs • sweet corn • basil oil • miso-sesame-peanut vinaigrette 27

## AHI POKE

raw tuna • Jasmine rice • Artisan greens • carrot • kimchi cucumber • pickled ginger • nori • avocado • edamame • ginger-scallion dressing • gf 21

## HONOLULU COBB

wild white shrimp • mango • avocado • tomato • applewood bacon • gorgonzola • macadamia nuts • lime-jalapeno vinaigrette • JJ cracker 21

## SALMON & GREENS

Sockeye fillet • avocado • grapefruit • Champagne-lemon vinaigrette • Whidbey dressing • capers • JJ cracker 21

## ENCINITAS TACOS

three flour tortillas • mahimahi • P.E.H. spice • apple-habanero salsa • cotija cheese • cilantro-lime crema • J rice 19

### FISH & CHIPS

Lucky bucket beer battered tempura • panko crusted • one Alaskan cod • two Pacific mahimahi • salt & pepper fries • apple slaw • house ketchup & tartar 19½

## OREGON TUNA MELT

albacore tuna • Whidbey sauce • white cheddar • Bubbies dills • ciabatta • Dead Guy mustard • apple-blue slaw • salt & pepper chips 16

## SWEET ENDINGS

See server for current offerings

## SUPPORT THE BANDS

\$1 helps the Monarch & Titans!  
Additional Band Donations accepted

 PINE & BLACK BISTRO FAVORITE