

ALWAYS WILD, ALWAYS NATURAL!

"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 a lack of 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 est. 3/23

Victoria Ruiz, chef | Cannon Gentle, manager | Brittany Love, Operations Director

Carefully Sourced, Thoughtfully Served

Steak & Ground Beef, pasture, Morgan Ranch, Burwell | Certified Agnus Beef, Midwest Ranchers
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
PACIFIC MAI TAI four rums, lime, pineapple tepache, pineapple juice, lilikoi foam	14
AULD FASHION Glenlivet 12-year, demerara, bitters, cherry, orange, big cube	14
OLD FASHION Woodinville bourbon, demerara, bitters, cherry, orange, big cube	13
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
MAUI MULE Tito's vodka, pineapple, orange bitter, ginger beer	11
EMERALD CITY COFFEE Jameson, sugar cube, black coffee, whipped cream	11

BEER BOTTLES & CANS

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

CIDER | NA

GLACIER TILL NE, hard cider, Original, 6.5%	6
EXILE IA Ruthie, NA golden, cans 0%	6

BEVERAGE sodas are high fructose free (\$4 each, Coffee Press & Hot Teas \$6)

Mexican **Coca Cola** | Mexican **Sprite** | 1919 **Root beer** | Aloha **Pass-O-Guava**
Zevia **Cola zero** | Zevia **Ginger ale zero** | Izze **Sparkling Juice**
San Pellegrino **Sparkling Water** | Yuzu **Sparkling Water**
Iced Tea Lipton Black or Tazo Green | Eating House **Arnold Palmer** | **Lemonade**
The Tea Smith Hot Tea **Citrus Dragon** or **Earl Grey** or **Rooibos**
Coffee Press Seattle's Caffe Vita - Del Sol | Pacific Eating House **Cold Brew**

WINE by GLASS & BOTTLE

SPECIAL POUR WINES by the glass ounce	6	9	25.4
SOKOL BLOSSER Sparkling, Bluebird, Willamette	11		43
LU & OLY Rose, Columbia	10	14	39
A to Z Riesling, Oregon	10	14	39
BETHEL HEIGHTS Chardonnay, Eola-Amity	12	17	47
FORIS Pinot Blanc, Rogue	09	13	35
CMS Sauvignon Blanc, Columbia	09	13	35
PLANET OREGON Pinot Noir, Oregon	11	16	44
FOUR GRACES Pinot Noir, Willamette	13	18	52
L'ECOLE Merlot-Cabernet, Frenchtown, Columbia	11	16	44
STE. MICHELLE Cabernet, Indian Wells, Columbia	11	16	44
DELILLE CELLARS Cabernet, Métier, Columbia	16	21	64
BARNARD-GRIFFIN Syrah Port, Columbia 3ounce = 13			
NORTHWEST WHITE WINES			
JULIA'S DAZZLE Pinot Gris Rose, Columbia			40
SOKOL BLOSSER Pinot Gris, Willamette			40
L'ECOLE Sémillon, Columbia			50
DELILLE Sauvignon - Sémillon, Chaleur Blanc, Columbia			60
GRAN MORAINÉ Chardonnay, Yamhill-Carlton			70
DOMAINE SERENE Chardonnay, Evenstad, Dundee			95
OREGON PINOT NOIR			
ADELSHEIM, Ribbon Ridge 2018			135
ARCHERY SUMMIT ARCUS, Dundee 2017			180
BEAUX-FRERES, Willamette			120
BENTON-LANE, Willamette			40
CLOUDLINE by Drouhin, Willamette			40
CRISTOM Mt Jefferson, Eola-Amity			70
DOMAINE DROUHIN, Dundee			75
DOMAINE SERENE Evenstad, Willamette 2019			135
EVENING LAND Seven Springs, Eola-Amity			85
FAIRSING Estate, Yamhill-Carlton (Omaha Owners)			90
GRAN MORAINÉ, Yamhill-Carlton			75
KEN WRIGHT Shea, Willamette 2021			110
MOONFLOWER Tulatin Hills, Willamette			55
PENNER-ASH, Willamette			70
PONZI Tavola, Willamette			45
PURPLE HANDS Latchkey, Willamette			95
REX HILL, Willamette			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 Prêrière	90
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WASHINGTON RED

DELILLE Merlot-Cabernet Franc, D2, Columbia	80
SPRING VALLEY Merlot-Cabernet Franc, Uria, Walla Walla 2015	100
SAVIAH Cabernet-Cabernet Franc, The Jack, Columbia	45
NINE HATS Cabernet-Merlot, Washington	40
DEVIL'S PLAYGROUND Cabernet-Syrah, Horse Heaven	55
BOOKWALTER Cabernet, Readers, Columbia	65
HEDGES Cabernet, Red Mountain	75
COL SOLARE Cabernet, Red Mountain 2018	155
MARK RYAN Cabernet, Dead Horse, Red Mountain	95
SHINING HILLS Cabernet, Columbia 2019	100
OWEN-ROE Syrah-Grenache, Sinister Hand, Columbia	60
K VINTNER Syrah, Royal City, Royal Slope 2016	210
GRAMERCY CELLARS Syrah, Columbia	55

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



PINE & BLACK BISTRO | 248 Olson Drive, Papillion | PineandBlackBistro.com | 402.999.8306

DAYS: Tuesday-Sunday | HOURS: 11 - 9pm (last seating)

HAPPY HOURS

Dine-in, 3pm-5pm, Tuesday-Saturday plus All Day Sunday

\$2 off	Beers
\$3 off	Libations
\$6 six-ounce pour =	Pacific Northwest Wine (Red) or (White) glass
\$6 bites =	Island Salad Clam Chowder
\$12 specials =	Twisted Cork Burger (with fries) Ahi Poke Nachos Laura's Lahvosh Papio Fries the G.O.A.T.

SMALL SHARE PLATES

HOT POPOVERS

- two light pastry rolls, apple reduction butter 4
- BRUSSELS, CAULIFLOWER & MACADAMIA NUTS** blistered, Thai chili sauce 12gf
- LAURA'S LAHVOSH** basil pesto, sun-dried tomato, artichoke, mozzarella, goat cheese, torn basil 16
- the G.O.A.T.** warm goat cheese, everything spice, garlic chips, sesame seeds, cauliflower bread, strawberry-hot honey 17gf
- PIKE PLACE MAC & CHEESE** thick & gooey, penne pasta, hint of spice, three cheeses (white cheddar-gruyere-jack) 10
- CHICKEN WINGS** Plum Creek Farm, double fried, crispy & crunchy, Huli-Huli sweet-spicy glazed (garlic aioli dipping sauce) 12
- or Korean glaze (garlic-ginger-dried red chili peppers & peanuts)
- PAPIO FRIES** flank steak, butcher rub, fries, garlic aioli 16gf
- HAWAIIAN AHI NACHOS** uncooked 17
- sesame ahi poke, wasabi aioli, avocado aioli, broken Lahvosh, pineapple salsa
- WHIDBEY ISLAND SHRIMP** seared jumbo white shrimp, avocado, grapefruit, Whidbey dressing, Lime-Jalapeno dressing 15
- SOUPS & SALADS with cracker**
- PIER 54 SEATTLE CLAM CHOWDER** chopped clams, bacon, cream, potato, celery, onion, rosemary 8½
- MULLIGATAWNY** spicy curry, apple, galangal, almond, paprika, coconut milk, Jasmine rice, toasted coconut 7½vg
- TOMATO-RED PEPPER BISQUE** tomato, roasted red peppers, garlic, cumin, chili oil, Tillamook white cheddar, croutons 7½
- ISLAND SALAD** Artisan greens, sweet onion, raisins, Mandarin oranges, macadamia nuts, Miso-Peanut vinaigrette 7½
- TWISTED SALAD** Artisan greens, goat cheese, Kalamata olives, pickled red onion, croutons, Basil-Balsamic vinaigrette 7½
- DUETS with cracker**
- OREGON DUET** Tomato-Red pepper bisque & Grilled Cheese on sourdough, (Tillamook cheddar-pepperjack-farmer cheese-Mozzarella) 17
- ISLAND TWOSOME** small Wailea stew & Island salad 21½
- SOUP & SALAD** Island Salad or Twisted Salad with your choice of Seattle Clam Chowder, Mulligatawny or Tomato-Red Pepper bisque 14

SISTER RESTAURANTS

Twisted Cork Bistro
10730 Pacific Street, Omaha
TwistedCorkBistro.com

Pacific Eating House
1130 Sterling Ridge Dr, Omaha
PacificEatingHouse.com

ENTRÉES



- Ranchers**
Morgan Ranch steaks are grass fed, grain finished from Burwell, Nebraska. Certified Agnus Beef, Midwest family farmers & ranchers sustainably raising beef to a higher standard
- STEAK & FRITES** Certified Agnus Beef **for the Band!**
-bourbon marinated- (nine oz., tender & marbled) 27gf
sliced Hanging Tender • Twisted steak rub • creamy brandy peppercorn sauce • garlic frites
- RIBEYE** Morgan Ranch
-bourbon marinated- (fourteen oz., juicy, great marbling, Nebraska favorite!) 47gf
Twisted steak rub • string beans • fingerling potatoes • rosemary butter
- BISTRO TENDER** Morgan Ranch
-bourbon marinated- (six oz. Teres Major, very tender, low fat) 27gf
Twisted steak rub • apple smash potato cake • asparagus • gorgonzola • toasted walnuts
add a glass of Delille Métier, this Cabernet pairs perfectly with this steak
- CRYING TIGER** Certified Agnus Beef
cross sliced medium rare flank strips (six | nine oz., low fat, flavorful) 19 | 25gf
Jasmine rice • string beans • pistachio • kimchi • fiery Jaew sauce (on the side)
- BIBIMBAP** Certified Agnus Beef
hot stone bowl • Jasmine rice • flank steak • bean sprouts • bok choy • carrots • sunny egg • Gojuchang & kimchi on side (try with wild Salmon & Shrimp) 21½
- TWISTED CORK BURGER**
FOOD NETWORK'S Top Nebraska Burger 17
beef & pork shoulder patty • brioche • Dead Guy mustard • Whidbey slaw • Tillamook aged white cheddar • pickled red onions • salt & pepper fries
- BRAISED SHORT RIB DIP** Certified Agnus Beef 20
slow miso braised beef boneless short rib • horseradish farmer cheese • split roll • beef au jus • salt & pepper fries
- TOSHI TERIYAKI BOWL** Plum Creek Farm 18
chicken thighs • Jasmine rice • greens • carrots • Miso-Peanut vinaigrette • toasted almond ramen • Sriracha squiggle
- HOT NOODS** Plum Creek Farm 21gf
chargrilled chicken • rice noodles • ginger • carrot • sweet peppers • peanut sauce
- PLUM CREEK FARM FRIED CHICKEN** 24
butterflied breast • simple brine soak • second soak in buttermilk • coated in panko & corn flakes • juicy • crispy • winter risotto (roasted root vegetable) • carrot puree • honey-peppercorn drizzle

FOOD NOTES | BUY the KITCHEN a 6-pack of Beer, reward them after shift...10

We are committed to making real food with absolutely zero artificial ingredients let us know if you would like something left off, all dishes built to order
gf=gluten free | nuts & wheat used in Bistro | we use Jasmine Rice
baguette, cracker, croutons, ramen, Dead Guy mustard, Whidbey dressing all contain gluten

ENTRÉES



- Fishmongers**
All seafood is wild, captured in their natural habitat
- TWISTED SISTER** **for the Band!** 28gf
Wild Sockeye salmon fillet • asparagus-corn-kale • avocado • Miso-Peanut vinaigrette
- ENCINITAS TACOS** 19½
three flour tortillas • mahimahi • spicy P.E.H. seasoning • apple-habanero salsa • cotija cheese • cilantro-lime crema • Jasmine rice
- WAILEA STEW** 27
mahimahi • wild shrimp • herbs • spicy Thai curry broth • asparagus • macadamia nuts • bean sprouts • Jasmine rice
- PIER 38 AHI POKE BOWL** 23gf
five-ounce raw poke tuna • rice • Artisan greens • Ginger-Scallion dressing • carrot • kimchi cucumber • pickled ginger • nori • avocado
- SEA BASS** 35
grilled • passion fruit salsa • grilled asparagus • blueberry • lemongrass rice
- SEA BASS & SCALLOPS** 39
grilled misoyaki sea bass • winter risotto (roasted root vegetable) • seared sea scallops • colossal • dry packed • bronzed • Yuzu-Kabayaki sauce
add a glass of Foris Pinot Blanc, the varietal compliments the richness of the seafood
- WILD HALIBUT** 35gf
longline caught • fillet • seared • lemon • olive-cherry tomato tapenade • garlic • string beans • fingerling potatoes
- PACIFIC FISH & CHIPS** 20½
Alaskan amber beer battered tempura • two cod • one mahimahi • panko crusted • salt & pepper fries • apple slaw • house ketchup & tartar sauce
- SALMON+SHRIMP+GREENS** 25
Artisan greens • seared Sockeye fillet • wild shrimp • avocado • apple-blueberry salsa • Lime-Jalapeno vinaigrette • cracker
- HONOLULU COBB** 25
wild white large shrimp • Lime-Jalapeno vinaigrette • mango • avocado • tomato • applewood bacon • gorgonzola • macadamia nuts • Artisan greens • cracker
- BENTO BOX** (up to 10 years old), served with edamame, fries, fruit 10
Aurora's Pacific Cod n' Chips or Loryn's Chicken Tenders or Keiki's Hawaiian roll Burger Sliders

SWEET ENDINGS See server for current offerings

SUPPORT HIGH SCHOOL BANDS

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

Pine & Black Favorite