

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

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

Aloha Libations

Pacific Mai Tai 4 rums, pineapple tepache, pineapple juice, lime, lilikoi foam	14
Maui Mule Tito's vodka, pineapple, orange bitters, ginger beer	10
Waikiki Martini Absolut vanilla, Pau vodka, Malibu coconut rum, soaked pineapple wedge	13
Puffer Punch Tito's vodka, Aperol, Flor de Cana rum, Malibu mango rum	11
Island Spritzer Aperol, passion fruit, lemon, sparkling wine, soda	12
Lilikoi Sour Evan William's bourbon, lemon, passion fruit, lime, egg white, mint	12

Just the Aloha Spirit Non-Alcoholic

Te Fiti cucumber, lime, basil, simple, lemon, soda	8
Uha-Nui Aloha Passion-Orange-Guava, coconut water, toasted coconut	8



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

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

Pacific Northwest White Wines

Julia's Dazzle Pinot Gris Rose, Columbia	40
Catalyst Ridge Rose of Merlot, Columbia	45
Foris Moscato, Rogue	50
King Estate Pinot Gris, Estate, Willamette	40
Chemistry Chardonnay, Willamette	35
Gran Moraine Chardonnay, Yamhill-Carlton	70

Oregon Pinot Noir Wines

Benton-Lane, Willamette	40
Catalyst Ridge Eola-Amity	75
Domaine Drouhin, Rose Rock, Dundee	60
Ermisch, Ribbon Ridge	85
Fairsing, Yamhill-Carlton, Omaha owners	90
Gran Moraine, Yamhill-Carlton	80
Hundred Suns, McMinnville	65
Penner-Ash, Willamette	70
Ponzi, Tavola Willamette	45
Rex Hill, Willamette	50

Washington Red Wines

Bookwalter Cabernet, Readers, Columbia	55
Upchurch, Cabernet, LTL, (larger than life), Red Mountain	75
Shining Hill Cabernet - Cabernet Franc, Red Mtn	100
Gramercy Cellars Syrah, Columbia	55
Amavi Syrah, Walla Walla	60
Saviah Merlot-Cab Franc, The Jack, Columbia	35
Delille Merlot - Cabernet Franc, D2, Columbia	70
Airfield Sangiovese - Cab, Spitfire, Washington	65



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



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

SUMMER HOURS:
Tuesday - Sunday = 11-9pm
Lunch = 11-3pm
Happy Hour = 3-5:30pm
Dinner begins at 5:00pm
(closed Monday)

Happy Hour (dine-in)
3:00pm - 5:30pm, Tuesday - Saturday
8:00pm - 9:00pm, Tuesday - Saturday
ALL DAY SUNDAY!
\$5 Kona Big Wave | Alaskan Amber
\$6 Lone Birch Chardonnay | Cabernet | Rose
\$9 Bee's Knee | Island Spritzer
\$10 Brussels + Cauli | Mochiko Chicken Bites
\$15 Laura's Lahvosh | the G.O.A.T.
Toshi's Teriyaki Chicken | J.D.F. Tacos

Sister Restaurants

TwistedCorkBistro.com | PacificEatingHouse.com
TheVaultOmaha.com (our new speakeasy)

Thank you, defenders of our country!
Military Discount offered (specials excluded)



Starters

🍷 Two Hot Bistro Popovers... 4
apple butter *on the side*

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

Whidbey Island Shrimp*...15
seared jumbo shrimp, avocado, grapefruit,
Whidbey dressing, lime-jalapeño vinaigrette

Salad + Soup

Island Salad *gf...7½
Artisan greens, sweet onion, craisins,
Mandarin oranges, mac nuts, Miso-Peanut vinaigrette

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



Keiki Bento Box

under 12, fruit, fries, ketchup & edamame
Loryn’s Hawaiian Sliders* ...12
Aurora’s Mochiko Chicken bites* gf ...11
Adaline’s Teriyaki Flank steak*, 4oz gf ...13
(Brittany + Jimmy’s girls)



Nebraska

NEBRASKA STEAKS,

Rosebud Veal, Arlington
– Grass fed, Grain finished

Steak + Frites* gf...29
Hanger steak sliced (9oz) • pink peppercorn sauce
• garlic frites • garlic aioli *on the side*

Filet Mignon 8oz *gf...41
bourbon marinated • smashed potatoes • steak butter

🍷 Ribeye 16oz *gf...41
Papillion City Lifestyle Award Winner “Best steak in Papillion”
bourbon marinated • loaded baked potato •
fiery Jaew sauce *on the side*

pair wonderfully with Delille Métier Cabernet...13 glass / 52 btl

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

Prime Rib Dip*...21
prime rib slow roasted • thinly sliced • toasted French baguette •
provolone • Au Jus • fries • Bistro ketchup + horseradish *on the side*

👍 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

Chicken Piccata*...23
sautéed breast • lemon-butter • white wine + capers •
smashed potato • broccolini • lemon zest

Wild Caught 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*

our Alaskan cod batter matches with
Alaskan Amber Altbier...7 draft pint

J.D.F. Tacos* gf...19
3 crunchy blue corn shells • miso glazed salmon
• Artisan greens • Pico de Gallo • avocado aioli • rice

Pier 38 Ahi Bowl* gf...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
(sub blackened salmon instead of shrimp)

🍷 Mahimahi* gf...25
forbidden black rice • mango salsa •
charred broccolini • Volcano sauce
our Pacific mahimahi recipe matches perfectly with
Delille Chaleur Blanc...12 glass / 45 bottle

Sockeye Salmon* gf...25
seared Alaskan salmon • miso-ginger glaze •
smashed potato • string beans

Wailea Stew* gf...25
mahimahi • wild shrimp • coconut curry broth •
chopped broccolini • enoki mushrooms • herb bouquet •
macadamia nuts • Jasmine rice

Honolulu Cobb* gf...25
Artisan greens • mango • avocado • tomato • bacon
• gorgonzola • seared jumbo shrimp
• macadamia nuts • lime-jalapeño vinaigrette

Sea Bass* gf...35
chargrilled • passion fruit salsa • charred broccolini
• blueberry • lemongrass rice

Sea Scallops* gf...35
colossal U-12 • dry packed • bronzed • Sriracha drop •
lemon, ginger, shallot, wine emulsified in butter sauce
• charred Brussels • pistachio gremolata • Jasmine rice

\$1 donated to Papillion H.S. Band Programs

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)
Brussels, fries, frites, smashed potato, rice can be exchanged for each
other at no charge, loaded baked potato +\$2
Eating House spice is blackening + brown sugar
nuts & wheat are used in the kitchen

★=#1 seller, 🍷=House Favorite, 🍷=check this out

Favorite Producers:

Carefully Sourced, Thoughtfully Served
Trident Seafood (Seattle)
Absolutely Fresh (Omaha)
Fortune Fish (Kansas City)
Jacobson Fish (Omaha)
Rosebud Veal (Arlington)
Le Quartier (Lincoln)
Rotella (Omaha)
Sysco | US Foods | Performance (Nebraska)
Fulcrum Coffee (Seattle)



Buy the KITCHEN a 6-pack \$10

★=#1 seller, 🍷=House Favorite,
=check this out