

*“We love Pinot Noir wine so much with our meals,
we decided to name our little bistro after the varietal.”*

Pinot Noir translates to Pine Black

*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. 3/23*

Chef : Victoria Ruiz,

Sous-Chef : Mynor Cabinal

Managers : Kristen Rodriguez

& Melissa Floyd

Operations Director : Brittany Love



OPEN:

Tuesday – Sunday lunch beginning @ 11am

Tuesday – Sunday dinner beginning @ 4pm

Closed Monday

Beers, Ciders, Non-Alcoholic

Elysian. WA, Space Dust, IPA, 8.2%	7
Kinkaid. NE, Snow Beast, ale, 6.8%	7
Rogue. OR, Dead Guy, maibock, 6.8%	7
Kros Strain. NE,  local favorite	
 Fairy Nectar, IPA, 6.2%	8
 Cornhusker Crusher, pale wheat ale, 5.6%	7
Alaskan. AK, Amber, altbier, 5.3%	7
Zipline. NE, Dear Old Nebraska, lager, 4.8%	7
Infusion. NE, Vanilla Bean, blonde ale, 4.8%	7
Kona. HI, Big Wave, blonde ale, 4.4%	7
Blakes. MI, hard cider, apple-blueberry, 8%	9
Athletic. CA,  non alcoholic	
 Run Wild, West coast style IPA, 0.5%	7
 Free Wave, hazy IPA, 0.5%	7

House Concoctions

Mai Tai. 4 <i>rums</i> , lime, pineapple tepache, pineapple juice, lilikoi foam	14
Fall Berry Mule. Revelton mulberry gin, muddled blackberries, Fever Tree ginger beer, lime	10
Maui Mule. Tito’s <i>vodka</i> , pineapple, orange bitters, ginger beer	10
Island Spritzer. <i>Aperol</i> , passion fruit, lemon, sparkling wine, soda	12
Apple Spritzer. <i>Aperol</i> , apple cider, sparkling wine, soda, dried apple garnish	12
50 Shades of Grey. Earl Grey infused <i>bourbon</i> , banana, lime	12
Amigos Caliente. Mi Campo jalapeño infused <i>tequila</i> , cherry, lime	12
Illegal Paloma. Illegal <i>mezcal</i> , Alma Finca liqueur, Fever Tree sparkling grapefruit, brulée grapefruit	12
Bee’s Knee. Brickway blueberry infused <i>gin</i> , lavender- honey syrup, lemon	12
Victoria. Empress <i>gin</i> , fever tree grapefruit	12

Glass + Bottle Wines

by the glass	6oz.	9oz.	btl
French for Water. <i>Sparkling</i>	10		40
Airfield. <i>Sangiovese</i> Rose	09	13	34
Julia’s Dazzle. <i>Pinot Gris</i> Rose Columbia Valley			40
Kate Arnold. <i>Riesling</i>	09	13	34
Lone Birch. <i>Chardonnay</i>	09	13	34
Salem Wine Co. <i>Chardonnay</i>	12	17	46
Argyle. <i>Chardonnay</i> Willamette, Nuthouse			60
Gran Moraine. <i>Chardonnay</i> Yamhill-Carlton			70
Delille. <i>Chaleur Blanc</i>			
<i>Sauvignon Blanc-Sémillon</i>	12	17	46
Hedges. <i>C.M.S.</i> <i>Sauvignon Blanc</i>	09	13	34
Planet Oregon. <i>Pinot Noir</i>	11	16	42
Commuter. <i>Cuvee</i> <i>Pinot Noir</i>	12	17	46
Penner-Ash. <i>Pinot Noir</i>	17	24	66
Inscription. <i>Pinot Noir</i> Willamette			45
Rex Hill. <i>Pinot Noir</i> Willamette			50
Ponzi. <i>Pinot Noir</i> Tavola Willamette			55
Hundred Suns. <i>Pinot Noir</i> McMinnville			65
Catalyst Ridge. <i>Pinot Noir</i> Eola-Amity			75
Ermisch. <i>Pinot Noir</i> Ribbon Ridge			85
Ken Wright. <i>Pinot Noir</i> Yamhill-Carlton, Shea			110
Lone Birch. <i>Cabernet</i>	09	13	34
Bookwalter. <i>Readers</i> <i>Cabernet</i>	11	16	42
Upchurch. <i>LTL</i> <i>Cabernet</i> Red Mountain			75
Nine Hats. <i>Cabernet</i> – Merlot Washington			45
Hedges. <i>CMS</i> <i>Cab</i> – Merlot– Syrah Columbia			50
Delille. <i>Métier</i> Syrah–Cabernet	14	20	54
Casa Smith. <i>Sangiovese</i>	11	16	42
Amavi. Syrah Walla Walla			65

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

Coffee & Teas

Hot Coffee...\$7 = Coffee Press for 2,
Seattle’s Fulcrum coffee – Queen City blend
Hot Tea...\$5 =Tea Smith: Lemon Ninja |
Earl Grey | Rooibos
Iced Tea...\$3.5 = Iced Black Tea, Bromley
Iced Green Tea
Cold Beverages
\$3.5 =
Coca Cola, Coke Zero, Sprite
\$4 high fructose free =
Mexican Coca Cola, 1919 Root beer,
Vita Coco **Water**, Izze **Sparkling Juice**,
Zevia ginger ale, San Pellegrino **Sparkling Water**,
Arnold Palmer + Lemonade



Happy Hour

Dine in Only,
3-5:30pm
plus, All-Day Sunday
\$2 off - Beers
\$3 off - Old Fashion or Bee’s Knee
\$3 off - 6oz. Lone Birch Chardonnay or Cabernet
\$4 off - 9oz. Lone Birch Chardonnay or Cabernet
\$4 off - the G.O.A.T.
HOT NOODS
CHICKEN CRUNCH SALAD
FISH + CHIPS
J.D.F. TACOS
BULGOGI CHEESE STEAK
TWISTED CORK BURGER



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

◆STARTER◆

FRESH HOT POPOVERS ...4

2 hot baked pastries w/ apple butter

BRUSSELS, CAULI, MAC NUTS* gf...12

blistered, Thai chili sauce

LAURA'S LAHVOSH* ...18

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

■ add shrimp \$7 or chargrilled chicken \$7

THE G.O.A.T. * gf...22

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

MOCHIKO CHICKEN BITES* gf...15

Japanese sweet rice flour, chicken thighs,
jalapeño-pineapple sauce

WHIDBEY ISLAND SHRIMP* ...15

seared wild shrimp, avocado, grapefruit, Whidbey dressing

HAWAIIAN STLYE AHI POKE* gf...23

raw bigeye tuna poke, smashed avocado, scallion,
tamari-ginger dressing, taro chips

◆SALAD◆

TWISTED SALAD ...8 /14

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

CAESAR SALAD ...8 /14

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

COASTAL SALAD gf ...8 /14

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

■ add chargrilled chicken \$7 or wild jumbo shrimp \$9
or Hanger steak \$11 or blackened salmon \$11 to any salad*

◆SOUP◆

TOMATO-RED PEPPER BISQUE ...8

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

PIER 54 CLAM CHOWDER* ...9

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

◆RANCH TO TABLE◆

We serve Rosebud Meats from Arlington, Nebraska

Beef raised on pastures, finished with grain

STEAK + FRITES* 9oz...27



Hanger steak, pink peppercorn sauce, garlic frites, *garlic aioli*

TOP SIRLOIN* 7oz gf...24

Whiskey marinated, sliced, baby smashed potatoes,
corn ribs, rosemary, thyme, roasted garlic, sea salt,
served on hot cast iron skillet, *Bourbon cream sauce*

■ internal steak temperature will rise 5° on hot skillet

FILET MIGNON* 8oz gf...45

bourbon marinated, chargrilled, baby smashed potatoes,
steak butter

RIBEYE* 16oz gf...49

PAPILLION CITY LIFESTYLE AWARD WINNER

“BEST STEAK in PAPILLION”

bourbon marinated, chargrilled, w/ loaded baked potato,
rosemary butter, rosemary sprig, *fiery Jaew sauce* 🌶

★BIBIMBAP* 6oz ...24

hot stone bowl, Jasmine rice, Bok choy, carrots,
cucumber, purple cabbage, marinated steak,
topped w/ sunny egg, *Gojuchang* 🌶, + *Kimchi*

■ sub salmon or shrimp instead of steak...no charge

TWISTED CORK BURGER * 6oz...19

FOOD MAGAZINE'S “TOP BURGER in NEBRASKA”

beef + pork patty on a brioche bun, Dead Guy mustard,
Whidbey slaw, Tillamook white cheddar,
pickled red onions, w/ salt + pepper fries

Bistro *ketchup*

ROTISSERIE CHICKEN* gf ...22

¼ roasted chicken, baby smashed potatoes, green beans,
pomegranate-cranberry-roasted grape tomato-
pickled ginger relish

HOT NOODS* gf...21

chargrilled chicken thighs, tossed with rice noodles, ginger,
carrot & sweet peppers, Thai peanut sauce, crushed peanuts

★ = #1 seller

◆SEA TO TABLE◆

Seafood is wild caught, natural habitat + sustainable

FISH + CHIPS* ...23



Alaskan amber beer battered tempura, panko crusted,
Pacific cod, w/ salt + pepper fries, apple slaw
Bistro *ketchup + tartar*

J.D.F. TACOS* gf...21

3 crunchy blue corn shells, miso glazed salmon,
Artisan greens, corn Pico de Gallo, avocado aioli,
Jasmine rice

WILD SALMON* gf...25

seared Alaskan Sockeye salmon, citrus glaze,
dollop of tzatziki, w/ Jasime rice,
charred broccolini + roasted carrots

BAJA SHRIMP* gf...25

bowl w/ seared wild jumbo shrimp, Jasmine rice,
avocado, black beans, tomato, corn, cotija,
blue corn strips, cilantro,
pineapple-jalapeño vinaigrette 🌶

■ sub steak or chicken instead of shrimp...no charge

WAILEA STEW* gf...25

Mahimahi & wild shrimp in a coconut curry broth 🌶,
w/ chopped broccolini, herb bouquet,
macadamia nuts & Jasmine rice

MISOYAKI SEA SCALLOPS* gf...35

marinated in white miso-sake-mirin-sugar,
Jasmine rice, Bok choy, carrots, edamame
in a rice vinegar-sake reduction

MAHIMAHl* gf...25

forbidden black rice, mango salsa, broccolini,
Volcano sauce 🌶

AHI TUNA BOWL * gf...23

raw poke tuna, rice, greens, carrot, pickled ginger,
nori, green onion-ginger-peanut oil,
kimchi-cucumber, avocado



donation made to Papillion H.S. Bands

◆FOOD NOTES◆

SCRATCH KITCHEN

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),
nuts & wheat are used in the kitchen

◆BUY THE KITCHEN◆

a 6-pack of Beer...10, *reward them after shift*

◆SISTER RESTAURANTS◆

Call 531-999-3777

we are available for gatherings, 12 to 40 ppl,
minimum sales goal, sit-down meals, or special requests

Full restaurant buyout options

Twisted Cork Bistro

10730 Pacific Street, suite 110, Omaha

Pacific Eating House

1130 Sterling Ridge Drive, Pacific Street, Omaha

Pine & Black Bistro

248 Olson Drive, Papillion

The Vault Omaha

10730 Pacific Street, suite 20, Omaha

◆KEIKI UNDER 12◆ Includes fruit, fries & edamame

Loryn's Grilled cheese...10

Aurora's Mochiko Chicken bites ...11

Adaline's Top Sirloin steak, 4 oz ...13

(Brittany + Jimmy's girls)

◆DESSERTS◆

Affogato

vanilla ice cream + espresso

San Francisco

Ghirardelli chocolate truffle cookie, warm w/ ice cream

Vancouver Island

Nanaimo Bar, coconut-walnut graham cracker crust,

custard, dark chocolate

Seasonal Fruit Turnover

warm w/ ice cream

Emerald City Coffee

sugar cube, Jameson Irish, coffee, whipped cream