

PINE + BLACK BISTRO

ALWAYS WILD, ALWAYS NATURAL!

"We are intent on purchasing from farmers, ranchers, fishmongers + winemakers 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 Pacific coast recipes use Nebraska's bounty the way it is intended ~ Wild and Natural. Try Pine + Black pacific coast fare paired with some unique Washington & Oregon wines. A true Pacific Northwest experience!

Carefully Sourced, Thoughtfully Served

Darrell & Laura Auld

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













Pine + Black bistro est. 3/23


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"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

◆ WINE BY THE GLASS ◆



By the Glass	6oz	9oz	btl
 TATTOO GIRL Sparkling	09		38
 KATE ARNOLD Riesling	09	13	35
 CHEMISTRY Chardonnay	09	13	35
 DeLILLE Sauvignon-Semillon, Chaleur Blanc	14	20	56
 HEDGES Sauvignon Blanc, CMS	09	13	35
 MR. PINK Rosé of Sangiovese	09	13	35
 PLANET OREGON Pinot Noir	11	16	43
 IN SHEEP'S CLOTHING Pinot Noir	12	18	48
 CASTLE ROCK Cabernet	10	14	39
 SAVIAH	09	13	35
Merlot-Cabernet Franc, The Jack			
 HORSESHOES + HANDGRENADES	12	18	47
Syrah + Merlot + Cabernet, Mason Noir			
 OWEN-ROE	12	18	47
Grenache-Syrah, Sinister Hand			

 Check out these wines


◆ NORTHWEST WINE ◆

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

OREGON & WASHINGTON Whites

FRENCH for WATER Sparkling, Brut Blanc, Columbia...50
 ARGYLE Chardonnay, Nuthouse, Willamette...65
GRAN MORAINNE Chardonnay, Yamhill-Carlton...70
WILLAMETTE VALLEY Pinot Noir, White, Willamette...60
 WATERBROOK Chardonnay, non-alcoholic + gluten-free...50


OREGON Pinot Noir


CATALYST RIDGE Oregon = Willamette + Eola-Amity...75
DOMAINE DROUHIN, Roserock, Eola-Amity...80
DOMAINE SERENE Yamhill-Carlton...95
FOUR GRACES Willamette...50
 HUNDRED SUNS McMinnville...75
INSCRIPTION Willamette...50
KEN WRIGHT Shea Vineyard, Yamhill-Carlton...115
KEN WRIGHT Willamette...30 1/2 bottle
PENNER-ASH, Willamette...80
PONZI, Tavola, Willamette...60
REX HILL Willamette...55

FEATURE

Oregon & Washington: MAISON NOIR, Andre Mack negociant
Red blend "Horseshoes + Handgrenades"
Rogue Valley Syrah & Red Mountain Merlot + Cabernet...12=6oz | 18=9oz | 47 btl

WASHINGTON Red

BLEDSON Cabernet, Family, Walla Walla...90
BOOKWALTER Cabernet, Readers, Columbia...55
HEDGES FAMILY Cabernet-Merlot-Syrah, CMS, Columbia...75
UPCHURCH Cabernet, LTL, Red Mountain...85
NINE HATS Cabernet-Merlot, Washington...50
ECHOLAND Merlot-Cabernet, Seven Hills Red, Walla Walla...75
 GORMAN Cabernet-Syrah, Zachery's Ladder Red Mountain...70
NEWSPRINT Cabernet Franc, Columbia...50
AMAVI Syrah, Walla Walla...60

 WATERBROOK Cabernet, non-alcoholic + gluten-free...50

WASHINGTON Rose

JULIA'S DAZZLE Pinot Gris Rose, Columbia...40

248 Olson, Papillion | 531-999-3777 | **OPEN:** Tuesday – Saturday 11:30 – 9 | Sunday 12 – 8 | *closed Monday*

◆ LIBATION ◆

OLD FASHION

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

CRANBERRY LEMON DROP

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

SPICY GARDEN MARGARITA

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

BEE'S KNEE

Brickway blueberry infused gin, lavender-honey syrup, lemon...12

LAVENDER HAZE

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

MULBERRY MULE

Revelton mulberry gin, muddled blackberries, ginger beer, lime...10

MAUI MULE

Tito's vodka, pineapple, orange bitters, ginger beer...10

PACIFIC EATING HOUSE MAI TAI

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

ISLAND SPRITZER

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

◆ BEER-CIDER ◆

Lucky Bucket. NE, **Certified Evil**, imperial oatmeal stout, 9.2%...7
Elysian. WA, **Space Dust**, IPA, 8.2%...7
Kinkaid. NE, **seasonal** ...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
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
Glacial Till. MI, **hard cider**, original, 5.5%...7
Saro. NE, **hard cider**, seasonal, 5.6%...7
Athletic. CA, **Run Wild**, West coast IPA | **Upside Down**, golden, N/A, 0.5%...7

◆ BEVERAGE ◆

Coke, Coke Zero, Sprite, Lemonade - \$3 each
sodas below are high-fructose free- \$4 each
Mexican Coca Cola | Stubborn Root Beer | Zevia Ginger Ale
Izze Sparkling Soda | San Pelligrino sparkling mineral water
Iced Tea Lipton Black or Tazo Green
The Tea Smith Hot Tea: Earl Grey + seasonal - \$6
Coffee Press for Two: Seattle's Fulcrum Silver Cup – Queen City - \$7

■ HAPPY HOURS ■

**Dine-in, 3pm–5:30pm, Tuesday – Saturday
Plus, All Day Sunday!**

\$3 off Libations
\$2 off Beer
\$6 Castle Rock Cabernet or
Chemistry Chardonnay glass
\$6 bites = Clam Chowder,
\$4 off = Twisted Cork Burger,
Huli-Huli Chicken Wings,
Iowa Tacos

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■ BOTTLES & BOARDS ■

Dine-in, All Day Tuesday

50% off price of wine bottle, 750ml bottles up to \$60,
25% off price of wine bottle, 750ml bottles up to \$90,
\$5 off = Laura's Lahvosh, the G.O.A.T.

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

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Sister Restaurants



◆ HOT POPOVER ◆

☞ light as air, apple butter, made in Bistro, fresh daily...2

◆ SHARED ◆

BRUSSELS, CAULIFLOWER, MAC NUTS* gf...13

blistered, Thai chili sauce

LAURA'S LAHVOSH* ...18

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

THE G.O.A.T.* gf...20

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

HULI-HULI CHICKEN WINGS* gf...14

dredged in rice flour, fried, tossed in huli-huli sauce, garlic aioli

MOCHIKO CHICKEN BITES* gf...15

Japanese sweet rice flour, jalapeño-pineapple sauce

PAPIO FRIES* ...15

steak, garlic butter, fries

WHIDBEY ISLAND SHRIMP* ...16

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

◆ SALAD ◆

TWISTED SALAD ...8 half / 15 full

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

CAESAR SALAD ...8 half / 15 full

chopped romaine, croutons, shaved parmesan cheese, Caesar dressing

COASTAL SALAD gf ...8 half / 15 full

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

add to salad ☞ wild shrimp* +\$10, seared salmon* +\$12,

CHICKEN CRUNCH SALAD* ...11 half / 19 full

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

◆ SOUP ◆

BUTTERNUT BISQUE ...8 bowl

TOMATO-RED PEPPER BISQUE ...8 bowl

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

PIER 54 SEATTLE CLAM CHOWDER* ...9 bowl

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

◆ WILD SEAFOOD ◆

FISH + CHIPS* ...23

Alaskan amber beer battered tempura • panko crusted • two Pacific cod • fries • lemon • apple slaw • house ketchup + house tartar

ISLAND FISH SANDWICH* ...22

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

WAILEA STEW* gf...27

mahimahi • wild shrimp • coconut curry broth • chopped broccolini • herb bouquet • macadamia nuts • Jasmine rice o/s

MAHIMAHIMAHI* gf...27

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

SOCKEYE SALMON* ...29 (high Omega 3)

wild troll caught salmon fillet • seared medium • green onion-ginger glaze • panko crumbs • Jasmine rice • sweet corn • basil oil • miso-sesame-peanut vinaigrette

CREAMY PENNE SHRIMP + CHICKEN* ...25

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

◆ TACO ◆

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

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

PACIFIC BEACH TACOS* ...21

3 soft flour tortillas • Eating House spice mahimahi • apple-habanero salsa • cotija cheese • cilantro-lime crema • tortilla chips & salsa o/s

IOWA TACOS* gf...21

3 soft corn tortillas • Heritage Duroc pork • Pico de Gallo • lime • black beans • tortilla chips & salsa o/s

☞ donation made to Papillion H.S. Bands

◆ HEARTLAND ◆

sub ☞ hand cut steaks: Sirloin, Hanger, Filet Mignon from Rosebud, Arlington Ribeye is Certified Black Angus from Braveheart, Midwest (NE, IA, KS)

BIBIMBAP 5oz *...24

hot stone bowl • Jasmine rice • Bok choy • carrots • cucumber • purple cabbage • steak • sunny egg • Gojuchang + Kimchi o/s
sub ☞ salmon + shrimp instead of beef

🍷 TWISTED CORK BURGER 6oz *...19

FOOD MAGAZINE'S "top burger in Nebraska"

Nebraska beef + pork patty • Le Quartier brioche bun • Dead Guy mustard • Whidbey slaw • Tillamook white cheddar • pickled red onions • fries

LEAVENWORTH CHICKEN BURGER 6oz *...19

ground chicken patty • provolone • sauerkraut • crispy fried onions • mustard-maple sauce • pickled red onions • toasted pretzel bun • fries

PRIME RIB DIP* ...22

slow roasted rib roast • thinly sliced • toasted French baguette • provolone • Au Jus • fries • creamy Horseradish o/s

STEAK + FRITES 9oz *...29

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

TOP SIRLOIN 7oz *gf...27

Whiskey marinated • sliced Top Sirloin • 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

FILET MIGNON* 8oz *...55

Whiskey marinated • Filet Mignon • fingerling potato • asparagus • gorgonzola • walnuts • frizzled onion rings

BLACK ANGUS RIBEYE 16oz *gf...55

Midwest grain fed • Braveheart Ribeye • whiskey marinated • loaded baked potato • butter • fire-lite rosemary sprig • fiery Jaew sauce o/s
☞ fries before 5pm (not gf), baked potato after 5pm

🍷 #1 seller

Buy the Kitchen a 6-pack of Beer...10, reward them after shift

◆ BOWL ◆

TOSHI TERIYAKI BOWL* ...19

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

HOT NOODS* gf...22

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

PIER 38 AHI BOWL* gf...23

raw tuna poke mixed jalapeño-caramelized onion • Jasmine rice • nori • green onion-ginger-peanut oil • carrot-cucumber kimchi • avocado • edamame • Bok choy • pickled ginger • Miso-Peanut vinaigrette o/s

BAJA SHRIMP BOWL* gf...23

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

◆ SWEET ENDING ◆

GHIRARDELLI CHOCOLATE TRUFFLE COOKIE

warm with ice cream ...10

VANCOUVER ISLAND NANAIMO BAR gf

coconut-walnut-graham crust, vanilla custard, dark chocolate ...10

SEASONAL SELECTION

◆ KEIKI BENTO BOX ◆

fruit, fries & edamame ...12 (for our young friends under 12)

Hawaiian bun burger sliders, ketchup only

Mochiko Chicken bites

Teriyaki Top Sirloin steak, 4 oz

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

Scratch Kitchen

vg=vegan | gf=gluten free | we do not use a microwave
we use nuts & wheat

reminder: baguette, cracker, croutons, Dead Guy mustard, Whidbey dressing, Gojuchang, fries, ramen - all contain gluten

*Sarpy County Health Department "consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risks of foodborne illness, if you have certain medical conditions 3.26