

PINE + BLACK BISTRO

LOCAL | WILD | NATURAL | TIKI | NORTHWEST | WINE

“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. 5/23
 Chef : Victoria Ruiz | Operations Director : Brittany Love

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Beers, Ciders, Non Alcoholic Beer

- ☞ *all Beers + Cider Handcrafted in Nebraska*
- KINKAIDER**, Snow Beast, winter ale 6.8% 7
 - KROS STRAIN**, Fairy Nectar, IPA, 6.2% 7
 - NEBRASKA BREWING CO**, Cardinal, Pale Ale 6% 7
 - EMPYREAN**, Third Stone, brown 5.3% 7
 - ZIPLINE**, Dear Old Nebraska, lager, 4.8% 7
 - INFUSION**, Vanilla Bean, blonde ale, 4.8% 7
 - LUCKY BUCKET**, Pre-Prohibition, amber lager, 4% 7
 - GLACIER TILL**, NE. hard cider, original, 6.5% 6
 - EXILE**, IA. Ruthie, NA gold lager, cans 0.5% 6

Pine + Black Concoctions

- AULD FASHION** Glenlivet 12-year, demerara, bitters, cherry, orange, cube...**14**
- OLD FASHION** Woodinville bourbon, demerara, bitters, cherry, orange, cube...**14**
- LAVENDER BEE’S KNEE** Brickway blueberry infused gin, lavender-honey syrup, lemon...**12**
- LINDA’S LEMON DROP** Tito’s vodka, lemon, simple, Cointreau...**11**
- SPICY GARDEN MARGARITA** 21 Seeds cucumber jalapeño tequila, Cointreau, agave, lime...**13**
- VICTORIA** Empress gin, fever tree grapefruit soda...**12**

Aloha Libations

- ☞ **PACIFIC MAI TAI** Four rums, lime, pineapple tepache, pineapple juice, 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, Flor de Cana rum, Aperol, Malibu mango rum...**11**
- ISLAND SPRITZER** Aperol, passion fruit, lemon, sparkling wine, soda...**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**

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

Glass + Bottle Wine

SPECIAL POUR WINES

by the glass ounce	6	9	25.4
ARGYLE Sparkling	10		39
AIRFIELD Sangiovese Rose	09	13	35
A to Z Riesling	09	13	35
LONE BIRCH Chardonnay	09	13	35
DELILLE Chaleur Blanc			
Sauvignon Blanc, Sémillon	11	16	45
CMS Sauvignon Blanc	09	13	35
PLANET OREGON Pinot Noir	11	16	44
FORAGER Pinot Noir	13	18	52
HEDGES CMS Red Blend			
Merlot – Cabernet	11	16	44
LONE BIRCH Cabernet	09	13	35
DELILLE Métier Cabernet	13	18	52

Pacific Northwest White Wines

- JULIA’S DAZZLE** Pinot Gris Rose, Columbia 40
- AIRFIELD** Sangiovese Rose, Yakima 35
- DELILLE** Sauv – Sémillon, Chaleur Blanc, Columbia 60

Oregon Pinot Noir Wines

- ☞ **ERMISCH**, Ribbon Ridge 85
- DOMAINE DROUHIN**, Dundee 50
- FAIRSING**, Yamhill-Carlton, Omaha owners 90
- GRAN MORAINÉ**, Yamhill-Carlton 75
- KEN WRIGHT**, Shea, Yamhill-Carlton 115
- PENNER-ASH**, Willamette 70
- PONZI**, TavoLa Willamette 45
- REX HILL**, Willamette 50
- STOLLER**, Reserve, Dundee 95

Washington Red Wines

- ☞ **DELILLE** Merlot – Cabernet Franc, D2, Columbia 80
- BOOKWALTER** Cabernet, Readers, Columbia 55
- HEDGES** Cabernet, Family Estate, Red Mountain 75
- SHINING HILL** Cabernet – Cabernet Franc, Red Mtn 100
- SAVIAH** Cabernet – Cab Franc, The Jack, Columbia 45
- NINE HATS** Cabernet – Merlot, Washington 45
- AMAVI** Syrah, Walla Walla 60
- GRAMERCY CELLARS** Syrah, Columbia 55

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Beverage

- Can of Coca Cola, Coke Zero, Sprite \$4 each (no refill)**
- high fructose free...\$4 each (no refill)**
- Mexican **Coca Cola** or **Sprite**, 1919 **Root beer**,
- ALOHA Pass-O-Guava**, Izze **Sparkling Juice**,
- Zevia **ginger ale**, San Pellegrino **Sparkling Water**,
- Vita Coco **Water**, Bistro 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**

Happy Hour Specials

- Dine-in, 11–5:30pm, Tuesday – Saturday, All-Day Sunday**
- \$2 OFF** Lucky Bucket or Kros Strain,
- \$3 OFF** Old Fashion or Lemon Drop or Bee’s Knee,
- \$6** six-ounce pour = Lone Birch Wine (Red) or (White) glass
- \$4 OFF** food bites = Fish n’ Chips, J.D.F. Tacos, Crunch, the G.O.A.T., Hot Noods, **TWISTED CORK** Burger

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“We love Pinot Noir so much with our meals, we named our bistro after the wine”

Pinot Noir = Pine + Black

PineandBlackBistro.com
 248 Olson Drive, Papillion 531.999.3777

HOURS:

- Tuesday – Thursday = 11–9pm (8:30 last seating)**
- Friday + Saturday = 11–9:30pm (9:00 last seating)**
- Sunday = 11–9pm (8:30 last dinner seating)**


closed Monday

SISTER RESTAURANTS


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

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

Pine + Black Puppu

 **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...16

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

Mochiko Chicken Bites* *gf*...12

Japanese sweet rice flour, jalapeño-pineapple sauce

Whidbey Island Shrimp*...15

seared jumbo shrimp, avocado, grapefruit,
 Whidbey dressing, lime-jalapeño vinaigrette

Starter

 **Pike Place Mac + Cheese...10**

thick, gooey, penne pasta, hint of spice, 3 cheese

Island Salad *gf*...7½

Artisan greens, sweet onion, raisins,
 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*...8½

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

Ranchers

Grass fed, Grain finished from Rosebud Veal, Arlington

 **RIBEYE STEAK*** *gf*...37

Nebraska favorite, bourbon marinated, 16-oz,
 steak butter • rosemary • loaded baked potato 


PRAIRIE FIRE* ...35

bourbon marinated ~ (nine oz. sliced Flank)
 espresso-cayenne rub • grilled
 medium rare • fingerling potatoes • apple slaw •
 Whiskey glaze • Granny Smith apple • cinnamon

 **STEAK + FRITES*** *gf*...29 

Hanger steak 9-oz, bourbon marinated
 sliced • Twisted rub • pink peppercorn sauce •
 garlic frites • garlic aioli

 **BIBIMBAP*** ...21

hot stone bowl • Jasmine rice • Bok choy • carrots •
 cucumber • purple cabbage • marinated beef steak
 • sunny egg • Gojuchang  + Kimchi *on the side*
(sub salmon + shrimp instead of beef)

PRIME RIB DIP* ...21

slow roasted • thinly sliced • toasted French baguette
 • horseradish crema • provolone • Au Jus • fries

TWISTED CORK BURGER* ...19

Food Magazine's Top Nebraska Burger
 1/3 lb. beef & pork shoulder patty • brioche bun
 • Dead Guy mustard • Whidbey slaw • Tillamook
 aged white cheddar • pickled red onions • fries

FRIED CHICKEN BREAST* ...23

butterflied • covered in panko + corn flakes • fried •
 peppercorn drizzle • Pike Place mac + cheese
 • hot skillet • roasted carrots *on the side*

 **TOSHI TERIYAKI BOWL*** ...19

mixed greens • chicken thighs • 5-spice teriyaki
 • Jasmine rice • miso-sesame-nut vinaigrette
 • toasted almond & ramen noodle

Fishmongers

Seafood is wild caught

 **FISH* + CHIPS*** ...19 

Alaskan amber beer battered tempura •
 panko crusted • two Pacific cod • salt + pepper fries
 • apple slaw + bistro ketchup + tartar *on the side*


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 • ginger dressing • kimchi cucumber • avocado

BAJA BOWL* *gf*...23


seared shrimp • Jasmine rice • avocado • black beans •
 tomato • corn • cotija • pineapple vinaigrette 

SEA SCALLOPS* *gf*...35

Colossal, dry packed, 5 oz,

bronzed • Sriracha • butternut squash puree •
 pepitas • roasted Brussels-cauliflower • Jasmine rice


WAILEA STEW* *gf*...25


mahimahi • wild shrimp • curry broth  • herbs •
 chopped broccolini • macadamia nuts • Jasmine rice

WILD SALMON* *gf*...25

sockeye salmon • miso-ginger glaze • Jasmine rice
 • Bok choy-lotus root-carrot-mushroom •
 ginger + shallot + garlic butter

 **MAHIMAHIMA*** *gf*...27

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


 donation made to Papillion H.S. Bands

Earth

CRUNCH* ...19

romaine • Napa + purple cabbage • tossed • scallion
 • sesame seeds • free-range chicken breast •
 ginger-sesame-honey dressing • crispy won tons

HONOLULU COBB* *gf*...25

Artisan greens • mango • avocado • tomato • bacon
 • gorgonzola • seared jumbo shrimp •
 macadamia nuts • lime-jalapeño vinaigrette 

Keiki

under 12, Bento Box, fruit, fries, ketchup & edamame

Loryn's Mac n' Cheese*...12

Aurora's *Mochiko Chicken bites* *gf*...11

Adaline's *Top Sirloin steak*, 5 oz *gf*...14

(Brittany + Jimmy's girls)

Sweet


Vancouver Island Nanaimo Bar *gf*...8

Ghirardelli Truffle Cookie + vanilla ice cream...8

Spice Cake Deschutes Porter, orange zest,
 candied ginger + vanilla ice cream...9

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,
 gf=gluten free (may not be celiac friendly if quick-fried)*

 =spicy, nuts & wheat are used in the kitchen,

 =loaded potato =butter, sour cream, bacon, green onion

 =#1 seller,  =Bistro Favorite,  =check this out

Buy the KITCHEN a 6-pack \$10