

# PINE + BLACK Local | Bistro | Wine

## 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

Brittany Love, Operations Director

### Carefully Sourced, Thoughtfully Served

Steak & Ground Beef, pasture, Morgan Ranch, Burwell

Certified Agnus Beef, Midwest Ranchers, Nebraska

Pork, Jon's Natural, McClelland, Iowa

Chicken, Plum Creek, Burchard

Bread, Le Quartier, Lincoln

Coffee, Caffe Vita, Seattle

Wild Seafood, Trident, Seattle

### BEVERAGE

*sodas are high fructose free, \$4 each*

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**

*Coffee Press & Hot Teas, \$6 each*

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**

**PINE & BLACK BISTRO** | 248 Olson Drive, Papillion

PineandBlackBistro.com | 531.999.3777

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

### LIBATIONS

**AULD FASHION** Glenlivet 12-year, demerara, bitters, cherry, orange, big cube 14

**OLD FASHION** Woodinville bourbon, demerara, bitters, cherry, orange, big cube 14

**LAVENDER BEE'S KNEE** Brickway blueberry infused gin, house lavender & honey syrup, lemon 12

**LINDA'S LEMON DROP** Tito's vodka, lemon, simple, Cointreau 12

**MAUI MULE** Tito's vodka, pineapple, orange bitters, ginger beer 11

**PACIFIC MAI TAI** four rums, lime, pineapple tepache, pineapple juice, lilikoi foam 14

**PUFFER PUNCH** Tito's vodka, Flor de Cana rum, Aperol, Malibu mango 13

**SPICY GARDEN MARGARITA** 21 Seeds jalapeño cucumber tequila, Cointreau infused Mi Campo tequila, lime 13

**STRAWBERRY SMASH** 13  
Tito's vodka, sparkling wine, fresh muddled strawberries, lemon honey syrup

### BEER BOTTLES + CANS

**PEACE TREE**, IA. Blonde Fatale, strong blonde ale, 8.5% 7

**KROS STRAIN**, NE. Fairy Nectar, IPA, 6.2% 7

**NEBRASKA BREWING CO**, NE. Cardinal, Pale Ale 6% 7

**KINKAIDER**, NE. Seasonal 7

**EMPYREAN**, NE. Zookeeper, lemon Kolsch 5.0% 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 gold lager, cans 0.5% 6



Papillion Monarch Butterfly

### WINE by GLASS + BOTTLE

**SPECIAL POUR WINES by the glass ounce** **6** **9** **25.4**

**SOKOL BLOSSER** Sparkling, Bluebird 10 39

**AIRFIELD** Sangiovese Rose 09 13 35

**A to Z** Riesling 09 13 35

**LONE BIRCH** Chardonnay, Estate 09 13 35

**BROOKS** Pinot Blanc - Riesling, Amycas 11 16 45

**CMS** Sauvignon Blanc 09 13 35

**PLANET OREGON** Pinot Noir 11 16 44

**FORAGER** Pinot Noir 13 18 52

**PAMPLIN** Cabernet - Merlot, J|R|G 11 16 44

**LONE BIRCH** Cabernet, Estate 09 13 35

**DELILLE** Cabernet, Métier 15 20 60

### PACIFIC NORTHWEST WINES

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

**AUGUST FOREST** Rose of Cabernet Franc, Walla Walla 45

**DELILLE** Sauvignon - Semillon, Chaleur Blanc, Columbia 60

**DOMAINE DROUHIN** Pinot Noir, Dundee 50

**ERMISCH** Pinot Noir, Ribbon Ridge 85

**FAIRSING** Pinot Noir, Yamhill-Carlton, Omaha owners 90

**MOONFLOWER** Pinot Noir, Tualatin Hills 60

**PENNER-ASH**, Pinot Noir, Willamette 70

**REX HILL** Pinot Noir, Willamette 50

**DELILLE** Merlot - Cabernet Franc, D2, Columbia 80

**BOOKWALTER** Cabernet, Readers, Columbia 55

**HEDGES** Cabernet, Family Estate, Red Mountain 75

**NINE HATS** Cabernet - Merlot, Washington 45

**SAVIAH** Cabernet - Cabernet Franc, The Jack, Columbia 45

**SHINING HILL** Cabernet - Cabernet Franc, Red Mountain 100

**GRAMERCY CELLARS** Syrah, Columbia 55

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

**HAPPY HOURS** Dine-in, 3pm-5pm, Tuesday-Saturday plus **ALL DAY SUNDAY**

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## Lunch Small Share Plates

- HOT POPOVERS** two popovers, bistro made apple butter 4
- FRIES** salt + pepper or garlic frites + garlic aioli 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
- WHIDBEY ISLAND SHRIMP\*** seared jumbo shrimp, avocado,  
grapefruit, Whidbey dressing, lime-jalapeño vinaigrette 15
- Salad + Soup** +Sesame seed cracker
- ISLAND SALAD** Artisan greens, sweet onion, craisins,  
Mandarin oranges, macadamia nuts, Miso-Peanut vinaigrette 7½
- TWISTED SALAD** Artisan greens, goat cheese, Kalamata  
olives, pickled red onion, croutons, basil-balsamic vinaigrette 7½
- TOMATO-RED PEPPER BISQUE** tomato, roasted peppers,  
garlic, cumin, chili oil, Tillamook white cheddar, croutons 7½
- PIER 54 SEATTLE CLAM CHOWDER\*** chopped clams,  
bacon, cream, potato, celery, onion, rosemary, green onion 8½
- PIKE PLACE MAC & CHEESE** thick & gooey, penne pasta,  
hint of spice, cheeses (white cheddar-gruyere-jack) 9½
- SALAD + SOUP\*** Island Salad or Twisted Salad with your  
choice of Seattle Clam Chowder or Tomato-Red Pepper bisque 14



**SUPPORT HIGH SCHOOL BANDS**  
\$1 helps support the Bands! Papillion LaVista & Papillion LaVista South

### 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, limited dinner menu available if so inclined, please enjoy  
gf=gluten free | mixed nuts & wheat are used in our Bistro |  
E.H. spice = blackened spice + brown sugar

## BURGERS

### TWISTED CORK BURGER\* ...15

Food Magazine's Top Nebraska Burger  
beef & pork shoulder patty • brioche • Dead Guy mustard • Whidbey  
slaw • Tillamook aged white cheddar  
• pickled red onions • salt + pepper fries

### EATING HOUSE BURGER\* ...15

beef • brioche • apple slaw • Dead Guy mustard • bacon jam •  
white cheddar • sunny egg • salt + pepper fries

### PINE + BLACK BURGER\* ...16

½ pound • ground steak • sourdough bun • steakhouse aioli •  
arugula • white cheddar • grilled tomato • bacon • salt + pepper fries

### PLAIN BURGER\* ...14

beef • sourdough bun • salt + pepper fries  
add white cheddar, romaine, tomato = no charge

## ENCINITAS TACOS\*

three flour tortillas • mahimahi • E.H. spiced • apple-habanero salsa •  
cotija cheese • cilantro-lime crema • Jasmine rice 18

## TOSHI TERIYAKI BOWL\* (Seattle favorite)

chicken thighs • 5-spice teriyaki • Jasmine rice • mixed greens  
• shredded carrots • miso-sesame-nut vinaigrette •  
toasted almond & ramen noodle 18

## BRAISED SHORT RIB\* DIP SANDWICH

slow miso-braised boneless beef short rib • split roll •  
horseradish farmer cheese • beef au jus • salt & pepper fries 19

## PACIFIC FISH\* & CHIPS for the BAND

Alaskan amber beer battered tempura • two cod • panko  
crusted • salt & pepper fries • apple slaw 19

## BIBIMBAP\* #1 seller at the Eating House on Pacific

hot stone bowl • Jasmine rice • flank steak • bean sprouts  
• Bok choy • carrots • sunny egg • gojuchang & kimchi on side  
(try with wild Salmon & Shrimp) 21 gf

## PIER 38 POKE BOWL\* #1 seller at Twisted Cork Bistro 22 gf

raw poke tuna • rice • Artisan greens • ginger-scallion dressing  
• carrot • kimchi cucumber • pickled ginger • nori • avocado

## SALMON\* SANDWICH + SALAD 18

E.H. spiced seared salmon • sourdough bun • arugula • avocado •  
Twisted salad

## B.L.T.A\* SANDWICH + TOMATO SOUP 17

Applewood bacon • romaine • tomato • avocado • sourdough bread  
• red pepper-tomato soup

## HOT NOODS\* 18 gf

grilled chicken • rice noodles • ginger • carrot • sweet peppers  
• bistro made peanut sauce

## CRUNCH SALAD\* NEW +Sesame seed cracker 18 gf

chopped chicken breast • tossed • romaine lettuce • napa cabbage  
• radicchio • scallion • crispy won tons • sesame seeds •  
ginger-sesame-honey dressing

## CHOPPED STEAK COBB\* +Sesame seed cracker 22½

Artisan greens • sliced steak • Gorgonzola • tomato • apple smoked bacon  
• hardboiled egg • chives • carrots • avocado aioli

## HONOLULU COBB\* +Sesame seed cracker 25

wild large shrimp • Artisan greens • mango • avocado • tomato  
• bacon • gorgonzola • mac nuts • lime-jalapeño vinaigrette

## BENTO BOX\* (under 10) 10

edamame, fries, fruit  
Loryn's Mac n' Cheese | Aurora's Chicken tenders | Keiki Hawaiian Burger sliders

## Sweet, see server for additional seasonal offerings

### Vancouver Island Nanaimo Bar 7 gf

### S.F. Ghirardelli Chocolate Chip Cookie 7

### Seattle Affogato hot espresso over vanilla ice cream 6 gf

**Pine + Black Favorite** **Check this out**

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

\*Reminder from Food + Drug Administration "consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risks of foodborne illness"