



## Del Pacifico SEAFOODS™

**Producing the highest-quality sustainable seafood while empowering communities. This month we're featuring Del Pacifico in the Wild Pacific Shrimp Tacos in our Restaurants and Wild Pacific Shrimp Cocktail in our Specialty Coffee Bars.**

### MISSION

Del Pacifico Seafoods was founded in 2014 with the mission to produce the world's highest-quality shrimp using the most sustainable methods of harvest and processing that exist. In 2016, Del Pacifico became the first shrimp company in the world to receive fair trade certification after meeting all requirements relating to labor, trade and responsible environmental practices. It remains the only wild shrimp fishery in the world certified by Fair Trade. Del Pacifico Mexican Blue Shrimp is wild-caught, sustainable, chemical-free and completely traceable.

**[Play This Video to Learn More](#)**

### SUSTAINABILITY

Del Pacifico manages the entire supply chain, from harvesting the wild shrimp to processing. It all starts with the artisanal fishermen. All of their shrimp comes from day-boats, small vessels using a technique that uses the wind and tide to drift a highly selective net called suripera. This technique has the lowest bycatch and fuel consumption per pound in the world. Shrimp is processed following the highest international standards, ensuring good environmental practices, fair conditions for workers, and state-of-the-art processes and equipment. This allows Del Pacifico to offer the highest-quality shrimp with the lowest impact on the environment.

**[Learn More About Del Pacifico](#)**

### COMMUNITY

The fair trade certification sets the bar high for environmental stewardship. It guarantees that a premium from all purchases is returned directly to the fishers themselves. In multiple fishing villages participating in the certification, a significant portion of the funds was invested in community-based enforcement programs to decrease illegal fishing. Funds also went toward improving fishing infrastructure and improvements for their landing and reception sites. In the town of Altata, the cooperatives also used premium funds to purchase air conditioning for the local junior high school. These are just a few examples of how the fair trade certification benefits fishers and their communities.

# NORDSTROM

#EatDrinkNordstrom



**We are featuring Yellowbird Hot Sauces with our Del Pacifico Shrimp features this month. Be sure to grab a taste or take home a bottle.**

## THE STORY

The Yellowbird story began in 2012 in a home kitchen in Austin, Texas. George, a talented musician with a culinary curiosity, and Erin, a designer with a passion for plants, set out to defy the widespread idea that hot sauce was merely watered-down, mildly spicy vinegar with unappetizing additives. Using ingredients grown right in their backyard, they meticulously crafted a spicy condiment that sated their personal cravings for fiery-fresh flavor.

The result: a velvety-smooth, tongue-tingling experience that would change the hot sauce world forever. Not only are Yellowbird Hot Sauces packed with a feel-good fiery sensation, they're also filled with flavors meant to turn up your taste buds.

## THE INGREDIENTS

The Yellowbird Classic Hot Sauce lineup includes five different flavors, each with their own unique ingredient profile. Heat levels range from mild to wild across a balanced flavor-to-fire ratio. With ingredients sourced directly from small farms and batches made fresh every day, Yellowbird is the go-to for hot sauce that's better than homemade.

Don't settle for watered-down, mildly spicy vinegar when you can experience a fiery flavor high that will take your food from boring to soaring. All flavors are non-GMO, vegan and gluten-free. Pick up your own bottle from our restaurants to take home.

## THE FARMERS

For hot sauce connoisseurs ingredients are everything, and they are the bread and butter of what makes or breaks a great hot sauce. The fresher, the better. Yellowbird was built to work directly with small farms focused on growing food the right way—organically.

Yellowbird built the demand for organic hot peppers. By working directly with farmers, they helped expand organic farming practices across the U.S. With big, bold ingredients comes big, bold responsibility—from seed to farmer to batcher to bottle. You can experience fresh aromas of spicy flavors wafting just outside their cookhouse where you'll find them batching a different Yellowbird blend 5 days a week.

# NORDSTROM

#EatDrinkNordstrom



**Enjoy Mi Rancho tortillas in all our taco dishes available in our Restaurants.**

## FAMILY-OWNED

Mi Rancho believes in the value of hard work and a daily dedication to their craft. With these practices in hand over the last four generations, they've built a 100% family-owned business alongside their incredible employees—the Mi Rancho family. Over 80 years since Mi Rancho was started, they continue their commitment to a family-owned culture, and their passion for sharing authentically crafted foods remains stronger than ever.

## ANCIENT NIXTAMALIZATION PROCESS

At Mi Rancho, they pride themselves on crafting authentic tortillas using the same techniques that earlier generations passed down through the years. The **nixtamalization process** that produces every single one of their handmade organic-corn tortillas is just one example of their passion for the work. This commitment to tradition, combined with their innovative approach to baking, allows them to bring you, your family and your friends the highest-quality products every time you gather around a meal.

## MI RANCHO PROMISE

As a family-owned food brand, Mi Rancho's promise to you is simple. They will go the extra mile to provide you with the cleanest ingredients possible without sacrificing the great homemade taste of their tortillas. Mi Rancho's achieved certifications are their promise to you that their products are made with the highest standards in mind. Their organic corn tortillas are Non-GMO Project verified and certified gluten-free by GFCO. The Mi Rancho team works hard every day to ensure you're enjoying the safest, most consistent products available.

**NORDSTROM**

#EatDrinkNordstrom



*MORE WAYS TO ENJOY*

# NORDSTROM FOOD & BEVERAGES



## MEALS TO GO

**Our Kitchen to Your Table provides a delicious and convenient meal option to pick up in our restaurant or curbside to enjoy with friends, family, or your business associates.** Each individual dish or large catering pan features our craveable recipes, prepared to order by our chefs, using only the highest quality ingredients to make one part of your meal or all of it easier. Either way we got you covered, and every dish is ready to serve without the hassle of cooking or cleaning up.



## CURBSIDE PICKUP

**Our Restaurant and Specialty Coffee teams deliver food and beverage experiences directly to you without leaving your car.** Place your order ahead of time or call while you are waiting for your retail order, and we'll take it from there.

**DOORDASH**

## DELIVERY

**Enjoy our chef prepared menu options in the comfort of your own home or office.** Search for your local Nordstrom restaurant in the DoorDash app and have your favorite food and beverage delivered straight to your door.

*#eatdrinknordstrom*