

**LOBSTER ROLL** 23

brioche bun, brown butter, lemon, chives, chips

**SMOKED TROUT SALAD** 14

capers, dill, pickled shallot, rye toast

**KALE WALDORF SALAD** 13

grapes, celery, candied walnuts, apples, champagne vinaigrette, bleu cheese, rye toast

**AVOCADO TOAST** 6

miso aioli, furikake, lime juice, micro basil, olive oil, sesame pugliese

*with smoked salmon* 14

**SMOKED DUCK REUBEN** 16

fresh kraut, 1000 island dressing, swiss cheese, rye bread, chips

**GRILLED PIMENTO CHEESE & ROMA TOMATO BASIL SOUP** 15

brioche bread

**CHARCUTERIE BOARD** 20

assorted artisanal cheeses, cured meats, fig jam, pickled grapes, toast points

Nutrition information available upon request

\* Item is served or may be requested undercooked. Consuming raw or undercooked meats, poultry, eggs, shellfish or seafood can increase your risk of foodborne illness

† Gluten free

Before placing your order, please inform your server if a person in your party has a food allergy

**NORDSTROM**

235 WEST 57TH STREET, 2ND FLOOR, NEW YORK, NY 10019



Printed on paper made with 100% post-consumer waste

06/19

Wine and cocktails are available throughout the store. See your sales associate for details

## COCKTAILS

### SIGNATURE 17

#### LANAI COOLER

chopin vodka, pineapple, passion fruit,  
angostura bitters

#### GREENWICH VILLAGE

pear brandy, domaine de canton, prosecco

#### BTC

olmea altos plata tequila, blood orange, lime, soda

#### ORANGE BLOSSOM \*

aviation gin, galliano, orange, egg white

#### BILLIONAIRE

maker's mark bourbon, absinthe, grenadine, lemon

#### HUSBAND DAYCARE

redemption rye, giffard ginger, amaro, lemon,  
moroccan bitters

#### CORPSE REVIVER 212

grand marnier, campari, torres 10, grenadine, lemon

#### THE WALLIN

sombra mezcal, dewar's scotch, falernum, cynar,  
chocolate bitters

### CLASSIC 15

#### MARTINI

botanist gin or grey goose vodka

#### OLD FASHIONED

woodford reserve bourbon

#### NEGRONI

botanist gin or sombra mezcal

#### MANHATTAN

woodford reserve bourbon

#### MULE

woodford reserve bourbon or grey goose vodka

## WINE

### SPARKLING

Veuve Clicquot, 'Yellow Label', Champagne, France 20 60

Nicolas Feuillatte, Brut Rosé, France 18

Col De'Salici, Prosecco, Italy 15 45

### ROSÉ

Fleurs de Prairie, Rosé, Côtes de Provence, France 15 45

### WHITE

Santa Christina, Pinot Grigio, Del Venezie, Italy 17 51

Kim Crawford, Sauvignon Blanc, New Zealand 14 42

Cakebread, Chardonnay, Napa Valley, California 17 51

### RED

Erath Resplendent, Pinot Noir, Oregon 15 45

Intrinsic, Red Blend, Columbia Valley, Washington 15 45

Daou, Cabernet Sauvignon, Paso Robles, California 17 51

## BEER

Bell's Two Hearted Pale Ale, 16 oz 7

Kelso Nut Brown Lager, 12 oz 7

Bronx Brewery Seasonal, 12 oz 6

Wolffer Estate Rose Cider, 12 oz 9

## COFFEE

Espro Press 3

Cold Brew 4.25

Latte 4.5