

FOOD

N | Heirloom Tomatoes & Burrata

grilled sourdough croutons, extra virgin olive oil, balsamic vinegar, basil pesto 13.00

N | Jumbo Lump Crab Dip

bell pepper, sharp cheddar, monterey jack, parmesan and cream cheese, grilled baguette 19.00

N | Cilantro Lime Chicken Tacos

lettuce, yellow pepper, tomato, cilantro lime vinaigrette, queso fresco 20.00

N | Nordstrom Double Beef Burger*

american cheese, roasted garlic aioli, housemade b&b pickle, salt & pepper crush french fries and kalamata olive aioli 17.00
with *Beyond Burger patty* 21.75

N | Artichoke Spinach Dip†

bell pepper, parmesan cheese, tuscan lemon & herb flatbread 15.00

Charcuterie Board

assorted artisanal cheeses, cured meats, fig jam, pickled grapes, toast points 22.00

Kale Waldorf Salad

grapes, celery, candied walnuts, apples, champagne vinaigrette, blue cheese, rye toast 17.00

COFFEE & TEA

Americano 3.95 Italian Mocha 6.45

Cappuccino 4.95 Hot Tea 4.25

Latte 4.95

NORDSTROM

N | Nordstrom Signature Recipe

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

Vegetarian and vegan modifications available upon request

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

COCKTAILS

N | SIGNATURE COCKTAILS

\$12 during Happy Hour | Mon-Fri | 2:30 – 5:00

AMELIA 18.00

chopin vodka, st-germain, lemon, blackberry

WEEKEND GETAWAY * 19.00

olmeca altos plata tequila, giffard pamplemousse, egg white, grapefruit, lemon, bitters

STONEWASHED 18.00

aviation gin, crème de violette, luxardo cherry syrup, fever tree ginger beer, lime

VINE STREET 18.00

chopin vodka, rosé, lime, grape, mint, prosecco

BILLIONAIRE 19.00

maker's mark bourbon, grenadine, lemon, absinthe

SMOKE & HEAT 18.00

vida mezcal, jalapeño, grand marnier, lime, orange, smoked sea salt

GM 75 18.00

grand marnier, lemon, prosecco

CLASSIC COCKTAILS

APEROL SPRITZ 18.00

aperol, prosecco, soda

VESPER 22.00

the botanist gin, grey goose vodka, lillet blanc

HIGH FASHION 20.00

woodford reserve bourbon, macallan 12 yr, mission fig syrup, aromatic bitters

MOSCOW MULE 18.00

chopin vodka, lime, fever tree ginger beer

SPIRIT FREE & HANDCRAFTED MOCKTAILS

also available as cocktails

THE DUKE 14.00

seedlip spice 94, lemon, earl grey syrup

LILAC FIZZ 8.00

lavender, lemon, soda

BERRY GINGER SMASH 8.00

blackberry, fever tree ginger beer, lime

POMEGRANATE LIMEADE 8.00

lime, pomegranate, soda

NORDSTROM COLD BREW 4.85

SOULSTICE ICED TEA 5.45

FEVER TREE GINGER BEER 5.25

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WINE

SPARKLING

Ruffino, Prosecco, Italy 15.00 / 45.00

Domaine Ste. Michelle, Brut Rosé, Washington 15.00 / 45.00

J Vineyards, 'California Cuveé', Sparkling, California 18.00 / 54.00

Veuve Clicquot, 'Yellow Label', Champagne, France 22.00 / 66.00

WHITE

Solitar, Riesling, Mosel, Germany 16.00 / 48.00

Santa Cristina, Pinot Grigio, Delle Venezie, Italy 15.00 / 45.00

Decoy, 'by Duckhorn', Sauvignon Blanc, California 16.00 / 48.00

Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand 15.00 / 45.00

CSM, 'Mimi', Chardonnay, Horse Heaven Hills, Washington 15.00 / 45.00

Daou, Chardonnay, Paso Robles, California 16.00 / 48.00

Sonoma Cutrer, Chardonnay, Sonoma, California 17.00 / 51.00

Cakebread, Chardonnay, Napa Valley, California 78.00

ROSÉ

Jean Luc Colombo, 'Cape Bleue', Rosé, Provence, France 15.00 / 45.00

Whispering Angel, 'The Palm', Rosé, Provence, France 17.00 / 51.00

RED

Erath, 'Resplendent', Pinot Noir, Oregon 16.00 / 48.00

Sea Sun, Pinot Noir, California 17.00 / 51.00

Decoy, 'by Duckhorn', Merlot, California 16.00 / 48.00

Villa Antinori, Rosso Toscana IGT, Tuscany, Italy 17.00 / 51.00

Hess, 'Shirtail', Cabernet Sauvignon, Lake County, California 16.00 / 48.00

CSM, 'Mimi', Cabernet Sauvignon, Washington 16.00 / 48.00

Daou, Cabernet Sauvignon, Paso Robles, California 20.00 / 60.00

Trefethen, Cabernet Sauvignon, Napa Valley, California 103.00

BEER

Fiddlehead IPA 6

Sixpoint 'The Crisp' Pilsner 7

Sierra Nevada Pale Ale 7

Allagash White Ale 8

Wolffer Rose Cider 9

FEATURED SPARKLING WINE

Laurent-Perrier

'Harmony', Demi Sec, Champagne, France 95.00

Argyle

Brut, Willamette Valley, Oregon 19.00 / 57.00

Poema

Cava, Penedes, Spain 14.00 / 42.00

Nicolas Feuillate

Brut Rosé, Champagne, France 20.00

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Brut, Champagne, France 20.00

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