

Bazille

SOUPS & STARTERS

N | CRAB BISQUE

cup 8.50 . 410 cal bowl 12.00 . 740 cal quart to go 26.00

N | ROMA TOMATO BASIL SOUP

cup 6.25 . 240 cal bowl 9.25 . 390 cal quart to go 22.00

SIGNATURE HOUSEMADE SOUP

cup 6.25 bowl 9.25 quart to go 22.00

FRENCH ONION SOUP 12.00 . 640 cal

PARMESAN GARLIC CIABATTA 4.50 . 340 cal
ricotta, honey, extra virgin olive oil, thyme

RUSTIC CHEDDAR CHIVE BISCUIT 3.75 . 360 cal

SIMPLE SALAD 11.00 . 270 cal
baby greens, heirloom tomatoes, garlic croutons, parmesan cheese, creamy garlic vinaigrette

N | CILANTRO LIME CHICKEN TACOS 20.00 . 480 cal
lettuce, yellow pepper, tomato, cilantro lime vinaigrette, queso fresco

KUNG PAO BRUSSELS SPROUTS 13.50 . 420 cal
chicken sausage, sweet soy, chile de árbol, toasted peanuts

CRISP CALAMARI 17.00 . 730 cal
sweet & spicy peppers, jalapeño basil aioli

N | HEIRLOOM TOMATOES & BURRATA 13.50 . 510 cal
grilled sourdough croutons, extra virgin olive oil, balsamic vinegar, basil pesto

N | ARTICHOKE SPINACH DIP [†] 16.00 . 1180 cal
bell pepper, parmesan cheese, tuscan lemon & herb flatbread

N | SIGNATURE SALADS

SKIRT STEAK ^{*}[†] 29.50 . 480 cal

ROASTED CHICKEN [†] 20.00 . 240 cal

WILD PACIFIC SHRIMP [†] 24.00 . 180 cal

ALASKAN SOCKEYE SALMON ^{*}[†] 24.00 . 210 cal

ROASTED ASPARAGUS [†] 19.50 . 30 cal

choose your favorite chef's preparation below

HONEY DIJON COBB [†] 770 cal
baby greens, provolone cheese, bacon, egg, avocado, heirloom tomatoes, grilled corn, honey dijon dressing

CILANTRO LIME [†] 310 cal
baby greens, jack cheese, heirloom tomatoes, grilled corn, pumpkin seeds, tortilla crisps, cilantro lime vinaigrette

GINGER SESAME 420 cal
baby greens, julienne vegetables, crisp wontons, mandarins, almonds, sesame seeds, ginger sesame dressing

LITTLE GEM CAESAR 460 cal
little gem lettuce, garlic croutons, parmesan cheese crisp

WILD SALMON NIÇOISE ^{*}[†] 25.00 . 630 cal
baby greens, herb roasted salmon, green beans, kalamata olives, heirloom tomatoes, red onion, potatoes, egg, capers, dijon balsamic vinaigrette

CRAB, MANGO & AVOCADO 26.00 . 420 cal
jumbo lump crabmeat, baby arugula, cucumber, heirloom tomatoes, red onion, cilantro lime vinaigrette, toasted baguette

HANDMADE PIZZA

cauliflower pizza crust available [†] 4.50 . 300 additional cal

TRUFFLE MUSHROOM 18.75 . 1160 cal
alfredo sauce, asiago, mozzarella and provolone cheese, truffle parmesan spice blend

PROSCIUTTO & ARUGULA 19.25 . 1040 cal
basil pesto, mozzarella, provolone and parmesan cheese, lemon arugula salad

MARGHERITA 18.00 . 930 cal
roma tomatoes, garlic oil, basil, mozzarella, provolone and parmesan cheese

PEPPERONI 19.00 . 1380 cal
tomato sauce, mozzarella and provolone cheese, oregano

SANDWICHES

served with salt & pepper crush french fries and kalamata olive aioli or side salad + 3.50
truffle parmesan french fries and truffle aioli

N | NORDSTROM BURGER ^{*} 19.75 . 1750/1220 cal
lettuce, tomato, red onion, sharp white cheddar cheese, roasted garlic aioli, artisan bun

with Beyond Burger patty 24.25 . 1710/1190 cal

CRISPY CHICKEN SANDWICH 20.00 . 1760/1230 cal
pimento cheese, bacon, roasted garlic aioli, lettuce, b&b pickles, artisan bun

N | FRENCH DIP ^{*} 21.00 . 1490/970 cal
certified angus beef, sharp white cheddar cheese, parmesan baguette, au jus

N | ROASTED TURKEY & AVOCADO CLUB
19.00 . 1520/1000 cal
natural turkey, bacon, lettuce, tomato, peppercorn aioli, country bread

ENTREES

CHEF'S FEATURED STEAK ^{*}[†]
asparagus, roasted fingerling potatoes, calabrian chili butter
6oz filet mignon 47.00 . 680 cal
7oz skirt steak 29.50 . 730 cal

CRAB MACARONI & CHEESE 24.50 . 1230 cal
fusilli, jumbo lump crab, mozzarella, provolone and pimento cheese, green onion, parmesan bread crumbs

PENNE BOLOGNESE & MEATBALLS 19.25 . 990 cal
chicken meatballs, spicy italian sausage, red bell pepper, tomato cream sauce, parmesan cheese

N | HALIBUT & CHIPS 31.00 . 1160 cal
ale battered halibut, fresh slaw, remoulade sauce, b&b pickles, salt & pepper crush french fries

CHICKEN LEMON PESTO GNOCCHI 19.75 . 1190 cal
ricotta gnocchi, roasted tomatoes, baby spinach, parmesan cheese

WILD SALMON WITH SAFFRON COUSCOUS ^{*}
26.00 . 960 cal
heirloom tomatoes, cucumber, tzatziki sauce, basil, feta cheese

N | PORTABELLA MUSHROOM RAVIOLI 20.00 . 860 cal
oven roasted tomatoes, basil, parmesan cream sauce

N | SPICY WILD SHRIMP POMODORO 23.50 . 870 cal
tomato sauce, baby spinach, heirloom tomatoes, parmesan cheese, fresh herbs

N Nordstrom Signature Recipe

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional 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

Gluten free penne also available

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

COCKTAILS

SIGNATURE

- BILLIONAIRE**

19.00 • 230 cal

maker’s mark bourbon, grenadine, lemon, absinthe
- NEXT FLIGHT OUT**

19.00 • 280 cal

appleton estate jamaican rum, pineapple shrub, lime
- AMELIA**

18.00 • 210 cal

chopin vodka, st-germain, lemon, blackberry
- BTC**

19.00 • 250 cal

casa noble reposado tequila, blood orange, lime, agave
- VINE STREET**

18.00 • 280 cal

chopin vodka, rosé, lime, grape, mint, prosecco
- SMOKE & HEAT**

18.00 • 250 cal

vida mezcal, jalapeño, grand marnier, lime, orange, smoked sea salt
- HIGH FASHION**

20.00 • 230 cal

woodford reserve bourbon, macallan 12 yr, mission fig, aromatic bitters
- BASIL CUCUMBER COOLER**

18.00 • 230 cal

aviation gin, lime, basil, cucumber, soda

- CLASS ACT**

19.00 • 270 cal

angel’s envy bourbon, campari, carpano antica vermouth, luxardo cherry, smoke finish

CLASSIC

- NORDY MARGARITA**

19.00 • 220 cal

patrón silver tequila, grand marnier, lime, orange bitters
- MOSCOW MULE**

18.00 • 200 cal

tito’s handmade vodka, lime, fever-tree ginger beer
- FRENCH 75**

18.00 • 250 cal

aviation gin, lemon, sugar, prosecco
- ESPRESSO MARTINI**

19.00 • 150 cal

tito’s handmade vodka, owen’s nitro-infused espresso

SPIRIT FREE

also available as cocktails

- GOLDEN HOUR**

14.00 • 200 cal

pineapple shrub, vanilla, soda
- BERRY GINGER SMASH**

8.00 • 150 cal

blackberry, lime, fever-tree ginger beer
- LILAC FIZZ**

8.00 • 130 cal

lavender, lemon, soda
- THE DUKE**

14.00 • 110 cal

ritual whiskey alternative, lemon, earl grey syrup

WINE 135 – 150 cal per 6 oz serving

SPARKLING

Ruffino, Prosecco, <i>Italy</i>	15.00	21.00	53.00
McBride Sisters, Sparkling Rosé, <i>Hawke’s Bay, New Zealand</i>	16.00	22.00	56.00
Banshee, “Ten of Cups”, Sparkling Wine, <i>California</i>	18.00	24.00	63.00
Mumm, Sparkling Rosé, <i>Napa Valley, California</i>	18.00	24.00	63.00

WHITE

Eroica, Riesling, <i>Columbia Valley, Washington</i>	16.00	22.00	56.00
Santa Cristina, Pinot Grigio, <i>Delle Venezie, Italy</i>	15.00	21.00	53.00
Decoy by Duckhorn, Sauvignon Blanc, <i>Sonoma, California</i>	16.00	22.00	56.00
Kim Crawford, Sauvignon Blanc, <i>Marlborough, New Zealand</i>	15.00	21.00	53.00
CSM, “Mimi”, Chardonnay, <i>Horse Heaven Hills, Washington</i>	15.00	21.00	53.00
Daou, Chardonnay, <i>Paso Robles, California</i>	16.00	22.00	56.00
Sonoma Cutrer, “Russian River Ranches”, Chardonnay, <i>California</i>	17.00	23.00	60.00

ROSÉ

Fleurs de Prairie, Rosé, <i>Languedoc, France</i>	16.00	22.00	56.00
Calafuria, Rosé, <i>Tormaresca, Italy</i>	17.00	23.00	60.00

RED

Erath, “Resplendent”, Pinot Noir, <i>Oregon</i>	16.00	22.00	56.00
Sea Sun by Caymus, Pinot Noir, <i>California</i>	17.00	23.00	60.00
Decoy by Duckhorn, Merlot, <i>California</i>	16.00	22.00	56.00
Luigi Bosca, Malbec, <i>Mendoza, Argentina</i>	16.00	22.00	56.00
The Prisoner, Red Blend, <i>California</i>	24.00	30.00	84.00
CSM, “Mimi”, Cabernet Sauvignon, <i>Horse Heaven Hills, Washington</i>	16.00	22.00	56.00
Daou, Cabernet Sauvignon, <i>Paso Robles, California</i>	20.00	26.00	70.00
Caymus, “Grand Durif”, Petite Sirah, <i>California</i>	18.00	24.00	63.00

BEER 60 – 250 cal per 12 oz serving

ask about our selection

NORDSTROM RESTAURANT GROUP

WE CARE and are committed to sourcing, preparing and serving the best in class food and beverage experiences for our customers.

WE PARTNER and pay respect to the farmers, producers and suppliers who value the same unwavering commitment to delivering the highest quality, wholesome and sustainably sourced ingredients that drive our handcrafted, made-from-scratch offerings.

WE SHARE this excellence in every touchpoint and product throughout the customer journey and ensure it is guided by the integrity and thoughtful pursuit of social responsibility and environmental stewardship.

