MENU

Jumbo Lump Crab Dip / 13.50 / 610 cal
bell pepper, sharp cheddar, monterey jack, parmesan and cream cheese, grilled baguette

Nordstrom Double Beef Burger* / 14.00 / 1320 cal
double beef patties, american cheese, roasted garlic aïoli, housemade b&b pickle, sweet spiced kettle chips
with Beyond Burger patty / 17.75 / 1160 cal

Polenta Fries / 8.00 / 880 cal
rosemary, sage, parmesan, tomato aïoli

Cilantro Lime Chicken Tacos / 16.00 / 610 cal
lettuce, yellow pepper, tomato, cilantro lime vinaigrette, queso fresco

Heirloom Tomatoes & Burrata / 10.00 / 470 cal
grilled sourdough croutons, extra virgin olive oil, balsamic vinegar, basil pesto

Chicken Meatballs / 10.00 / 710 cal
rustic marinara sauce, parmesan cheese, grilled artisan bread

Wild Pacific Shrimp Cocktail† / 12.50 / 160 cal
cocktail sauce, lemon

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

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habitant

COCKTAILS

WEEKEND GETAWAY* · 15.00 240 cal
olmeca altos plata tequila, pamplemousse, egg white, grapefruit, lemon, aromatic bitters

STONEWASHED · 13.00 250 cal
aviation gin, crème de violette, luxardo cherry syrup, fever tree ginger beer, lime

BILLIONAIRE · 14.00 230 cal
maker's mark bourbon, grenadine, lemon, absinthe

GM 75 · 13.00 200 cal
grand marnier, lemon, prosecco

HIGH FASHION · 16.00 250 cal
woodford reserve bourbon, macallan 12 yr, mission fig syrup, aromatic bitters

VINE STREET · 13.00 270 cal
chopin vodka, rosé, lime, grape, mint, prosecco

SMOKE AND HEAT · 13.00 210 cal
sombra mezcal, jalapeño, grand marnier, lime, orange, smoked sea salt

BOHEMIAN SIDECAR · 14.00 300 cal
courvoisier cognac, grand marnier, mission fig syrup, lemon, cinnamon

AMELIA · 13.00 220 cal
chopin vodka, st-germain, lemon, blackberry

VESPER · 18.00 250 cal
the botanist gin, grey goose vodka, lillet blanc

NON-ALCOHOLIC

ROSEHOUND · 12.00 80 cal
seedlip grove, grapefruit, honey, rosemary
make it a cocktail 14.00 210 cal

BERRY GINGER SMASH · 7.00 140 cal
blackberry, fever tree ginger beer, lime
make it a mule 13.00 270 cal

BASIL CUCUMBER CRUSH · 7.00 70 cal
cucumber, lime, basil, soda
make it a cocktail 13.00 200 cal

ALMOND MINT SODA · 7.00 100 cal
orgeat, lime, mint, soda
make it a cocktail 14.00 230 cal

NORDSTROM COLD BREW · 4.00 10 cal

FEVER TREE GINGER BEER · 4.00 80 cal

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WINE 135 – 150 cal per 6 oz serving

	Glass	Bottle
Ruffino, *Prosecco*, Italy	12.00	36.00
Michelle, *Brut Rosé*, Washington	12.00	36.00
Veuve Clicquot, "Yellow Label", *Champagne*, France	20.00	60.00
Perrier Jouet, "Belle Epoque", *Champagne*, France		250.00
Solitar, *Riesling*, Mosel, Germany	14.00	42.00
Santa Cristina, *Pinot Grigio*, Delle Venezie, Italy	12.00	36.00
Decoy, *Sauvignon Blanc*, Sonoma, California	14.00	42.00
Kim Crawford, *Sauvignon Blanc*, Marlborough, New Zealand	13.00	39.00
Conundrum, *White Blend*, California	13.00	39.00
CSM, "Mimi", *Chardonnay*, Horse Heaven Hills, Washington	13.00	39.00
Daou, *Chardonnay*, Paso Robles, California	14.00	42.00
Sonoma Cutrer, "Russian River Ranches", *Chardonnay*, Sonoma, California	15.00	45.00
Patz & Hall, *Chardonnay*, Sonoma Coast, California		50.00
Cakebread, *Chardonnay*, Napa Valley, California		70.00
Wither Hills, *Rosé*, Marlborough, New Zealand	12.00	36.00
Jean Luc Colombo, *Rosé*, France	13.00	39.00
Erath, "Resplendent", *Pinot Noir*, Oregon	14.00	42.00
Imagery, *Pinot Noir*, California	13.00	39.00
Trapiche, *Malbec*, Argentina	13.00	39.00
Greystone, *Merlot*, California	12.00	36.00
Intrinsic, *Red Blend*, Columbia Valley, Washington	15.00	45.00
Hess, "Lion Tamer", *Red Blend*, Napa Valley, California		75.00
Hess, "Shirtail", *Cabernet Sauvignon*, Lake County, California	14.00	42.00
CSM, "Mimi", *Cabernet Sauvignon*, Horse Heaven Hills, Washington	14.00	42.00
Daou, *Cabernet Sauvignon*, Paso Robles, California	18.00	54.00
Coppola, "Claret", *Cabernet Sauvignon*, California	13.00	39.00
Trefethen, *Cabernet Sauvignon*, Napa Valley, California		95.00
Daou, "Soul of a Lion", *Cabernet Sauvignon*, Paso Robles, California		220.00