

NORDSTROM

235 West 57th Street, 2nd Floor, New York, NY 10019

COCKTAILS

Fidelity Blue 15.00 · 220 cal

flor de cana rum, blue curaçao, orgeat and activated charcoal syrup, fresh lime juice, pineapple juice

The Wallin 17.00 · 210 cal

sombra mezcal, dewars scotch, falernum, cynar, chocolate bitters

Greenwich Village 15.00 · 220 cal

pear brandy, domaine de canton ginger liqueur, prosecco, thyme sprig

Billionaire 16.00 · 210 cal

maker's mark bourbon, housemade grenadine, fresh lemon juice, absinthe rinse

Margin Call 17.00 · 210 cal

courvoisier cognac, cynar, walnut liqueur, angostura bitters

BTC 15.00 · 230 cal

olmeca altos plata tequila, blood orange juice, agave nectar, lime juice, club soda

Metropolitan 17.00 · 220 cal

torres 10 brandy, sweet vermouth, orange bitters, simple syrup

Full Circle 16.00 · 210 cal

chopin vodka, lillet blanc, honey orange syrup, fresh lemon juice, prosecco, peychaud's bitters

CLASSICS 15.00

Martini 260 cal

hendrick's gin

Old Fashioned 210 cal

woodford reserve bourbon

Negroni 160 cal

aviation gin

Manhattan 250 cal

maker's mark bourbon

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

Additional nutritional 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

When ordering, please inform us if a person in your party has a food allergy

WINE 135 – 150 cal per glass

SPARKLING

Nino Franco Rustico Prosecco Superiore DOCG 14.00 42.00

Pommery Pop Extra Dry LSE Champagne 20.00

Pommery Apanage Brut Champagne 132.00

ROSE

Fleur de Prairie 15.00 45.00

Guado Al Tasso 'Scalabrone' 17.00 51.00

WHITE

Guardo Al Tasso Vermentino DOC 17.00 51.00

Pighin 'Friuli' Pinot Grigio 14.00 42.00

Justin Sauvignon Blanc 13.00 39.00

Louis Jadot Bourgogne Blanc 15.00 45.00

Cakebread Chardonnay 28.00 84.00

RED

La Cosmisque Pinot Noir 14.00 42.00

Belle Glos 'Clark and Telephone' Pinot Noir 20.00 60.00

Torres 'Celeste' Crianza 16.00 48.00

Cecchi Vino Nobile di Montepulciano DOCG 21.00 63.00

Stag's Leap Wine Cellars 'Hands of Time' Red Blend 25.00 75.00

CSM Cold Creek Vineyard Cabernet 20.00 60.00

BEER 60 – 250 cal per 12 oz serving

Stone Brewing IPA 6.00

Bells Brewery, Two Hearted Ale 8.00

Wolffer Estate, Dry Rose Cider 10.00

Avery Brewing, White Rascal 6.00

Kelso Beer, Nut Brown Lager 7.00

Bronx Brewery, Seasonal Pilsner 6.00

FOOD

Lobster Roll 23.00 · 660 cal
brioche bun, brown butter, lemon, chives, chips

Smoked Trout Salad 14.00 · 550 cal
capers, dill, pickled shallot, rye toast

Kale Waldorf Salad 13.00 · 580 cal
grapes, celery, candied walnuts, apples, champagne vinaigrette, bleu cheese, rye toast

Avocado Toast 5.00 · 260 cal
miso aioli, furikake, lime juice, micro basil, olive oil, sesame pugliese
with smoked salmon 14.00 · 350 cal

Smoked Duck Reuben 16.00 · 850 cal
fresh kraut, 1000 island dressing, swiss cheese, rye bread, chips

Grilled Pimento Cheese & Roma Tomato Basil Soup
15.00 · 860 cal
brioche bread

Charcuterie Board 20.00 · 980 cal
assorted artisanal cheeses, cured meats, quince jam, grapes, crostinis