

FOOD

Double Beef Burger*

american cheese, roasted garlic aioli, housemade b&b pickle,
sea salt french fries 13

Cilantro Lime Chicken Tacos

romaine, yellow pepper, tomato, cilantro lime vinaigrette,
queso fresco 14

Brussels Sprouts Frite

spiced cashews, lemon, honey 9

Burrata with Apples & Walnuts

grilled baguette 10

Crispy Chicken Wings

chipotle glaze, green onions 11

Neapolitan Pizza

crushed tomatoes, basil, fresh mozzarella, extra virgin olive oil 14

Pear, Kale & Blue Cheese Salad

barley, celery, dried cherries, candied pecans, caramelized pears,
white balsamic honey vinaigrette 11

Dry Aged Beef Meatballs

rustic marinara sauce, parmesan cheese, grilled artisan bread 12

COFFEE & TEA

Americano 3.75 Italian Mocha 5

Cappuccino 5 Hot Tea 3.5

Latte 5

NORDSTROM

Nutrition information available upon request

Vegetarian and vegan modifications 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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COCKTAILS

CLASSIC COCKTAILS 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

SIGNATURE COCKTAILS 17

Lanai Cooler

chopin vodka, pineapple, passion fruit, angostura bitters

Greenwich Village

pear brandy, domaine de canton, prosecco

BTC

olmeca 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

HAPPY HOUR

3-7 MONDAY-FRIDAY

Beer 6

Classic Cocktails 10

Selected Wine 8

Signature Cocktails 12

WINE

SPARKLING

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

Perrier-Jouet, 'Belle Epoque', Champagne, France 246

Col De'Salici, Prosecco, Italy 15 / 45

ROSÉ

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

Chateau Ste Michelle, Rosé, Columbia Valley, Washington 12 / 36

WHITE

Alois Lageder, Pinot Grigio, Alto Adige, Italy 14 / 42

Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand 15 / 45

Wolffer Estate, Chardonnay, Long Island, New York 14 / 42

Jean-Marc Brocard, Chardonnay, Chablis, France 15 / 45

Cakebread, Chardonnay, Napa Valley, California 72

Marques de Murrieta Capellania, Viura, Rioja, Spain 15 / 45

RED

Erath Resplendent, Pinot Noir, Oregon 15 / 45

Vietti, 'Tre Vigne', Barbera, Asti, Italy 14 / 42

Intrinsic, Red Blend, Columbia Valley, Washington 15 / 45

Daou, Cabernet Sauvignon, Paso Robles, California 17 / 51

L'Ecole No 41, Cabernet Sauvignon, Columbia Valley, Washington 20 / 60

Daou Reserve, Cabernet, Paso Robles, California 114

BEER

Allagash White 9

Sixpoint The Crisp Pilsner 7

Sierra Nevada Pale Ale 7

Bell's Brewing Two Hearted IPA 6

Kelso Nut Brown Lager 7

Wolffer Estate Dry Rose Cider 9

Shacksbury Dry Cider 8