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 group 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

WINE

SPARKLING
Veuve Clicquot, Yellow Label, Champagne, France  20 / 60
Perrier-Jouet, ‘Belle Epoque’, Champagne, France  246
Col DeSalici, Prosecco, Italy  15 / 45

ROSE
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 Capellaria, 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
Bells Brewing Two-Hearted IPA 6
Kelso Nut Brown Lager 7
Wolffer Estate Dry Rose Cider 9
Shacksbury Dry Cider 8