

FOOD

RICOTTA & TOMATO JAM JAR 9.00

calabrian chili, extra virgin olive oil, bread crisps

MUSHROOM CROSTINI 12.50

artichoke, spinach, cream cheese, frisée, herbs

HEIRLOOM TOMATOES & BURRATA 13.50

grilled sourdough croutons, extra virgin olive oil, balsamic reduction, basil pesto

POLENTA FRIES 13.00

parmesan cheese, fried basil, tomato aioli

NORDSTROM DOUBLE BEEF BURGER * 19.00

american cheese, roasted garlic aioli, b&b pickle, salt & pepper french fries and kalamata aioli

CILANTRO LIME CHICKEN TACOS 10.00

lettuce, bell pepper, tomato, cilantro lime vinaigrette, queso fresco

CHICKEN & RICOTTA MEATBALLS 14.50

tomato sauce, basil pesto, parmesan cheese, toasted baguette

ARTICHOKE SPINACH DIP † 16.00

bell pepper, parmesan cheese, tuscan herb flatbread

THE *Nordy* CLUB

Icon Lounge

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 friendly

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

Contains Major Food Allergens:

 milk  egg  wheat  tree nut  peanut
 fish  shellfish  soy  sesame

Warning:  indicates that the sodium (salt) content of this item is higher than the total daily recommended limit (2,300 mg). High sodium intake can increase blood pressure and risk of heart disease and stroke.

NORDSTROM

COCKTAILS

SIGNATURE

I90I 18.00

chopin vodka, pomegranate, lime, soda

NEXT FLIGHT OUT 19.00

appleton estate jamaican rum, pineapple shrub, lime

AMELIA 18.00

chopin vodka, st-germain, lemon, blackberry

BTC 19.00

casa noble reposado tequila, blood orange, lime, agave

SMOKE & HEAT 18.00

vida mezcal, jalapeño, grand marnier, lime, orange, smoked sea salt

BILLIONAIRE 19.00

maker's mark bourbon, grenadine, lemon, absinthe

BASIL CUCUMBER COOLER 18.00

aviation gin, lime, basil, cucumber, soda

HIGH FASHION 20.00

woodford reserve bourbon, macallan 12 yr, mission fig, aromatic bitters

CLASSIC

NORDY MARGARITA 19.00

patrón silver tequila, grand marnier, lime, orange bitters

MOSCOW MULE 18.00

tito's handmade vodka, lime, fever-tree ginger beer

FRENCH 75 18.00

aviation gin, lemon, sugar, prosecco

ESPRESSO MARTINI 19.00

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

SPIRIT FREE COCKTAILS

GOLDEN HOUR 14.00

pineapple shrub, vanilla, soda

BERRY GINGER SMASH 8.00

blackberry, lime, fever-tree ginger beer

LILAC FIZZ 8.00

lavender, lemon, soda

THE DUKE 14.00

ritual whiskey alternative, lemon, earl grey syrup

BEER

ask about our selection

WINE

6 OZ / 9 OZ / BOTTLE

SPARKLING

Browne x Nordstrom Celebrating 125 Years

Brut, Columbia Valley, Washington
17 / 23 / 60

Ruffino Prosecco, Italy

15 / 21 / 53

McBride Sisters Sparkling Rosé, Hawke's Bay, New Zealand

16 / 22 / 56

Banshee 'Ten of Cups' Sparkling Wine, California

18 / 24 / 63

Mumm Sparkling Rosé, Napa Valley, California

18 / 24 / 63

WHITE

Santa Cristina Pinot Grigio, Delle Venezie, Italy

15 / 21 / 53

Decoy by Duckhorn Sauvignon Blanc, Sonoma, California

16 / 22 / 56

Kim Crawford Sauvignon Blanc, Marlborough, New Zealand

15 / 21 / 53

...pursued by bear 'Bear Cub' Chardonnay, Columbia Valley,

Washington

19 / 25 / 67

Sonoma-Cutrer 'Russian River Ranches' Chardonnay, California

17 / 23 / 60

ROSÉ

Fleurs de Prairie Rosé, Languedoc, France

16 / 22 / 56

Calafuria Rosé, Tormaresca, Italy

17 / 23 / 60

RED

Erath 'Resplendent' Pinot Noir, Oregon

16 / 22 / 56

Sea Sun by Caymus Pinot Noir, California

17 / 23 / 60

Decoy by Duckhorn Merlot, California

16 / 22 / 56

Luigi Bosca Malbec, Mendoza, Argentina

16 / 22 / 56

...pursued by bear 'Bear Cub' Red Blend, Columbia Valley, Washington

20 / 26 / 70

DAOU Cabernet Sauvignon, Paso Robles, California

20 / 26 / 70