

FOOD

Complimentary

1 per person; more can be purchased

N | ARTICHOKE SPINACH DIP † 16.00

bell pepper, parmesan cheese, tuscan lemon & herb flatbread

N | HEIRLOOM TOMATOES & BURRATA 13.50

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

CHICKEN MEATBALLS 14.50

tomato sauce, parmesan cheese, toasted baguette

POLENTA FRIES 13.00

rosemary, sage, parmesan, tomato aioli

JUMBO LUMP CRAB COCKTAIL 22.00

celery, onion, aioli, chive, crackers

N | CILANTRO LIME CHICKEN TACOS 20.00

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

N | NORDSTROM DOUBLE BEEF BURGER * 18.75

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

CRAB ROLL 29.50

jumbo lump crabmeat, garlic aioli, onion, celery, lemon, chives,
brioche bun, salt & pepper crush french fries and kalamata aioli

N | Nordstrom Signature Recipe

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 or intolerance

NORDSTROM

THE *Nordy* CLUB

ICON LOUNGE

NYC

BEVERAGES

Complimentary

2 per person; more can be purchased

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

COCKTAILS

| SIGNATURE

1901 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

BEER

ask about our selection

WINE

6 oz / 9 oz / bottle

SPARKLING

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

Eroica Riesling, Columbia Valley, Washington
16 / 22 / 56

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

CSM 'Mimi' Chardonnay, Horse Heaven Hills, Washington
15 / 21 / 53

Daou Chardonnay, Paso Robles, California
16 / 22 / 56

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

The Prisoner Red Blend, California
24 / 30 / 84

CSM 'Mimi' Cabernet Sauvignon, Horse Heaven Hills, Washington
16 / 22 / 56

Daou Cabernet Sauvignon, Paso Robles, California
20 / 26 / 70

Caymus 'Grand Durif' Petite Sirah, California
18 / 24 / 63