

STARTERS

ROMA TOMATO BASIL SOUP 🍷 🌿
cup 6.25 . 250 cal bowl 9.25 . 380 cal quart to go 24.00 / 1400 cal

CRAB BISQUE 🍷 🌿 🍷 🍷
cup 8.50 / 450 cal bowl 12.00 / 780 cal quart to go 33.00 / 2460 cal

SIGNATURE HOUSEMADE SOUP
cup 6.25 bowl 9.25 quart to go 24.00

RUSTIC CHEDDAR CHIVE BISCUIT 🍷 🌿 4.00 . 370 cal

MUSHROOM CROSTINI 🍷 🍷 🌿 🍷 12.50 . 460 cal
artichoke, spinach, parmesan and asiago cheeses, frisée, herbs

CRISPY BRUSSELS SPROUTS 🍷 🍷 🍷 13.50 . 470 cal
chicken sausage, ginger sesame dressing, korean chile flakes, toasted peanuts

HEIRLOOM TOMATOES & BURRATA 🍷 🍷 🌿 13.50 . 520 cal
grilled sourdough croutons, extra virgin olive oil, balsamic reduction, basil pesto

CILANTRO LIME CHICKEN TACOS 🍷 🍷 20.00 . 480 cal
lettuce, bell pepper, tomato, cilantro lime vinaigrette, queso fresco

HOUSEMADE CHICKEN & RICOTTA MEATBALLS 🍷 🍷 🌿
14.50 . 690 cal
tomato sauce, basil pesto, parmesan cheese, toasted baguette

ARTICHOKE SPINACH DIP † 🍷 🍷 🍷 🍷 16.00 . 1220 cal
bell pepper, parmesan cheese, tuscan herb flatbread

SALT & PEPPER FRIES 🍷 🍷 9.00 . 880 cal
kalamata aioli
truffle parmesan fries with truffle aioli 🍷 🍷 🍷 +4.00 . adds 90 cal

SALADS

CRISPY PANKO CHICKEN 🍷 🍷 🌿 🍷 23.00 . 910 cal
baby greens, mozzarella and provolone cheeses, bacon, egg, avocado, heirloom tomatoes, grilled corn, honey dijon dressing

WILD SALMON NIÇOISE * † 🍷 🍷 27.00 . 680 cal
baby greens, herb roasted salmon, haricots verts, kalamata olives, heirloom tomatoes, red onion, potatoes, egg, capers, dijon balsamic vinaigrette

create the perfect salad with your favorite base and add-on

CILANTRO LIME † 🍷 300 cal
baby greens, jack cheese, heirloom tomatoes, grilled corn, pumpkin seeds, tortilla crisps, cilantro lime vinaigrette

GINGER SESAME 🍷 🌿 🍷 🍷 430 cal
baby greens, julienned vegetables, crisp wontons, mandarins, almonds, sesame seeds, ginger sesame dressing

LITTLE GEM CAESAR 🍷 🍷 🌿 🍷 🍷 520 cal
little gem lettuce, garlic croutons, parmesan cheese crisp

ROASTED CHICKEN † 21.00 . adds 240 cal

CRISPY CHICKEN 🍷 🍷 🌿 23.00 . adds 450 cal

SKIRT STEAK * † 36.00 . adds 730 cal

WILD SALMON * † 🍷 26.00 . adds 210 cal

WILD PACIFIC SHRIMP † 🍷 25.00 . adds 180 cal

AVOCADO † 19.50 . adds 50 cal

PIZZAS

MARGHERITA 🍷 🌿 18.00 . 920 cal
roma tomatoes, garlic oil, basil, mozzarella, provolone and parmesan cheeses

PEPPERONI 🍷 🌿 🍷 19.00 . 1120 cal
tomato sauce, mozzarella and provolone cheeses

TRUFFLE MUSHROOM 🍷 🌿 🍷 21.00 . 1180 cal
alfredo sauce, asiago, mozzarella and provolone cheeses, truffle parmesan spice blend

substitute cauliflower crust † +4.50 . adds 130 cal
add hot honey +1.25 . adds 140 cal

SANDWICHES

CRISPY HOT HONEY CHICKEN SANDWICH 🍷 🍷 🌿 🍷
19.00 . 1100 cal
gochujang hot honey, roasted garlic aioli, cabbage, housemade b&b pickles, artisan bun

FRENCH DIP * 🍷 🍷 🌿 🍷 🍷 21.25 . 870 cal
slow roasted beef, sharp white cheddar cheese, parmesan baguette, au jus

NORDSTROM BURGER * 🍷 🍷 🌿 🍷 20.00 . 1120 cal
lettuce, tomato, red onion, sharp white cheddar cheese, roasted garlic aioli, artisan bun
with Beyond Burger patty 🍷 🍷 🌿 🍷 24.50 . 540 cal

ROASTED TURKEY & AVOCADO CLUB 🍷 🌿 🍷 🍷
19.25 . 870 cal
bacon, lettuce, tomato, peppercorn aioli, country bread

served with your choice of:

simple salad 🍷 🍷 🌿 🍷 🍷 adds 250 cal

little gem caesar 🍷 🍷 🌿 🍷 🍷 adds 520 cal

salt & pepper french fries with kalamata aioli 🍷 🍷 adds 880 cal

truffle parmesan fries with truffle aioli 🍷 🍷 🍷 +4.00 . adds 970 cal

ENTREES

MISO GLAZED WILD SALMON * † 🍷 🍷 🌿 🍷 33.00 . 830 cal
ginger sesame marinade, baby bok choy, roasted mushrooms, miso roasted eggplant

SKIRT STEAK CHIMICHURRI * 36.00
broccolini, cilantro lime chimichurri
with choice of:

roasted fingerling potatoes † 960 cal

salt & pepper french fries with kalamata aioli 🍷 🍷 880 cal

CRISPY CHICKEN PAILLARD 🍷 🍷 🌿 🍷 🍷 26.00 . 820 cal
endive, frisée, red onion, miso aioli, white balsamic vinaigrette, pistachios, parmesan cheese

FISH & CHIPS 🍷 🍷 🌿 🍷 🍷 26.25 . 1510 cal
ale battered wild pacific cod, fresh slaw, remoulade sauce, salt & pepper french fries with kalamata aioli

PENNE BOLOGNESE & MEATBALLS 🍷 🍷 🌿 19.50 . 960 cal
chicken meatballs, spicy italian sausage, bell pepper and tomato cream sauce, parmesan cheese
gluten free penne also available †

PORTABELLA MUSHROOM RAVIOLI 🍷 🍷 🌿 20.25 . 800 cal
oven roasted tomatoes, basil, parmesan cream sauce

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request

* Item is served or may be served undercooked. Consuming raw or undercooked meats, poultry, eggs, shellfish or seafood can increase your risk of food-borne illness

† Gluten friendly

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.

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



NORDSTROM RESTAURANT GROUP

WE CARE and are committed to sourcing, preparing and serving the best in class food and beverage experiences for our customers.

WE PARTNER and pay respect to the farmers, producers and suppliers who value the same unwavering commitment to delivering the highest quality, wholesome and sustainably sourced ingredients that drive our handcrafted, made-from-scratch offerings.

WE SHARE this excellence in every touchpoint and product throughout the customer journey and ensure it is guided by the integrity and thoughtful pursuit of social responsibility and environmental stewardship.

COCKTAILS

N | SIGNATURE

BILLIONAIRE 19.00 230 cal
maker's mark bourbon, grenadine, lemon, absinthe

NEXT FLIGHT OUT 19.00 280 cal
appleton estate jamaican rum, pineapple shrub, lime

AMELIA 18.00 210 cal
chopin vodka, st-germain, lemon, blackberry

BTC 19.00 250 cal
casa noble reposado tequila, blood orange, lime, agave

VINE STREET 18.00 280 cal
chopin vodka, rosé, lime, grape, mint, prosecco

SMOKE & HEAT 18.00 250 cal
vida mezcal, jalapeño, grand marnier, lime, orange, smoked sea salt

HIGH FASHION 20.00 230 cal
woodford reserve bourbon, macallan 12 yr, mission fig, aromatic bitters

BASIL CUCUMBER COOLER 18.00 230 cal
aviation gin, lime, basil, cucumber, soda

CLASS ACT 19.00 270 cal
angel's envy bourbon, campari, carpano antica vermouth, luxardo cherry, smoke finish

CLASSIC

NORDY MARGARITA 19.00 220 cal
patrón silver tequila, grand marnier, lime, orange bitters

MOSCOW MULE 18.00 200 cal
tito's handmade vodka, lime, fever-tree ginger beer

FRENCH 75 18.00 250 cal
aviation gin, lemon, sugar, prosecco

ESPRESSO MARTINI 19.00 150 cal
tito's handmade vodka, owen's nitro-infused espresso

SPIRIT FREE

also available as cocktails

GOLDEN HOUR 14.00 200 cal
pineapple shrub, vanilla, soda

BERRY GINGER SMASH 8.00 150 cal
blackberry, lime, fever-tree ginger beer

LILAC FIZZ 8.00 130 cal
lavender, lemon, soda

THE DUKE 14.00 110 cal
ritual whiskey alternative, lemon, earl grey syrup

WINE

135 – 150 cal per 6oz serving

6 oz 9 oz bottle

SPARKLING

RUFFINO, Prosecco, Italy	15.00	21.00	53.00
MCBRIDE SISTERS, Sparkling Rosé, Hawke's Bay, New Zealand	16.00	22.00	56.00
BANSHEE, "TEN OF CUPS", Sparkling Wine, California	18.00	24.00	63.00
MUMM, Sparkling Rosé, Napa Valley, California	18.00	24.00	63.00

WHITE

EROICA, Riesling, Columbia Valley, Washington	16.00	22.00	56.00
SANTA CRISTINA, Pinot Grigio, Delle Venezie, Italy	15.00	21.00	53.00
DECOY BY DUCKHORN, Sauvignon Blanc, Sonoma, California	16.00	22.00	56.00
KIM CRAWFORD, Sauvignon Blanc, Marlborough, New Zealand	15.00	21.00	53.00
CSM, "MIMI", Chardonnay, Horse Heaven Hills, Washington	15.00	21.00	53.00
DAOU, Chardonnay, Paso Robles, California	16.00	22.00	56.00
SONOMA CUTRER, "RUSSIAN RIVER RANCHES", Chardonnay, California	17.00	23.00	60.00

ROSÉ

FLEURS DE PRAIRIE, Rosé, Languedoc, France	16.00	22.00	56.00
CALAFURIA, Rosé, Tormaresca, Italy	17.00	23.00	60.00

RED

ERATH, "RESPLENDENT", Pinot Noir, Oregon	16.00	22.00	56.00
SEA SUN BY CAYMUS, Pinot Noir, California	17.00	23.00	60.00
DECOY BY DUCKHORN, Merlot, California	16.00	22.00	56.00
LUIGI BOSCA, Malbec, Mendoza, Argentina	16.00	22.00	56.00
THE PRISONER, Red Blend, California	24.00	30.00	84.00
CSM, "MIMI", Cabernet Sauvignon, Horse Heaven Hills, Washington	16.00	22.00	56.00
DAOU, Cabernet Sauvignon, Paso Robles, California	20.00	26.00	70.00
CAYMUS, "GRAND DURIF", Petite Sirah, California	18.00	24.00	63.00

BEER

60 – 250 cal per 12 oz serving

ASK ABOUT OUR SELECTION

🍷 Nordstrom Signature Recipe

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Additional nutrition information available upon request

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DESSERT

WHITE CHOCOLATE BREAD PUDDING 8.50 • 1080 cal
white chocolate and strawberry sauces, fresh strawberries, whipped cream

CRÈME BRÛLÉE † 8.50 • 640 cal
vanilla bean, caramelized sugar, strawberry

DOUBLE CHOCOLATE BROWNIE SUNDAE 8.25 • 1340 cal
vanilla ice cream, hot fudge, whipped cream, luxardo cherry, sprinkles

LEMON RICOTTA COOKIE 4.00 • 610 cal
a nordstrom signature

COOKIES & BARS 3.50 - 4.00 • 440 - 830 cal

TILLAMOOK® ICE CREAM 4.00 / 7.00 • 210 - 430 cal

MAKERS CHOCOLATES 3 piece / 12 piece / 24 piece
ask about our selection 4.00 / 16.00 / 32.00

NORDSTROM MANHATTAN BLEND COFFEE

by the cup - or - take home a bag 4.25 / 16.95

FRENCH PRESS available at select locations

Our specialty coffees come from farms where...

- sustainable production is supported
- workers are treated fairly
- women are empowered
- the environment is protected



**ETHICALLY
SOURCED**

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† Gluten Free

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HAPPY HOUR
MONDAY - FRIDAY
2:30 PM - 5 PM

FOOD

NORDSTROM BURGER* 16.00 . 1750 cal
*lettuce, tomato, red onion, sharp white cheddar cheese,
roasted garlic aioli, artisan bun, salt & pepper fries and
kalamata aioli*

HEIRLOOM TOMATOES & BURRATA 11.50 . 520 cal
*grilled sourdough croutons, extra virgin olive oil, balsamic
reduction, basil pesto*

CHICKEN & RICOTTA MEATBALLS 11.50 . 690 cal
tomato sauce, basil pesto, parmesan cheese, toasted baguette

SIGNATURE COCKTAILS . 14.00

210 - 280 cal per serving

Billionaire Smoke & Heat

Next Flight Out High Fashion

Amelia Basil Cucumber Cooler

BTC Class Act

Vine Street

SPIRITS . 12.00

100 - 110 cal per 1-1/2 oz serving

Tito's Vodka Vida del Maguey Mezcal

Aviation Gin Bacardi Rum

Espolòn Blanco Tequila Maker's Mark Bourbon

WINE . 11.00 6oz / 15.00 9oz

135 - 150 cal per 6 oz serving

Ruffino Prosecco Fleurs de Prairie Rosé

McBride Sisters Sparkling Erath Pinot Noir

Santa Cristina Pinto Grigio

BEER . 6.00

60 - 250 cal per 12 oz serving
ask about our selection

No substitutions, dine in only

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poultry, eggs, shellfish or seafood can increase your risk of foodborne illness*

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food allergy or intolerance*

FS T3

HAPPY HOUR
MONDAY - FRIDAY
2:30 PM - 5 PM

FOOD

NORDSTROM BURGER* 16.00 . 1750 cal
*lettuce, tomato, red onion, sharp white cheddar cheese,
roasted garlic aioli, artisan bun, salt & pepper fries and
kalamata aioli*

HEIRLOOM TOMATOES & BURRATA 11.50 . 520 cal
*grilled sourdough croutons, extra virgin olive oil, balsamic
reduction, basil pesto*

CHICKEN & RICOTTA MEATBALLS 11.50 . 690 cal
tomato sauce, basil pesto, parmesan cheese, toasted baguette

SIGNATURE COCKTAILS . 14.00

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Tito's Vodka Vida del Maguey Mezcal

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Espolòn Blanco Tequila Maker's Mark Bourbon

WINE . 11.00 6oz / 15.00 9oz

135 - 150 cal per 6 oz serving

Ruffino Prosecco Fleurs de Prairie Rosé

McBride Sisters Sparkling Erath Pinot Noir

Santa Cristina Pinto Grigio

BEER . 6.00

60 - 250 cal per 12 oz serving
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FS T3