

## 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

BAR  
VERDE

## WINE

135 - 150 cal per 6 oz serving

6 OZ 9 OZ BOTTLE

### MCBRIDE SISTERS

sparkling rosé, hawke's bay,  
new zealand

17.00 23.00 60.00

### RUFFINO

prosecco, veneto, italy

15.00 21.00 48.00

### SANTA CRISTINA

pinot grigio, delle venezie, italy

15.00 21.00 53.00

### KIM CRAWFORD

sauvignon blanc, marlborough,  
new zealand

16.00 22.00 56.00

### SONOMA CUTRER

chardonnay, sonoma county,  
california

18.00 24.00 64.00

### FLEURS DE PRAIRIE

rosé, languedoc, france

16.00 22.00 56.00

### ERATH RESPLENDENT

pinot noir, willamette valley, oregon

17.00 23.00 60.00

### CHATEAU STE MICHELLE MIMI

cabernet sauvignon,  
horse heaven hills, washington

16.00 22.00 56.00

### ALBACLARA

sauvignon blanc leyda valley, chile

16.00 22.00 56.00

## BEER

60 - 250 cal per 12 oz serving

Abita Light or Peroni

Scrimshaw or Pacifico

Stone IPA or Hoppy Poppy IPA

Red Mountain Lager

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## SIGNATURE COCKTAILS

**PEACH BLOSSOM** 180 cal 17.00  
chopin vodka, ginger, juliette peach liqueur,  
lemon, prosecco

**RESORT READY** 200 cal 17.00  
bacardi rum, mango, lime, demerara sugar

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

**SMOKE & HEAT** 340 cal 19.00  
chopin vodka, jalapeño, grand marnier, lime,  
orange, smoked sea salt

**MAISON VIOLETTE** 120 cal 18.00  
empress gin, lillet blanc, grapefruit, lemon, honey,  
orange bitters

**HIGH FASHION** 210 cal 20.00  
woodford reserve bourbon, macallan 12 year,  
mission fig, aromatic bitters

**AMELIA** 210 cal 19.00  
chopin vodka, st-germain, lemon, blackberry

**BLUEBERRY LAVENDER SANGRIA** 190 cal 18.00  
lemon, white wine, sparkling rosé

**BLACKBERRY BRAMBLE** 220 cal 18.00  
woodford reserve bourbon, honey, lemon, blackberry

## CLASSIC COCKTAILS

**NORDY MARGARITA** 220 cal 20.00  
patrón silver tequila, grand marnier, lime,  
orange bitters

**SPRITZ (APEROL OR HUGO)** 250 cal 19.00  
aperol or st-germain, soda, prosecco

**PALOMA BLANCO** 330 cal 19.00  
espolòn tequila, agave, lime, grapefruit

**ESPRESSO MARTINI** 150 cal 20.00  
tito's handmade vodka,  
owen's nitro-infused espresso

## SPIRIT FREE

**MANGO CITRUS MATCHA** 110 cal 8.00  
vanilla, lemon

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

**LILAC FIZZ** 130 cal 8.00  
lavender, lemon, soda

**GARDEN PARTY** 130 cal 8.00  
strawberry, lemon, soda, rosemary

## 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

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## 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

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## 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

120 - 340 cal per serving

Peach Blossom	High Fashion
Resort Ready	Amelia
Vine Street	Blueberry Lavender Sangria
Smoke & Heat	Blackberry Bramble
Maison Violette	

## 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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