

## STARTERS & SMALL PLATES

### ROMA TOMATO BASIL SOUP

cup 4.25 190 CAL bowl 6.25 350 CAL

### SOUP DU JOUR

cup 4.25 bowl 6.25

### GRILLED ROMAINE CAESAR 6.95 320 CAL

herbed crouton, chipotle caesar dressing, cotija cheese

### ASPARAGUS & DEVEILED EGGS † 8.95 390 CAL

béarnaise sauce, salmon roe, tarragon

### HEIRLOOM TOMATOES WITH BURRATA 9.25 320 CAL

radish, torn basil, herbed crouton, white balsamic

### FRIED CALAMARI 10.95 500 CAL

banana pepper, bean sprouts, sweet chili sauce

### CILANTRO LIME CHICKEN TACOS 11.50 610 CAL

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

### AHI TUNA POKE \* 15.25 300 CAL

seaweed salad, seasoned wontons, soy sauce, wasabi

## FLATBREAD

### HERBED MUSHROOM 12.50 780 CAL

provolone cheese, baby arugula, extra virgin olive oil

### NEAPOLITAN 11.95 500 CAL

fresh mozzarella and provolone cheese, pear tomatoes, fresh basil

### SMOKED SALMON 13.50 890 CAL

yukon gold potatoes, dill crème fraîche, fried capers

## SANDWICHES

served with sea salt fries and roasted garlic lemon aioli

### SANTA FE CHICKEN SANDWICH 13.95 1190 CAL

blackened chicken, avocado, jack cheese, caramelized onion, roasted red pepper, chili pepper aioli, rustic bread

### BV BURGER \* 15.50 1460 CAL

tomato, lettuce, red onion, sharp white cheddar cheese, peppercorn aioli, artisan roll

### ROAST TURKEY CLUB 14.50 1180 CAL

crisp bacon, avocado, tomato, peppercorn aioli, rustic bread

### SHORT RIB GRILLED CHEESE 14.75 1220 CAL

blackberry jam, sharp white cheddar cheese, rustic bread

### GRILLED CHICKEN SANDWICH 13.95 1090 CAL

bacon jam, avocado, tomato, garlic aioli, rustic bread

2,000 calories a day is used for general nutrition advice, but calorie needs vary

Additional nutritional 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 foodborne illness

† Gluten free

When ordering, please inform us if a person in your party has a food allergy

**NORDSTROM IS COMMITTED TO BRINGING YOU FRESH, SUSTAINABLE, NATURAL AND ORGANIC INGREDIENTS FROM MANY LOCAL FARMS AND RANCHES, WHEN AVAILABLE.**

## SALADS

**HERB ROASTED WILD SALMON NIÇOISE \* †** 17.50 640 CAL  
organic baby greens, haricot verts, petite tomatoes, egg, potatoes, kalamata olives, roasted tomato dressing

**CILANTRO LIME CHICKEN** 13.95 420 CAL  
organic baby greens, petite tomatoes, grilled corn, pepitas, jack cheese, tortilla crisps, cilantro lime vinaigrette

**FIG & BERRY WITH CHICKEN** 14.75 440 CAL  
crisp chicken, organic baby greens, dried mission figs, blue cheese, fig balsamic vinaigrette

**BLACK PEPPER MISO TUNA \*** 18.50 390 CAL  
seared ahi, organic baby greens, napa cabbage, edamame, red pepper, bok choy, crisp wontons, furikake, black pepper miso dressing

**STONE FRUIT & QUINOA †** 11.50 380 CAL  
prosciutto, organic baby greens, radish, pickled red onion, blackened almonds, goat cheese, bee pollen, white balsamic honey vinaigrette

**CHINESE CHICKEN** 13.50 420 CAL  
organic baby greens, julienne vegetables, crisp wontons, mandarin oranges, toasted almonds, sesame seeds, cilantro, ginger sesame dressing

## ENTRÉES

**WILD SALMON À LA NAGE \* †** 23.95 730 CAL  
leeks, baby carrots, potatoes, light clam broth

**PAN ROASTED CHICKEN** 22.95 1260 CAL  
fregola sarda, watercress, zucchini, mushrooms, green chili jus

**SHRIMP LINGUINE WITH SPICY TOMATO SAUCE** 21.95 750 CAL  
wild shrimp, baby spinach, petite tomatoes, parmesan cheese, fresh herbs

**SKIRT STEAK SALSA VERDE \*** 26.95 770 CAL  
crispy heirloom potatoes, green beans, baby carrots

**SAUTÉED CHICKEN & ANGEL HAIR PASTA** 17.95 850 CAL  
baby spinach, oyster mushrooms, roasted garlic tomato sauce, rosemary beurre blanc

**SAKE MARINATED LING COD \*** 25.95 400 CAL  
shrimp dumpling, carrot, baby spinach, shiitake mushrooms, soy broth

**FILET MIGNON XO \*** 32.95 720 CAL  
king trumpet mushrooms, chinese long beans, crispy shallots, xo shrimp sauce

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## KIDS MENU

### GRILLED CHEESE SANDWICH

6.25 630 CAL

cheddar cheese, rustic white bread, french fries, seasonal market fresh fruit

### NATURAL ROAST MARY'S TURKEY BREAST SANDWICH 6.95 390 CAL

all natural turkey, lettuce, tomato, french fries, seasonal market fresh fruit

### FRESH BUTTERED NOODLES 5.95 310 CAL

angel hair pasta, butter and parmesan cheese

### PANKO CRUSTED CHICKEN BREAST

6.95 420 CAL

all natural chicken in a light crunchy coating, french fries, seasonal market fresh fruit

### FARMERS MARKET GREEN SALAD †

5.50 80 CAL

greens fresh from the field, carrots, tomato, cucumber, choice of dressing

1,200 to 1,400 calories a day is used for general nutrition advice for children ages 4 to 8 years and 1,400 to 2,000 calories a day for children 9 to 13 years, but calorie needs vary

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# BAR VERDE

## SUNSET MENU

4-6:30PM MONDAY THROUGH FRIDAY

### \$5 APPETIZERS

ROASTED GARLIC HUMMUS  
feta, kalamata olive, smoked paprika

BURRATA TOAST  
heirloom tomato, grilled sourdough, balsamic

SHORT RIB SOFT TACO  
kochujang, asian slaw

LEMON PEPPER PARMESAN FRIES  
parsley, sea salt, lemon garlic aioli

### \$5 WINES

STONECAP CABERNET  
STONECAP CHARDONNAY

### \$4 BEERS

ABITA AMBER LAGER  
ACME IPA  
LOST COAST GREAT WHITE



NO SUBSTITUTIONS AND NOT AVAILABLE WITH ANY OTHER PROMOTIONAL OFFERS OR  
DISCOUNTS

## COCKTAILS

### GM 75 10.00

grand marnier, fresh lemon juice, prosecco

### VINE STREET 10.00

tito's vodka, rosé wine, fresh lime juice, muddled grapes and mint, prosecco splash

### APPLE BLUEBERRY MARTINI 11.00

ketel one vodka, grand marnier, fresh lime juice, muddled apples and blueberries, cinnamon

### T&O MARTINEZ 12.00

oak aged plymouth gin, brovo jammy sweet vermouth, luxardo maraschino liqueur, orange bitters

### BASIL CUCUMBER COOLER 10.00

bombay gin, muddled cucumber and basil, fresh lime juice, soda splash

### BOHEMIAN SIDECAR 12.00

hennessy VS cognac, grand marnier, fig jam, fresh lemon juice, cinnamon

### BILLIONAIRE 11.00

maker's mark bourbon, housemade grenadine, fresh lemon juice, absinthe rinse

### NOR'EASTER 11.00

maker's mark bourbon, maple syrup, fresh lime juice, artisanal ginger beer

### MAI TAI CHAI 11.00

mt gay eclipse rum, cointreau, chai tea syrup, fresh lime juice, orgeat syrup

### PIMIENTO POMELO 12.00

espolón tequila reposado, muddled sweet pepper, fresh grapefruit and lemon juices, rhubarb bitters

### SMOKE & HEAT 12.00

del maguey "vida" mezcal, jalapeno syrup, grand marnier, fresh lime and orange juices, alderwood smoked sea salt

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## Wines

	Glass	Bottle
Michelle, Brut Rose, Columbia Valley, Washington	10	30
Chloe, Prosecco, Italy	10	30
Nicolas Feuillate, Brut Reserve, Champagne, France	18	54
Evolution Lucky No. 9, White Blend, Oregon	11	33
Santa Cristina, Pinot Grigio, Del le Venezie, Italy	10	30
Kung Fu Girl, Riesling, Ancient Lakes, Washington	10	30
Willamette, Pinot Gris, Willamette Valley, Oregon	13	39
Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand	12	36
Benziger, Sauvignon Blanc, Sonoma Valley, California	12	36
Drumheller, Chardonnay, Columbia Valley, Washington	9	27
CSM Mimi, Chardonnay, Washington	11	33
R. Strong Chalk Hill, Chardonnay, Sonoma County, California	14	42
Jean Luc Colombo, Rose, Marsaille, France	10	30
Malene, Rose, Central Coast, California	12	36
Meiomi, Pinot Noir, Santa Barbara, Sonoma, Monterey Counties, California	12	36
Erath Resplendent, Pinot Noir, Oregon	12	36
Cherry Tart, Pinot Noir, Santa Barbara, Sonoma, Monterey Counties, California	14	42
Greystone, Merlot, Lodi, California	11	33
Broquel, Malbec, Mendoza, Argentina	12	36
Drumheller Cabernet Sauvignon, Columbia valley, Washington	9	27
Layer Cake, Cabernet Sauvignon, Central Coast, California	12	36
Decoy, Cabernet Sauvignon, Sonoma County, California	16	48

## Beers

Abita Brewing Company, Abita, Light, Louisiana	5
Allagash Brewing, Allagash, White Witbier, Maine	8
North Coast Brewing, Scrimshaw, Pilsner, California	5
Anderson Valley Brewing Company, Boont, Amber Ale, California	5
Erdinger Brewery, Erdinger, Hefe-Weizen, Germany	5
Clown Shoes Brewery, Galactica, IPA, Massachusetts	7
Bear Republic Brewing Co., Racer 5, IPA, California	5
Modern Times Brewery, Black House, Stout, California	7
Golden State Cider, Mighty Hops, Hard Cider, California	7

## DESSERT

### CHEESECAKE WITH SEA SALT CARAMEL

6.75 770 CAL

creamy cheesecake, graham cracker crust,  
sea salt caramel

### CHOCOLATE PARADISE CAKE

7.95 1170 CAL

moist chocolate cake, semi-sweet chocolate frosting,  
english toffee, caramel sauce

### WHITE CHOCOLATE BREAD PUDDING

8.50 1570 CAL

white chocolate and raspberry sauces, fresh raspberries,  
whipped cream

### LEMON RICOTTA SHORTCAKE

7.50 820 CAL

raspberries, blackberries, blueberries, lemon curd,  
whipped cream

### MAPLE APPLE COBBLER

7.25 710 CAL

apples, oatmeal crumble, vanilla gelato, maple syrup,  
sea salt

ARIVA BLEND COFFEE 1.95 5 CAL

MIGHTY LEAF TEA 2.25 2 CAL

FRENCH PRESS COFFEE 4.25 12 CAL

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