

SOUPS & STARTERS

LOBSTER BISQUE
cup 8.50 bowl 11.75 quart to go 25.50

N | ROMA TOMATO BASIL SOUP
cup 6.25 bowl 9.00 quart to go 20.00

SIGNATURE HOUSEMADE SOUP
cup 6.25 bowl 9.00 quart to go 20.00

RUSTIC CHEDDAR CHIVE BISCUIT 3.50

SIMPLE SALAD 10.00
baby greens, heirloom tomatoes, garlic croutons,
parmesan cheese, creamy garlic vinaigrette

N | ARTICHOKE SPINACH DIP † 15.00
bell pepper, parmesan cheese, tuscan lemon & herb flatbread

N | HEIRLOOM TOMATOES & BURRATA 12.50
grilled sourdough croutons, extra virgin olive oil,
balsamic vinegar, basil pesto

CRISP CALAMARI 16.00
sweet & spicy peppers, jalapeño basil aioli

N | CILANTRO LIME CHICKEN TACOS 10.00
lettuce, yellow pepper, tomato, cilantro lime vinaigrette,
queso fresco

KUNG PAO BRUSSELS SPROUTS 12.50
chicken sausage, sweet soy, chile de arbol, toasted peanuts

MARGHERITA FLATBREAD 17.25
roma tomatoes, garlic oil, basil, mozzarella,
parmesan and provolone cheese
add pepperoni, chicken sausage or roasted mushrooms † 3.75
cauliflower pizza crust available † 4.50

N | SIGNATURE SALADS

SKIRT STEAK * † 28.00
ROASTED CHICKEN † 19.50
WILD PACIFIC SHRIMP † 23.00
ALASKAN SOCKEYE SALMON * † 23.00
ROASTED CAULIFLOWER † 19.00

choose your favorite chef's preparation below

HONEY DIJON COBB †
baby greens, provolone cheese, bacon, egg, avocado,
heirloom tomatoes, grilled corn, cilantro, honey dijon dressing

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

GINGER SESAME
baby greens, julienne vegetables, crisp wontons, mandarins,
almonds, sesame seeds, cilantro, ginger sesame dressing

LITTLE GEM CAESAR
little gem lettuce, garlic croutons, parmesan cheese crisp

WILD SALMON NIÇOISE * † 24.50
baby greens, herb roasted salmon, green beans,
kalamata olives, heirloom tomatoes, red onion, potatoes,
egg, dijon balsamic vinaigrette

SHRIMP & ARUGULA WITH SWEET CORN 23.00
wild shrimp, heirloom tomatoes, polenta croutons,
parmesan cheese crisp, creamy garlic vinaigrette

SANDWICHES

served with salt & pepper crush french fries and kalamata olive aioli or side salad
+ 2.00 truffle parmesan french fries and truffle aioli

CRISPY CHICKEN 19.50
pimento cheese, bacon, roasted garlic aioli, lettuce, b&b pickles,
artisan bun

N | NORDSTROM BURGER * 19.50
lettuce, tomato, red onion, sharp white cheddar cheese,
roasted garlic aioli, artisan bun
with Beyond Burger Patty 23.75

N | FRENCH DIP * 20.50
certified angus beef, sharp white cheddar cheese,
parmesan baguette, au jus

N | ROASTED TURKEY & AVOCADO CLUB 18.50
natural turkey, bacon, lettuce, tomato, peppercorn aioli,
country bread

PASTA

prepared in house using semolina flour, gluten free option available
served with parmesan garlic toast

CRAB MACARONI & CHEESE 23.50
fusilli, jumbo lump crab and roasted pepper fonduta,
fontina cheese, green onion, parmesan bread crumbs

RIGATONI & CHICKEN SAUSAGE 22.50
tomato vodka cream sauce, olive oil, red onion, oregano,
parmesan cheese

MUSHROOM & CHICKEN CAMPANELLE 22.50
ricotta, bread crumbs, parmesan cheese, olive oil

WILD SHRIMP TAGLIATELLE 25.75
spanish chorizo, saffron butter, white wine, heirloom tomatoes,
lemon, parsley

PAPPARDELLE BOLOGNESE & MEATBALLS 23.50
beef and pork ragu, basil, parmesan cheese

CHITARRA GENOVESE 22.00
calabrian pepper butter, pesto, haricots verts, potato,
parmesan cheese, lemon zest

ENTREES

WILD SALMON OSCAR * † 36.00
asparagus, jumbo lump crabmeat, lemon tarragon butter

CRISPY CHICKEN PAILLARD 25.50
endive, radicchio, red onion, miso aioli, white balsamic vinaigrette,
pistachios, parmesan cheese

N | HALIBUT & CHIPS 29.00
ale battered halibut, fresh slaw, remoulade sauce, b&b pickles,
salt & pepper crush french fries

CHEF'S FEATURED STEAK *
asparagus, roasted fingerling potatoes, calabrian chili butter
6oz filet mignon 45.00
8oz flat iron 37.00
7oz skirt steak 28.00



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

COCKTAILS		WINE		6 OZ	9 OZ	BOTTLE
SIGNATURE		SPARKLING				
NEXT FLIGHT OUT 19.00 appleton estate jamaican rum, pineapple shrub, lime		Ruffino, Prosecco, <i>Italy</i>		15.00		53.00
AMELIA 18.00 chopin vodka, st-germain, lemon, blackberry		McBride Sisters, Sparkling Rosé, <i>Hawkes Bay, New Zealand</i>		16.00		56.00
WEEKEND GETAWAY * 19.00 olmeca altos plata tequila, giffard pamplemousse, egg white, grapefruit, lemon, bitters		Banshee, "Ten of Cups", Sparkling Wine, <i>California</i>		18.00		63.00
		Mumm, Sparkling Rosé, <i>Napa Valley, California</i>		18.00		63.00
VINE STREET 18.00 chopin vodka, rosé, lime, grape, mint, prosecco		Perrier Jouet, "Grand Brut", Champagne, <i>France</i>		24.00		84.00
		WHITE				
		Eroica, Riesling, <i>Columbia Valley, Washington</i>		16.00	22.00	56.00
SMOKE & HEAT 18.00 vida mezcal, jalapeño, grand marnier, lime, orange, smoked sea salt		Santa Cristina, Pinot Grigio, <i>Delle Venezie, Italy</i>		15.00	21.00	53.00
BILLIONAIRE 19.00 maker's mark bourbon, grenadine, lemon, absinthe		Decoy by Duckhorn, Sauvignon Blanc, <i>Sonoma, California</i>		16.00	22.00	56.00
BASIL CUCUMBER COOLER 18.00 aviation gin, lime, basil, cucumber, soda		Kim Crawford, Sauvignon Blanc, <i>Marlborough, New Zealand</i>		15.00	21.00	53.00
		CSM, "Mimi", Chardonnay, <i>Horse Heaven Hills, Washington</i>		15.00	21.00	53.00
		Daou, Chardonnay, <i>Paso Robles, California</i>		16.00	22.00	56.00
AFTERNOON TEA 19.00 courvoisier cognac, lemon, earl grey syrup, aperol		Sonoma Cutrer, "Russian River Ranches", Chardonnay, <i>California</i>		17.00	23.00	60.00
ESPRESSO MARTINI 19.00 tito's handmade vodka, owen's nitro-infused espresso		ROSÉ				
		Fleurs de Prairie, Rosé, <i>Languedoc, France</i>		16.00	22.00	56.00
CLASSIC		Calafuria, Rosé, <i>Tormaresca, Italy</i>		17.00	23.00	60.00
NORDY MARGARITA 19.00 casamigos blanco tequila, grand marnier, lime, orange bitters		RED				
HIGH FASHION 20.00 woodford reserve bourbon, macallan 12 yr, mission fig, aromatic bitters		Erath, "Resplendent", Pinot Noir, <i>Oregon</i>		16.00	22.00	56.00
MOSCOW MULE 18.00 tito's handmade vodka, lime, fever tree ginger beer		Sea Sun by Caymus, Pinot Noir, <i>California</i>		17.00	23.00	60.00
FRENCH 75 18.00 aviation gin, lemon, sugar, prosecco		Decoy by Duckhorn, Merlot, <i>California</i>		16.00	22.00	56.00
		Luigi Bosca, Malbec, <i>Mendoza, Argentina</i>		16.00	22.00	56.00
		The Prisoner, Red Blend, <i>California</i>		24.00	30.00	84.00
		CSM, "Mimi", Cabernet Sauvignon, <i>Horse Heaven Hills, Washington</i>		16.00	22.00	56.00
		Daou, Cabernet Sauvignon, <i>Paso Robles, California</i>		20.00	26.00	70.00
		Caymus, "Grand Durif", Petite Sirah, <i>California</i>		18.00	24.00	63.00
SPIRIT FREE <i>also available as cocktails</i>		BEER				
GOLDEN HOUR 14.00 pineapple shrub, vanilla, soda		<i>ask about our selection</i>				
BERRY GINGER SMASH 8.00 blackberry, lime, fever tree ginger beer						
LILAC FIZZ 8.00 lavender, lemon, soda						
THE DUKE 14.00 seedlip spice 94, lemon, earl grey syrup						
		 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 food & beverage 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.				
						
				VIB T2 05/24		

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**

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

† Gluten Free

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Kids' Café Menu

served with fresh fruit and choice of milk or juice

ROASTED CHICKEN BREAST[†] 13.00

green beans, potatoes 350 cal

SEARED WILD SALMON[†] 14.00

green beans, potatoes 390 cal

GRILLED CHEESE AND SOUP 12.50

sourdough bread, white cheddar cheese,
signature housemade soup 580-850 cal

CHEESE TORTELLONI 11.25

sweet tomato sauce, parmesan cheese 360 cal

CHICKEN TENDERS 12.50

breaded chicken, green beans, potatoes,
choice of dipping sauce 540-600 cal

BUTTERED NOODLES 10.50

spaghetti pasta, parmesan cheese 490 cal

MACARONI & CHEESE 11.00

multigrain macaroni, american cheese 840 cal

PENNE ALFREDO WITH CHICKEN[†] 12.50

gluten free pasta, alfredo sauce 950 cal

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. Additional nutrition information available upon request.

[†]Gluten Free

T2 #93710A

HAPPY HOUR

MONDAY - FRIDAY
2:30 PM - 5 PM

FOOD

NORDSTROM BURGER* 16.00 . 1310 cal
*lettuce, tomato, red onion, sharp white cheddar cheese,
roasted garlic aioli, artisan bun, salt & pepper crush french
fries and kalamata olive aioli*

HEIRLOOM TOMATOES & BURRATA 12.00 . 510 cal
*grilled sourdough croutons, extra virgin olive oil,
balsamic vinegar, basil pesto*

ARTICHOKE SPINACH DIP† 14.00 . 1180 cal
bell pepper, parmesan cheese, tuscan lemon & herb flatbread

ISLAND SHRIMP TACOS† 11.00 . 300 cal
*corn tortilla, wild pacific shrimp, cabbage, sriracha aioli,
Nordstrom 5 Alarm Jerk spice blend, ginger sesame dressing*

CHEESEBURGER SUPREME TACOS 11.00 . 360 cal
*corn tortilla, cheddar cheese, lettuce, tomato, onion,
Nordstrom Korean BBQ spice blend, special sauce*

SIGNATURE COCKTAILS . 14.00

210 – 280 cal per serving

Billionaire	Basil Cucumber Cooler
Next Flight Out	Class Act
BTC	High Fashion
Vine Street	Amelia
Smoke & Heat	

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 Pinot Grigio	

BEER . 6.00

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

No substitutions, dine in only

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FS FB T2

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