

SOUPS & STARTERS

LOBSTER BISQUE
cup 8.50 410 cal bowl 12.00 740 cal quart to go 26.00

🍴 | ROMA TOMATO BASIL SOUP
cup 6.25 240 cal bowl 9.25 390 cal quart to go 22.00

SIGNATURE HOUSEMADE SOUP
cup 6.25 bowl 9.25 quart to go 22.00

PARMESAN GARLIC CIABATTA 4.50 290 cal
ricotta, honey, extra virgin olive oil, thyme

RUSTIC CHEDDAR CHIVE BISCUIT 3.75 360 cal

SIMPLE SALAD 11.00 270 cal
baby greens, heirloom tomatoes, garlic croutons,
parmesan cheese, creamy garlic vinaigrette

🍴 | CILANTRO LIME CHICKEN TACOS 20.00 480 cal
lettuce, yellow pepper, tomato, cilantro lime vinaigrette,
queso fresco

KUNG PAO BRUSSELS SPROUTS 13.50 420 cal
chicken sausage, sweet soy, chile de árbol, toasted peanuts

CRISP CALAMARI 17.00 730 cal
sweet & spicy peppers, jalapeño basil aioli

🍴 | HEIRLOOM TOMATOES & BURRATA 13.50 510 cal
grilled sourdough croutons, extra virgin olive oil,
balsamic vinegar, basil pesto

🍴 | ARTICHOKE SPINACH DIP † 16.00 1180 cal
bell pepper, parmesan cheese, tuscan lemon & herb flatbread

MARGHERITA FLATBREAD 18.00 930 cal
roma tomatoes, garlic oil, basil, mozzarella,
provolone and parmesan cheese
cauliflower pizza crust available † 4.50 300 additional cal

🍴 | SIGNATURE SALADS

SKIRT STEAK * † 29.50 480 cal
ROASTED CHICKEN † 20.00 240 cal
WILD PACIFIC SHRIMP † 24.00 180 cal
ALASKAN SOCKEYE SALMON * † 24.00 210 cal
ROASTED ASPARAGUS † 19.50 30 cal

choose your favorite chef's preparation below

HONEY DIJON COBB † 770 cal
baby greens, provolone cheese, bacon, egg, avocado,
heirloom tomatoes, grilled corn, honey dijon dressing

CILANTRO LIME † 310 cal
baby greens, jack cheese, heirloom tomatoes, grilled corn,
pumpkin seeds, tortilla crisps, cilantro lime vinaigrette

GINGER SESAME 420 cal
baby greens, julienne vegetables, crisp wontons, mandarin,
almonds, sesame seeds, ginger sesame dressing

LITTLE GEM CAESAR 460 cal
little gem lettuce, garlic croutons, parmesan cheese crisp

WILD SALMON NIÇOISE * † 25.00 630 cal
baby greens, herb roasted salmon, green beans,
kalamata olives, heirloom tomatoes, red onion, potatoes,
egg, capers, dijon balsamic vinaigrette

SHRIMP & ARUGULA WITH SWEET CORN
24.00 670 cal
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
+ 3.50 truffle parmesan french fries and truffle aioli

🍴 | NORDSTROM BURGER * 19.75 1750 / 1220 cal
lettuce, tomato, red onion, sharp white cheddar cheese,
roasted garlic aioli, artisan bun
with Beyond Burger Patty 24.25 1710 / 1190 cal

CRISPY CHICKEN 20.00 1760 / 1230 cal
pimento cheese, bacon, roasted garlic aioli, lettuce, b&b pickles,
artisan bun

🍴 | FRENCH DIP * 21.00 1490 / 970 cal
certified angus beef, sharp white cheddar cheese,
parmesan baguette, au jus

🍴 | ROASTED TURKEY & AVOCADO CLUB
19.00 1520 / 1000 cal
natural turkey, bacon, lettuce, tomato, peppercorn aioli,
country bread

PASTA

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

CRAB MACARONI & CHEESE 24.50 1230 cal
fusilli, jumbo lump crab, mozzarella, provolone and
pimento cheese, green onion, parmesan bread crumbs

RIGATONI & CHICKEN SAUSAGE 23.00 910 cal
tomato vodka cream sauce, olive oil, red onion, oregano,
parmesan cheese

MUSHROOM & CHICKEN CAMPANELLE
23.00 1190 cal
ricotta, bread crumbs, parmesan cheese, olive oil

WILD SHRIMP TAGLIATELLE 26.00 1040 cal
spanish chorizo, saffron butter, white wine, heirloom tomatoes,
lemon, parsley

PAPPARDELLE BOLOGNESE & MEATBALLS
24.00 1110 cal
chicken meatballs, spicy italian sausage, red bell pepper,
tomato cream sauce, parmesan cheese

CHITARRA GENOVESE 23.00 900 cal
calabrian chili butter, pesto, haricots verts, potato,
parmesan cheese, lemon zest

ENTREES

CHEF'S FEATURED STEAK * †
asparagus, roasted fingerling potatoes, calabrian chili butter
6oz filet mignon 47.00 680 cal
7oz skirt steak 29.50 730 cal

🍴 | HALIBUT & CHIPS 31.00 1160 cal
ale battered halibut, fresh slaw, remoulade sauce, b&b pickles,
salt & pepper crush french fries

CRISPY CHICKEN PAILLARD 26.00 740 cal
endive, radicchio, red onion, miso aioli, white balsamic vinaigrette,
pistachios, parmesan cheese

WILD SALMON OSCAR * † 37.50 770 cal
asparagus, jumbo lump crabmeat, lemon tarragon butter



🍴 Nordstrom Signature Recipe
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 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

COCKTAILS			WINE		135 - 150 cal per 6 oz serving		6 OZ	9 OZ	BOTTLE
SIGNATURE			SPARKLING						
BILLIONAIRE			19.00	230 cal	Ruffino, Prosecco, <i>Italy</i>	15.00	21.00	53.00	
maker's mark bourbon, grenadine, lemon, absinthe			McBride Sisters, Sparkling Rosé, <i>Hawke's Bay, New Zealand</i>			16.00	22.00	56.00	
NEXT FLIGHT OUT			19.00	280 cal	Banshee, "Ten of Cups", Sparkling Wine, <i>California</i>	18.00	24.00	63.00	
appleton estate jamaican rum, pineapple shrub, lime			Mumm, Sparkling Rosé, <i>Napa Valley, California</i>			18.00	24.00	63.00	
AMELIA			18.00	210 cal	WHITE				
chopin vodka, st-germain, lemon, blackberry			Eroica, Riesling, <i>Columbia Valley, Washington</i>			16.00	22.00	56.00	
BTC			19.00	250 cal	Santa Cristina, Pinot Grigio, <i>Delle Venezie, Italy</i>	15.00	21.00	53.00	
casa noble reposado tequila, blood orange, lime, agave			Decoy by Duckhorn, Sauvignon Blanc, <i>Sonoma, California</i>			16.00	22.00	56.00	
VINE STREET			18.00	280 cal	Kim Crawford, Sauvignon Blanc, <i>Marlborough, New Zealand</i>	15.00	21.00	53.00	
chopin vodka, rosé, lime, grape, mint, prosecco			CSM, "Mimi", Chardonnay, <i>Horse Heaven Hills, Washington</i>			15.00	21.00	53.00	
SMOKE & HEAT			18.00	250 cal	Daou, Chardonnay, <i>Paso Robles, California</i>	16.00	22.00	56.00	
vida mezcal, jalapeño, grand marnier, lime, orange, smoked sea salt			Sonoma Cutrer, "Russian River Ranches", Chardonnay, <i>California</i>			17.00	23.00	60.00	
HIGH FASHION			20.00	230 cal	ROSÉ				
woodford reserve bourbon, macallan 12 yr, mission fig, aromatic bitters			Fleurs de Prairie, Rosé, <i>Languedoc, France</i>			16.00	22.00	56.00	
BASIL CUCUMBER COOLER			18.00	230 cal	Calafuria, Rosé, <i>Tormaresca, Italy</i>	17.00	23.00	60.00	
aviation gin, lime, basil, cucumber, soda			RED						
CLASS ACT			19.00	270 cal	Erath, "Resplendent", Pinot Noir, <i>Oregon</i>	16.00	22.00	56.00	
angel's envy bourbon, campari, carpano antica vermouth, luxardo cherry, smoke finish			Sea Sun by Caymus, Pinot Noir, <i>California</i>			17.00	23.00	60.00	
CLASSIC			Decoy by Duckhorn, Merlot, <i>California</i>						
NORDY MARGARITA			19.00	220 cal	Luigi Bosca, Malbec, <i>Mendoza, Argentina</i>	16.00	22.00	56.00	
patrón silver tequila, grand marnier, lime, orange bitters			The Prisoner, Red Blend, <i>California</i>			24.00	30.00	84.00	
MOSCOW MULE			18.00	200 cal	CSM, "Mimi", Cabernet Sauvignon, <i>Horse Heaven Hills, Washington</i>	16.00	22.00	56.00	
tito's handmade vodka, lime, fever-tree ginger beer			Daou, Cabernet Sauvignon, <i>Paso Robles, California</i>			20.00	26.00	70.00	
FRENCH 75			18.00	250 cal	Caymus, "Grand Durif", Petite Sirah, <i>California</i>	18.00	24.00	63.00	
aviation gin, lemon, sugar, prosecco			BEER						
ESPRESSO MARTINI			19.00	150 cal	60 - 250 cal per 12 oz serving				
tito's handmade vodka, owen's nitro-infused espresso			ask about our selection						
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									

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 . 1750 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

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 *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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