

COCKTAILS

SIGNATURE

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

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

WEEKEND GETAWAY * 19.00
 olmeca altos plata tequila,
 giffard pamplemousse, egg white,
 grapefruit, lemon, bitters

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

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

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

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

AFTERNOON TEA 19.00
 courvoisier cognac, lemon, earl grey syrup,
 aperol

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

CLASSIC

NORDY MARGARITA 19.00
 casamigos blanco tequila, grand marnier,
 lime, orange bitters

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

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

FRENCH 75 18.00
 aviation gin, lemon, sugar, prosecco

SPIRIT FREE

also available as cocktails

GOLDEN HOUR 14.00
 pineapple shrub, vanilla, soda

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

WINE

6 OZ 9 OZ BOTTLE

SPARKLING

Ruffino, Prosecco, Italy 15.00 53.00

McBride Sisters, Sparkling Rosé, Hawkes Bay, New Zealand 16.00 56.00

Banshee, "Ten of Cups", Sparkling Wine, California 18.00 63.00

Mumm, Sparkling Rosé, Napa Valley, California 18.00 63.00

Perrier Jouet, "Grand Brut", Champagne, France 24.00 84.00

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

ask about our selection

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

BAR
VERDE