

## 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

BAR  
VERDE

## 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.



## DESSERT

**WHITE CHOCOLATE BREAD PUDDING** 8.50 · 840 cal  
white chocolate and raspberry sauces, fresh raspberries, whipped cream

**CRÈME BRÛLÉE †** 8.50 · 460 cal  
vanilla bean, caramelized sugar, raspberries

**DOUBLE CHOCOLATE BROWNIE SUNDAE** 8.25 · 1250 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 - 820 cal

**ICE CREAM** 4.00 / 7.00 · 200 - 440 cal

**MAKERS CHOCOLATES** 3 piece / 12 piece / 24 piece  
choose from a variety of flavors 4.00 / 16.00 / 32.00

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**NORDSTROM MANHATTAN BLEND COFFEE**  
by the cup - or - take home a bag 4.00 / 16.95

**BOTTLED COLD BREW** available

**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



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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



# NORDSTROM BRUNCH

SATURDAY & SUNDAY, OPEN - 3 PM

## FROM THE BAR

### BLOODY MARY

18.00 / 280 cal

chopin vodka, house mix,  
applewood smoked bacon

### MICHELADA 14.00 / 200 cal

lager, house mix,  
applewood smoked bacon

### MIMOSA 16.00

*classic 140 cal*

*grapefruit 150 cal*

*lavender 160 cal*

### BERRY GINGER MULE

18.00 / 230 cal

chopin vodka, blackberry, lime,  
fever tree ginger beer

### FRENCH 75 18.00 / 210 cal

aviation gin, lemon, prosecco

### SASSY PALOMA 18.00 / 280 cal

vida mezcal, grapefruit, jalapeño

### ESPRESSO MARTINI

19.00 / 260 cal

tito's handmade vodka,  
owen's nitro-infused espresso

### STRAWBERRY SANGRIA

18.00 / 200 cal

st-germain, lime, rosé, prosecco

### 24/7 14.00 / 80 cal

seedlip grove 42, demerara,  
owen's nitro-infused espresso,  
fever tree tonic, lemon  
*add aviation gin 180 cal*

### JUICES 4.75 / 110 - 150 cal

### NORDSTROM MANHATTAN BLEND COFFEE

by the cup - or - take home a bag  
4.00 / 16.95

### BOTTLED COLD BREW available

### FRENCH PRESS available at select locations

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## GET STARTED

SIGNATURE MONKEY BREAD 10.00 / 1520 cal

### AVOCADO TOAST 8.00 / 270 cal

miso aioli, furikake, lime, basil, arugula salad

### FRESH BERRY BOWL† 5.50 / 50 cal

## BRUNCH FAVORITES

### EGGS BENEDICT\*

brioche, bearnaise, roasted fingerling potatoes, arugula salad

*black forest ham*

18.00 / 850 cal

*wild pacific shrimp*

21.00 / 880 cal

*jumbo lump crab*

23.00 / 830 cal

*lobster*

23.00 / 830 cal

### CLASSIC 3 EGG BREAKFAST\*

roasted fingerling potatoes, toast

*smoked bacon*

16.00 / 1180 cal

*chicken sausage*

16.00 / 1100 cal

*7oz skirt steak\**

28.00 / 1300 cal

### BREAKFAST SANDWICH\* 16.00 / 1380 cal

cage free eggs, bacon, cheddar cheese, peppercorn aioli, brioche,  
roasted fingerling potatoes, arugula salad

### CHEDDAR CHIVE BISCUITS & GRAVY\* 17.00 / 1240 cal

housemade chicken sausage, cage free eggs, roasted fingerling potatoes

### SMT VEGETABLE FRITTATA\* 17.00 / 850 cal

spinach, mushrooms, tomatoes, cheddar cheese, roasted fingerling potatoes,  
arugula salad

### BELGIAN WAFFLE 16.00 / 1200 - 1350 cal

fresh whipped cream, powdered sugar, strawberries

*choose from strawberry sauce or chocolate hazelnut spread*

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meats, poultry, eggs, shellfish or seafood can increase your risk of foodborne illness,  
especially if you have certain medical conditions

† Gluten Free

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**HAPPY HOUR**  
MONDAY - FRIDAY  
2:30 PM - 5 PM

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**FOOD**

**NORDSTROM BURGER\***

14.00 . 1350 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**

10.00 . 470 cal

*grilled sourdough croutons, extra virgin olive oil, balsamic vinegar, basil pesto*

**ARTICHOKE SPINACH DIP †**

10.00 . 1240 cal

*bell pepper, parmesan cheese, tuscan lemon & herb flatbread*

**SIGNATURE COCKTAILS . 10.00**

210 - 270 cal per serving

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Next Flight Out

Billionaire

Amelia

Basil Cucumber Cooler

Weekend Getaway

Afternoon Tea

Vine Street

Espresso Martini

Smoke & Heat

**SPIRITS . 9.00**

100 - 110 cal per 1-1/2 oz serving

Tito's Vodka

Altos Plata Tequila

Aviation Gin

Vida Del Maguey Mezcal

Bacardi Rum

Maker's Mark Bourbon

**WINE . 7.00**

135 - 150 cal per 6 oz serving

Ruffino *Prosecco*

Fleurs de Prairie *Rosé*

McBride Sisters *Brut Rosé*

Erath *Pinot Noir*

Santa Cristina *Pinot Grigio*

**BEER . 5.00**

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

*No substitutions, dine in only*

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