

COCKTAILS

N | SIGNATURE

STO during Happy Hour | Mon-Fri | 2:30 - 5:00

NEXT FLIGHT OUT 17.00 290 cal
appleton estate jamaican rum, pineapple shrub, lime

AMELIA 16.00 220 cal
chopin vodka, st-germain, lemon, blackberry

WEEKEND GETAWAY * 17.00 240 cal
olmeca altos plata tequila, giffard pamplemousse, egg white, grapefruit, lemon, bitters

VINE STREET 16.00 260 cal
chopin vodka, rosé, lime, grape, mint, prosecco

SMOKE & HEAT 16.00 210 cal
vida mezcal, jalapeño, grand marnier, lime, orange, smoked sea salt

BILLIONAIRE 17.00 220 cal
maker's mark bourbon, grenadine, lemon, absinthe

CLAUDETTE 16.00 230 cal
aviation gin, st-germain, thyme, soda, lime

BOHEMIAN SIDECAR 17.00 230 cal
courvoisier cognac, grand marnier, lemon, cinnamon, fig

COLD BREW MARTINI 17.00 230 cal
tito's handmade vodka, bailey's, kahlua, nordstrom cold brew

CLASSIC

NORDY MARGARITA 17.00 220 cal
casamigos blanco tequila, cointreau, lime, orange bitters

HIGH FASHION 18.00 250 cal
woodford reserve bourbon, macallan 12 yr, mission fig, aromatic bitters

MOSCOW MULE 16.00 200 cal
tito's handmade vodka, lime, fever tree ginger beer

FRENCH 75 16.00 210 cal
aviation gin, lemon, sugar, prosecco

SPIRIT FREE

also available as cocktails

GOLDEN HOUR 12.00 200 cal
pineapple shrub, vanilla, soda

BERRY GINGER SMASH 7.25 130 cal
blackberry, lime, fever tree ginger beer

LILAC FIZZ 7.25 70 cal
lavender, lemon, soda

24/7 12.00 80 cal
seedlip grove 42, demerara, nordstrom cold brew, fever tree tonic, lemon

N 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, especially if you have certain medical condition

Before placing your order, please inform your server if a person in your party has a food allergy

WINE 135 - 150 cal per 6oz serving

SPARKLING

	6 oz	9 oz	bottle
RUFFINO, <i>PROSECCO</i> , ITALY	13.00		46.00
DOMAINE STE. MICHELLE, <i>BRUT ROSÉ</i> , WASHINGTON	13.00		46.00
BANSHEE, "TEN OF CUPS", <i>SPARKLING WINE</i> , CALIFORNIA	16.00		56.00
PERRIER JOUET, "GRAND BRUT", <i>CHAMPAGNE</i> , FRANCE	22.00		77.00

WHITE

SOLITAR, <i>RIESLING</i> , MOSEL, GERMANY	14.00	20.00	49.00
SANTA CRISTINA, <i>PINOT GRIGIO</i> , DELLE VENEZIE, ITALY	13.00	19.00	46.00
DECOY, "BY DUCKHORN", <i>SAUVIGNON BLANC</i> , SONOMA, CALIFORNIA	14.00	20.00	49.00
KIM CRAWFORD, <i>SAUVIGNON BLANC</i> , MARLBOROUGH, NEW ZEALAND	13.00	19.00	46.00
CSM, "MIMI", <i>CHARDONNAY</i> , HORSE HEAVEN HILLS, WASHINGTON	13.00	19.00	46.00
DAOU, <i>CHARDONNAY</i> , PASO ROBLES, CALIFORNIA	14.00	20.00	49.00
SONOMA CUTRER, "RUSSIAN RIVER RANCHES", <i>CHARDONNAY</i> , CALIFORNIA	15.00	21.00	53.00

ROSÉ

JEAN LUC COLOMBO, "CAPE BLEUE", <i>ROSÉ</i> , PROVENCE, FRANCE	13.00	19.00	46.00
CALAFURIA, <i>ROSÉ</i> , TORMARESCA, ITALY	15.00	21.00	53.00

RED

ERATH, "RESPLENDENT", <i>PINOT NOIR</i> , OREGON	14.00	20.00	49.00
SEA SUN, <i>PINOT NOIR</i> , CALIFORNIA	15.00	21.00	53.00
DECOY, "BY DUCKHORN", <i>MERLOT</i> , CALIFORNIA	14.00	20.00	49.00
LUIGI BOSCA, <i>MALBEC</i> , MENDOZA, ARGENTINA	14.00	20.00	49.00
THE PRISONER, <i>RED BLEND</i> , CALIFORNIA	22.00	28.00	77.00
HESS, "SHIRTAIL", <i>CABERNET SAUVIGNON</i> , LAKE COUNTY, CALIFORNIA	14.00	20.00	49.00
CSM, "MIMI", <i>CABERNET SAUVIGNON</i> , HORSE HEAVEN HILLS, WASHINGTON	14.00	20.00	49.00
DAOU, <i>CABERNET SAUVIGNON</i> , PASO ROBLES, CALIFORNIA	18.00	24.00	63.00
CAYMUS, "GRAND DURIF", <i>PETITE SIRAH</i> , CALIFORNIA	16.00	22.00	56.00

BEERS 60 - 250 cal per 12 oz serving

Abita Light Lager, LA	5.50	Le Merle Saison, CA	6.50
Paulaner Hefe-Weizen	6.50	Stone "Delicious" IPA, CA	6.50
Scrimshaw Pilsner, CA	5.50	Stone IPA, Escondido, CA	5.50
La Fin Du Monde, Unibroue	8.50	Modern Times Coffee Stout	8.50