

## STARTERS & SMALL PLATES

### ROMA TOMATO BASIL SOUP

cup 4.25 190 CAL bowl 6.25 350 CAL

### SOUP DU JOUR

cup 4.25 bowl 6.25

### GRILLED ROMAINE CAESAR 6.95 320 CAL

herbed crouton, chipotle caesar dressing, cotija cheese

### ASPARAGUS & DEVEILED EGGS † 8.95 390 CAL

béarnaise sauce, salmon roe, tarragon

### HEIRLOOM TOMATOES WITH BURRATA 9.25 320 CAL

radish, torn basil, herbed crouton, white balsamic

### FRIED CALAMARI 10.95 500 CAL

banana pepper, bean sprouts, sweet chili sauce

### CILANTRO LIME CHICKEN TACOS 11.50 610 CAL

romaine lettuce, yellow pepper, tomato, cilantro lime vinaigrette, queso fresco

### AHI TUNA POKE \* 15.25 300 CAL

seaweed salad, seasoned wontons, soy sauce, wasabi

## FLATBREAD

### HERBED MUSHROOM 12.50 780 CAL

provolone cheese, baby arugula, extra virgin olive oil

### NEAPOLITAN 11.95 500 CAL

fresh mozzarella and provolone cheese, pear tomatoes, fresh basil

### SMOKED SALMON 13.50 890 CAL

yukon gold potatoes, dill crème fraîche, red onion, arugula, fried capers

## SANDWICHES

served with sea salt fries and roasted garlic lemon aioli

### SANTA FE CHICKEN SANDWICH 13.95 1190 CAL

blackened chicken, avocado, jack cheese, caramelized onion, roasted red pepper, chili pepper aioli, rustic bread

### BV BURGER \* 15.50 1460 CAL

tomato, lettuce, red onion, sharp white cheddar cheese, peppercorn aioli, artisan roll

### ROAST TURKEY CLUB 14.50 1180 CAL

crisp bacon, avocado, tomato, peppercorn aioli, rustic bread

### SHORT RIB GRILLED CHEESE 14.75 1220 CAL

blackberry jam, sharp white cheddar cheese, rustic bread

### GRILLED CHICKEN SANDWICH 13.95 1090 CAL

bacon jam, avocado, tomato, garlic aioli, rustic bread

2,000 calories a day is used for general nutrition advice, but calorie needs vary

Additional nutritional information available upon request

\* Item is served or may be served undercooked. Consuming raw or undercooked meats, poultry, eggs, shellfish or seafood can increase your risk of foodborne illness

† Gluten free

When ordering, please inform us if a person in your party has a food allergy

**NORDSTROM IS COMMITTED TO BRINGING YOU FRESH, SUSTAINABLE, NATURAL AND ORGANIC INGREDIENTS FROM MANY LOCAL FARMS AND RANCHES, WHEN AVAILABLE.**

## SALADS

**HERB ROASTED WILD SALMON NIÇOISE \* †** 17.50 640 CAL  
organic baby greens, haricot verts, petite tomatoes, egg, potatoes, kalamata olives,  
roasted tomato dressing

**CILANTRO LIME CHICKEN** 13.95 420 CAL  
organic baby greens, petite tomatoes, grilled corn, pepitas, jack cheese, tortilla crisps,  
cilantro lime vinaigrette

**FIG & BERRY WITH CHICKEN** 14.75 440 CAL  
crisp chicken, organic baby greens, dried mission figs, blue cheese, fig balsamic vinaigrette

**BLACK PEPPER MISO TUNA \*** 18.50 390 CAL  
seared ahi, organic baby greens, napa cabbage, edamame, red pepper, bok choy, crisp wontons,  
furikake, black pepper miso dressing

**STONE FRUIT & QUINOA †** 11.50 380 CAL  
prosciutto, organic baby greens, radish, pickled red onion, blackened almonds, goat cheese,  
bee pollen, white balsamic honey vinaigrette

**CHINESE CHICKEN** 13.50 420 CAL  
organic baby greens, julienne vegetables, crisp wontons, mandarin oranges, toasted almonds,  
sesame seeds, cilantro, ginger sesame dressing

## ENTRÉES

**WILD SALMON À LA NAGE \* †** 23.95 730 CAL  
leeks, baby carrots, potatoes, light clam broth

**PAN ROASTED CHICKEN** 22.95 1260 CAL  
fregola sarda, watercress, zucchini, mushrooms, green chili jus

**SHRIMP LINGUINE WITH SPICY TOMATO SAUCE** 21.95 750 CAL  
wild shrimp, baby spinach, petite tomatoes, parmesan cheese, fresh herbs

**SKIRT STEAK SALSA VERDE \*** 26.95 770 CAL  
crispy heirloom potatoes, green beans, baby carrots

**SAUTÉED CHICKEN & ANGEL HAIR PASTA** 17.95 850 CAL  
baby spinach, oyster mushrooms, roasted garlic tomato sauce, rosemary beurre blanc

**SAKE MARINATED LING COD \*** 25.95 400 CAL  
shrimp dumpling, carrot, baby spinach, shiitake mushrooms, soy broth

**FILET MIGNON XO \*** 32.95 720 CAL  
king trumpet mushrooms, chinese long beans, crispy shallots, xo shrimp sauce

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cup 4.00 190 CAL bowl 5.25 350 CAL

### CILANTRO LIME CHICKEN TACOS

romaine, yellow pepper, tomato, cilantro lime vinaigrette,  
queso fresco 9.95 620 CAL

### ROASTED MUSHROOM BRUSCHETTA

baby arugula, manchego cheese, port balsamic  
reduction 9.25 570 CAL

### AHI TUNA POKE \*

seaweed salad, seasoned wontons, soy sauce, wasabi 13.95 280 CAL

### SZECHUAN CHICKEN LETTUCE CUPS

iceberg lettuce, julienne vegetables, scallions, szechuan  
glaze 10.50 600 CAL

### FRIED CALAMARI

banana pepper, bean sprouts, sweet chile sauce 10.50 520 CAL

## PIZZA AND FLATBREAD

### SPICY ITALIAN SAUSAGE & BROCCOLI RABE PIZZA

oven-roasted tomatoes, provolone and parmigiano  
cheeses 12.50 900 CAL

### HERBED MUSHROOM FLATBREAD

provolone cheese, baby arugula, extra virgin olive oil 11.50 970 CAL

### NEAPOLITAN PIZZA

mozzarella, provolone, pear tomatoes, fresh basil 10.95 500 CAL

## SANDWICHES

served with sea salt fries & roasted garlic lemon aioli

### GRILLED CHICKEN SANDWICH

bacon jam, avocado, tomato, garlic aioli, toasted rustic  
bread 13.75 1130 CAL

### ROAST TURKEY CLUB

crisp bacon, avocado, tomato, peppercorn aioli, toasted rustic  
bread 13.75 1150 CAL

### NEW YORK STEAK SANDWICH \*

tomato, gruyère cheese, onion marmalade, toasted  
baguette 18.95 1190 CAL

### SANTA FE CHICKEN SANDWICH

avocado, jack cheese, caramelized onion, roasted peppers, chili pepper  
aioli, toasted sourdough bread 12.75 1190 CAL

### BV BURGER \*

balsamic roasted onion, tomato, fiscalini white cheddar, peppercorn aioli,  
brioche roll 14.25 1560 CAL

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## SALADS

### ROASTED CHICKEN & AVOCADO SALAD

rustic croutons, petite tomatoes, pickled french beans, radish, roasted  
tomato dressing 14.95 1040 CAL

### HONEY ORANGE GLAZED SHRIMP SALAD

napa cabbage, snow peas, bok choy, red pepper, carrots, black pepper  
caramel peanuts, spicy peanut vinaigrette 16.50 430 CAL

### CILANTRO LIME CHICKEN SALAD

tomato, grilled corn, pepitas, jack cheese, tortilla crisps, cilantro lime  
vinaigrette 12.75 480 CAL

### KALE & FARRO SALAD †

butternut squash, toasted almonds, point Reyes blue, red onion,  
pomegranate vinaigrette 10.95 570 CAL

### CHINESE CHICKEN SALAD

julienne vegetables, crisp wontons, toasted almonds, mandarin oranges,  
sesame seeds, ginger sesame dressing 12.25 450 CAL

### HERB ROASTED SALMON NIÇOISE \*†

haricot verts, petite tomatoes, heirloom egg, potatoes, roasted tomato  
dressing 17.95 800 CAL

### FIG & BERRY SALAD WITH CHICKEN

fresh berries, crisp chicken, dried figs, point Reyes blue cheese, fig  
balsamic vinaigrette 13.75 450 CAL

## ENTRÉES

### SHRIMP LINGUINE WITH SPICY TOMATO SAUCE

wild shrimp, baby spinach, petite tomatoes, parmesan cheese,  
fresh herbs 20.95 760 CAL

### PAN ROASTED CHICKEN

crispy smashed potatoes, baby carrots, brussels sprouts, peppercorn  
demi-glace 22.50 1420 CAL

### GRILLED SALMON FILET \*†

roasted butternut squash and seasonal mushroom risotto, micro greens,  
beurre blanc 23.95 1070 CAL

### SKIRT STEAK SALSA VERDE \*†

heirloom potatoes, pattypan squash, asparagus, shiitake mushrooms,  
balsamic grilled onion 24.50 690 CAL

### SAUTÉED CHICKEN & ANGEL HAIR PASTA

baby spinach, oyster mushrooms, roasted garlic tomato sauce, rosemary  
beurre blanc 16.95 960 CAL

### PAN SEARED SEA SCALLOPS †

baby heirloom tomato and corn salad, red onion, cucumber, bacon  
vinaigrette 24.95 460 CAL

### PRIME NEW YORK STRIP STEAK \*

crispy smashed potatoes, baby carrots, brussels  
sprouts 36.00 1440 CAL

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## DESSERT

**CHOCOLATE PARADISE CAKE** 7.50 1166 CAL  
moist chocolate cake, semi-sweet chocolate frosting,  
english toffee, caramel sauce

**PEACH BLACKBERRY COBBLER** 6.95 717 CAL  
peaches, blackberries, oatmeal crumble, vanilla gelato, sea  
salted caramel sauce

**CHEESECAKE WITH SEA SALT CARAMEL**  
6.50 766 CAL  
creamy cheesecake, graham cracker crust, sea salt  
caramel

**ORANGE CHERRY POUND CAKE** 6.95  
raspberry sauce, vanilla gelato

**WHITE CHOCOLATE BREAD PUDDING**  
7.50 1568 CAL  
white chocolate and raspberry sauces, fresh raspberries,  
whipped cream

**ARIVA BLEND COFFEE** 1.75 5 CAL

**MIGHTY LEAF TEA** 1.90 2 CAL

**FRENCH PRESS COFFEE** 3.75 12 CAL

**MICHELE CHIARLO "NIVOLE"**  
**MOSCATO D'ASTI** 12.00

**DOW'S RUBY PORT** 10.00

**GRAHAM'S 10 YEAR TAWNY** 14.00

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## KIDS MENU

### GRILLED CHEESE SANDWICH

5.50 580 CAL

cheddar cheese, rustic white bread, french fries, seasonal market fresh fruit

### NATURAL ROAST MARY'S TURKEY BREAST SANDWICH 6.25 360 CAL

all natural turkey, lettuce, tomato, french fries, seasonal market fresh fruit

### FRESH BUTTERED NOODLES 5.25 310 CAL

angel hair pasta, butter and parmesan cheese

### PANKO CRUSTED CHICKEN BREAST

6.25 420 CAL

all natural chicken in a light crunchy coating, french fries, seasonal market fresh fruit

### FARMERS MARKET GREEN SALAD †

5.25 80 CAL

greens fresh from the field, carrots, tomato, cucumber, choice of dressing

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

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## SUNSET MENU

4-6:30PM MONDAY THROUGH FRIDAY

### **\$5 APPETIZERS**

ROASTED GARLIC HUMMUS  
feta, kalamata olive, smoked paprika

BURRATA TOAST  
heirloom tomato, grilled sourdough, balsamic

SHORT RIB SOFT TACO  
kochujang, asian slaw

LEMON PEPPER PARMESAN FRIES  
parsley, sea salt, lemon garlic aioli

### **\$5 WINES**

STONECAP CABERNET  
STONECAP CHARDONNAY

### **\$4 BEERS**

ABITA AMBER LAGER  
ACME IPA  
LOST COAST GREAT WHITE



NO SUBSTITUTIONS AND NOT AVAILABLE WITH ANY OTHER PROMOTIONAL OFFERS OR  
DISCOUNTS

## COCKTAILS

### GM 75 10.00

grand marnier, fresh lemon juice, prosecco

### VINE STREET 10.00

tito's vodka, rosé wine, fresh lime juice, muddled grapes and mint, prosecco splash

### APPLE BLUEBERRY MARTINI 11.00

ketel one vodka, grand marnier, fresh lime juice, muddled apples and blueberries, cinnamon

### NEGRONI 11.00

bombay sapphire, dolin rouge vermouth, campari, angostura bitters

### MAI TAI CHI 11.00

mount gay eclipse rum, cointreau, chai tea syrup, fresh lime juice, orgeat syrup

### NEW YORK SOUR 11.00

rittenhouse bottled in bond rye, fresh lemon juice, red wine float

### BILLIONAIRE 11.00

maker's mark, housemade grenadine, fresh lemon juice, absinthe rinse

### NOR'EASTER 11.00

maker's mark, maple syrup, lime juice, artisanal ginger beer

### CHERRY NOIR 9.00

spiced rum, cherry preserves, fresh lemon juice, pear clove syrup

### PIMIENTO POMELO 10.00

espolón tequila reposado, muddled sweet pepper, fresh grapefruit and lemon juices, rhubarb bitters

### SMOKE & HEAT 10.00

mezcal, jalapeño syrup, grand marnier, fresh orange juice, alderwood smoked sea salt

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## Wines

	Glass	Bottle
Scharfenberger Cellars, <i>Brut Rose</i> , Mendocino County, California	9	40
La Marca, <i>Prosecco</i> , Italy	13	52
Pol Roger, "Extra Cuvee de Reserve", <i>Brut</i> , Champagne, France		90
Erath Vineyards, <i>Pinot Gris</i> , Oregon	10	36
Waterbrook, <i>Reisling</i> , Columbia Valley, Washington	13	48
Vina Esmerelda, <i>Moscato</i> , Catalunya, Spain	9	32
Babich, <i>Sauvignon Blanc</i> , Marlborough, New Zealand	11	40
Balverne, <i>Sauvignon Blanc</i> , Russian River Valley, California	12	44
Martin Codax, <i>Albariño</i> , Rias Baixas, Spain	10	36
Alma Rosa, <i>Chardonnay</i> , Santa Barbara, California	11	40
Stag's Leap Cellars, <i>Chardonnay</i> , Napa Valley, California	12	44
Neyers, <i>Chardonnay</i> , Carneros, California		60
The Seeker, <i>Rosé</i> , Provence, France	11	40
Domaine Houchart, <i>Rosé</i> , Provence, France	9	32
Old Soul, <i>Pinot Noir</i> , Lodi, California	10	36
MacMurray, <i>Pinot Noir</i> , Russian River, California	14	52
Ken Brown, <i>Pinot Noir</i> , Santa Barbara, California		75
Columbia Crest, H3, <i>Merlot</i> , Washington	10	36
Morgan, <i>Syrah</i> , Monterey, California	14	52
Primus, <i>Malbec</i> , Mendoza, Argentina	14	52
Force of Nature, <i>Zinfandel</i> , Paso Robles, California	13	48
Celeste, <i>Tempranillo</i> , Ribera del Duero, Spain	13	48
True Myth, Cabernet Sauvignon, Paso Robles, California	15	56
Conn Creek, <i>Cabernet Sauvignon</i> , Napa Valley, California	17	64
Raymond, <i>Cabernet Sauvignon</i> , Napa Valley, California		79

## Beers

Allagash Brewing Company, Allagash White, Witbier, Maine	7
North Coast Brewing, Scrimshaw, Pilsner, California	6
North Coast Brewing, Pranzster, Belgian Golden Ale, California	6
Anderson Valley Brewing Company, Hop Otter, IPA, California	6
North Coast Brewing, Brother Thelonius, Belgian Strong Ale, California	8