

## STARTERS AND SHARE PLATES

### LOBSTER BISQUE

cup 7.75 410 cal bowl 10.50 750 cal

### N | ROMA TOMATO BASIL SOUP

cup 5.75 230 cal bowl 8.00 380 cal

### SIGNATURE HOUSEMADE SOUP

cup 5.75 bowl 8.00

### SIMPLE SALAD

organic baby greens, heirloom tomatoes, garlic croutons, parmesan cheese, dijon balsamic vinaigrette 8.25 230 cal

### N | ARTICHOKE SPINACH DIP †

bell pepper, parmesan cheese, tuscan lemon & herb flatbread 13.00 1240 cal

### N | HEIRLOOM TOMATOES & BURRATA

grilled sourdough croutons, extra virgin olive oil, balsamic vinegar, basil pesto 11.00 470 cal

### CRISP CALAMARI

sweet & spicy peppers, jalapeño basil aioli 14.00 630 cal

### N | CILANTRO LIME CHICKEN TACOS

lettuce, yellow pepper, tomato, cilantro lime vinaigrette, queso fresco 9.00 310 cal

### BRUSSELS SPROUTS FRITE

spiced cashews, lemon, honey 10.25 350 cal

### CHEF'S FEATURED FLATBREAD 16.25

cauliflower pizza crust available † 4.25

## N | SIGNATURE SALADS

PETITE TENDER \* † 23.00 330 cal

ROASTED CHICKEN † 18.00 210 cal

WILD PACIFIC SHRIMP † 21.00 130 cal

ALASKAN SOCKEYE SALMON \* † 20.00 200 cal

TUSCAN LEMON CAULIFLOWER † 17.00 160 cal

*choose your favorite chef's preparation below*

#### GREEN GODDESS 610 cal

farro, quinoa, hard-cooked egg, organic baby spinach, avocado, pickled red onion, cucumber, turmeric daikon, herb salad

#### CILANTRO LIME † 280 cal

organic baby greens, jack cheese, heirloom tomatoes, grilled corn, pumpkin seeds, cilantro lime vinaigrette

#### GINGER SESAME 450 cal

organic baby greens, julienne vegetables, crisp wontons, mandarin oranges, toasted almonds, sesame seeds, cilantro, ginger sesame dressing

#### LITTLE GEM CAESAR 450 cal

little gem lettuce, garlic croutons, parmesan cheese crisp

### SEARED STEAK & BLUE CHEESE \*

kale, barley, celery, dried cherries, candied pecans, caramelized pears, white balsamic honey vinaigrette 23.00 860 cal

### WILD SALMON NIÇOISE \* †

organic baby greens, herb roasted salmon, green beans, kalamata olives, heirloom tomatoes, red onion, potatoes, egg, dijon balsamic vinaigrette 22.00 630 cal

BAR  
VERDE

#### 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

† Gluten free

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

## SANDWICHES

served with choice of salt & pepper crush french fries and kalamata olive aioli or side salad

### CRISPY CHICKEN

pimento cheese, bacon, roasted garlic aioli, lettuce, b&b pickles, toasted artisan bun 18.00 1430 / 1060 cal

### N | NORDSTROM BURGER \*

lettuce, tomato, red onion, sharp white cheddar cheese, roasted garlic aioli, toasted artisan bun  
18.00 1500 / 1140 cal

with *Beyond Burger Patty* 22.25 1340 / 990 cal

### N | PRIME FRENCH DIP \*

warm roast beef, gruyère, caramelized onions, artisan roll, au jus 19.25 1470 / 1100 cal

### N | ROASTED TURKEY & AVOCADO CLUB

natural turkey, bacon, lettuce, tomato, peppercorn aioli, toasted country bread 17.25 1100 / 740 cal

## PASTA

prepared in house using semolina flour, gluten free option available

served with parmesan garlic toast

### RIGATONI & CHICKEN SAUSAGE

tomato vodka cream sauce, olive oil, red onion, oregano, parmesan 20.00 1350 cal

### BAKED CHEESY PACCHERI & BROCCOLI

fontina cheese sauce, truffle oil, parmesan, chives 19.75 1710 cal

### CHITARRA & BUFFALO MOZZARELLA

tomato sauce, roasted garlic, basil, castelvetrano olives, parmesan 19.00 1300 cal

### MUSHROOM & CHICKEN CAMPANELLE

ricotta, bread crumbs, parmesan, olive oil 19.75 1320 cal

### WILD SHRIMP TAGLIATELLE

spanish chorizo, saffron butter, white wine, heirloom tomatoes, lemon, parsley 24.00 1070 cal

### PAPPARDELLE BOLOGNESE & MEATBALLS

beef and pork ragu, basil, parmesan 21.00 1500 cal

## HOUSE SPECIALTIES

### CRISPY CHICKEN PAILLARD

chicories, red onion, miso aioli, white balsamic honey vinaigrette, pistachios, parmesan 23.00 950 cal

### N | HALIBUT & CHIPS

ale battered halibut, fresh slaw, remoulade sauce, b&b pickles, salt & pepper crush french fries 26.50 960 cal

### CHEF'S FEATURED STEAK \*

sautéed spinach, crispy parmesan potatoes, peppercorn sauce

with 6oz filet 40.00 890 cal

with 7oz skirt steak 27.00 910 cal

with 6oz petite tender 23.00 850 cal



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**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	5.25	La Merle Saison, CA	6.75
Allagash White Wheat, ME	8.25	Stone "Delicious" IPA, CA	6.25
Scrimshaw Pilsner, CA	5.25	Stone IPA, Escondido, CA	5.25
La Fin Du Monde, Unibroue	9.25	Modern Times Coffee Stout	7.25

## COCKTAILS

### **N | SIGNATURE COCKTAILS**

*S/O during Happy Hour | Mon-Fri | 2:30 - 5:00*

**AMELIA** 15.00 220 cal  
chopin vodka, st-germain, lemon, blackberry

**WEEKEND GETAWAY \*** 16.00 240 cal  
olmeca altos plata tequila, giffard pamplemousse, egg white, grapefruit, lemon, bitters

**STONEWASHED** 15.00 250 cal  
aviation gin, crème de violette, luxardo cherry syrup, fever tree ginger beer, lime

**VINE STREET** 15.00 270 cal  
chopin vodka, rosé, lime, grape, mint, prosecco

**BILLIONAIRE** 16.00 230 cal  
maker's mark bourbon, grenadine, lemon, absinthe

**SMOKE & HEAT** 15.00 210 cal  
vida mezcal, jalapeño, grand marnier, lime, orange, smoked sea salt

**GM 75** 15.00 200 cal  
grand marnier, lemon, prosecco

### **CLASSIC COCKTAILS**

**APEROL SPRITZ** 15.00 220 cal  
aperol, prosecco, soda

**VESPER** 19.00 250 cal  
the botanist gin, grey goose vodka, lillet blanc

**HIGH FASHION** 17.00 250 cal  
woodford reserve bourbon, macallan 12 yr, mission fig syrup, aromatic bitters

**MOSCOW MULE** 15.00 210 cal  
chopin vodka, lime, fever tree ginger beer

### **SPIRIT FREE & HANDCRAFTED MOCKTAILS**

*also available as cocktails*

**THE DUKE** 12.00 90 cal  
seedlip spice 94, lemon, earl grey syrup

**LILAC FIZZ** 7.00 70 cal  
lavender, lemon, soda

**BERRY GINGER SMASH** 7.00 140 cal  
blackberry, fever tree ginger beer, lime

**POMEGRANATE LIMEADE** 7.00 70 cal  
lime, pomegranate, soda

**NORDSTROM COLD BREW** 4.45 10 cal

**SOULSTICE ICED TEA** 4.95 30 cal

**FEVER TREE GINGER BEER** 5.00 80 cal

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

**FOOD**

**N** | NORDSTROM BURGER\* 13.00 1500 cal  
lettuce, tomato, red onion, sharp white cheddar cheese, roasted garlic aioli,  
toasted artisan bun, salt & pepper crush french fries and kalamata olive aioli

**N** | ARTICHOKE SPINACH DIP† 9.00 1240 cal  
bell pepper, parmesan cheese, tuscan lemon & herb flatbread

**N** | HEIRLOOM TOMATOES & BURRATA 9.00 470 cal  
grilled sourdough croutons, extra virgin olive oil,  
balsamic vinegar, basil pesto

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**N | SIGNATURE COCKTAILS** 10.00

210- 270 cal per serving

Weekend Getaway *	Smoke & Heat
Amelia	Billionaire
Vine Street	GM 75
Stonewashed	

**SPIRITS** 9.00

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

Chopin Vodka	Altos Plata Tequila
Aviation Gin	Vida del Maguey Mezcal
Bacardi Rum	Maker's Mark Whiskey

**WINE** 7.00

135 - 150 cal per 6 oz serving

Ruffino <i>Prosecco</i>	Jean Luc Colombo <i>Rosé</i>
Michelle <i>Sparkling Rosé</i>	Erath <i>Pinot Noir</i>
Santa Cristina <i>Pinot Grigio</i>	

**BEER** 5.00

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