

**WINE** . 135 – 150 cal per 6 oz serving  
6 oz | bottle

**Ruffino** *Prosecco*, Italy . 13.00 | 39.00

**Domaine Ste. Michelle** *Brut Rosé*, Washington . 13.00 | 39.00

**J Vineyards, “California Cuveé”** *Sparkling*, California . 16.00 | 48.00

**Veuve Clicquot, “Yellow Label”** *Champagne*, France . 20.00 | 60.00

**Solitar** *Riesling*, Mosel, Germany . 14.00 | 42.00

**Santa Cristina** *Pinot Grigio*, Delle Venezie, Italy . 13.00 | 39.00

**Decoy, “by Duckhorn”** *Sauvignon Blanc*, California . 14.00 | 42.00

**Kim Crawford** *Sauvignon Blanc*, Marlborough, New Zealand . 13.00 | 39.00

**CSM, “Mimi”** *Chardonnay*, Horse Heaven Hills, Washington . 13.00 | 39.00

**Daou** *Chardonnay*, Paso Robles, California . 14.00 | 42.00

**Sonoma Cutrer, “Russian River Ranches”** *Chardonnay*, Sonoma, California . 15.00 | 45.00

**Cakebread** *Chardonnay*, Napa Valley, California . 70.00

**Diatom** *Chardonnay*, Santa Barbara , California . 15.00 | 45.00

**Jean Luc Colombo, “Cape Bleue”** *Rosé*, Provence, France . 13.00 | 39.00

**Whispering Angel, “The Palm”** *Rosé*, Provence, France . 15.00 | 45.00

**Gran Moraine** *Rose*, Yamhill-Carlton District, Oregon . 16.00 | 48.00

**Erath, “Resplendent”** *Pinot Noir*, Oregon . 14.00 | 42.00

**Sea Sun** *Pinot Noir*, California . 15.00 | 45.00

**Decoy, “by Duckhorn”** *Merlot*, California . 14.00 | 42.00

**Villa Antinori** *Rosso Toscana IGT*, Tuscany, Italy . 15.00 | 45.00

**Hess, “Shirtail”** *Cabernet Sauvignon*, Lake County, California . 14.00 | 42.00

**CSM, “Mimi”** *Cabernet Sauvignon*, Horse Heaven Hills, Washington . 14.00 | 42.00

**Daou** *Cabernet Sauvignon*, Paso Robles, California . 18.00 | 54.00

**Trefethen** *Cabernet Sauvignon*, Napa Valley, California . 95.00

**Tenuta di Arceno** *Chianti Classico*, Tuscany, Italy . 15.00 | 45.00

---

**BEER** . 60 – 250 cal per 12 oz serving

**STELLA ARTOIS** . 5.25

**TRUMER PILSNER** . 5.25

**MODELO** . 5.25

**FIRESTONE 805 ALE** . 5.25

**O'DOUL'S NON-ALCOHOLIC** . 5.25

**TRULY HARD SELTZER WILD BERRY** . 6.00

## COCKTAILS

### N | SIGNATURE COCKTAILS

*\$10 during Happy Hour | Mon-Fri | 2:30 – 5:00*

**BLUEBERRY BLUSH** . 14.00 220 cal  
chopin vodka, blueberry, lemon, lavender

**WEEKEND GETAWAY \*** . 15.00 240 cal  
olmeca altos plata tequila, giffard pamplemousse, egg white, grapefruit, lemon, bitters

**BASIL CUCUMBER COOLER** . 14.00 200 cal  
aviation gin, cucumber, basil, lime, soda

**VINE STREET** . 14.00 270 cal  
chopin vodka, rosé, lime, grape, mint, prosecco

**BILLIONAIRE** . 15.00 230 cal  
maker's mark bourbon, grenadine, lemon, absinthe

**SMOKE AND HEAT** . 14.00 210 cal  
vida mezcal, jalapeño, grand marnier, lime, orange, smoked sea salt

**POLKA DOT BIKINI** . 14.00 250 cal  
chopin vodka, giffard pamplemousse, lemon, prosecco

### CLASSIC COCKTAILS

**APEROL SPRITZ** . 14.00 220 cal  
aperol, prosecco, soda

**VESPER** . 18.00 250 cal  
the botanist gin, grey goose vodka, lillet blanc

**HIGH FASHION** . 16.00 250 cal  
woodford reserve bourbon, macallan 12 yr, mission fig syrup, aromatic bitters

**MOSCOW MULE** . 14.00 210 cal  
chopin vodka, lime, fever tree ginger beer

### SPIRIT FREE & HANDCRAFTED MOCKTAILS

*also available as cocktails*

**ROSEHOUND** . 12.00 80 cal  
seedlip grove, grapefruit, honey, rosemary

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

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

**ALMOND MINT SODA** . 7.00 100 cal  
giffard orgeat, lime, mint, soda

**NORDSTROM COLD BREW** . 4.10 10 cal

**SOULSTICE ICED TEA** . 4.75 30 cal

**FEVER TREE GINGER BEER** . 4.25 80 cal

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

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