

ZODIAC
SAN DIEGO, CA
DOWNTOWN DALLAS, TX
BAL HARBOUR, FL
ST. LOUIS, MO
NORTHBROOK, IL
KING OF PRUSSIA, PA

ROTUNDA
SAN FRANCISCO, CA
PARAMUS, NJ

NM CAFE
PALO ALTO, CA
TOPANGA, CA
WALNUT CREEK, CA
LAS VEGAS, NV
SCOTTSDALE, AZ
ATLANTA, GA
DALLAS NORTHPARK, TX
FT. WORTH CLEARFORK, TX
PLANO, TX
MCLEAN, VA
SHORT HILLS, NJ
OAK BROOK, IL
TROY, MI
NATICK, MA
GARDEN CITY, NY

MARIPOSA
BEVERLY HILLS, CA
NEWPORT BEACH, CA
BELLEVUE, WA
HONOLULU, HI
HOUSTON, TX
PLANO, TX
SAN ANTONIO, TX
CORAL GABLES, FL
BOCA RATON, FL
CHICAGO, IL
WHITE PLAINS, NY

ESPRESSO BAR
HONOLULU, HI
DOWNTOWN DALLAS, TX

FRESH MARKET
SAN FRANCISCO, CA

MERMAID BAR
DALLAS NORTHPARK, TX
FT. LAUDERDALE, FL
HONOLULU, HI

BAR ON 4
BEVERLY HILLS, CA
CHICAGO, IL

BG
GOOD DISH
BERGDORF GOODMAN, NY

WELCOME TO

nm cafe

Topanga

NM Café at Neiman Marcus **Topanga** is delighted to be your luncheon destination! We are proud to serve delicious, seasonally inspired cuisine, as well as, iconic NM traditions such as fresh baked popovers with strawberry butter, chicken broth and our famous NM Chocolate Chip Cookie. Let our staff treat you to California luxury in our dining room or beautiful patio oasis. Enjoy!

Wine Selections

CHAMPAGNE & SPARKLING

Voga Rosé of Pinot Grigio, Extra Dry, Italy NV **quarter bottle 13**
Moët et Chandon Brut Impérial, Épernay NV **quarter bottle 25**
Veuve Clicquot Brut “Yellow Label”, Reims NV **half bottle 50**
Perrier-Jouët Grand Brut, Épernay NV **half bottle 47**
Veuve Clicquot Brut “Yellow Label”, Reims NV **glass 23 | bottle 95**
Etoile Brut Rosé, California NV **glass 17 | bottle 65**
Nino Franco “Rustico” Prosecco di Valdobbiadene, Italy NV **glass 12 | bottle 47**
Gloria Ferrer Private Cuvée Brut, Sonoma County NV **glass 10 | bottle 41**

WHITES

~~Neiman Marcus~~ Chardonnay, Santa Barbara County 2014 **glass 12 | bottle 47**
Mazzoni Pinot Grigio, Montalcino 2014 **glass 12 | bottle 47**
Hanna Sauvignon Blanc, Russian River Valley 2014 **glass 12 | bottle 47**
Domaine Delaporte Sancerre, Loire Valley 2015 **glass 15 | bottle 61**
Laguna Ranch Vineyards Chardonnay, Russian River Valley 2014 **glass 14 | bottle 57**
B Cellars Maldonado Chardonnay, Napa Valley 2014 **glass 18 | bottle 72**
Château Miraval Rosé, Côtes de Provence 2014 **glass 13 | bottle 53**

REDS

Sonoma-Cutrer Pinot Noir, Russian River Valley 2013 **half bottle 31**
Stag’s Leap “Artemis” Cabernet Sauvignon, Napa Valley 2012 **glass 26 | half bottle 49**
Flor de Campo Pinot Noir, Central Coast 2013 **glass 12 | bottle 47**
Tenshen Syrah/Grenache/Mourvedre, Santa Barbara County 2014 **glass 17 | bottle 65**
Raymond Merlot Reserve Selection, Napa Valley 2013 **glass 16 | bottle 63**
William Hill Estate Cabernet Sauvignon, Napa Valley 2012 **glass 16 | bottle 63**

Specialty Cocktails

MULE TO MEASURE 14

absolut elyx vodka, elderflower liqueur, berries and ginger, fresh mint, copper coupe service

or choose

Neiman Marcus Double Barrel Herradura Reposado Tequila, prairie gin, sailor jerry spiced rum or monkey shoulder scotch

NEIMAN MARCUS MARGARITA 14

Neiman Marcus Double Barrel Herradura Reposado Tequila, tamarind nectar, fresh lime and citrus sour, agave nectar, tajin lime rim

GORGEOUS MARY 11

absolut peppar vodka, house-seasoned tomato juice, old bay rim, slender carrot pickle

VOJITO BLACKBERRY 12

tito's handmade vodka, combier crème de mûre, lime, blackberry, fresh mint, soda

GIN AND ORANGE BLOSSOM 11

fords gin, orange spiced iced tea blend, elderflower and soda

SPICY CUCUMBER 11

pearl cucumber vodka, sweet heat of basil-jalapeño-lime, soda top

RISE AND SHINE 12

deep eddy orange vodka, solerno, fresh oj, gloria ferrer brut, float of pomegranate

FROSÉ ALL DAY 15

belvedere peach nectar, stone fruits, cointreau, agave nectar, blended with ice and miraval rosé

SUMMER COLLINS 12

ketel one, bianco vermouth, st. germain, fresh lemon and soda

BOURBON SMASH PUNCH (glass | pitcher) 14 | 51

buffalo trace bourbon, luxardo maraschino liqueur, lemon sour, pineapple, fresh orange, luxardo cherry garnish

CHAMBORD SANGRIA (glass | pitcher) 15 | 83

chambord liqueur and macerated fruits, red wine, prosecco

READY TO WEAR 12

finlandia tangerine vodka, cointreau, cranberry juice, prosecco

WEIGHTLESS MOJITO 12

bacardi superior rum, lime, mint, club soda

Chilled

STRAWBERRY BASIL LEMONADE 6

lemonade sweetened with fresh strawberries and basil

SOUTHERN BELLE 6

fresh peach and blackberry, citrus soda, mint garnish

POMEGRANATE SANGRIA 6.5

pomegranate juice, fresh fruits, sweetened basil and soda

GINGER & NICE 6

fever tree ginger beer, flavored with honey and lime, cinnamon sugar and honey cluster stick garnish

LAVENDER ORANGE SPARKLE 5

fresh oj, lavender, orange spices, lemon/lime and club soda

NM SPICED ICED TEA 3.5

DAMMANN FRÈRES ICED TEA 3.5

THE REPUBLIC OF TEA 6.5

ACQUA PANNA®

PREMIUM STILL WATER 500mL 4 | 1L 8

S.PELLEGRINO® SPARKLING WATER 500mL 4 | 1L 8

DOMESTIC & IMPORTED BEERS 7

erdinger weissbier; erdinger alcohol-free; abita light; mission blonde; mission ipa; brother thelonious abbey ale; samuel smith's organic cider

Starters

TUSCAN LENTIL & VEGETABLE SOUP

cup 7.5 | bowl 10

 spinach, lemon zest, olive oil, ricotta salata.

	cal	fat	sat fat	chol	sodium	carbs	protein
	220/310	3.5/4.5 g	1.5/1.5 g	5/5 mg	420/570 mg	34/51 g	14/21 g

AHI LETTUCE WRAPS* 18

seared rare, boston lettuce, cabbage, sweet chili sauce, wasabi aioli, crispy wontons.

	cal	fat	sat fat	chol	sodium	carbs	protein
	480	29 g	4.5 g	120 mg	680 mg	19 g	36 g

TORTILLA SOUP **cup 7.5 | bowl 10**

chicken, queso, crisp tortillas. cal 450

HUMMUS & PITA 12

cucumber, radish, olives, griddled pita, za'tar. cal 640

TODAY'S SEASONAL SOUP **cup 7.5 | bowl 10**

ARTISAN CHEESE SELECTION 20

chef's assortment of cheeses, local honey, roasted almonds, grilled bread.

SPINACH & ARTICHOKE DIP 12

 served warm with tortilla chips. cal 420

SHRIMP COCKTAIL 16

 chilled lemon shrimp, spicy housemade cocktail sauce, avocado. cal 380

TRUFFLE PARMESAN FRENCH FRIES 10

truffle oil, chopped parsley. cal 840

Composed Salads

LOBSTER CHOPPED SALAD 36

 romaine, heirloom cherry tomato, smoked bacon, avocado, cucumber, garbanzo beans, sliced egg, blue cheese crumbles, creamy peppercorn dressing. cal 720

CANYON SALAD 18

 roast chicken, pears, figs, endive, greens, candied walnuts, blue cheese, light balsamic vinaigrette.

	cal	fat	sat fat	chol	sodium	carbs	protein
	510	26 g	6 g	85 mg	850 mg	38 g	34 g

GRILLED LEMON SHRIMP SALAD 26

 mixed greens, quinoa, chickpeas, feta, tomato, cucumber, artichokes, light greek vinaigrette.

	cal	fat	sat fat	chol	sodium	carbs	protein
	360	12 g	3.5 g	165 mg	820 mg	33 g	30 g

TRIO SALAD 17.5

 nm all natural chicken salad, petite greek, caprese salad. cal 690

SOUTHWEST CHICKEN 20

braised pulled chicken, romaine, black beans, roasted corn, tomato, red onion, jalapeño, feta, tortilla strips, cilantro-lime vinaigrette. cal 980

GREEN GOODNESS AND GODDESS 18

baby kale & mixed greens, avocado, pistachios, carrots, farro, light green goddess dressing.

with chicken cal 530 **22**

with salmon* cal 640 **26.5**

	cal	fat	sat fat	chol	sodium	carbs	protein
	420	24 g	4 g	5 mg	170 mg	48 g	14 g

MANDARIN ORANGE SOUFFLÉ 20

nm chicken salad, sliced almonds, seasonal fruit, today's sweet bread. cal 940

SEARED SESAME AHI TUNA* 26

seared rare, spring greens, romaine, roasted red pepper, edamame, radish, avocado, ginger-soy vinaigrette. cal 700

SAUTÉED SALMON FILLET 26.5

kale & mixed greens, freekeh, grilled asparagus, feta, chickpeas, tomato, shaved red onions, light greek vinaigrette.

	cal	fat	sat fat	chol	sodium	carbs	protein
	560	29 g	7 g	100 mg	810 mg	33 g	40 g

FILET MIGNON CAPRESE* 34

 burrata, tomato, fresh basil, greens, pickled red onion, olive oil, balsamic drizzle. cal 810

Sandwiches

TUSCAN CHICKEN MELT, FRESH MOZZARELLA & ARUGULA 17.5

ciabatta, pesto, tomato, grilled peppers, petite salad, fruit.

	cal	fat	sat fat	chol	sodium	carbs	protein
	560	25 g	5 g	65 mg	1030 mg	56 g	30 g

NM LOBSTER CLUB 32

applewood smoked bacon, avocado, lemon aioli,
toasted brioche, housemade potato chips. cal 720

BLTA 17

bacon, lettuce, vine-ripened tomato, avocado,
boursin, sourdough, fruit, petite greens. cal 780

GRILLED VEGETABLE PITA 17

hummus, grilled zucchini, yellow squash, asparagus,
tomato, carrot, sprouts, feta, cucumber yogurt,
petite salad, fruit. cal 660

SALMON TACOS* 20

blackened salmon fillet, corn tortillas, lime cabbage salad,
cilantro, jalapeños, avocado, light chipotle mayonnaise,
fresh salsa.

	cal	fat	sat fat	chol	sodium	carbs	protein
	460	25 g	4 g	70 mg	560 mg	29 g	30 g

ALL-NATURAL BURGER* 17.5

smoked cheddar, grilled onions, secret sauce,
brioche bun, french fries. cal 1030

TODAY'S SAMPLER 16.5

cup of soup, one half chicken salad or tuna pecan
on whole grain, seasonal fruit.

SESAME SEARED AHI SLIDERS* 20

grilled pineapple, arugula, pickled red cabbage,
carrot, sriracha aioli, petite greens, fruit.

	cal	fat	sat fat	chol	sodium	carbs	protein
	470	17 g	0 g	80 mg	610 mg	33 g	43 g

Main Selections

CHICKEN PAILLARD MILANESE 22

herb parmesan breaded chicken, israeli couscous, mushrooms, baby carrots, tomato basil sauce, arugula, olive oil.

cal	fat	sat fat	chol	sodium	carbs	protein
490	15 g	4 g	115 mg	880 mg	33 g	52 g

ANDEAN DREAM QUINOA SPAGHETTI 18

 charred heirloom cherry tomatoes, roasted garlic, spinach, feta, pine nuts, zucchini pesto, parmesan. cal 540
with chicken 22
with shrimp 26

MEDITERRANEAN CHICKEN 22

 crushed tomatoes, olives, oregano, artichokes, zucchini, parmesan, roasted potatoes. cal 420

SEARED SALMON FILLET 26.5

 broccolini and asparagus, quinoa, artichokes, tomato, lemon vinaigrette. cal 700

FILET MIGNON* 34

 mashed potatoes, seasonal vegetables, smoked paprika-goat cheese butter. cal 850

CHEF'S DAILY FEATURE AQ



BENEFIT

Cuisine for a healthier lifestyle



GLUTEN-FREE

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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

For parties of 6 or more adults, a 20% service charge will be added.

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Mikhael Smith, Manager

Summer Dunn, Chef

TELL US HOW WE ARE DOING

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VISIT US

TheRestaurantsOfNeimanMarcus.com