

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 NORTH PARK, 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
HONOLULU, HI
FT. LAUDERDALE, FL
DALLAS NORTH PARK, TX

BAR ON 4
BEVERLY HILLS, CA
CHICAGO, IL

BG
GOOD DISH
BERGDORF GOODMAN, NY

WELCOME TO

nm cafe
Scottsdale

Referred to as a “hidden gem” by our customers, the **NM Café Scottsdale** has been a tradition for over 25 years. Enjoy classics like our popover with strawberry butter and the famous chocolate chip cookie. Dine on locally sourced ingredients with our delicious and healthy salads, savory sandwiches and soups. Sit on the patio & enjoy a glass of wine or a handcrafted cocktail. Let our exemplary team treat you to a truly exceptional dining experience! Socially conscious-inspired menu, emphasizing a healthier lifestyle along with classic Neiman Marcus fare, prepared by our well-trained culinary team. All of our ingredients are locally sourced when available, using fresh seasonal foods, all-natural chicken, hamburger, and hormone-free milk. Our food menus are complemented by a careful selection of wines, cocktail recipes and non-alcoholic beverages delivered to you by our well-informed and attentive waitstaff team members. Thank you for shopping and dining at Neiman Marcus.

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**
Perrier-Jouët Grand Brut, Épernay **half bottle 39**
Veuve Clicquot Brut “Yellow Label”, Reims NV **half bottle 50**
Gloria Ferrer Private Cuvée Brut, Sonoma County NV **glass 10 | bottle 41**
Nino Franco “Rustico” Prosecco di Valdobbiadene, Italy NV **glass 12 | bottle 47**
Veuve Clicquot Brut “Yellow Label”, Reims NV **bottle 95**
Etoile Brut Rosé, California NV **glass 17 | bottle 65**

WHITES

~~Neiman Marcus~~ Chardonnay, Santa Barbara County 2014 **glass 12 | bottle 47**
Murphy-Goode “The Fumé” Sauvignon Blanc, Sonoma 2009 **glass 10 | half bottle 17**
Mazzoni Pinot Grigio, Montalcino 2014 **glass 12 | bottle 47**
Hanna Sauvignon Blanc, Russian River Valley 2014 **glass 12 | bottle 47**
Jean-Claude Boisset “Les Ursulines” Chardonnay, Burgundy 2013 **glass 11 | bottle 43**
Château Miraval Rosé, Côtes de Provence 2014 **glass 13 | bottle 53**

REDS

Terrazas Reserva Malbec, Mendoza 2011 **glass 11 | half bottle 23**
Sonoma-Cutrer Pinot Noir, Russian River Valley 2008 **half bottle 31**
Flor de Campo Pinot Noir, Central Coast 2012 **glass 12 | bottle 47**
Raymond Merlot Reserve Selection, Napa Valley 2013 **glass 16 | bottle 63**
Benziger Cabernet Sauvignon, Sonoma County 2011 **glass 10 | bottle 40**

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

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

BOURBON SMASH PUNCH (glass | pitcher) 14 | 51

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

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

CHAMBORD SANGRIA (glass | pitcher) 15 | 83

chambord liqueur and seasonal fruits, red wine, prosecco

NEIMAN MARCUS MARGARITA 14

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

RISE AND SHINE 12

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

Chilled

Beer

DAMMANN FRÈRES ICED TEA 3.5

NM SPICED ICED TEA 4

POMEGRANATE LEMONADE 5

LAVENDER ORANGE SPARKLE 5

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

POM-JITO 5

fresh brewed tea, mint, pomegranate and soda splash

ACQUA PANNA® PREMIUM STILL WATER

500mL 4 | 1L 8

S.PELLEGRINO® SPARKLING WATER

500mL 4 | 1L 8

HUSS BREWING CO.

SCOTTSDALE BLONDE ALE 7

Tempe

BLUE MOON BELGIAN WHITE 7

USA

PILSNER URQUELL 7

Czech Republic

BALLAST POINT BREWING CO.

SCULPIN I.P.A. 7

San Diego


Starters

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

seasonally inspired.

ROASTED TOMATO & VEGETABLE SOUP **cup 7.5 | bowl 10**

israeli couscous "tabbouleh," goat cheese.

	cal	fat	sat fat	chol	sodium	carbs	protein
	280	10 g	3.5 g	10 mg	190 mg	40 g	11 g

TORTILLA SOUP **cup 7.5 | bowl 10**

tortilla strips, monterey jack cheese.

cal 390

SHRIMP COCKTAIL **15**

 house-made cocktail sauce, lemon. cal 230

SWEET POTATO AND PARMESAN FRIES **8**

chipotle aioli. cal 840

CAPRESE PLATE **12**


 fresh mozzarella, tomatoes, basil, aged balsamic,
olive oil, arugula. cal 400


HUMMUS & PITA **12**

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


Composed Salads


GRILLED SHRIMP SALAD 24.75

 mixed greens, grapefruit, avocado, toasted almonds, hemp seed, goat cheese, pomegranate vinaigrette.

	cal	fat	sat fat	chol	sodium	carbs	protein
	440	27 g	5 g	230 mg	520 mg	19 g	33 g

SEARED SALMON SALAD* 26.5

 spinach, endive, almonds, quinoa, beets, pistachio, oranges, citrus-honey vinaigrette.

	cal	fat	sat fat	chol	sodium	carbs	protein
	450	25 g	4.5 g	90 mg	360 mg	21 g	36 g


BAJA SALAD 19

ancho-lime chicken, avocado, tomatoes, roasted corn, pepitas, greens, feta cheese, tortilla strips, cilantro-lime vinaigrette. cal 800

ASIAN CHICKEN SALAD 17

chicken, napa cabbage, romaine, carrots, snow peas, cilantro, scallions, honey cilantro-lime vinaigrette, wonton strips, toasted peanuts, red chile peanut dressing. cal 620

CRAB & SHRIMP LOUIE 25

 iceberg, tomato, egg, avocado, cucumber, louie dressing. cal 450


GREEN GRATITUDE BOWL 17


local mixed greens & sprouts, avocado, cucumber, zucchini "spaghetti", freekeh, almonds, goat cheese, light green goddess. cal 350

MANDARIN ORANGE SOUFFLÉ 20

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

BISTRO SALAD 17.5

 roast turkey, spinach, apples, sun-dried fruit, spiced pecans, blue cheese, light balsamic vinaigrette.

	cal	fat	sat fat	chol	sodium	carbs	protein
	500	25 g	5 g	110 mg	830 mg	31 g	40 g



BENEFIT

Cuisine for a healthier lifestyle




GLUTEN-FREE

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

VEGETABLE NAAN PANINI 16.5

roasted red peppers, zucchini, roasted mushrooms,
creamy goat cheese, pesto, caramelized onions, sprouts,
fruit, petite salad. cal 790

SHRIMP TACOS 21

crispy lime slaw, avocado, jalapeño, chipotle aioli,
soft corn tortillas. cal 540

GRILLED APPLE & BRIE SANDWICH 17

candied pecans, arugula, sourdough, petite salad, fruit,
cup of today's soup. cal 700
(soup not included in calorie count)

NM CHICKEN SALAD OR TUNA PECAN 15

lettuce, tomato, wheat bread, chips, fruit. cal 880/910

TODAY'S SAMPLER 16.5

cup of soup, one half chicken salad, tuna pecan,
or turkey sandwich, fresh fruit.

ALL NATURAL BURGER* 15.5

cheddar, caramelized onion, tomato, lettuce, pickle,
chipotle aioli, fries. cal 1030


FRENCH DIP 17

thinly sliced roast beef, melted swiss, caramelized onions,
roasted mushrooms, horseradish, french baguette,
au jus, chips. cal 950

Main Selections

CHICKEN PAILLARD MILANESE 19


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

GARLIC-ROASTED SHRIMP 20

orzo, puttanesca, grilled lemon, feta cheese, herb salad. cal 480

ANDEAN DREAM QUINOA SPAGHETTI 18

 roasted red pepper, asparagus, mushrooms, spinach, garlic, parmesan, olive oil, parsley.

	cal	fat	sat fat	chol	sodium	carbs	protein
	400	12 g	4 g	10 mg	550 mg	56 g	16 g

FISH & CHIPS 18

today's seasonal fish, beer battered, chipotle tartar sauce, sweet potato fries. cal 1050

QUICHE 15

inspired daily, petite salad, fruit.

CHEF'S DAILY FEATURE

priced as quoted.



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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Rachael Dziekan, Manager

TELL US HOW WE ARE DOING

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VISIT US

TheRestaurantsOfNeimanMarcus.com