

THE ZODIAC ROOM

DOWNTOWN DALLAS, TX

ROTUNDA

SAN FRANCISCO, CA

PARAMUS, NJ

NM CAFE

PALO ALTO, CA

SAN DIEGO, CA

TOPANGA, CA

LAS VEGAS, NV

SCOTTSDALE, AZ

ATLANTA, GA

DALLAS NORTHPARK, TX

FT. WORTH CLEARFORK, TX

KING OF PRUSSIA, PA

MCLEAN, VA

SHORT HILLS, NJ

NORTHBROOK, IL

TROY, MI

GARDEN CITY, NY

MARIPOSA

BEVERLY HILLS, CA

NEWPORT BEACH, CA

HONOLULU, HI

HOUSTON, TX

PLANO, TX

SAN ANTONIO, TX

CORAL GABLES, FL

BOCA RATON, FL

CHICAGO, IL

ST. LOUIS, MO

WHITE PLAINS, NY

ESPRESSO BAR

HONOLULU, HI

DOWNTOWN DALLAS, TX

FRESH MARKET

SAN FRANCISCO, CA

MERMAID BAR

DALLAS NORTHPARK, TX

BAR ON 4

BEVERLY HILLS, CA

CHICAGO, IL

CAFE ON 3

BEVERLY HILLS, CA

BAL HARBOUR, FL

BG / PALETTE / GOODMAN'S BAR

BERGDORF GOODMAN, NY

WELCOME TO



Atlanta

NM Cafe is tucked away in a secluded corner of Neiman Marcus **Atlanta**, a great escape from the busy mall atmosphere. We have been serving our clientele since we originally opened in 1972 as **The Zodiac** and then became **NM Cafe** in 2008, which included a trendy remodel. We are pleased to offer our McEvoy Room for your private functions and parties. And, one of the very unique features of our cafe is our signature Ginger-Peach Tea; We are in Georgia after all! 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.



WINES BY THE GLASS

CHAMPAGNE & SPARKLING

- Ferrari Brut Rosé, Trentodoc NV **GLASS 14 | HALF BOTTLE 29**
- Scharffenberger Brut, Mendocino NV **GLASS 13 | BOTTLE 53**
- Bottega “Il Vino dei Poeti” Prosecco, Treviso NV **GLASS 12 | BOTTLE 47**
- Delamotte Brut, Mesnil sur Oger NV **GLASS 25 | BOTTLE 139**
- Veuve Clicquot Brut “Yellow Label”, Reims NV **GLASS 29 | BOTTLE 149**
- Ruinart Rosé, Reims NV **GLASS 37 | BOTTLE 149**

WHITES & ROSÉ

- Terlato Pinot Grigio, Friuli 2022 **GLASS 13 | BOTTLE 53**
- Cliff Lede Sauvignon Blanc, Napa Valley 2022 **GLASS 19 | BOTTLE 87**
- Neiman Marcus Chardonnay, Sonoma County 2019 **GLASS 12 | BOTTLE 47**
- Clos Pegase Mitsuko’s Vineyard Chardonnay, Napa Valley 2018 **GLASS 18 | BOTTLE 79**
- Château Miraval Rosé, Côtes de Provence 2022 **GLASS 13 | BOTTLE 53**

REDS

- Trapiche “Medalla” Malbec, Mendoza 2016 **GLASS 15 | BOTTLE 65**
- Markham Merlot, Napa Valley 2020 **GLASS 15 | BOTTLE 65**
- Cherry Pie Pinot Noir, California 2016 **GLASS 12 | BOTTLE 47**
- Duckhorn Cabernet Sauvignon, Napa Valley 2019 **GLASS 19 | BOTTLE 87**



SPECIALTY COCKTAILS

POMEGRANATE PALOMA 16
casa del sol blanco, pomegranate lime sour, fever tree grapefruit

ESPRESSO MARTINI 18
belvedere vodka, coffee and irish cream liqueurs

MARIPOSA TONIC 16
empress 1908 gin, fever tree tonic, herbs, fruit

BLOOD ORANGE MANHATTAN 16
brother’s bond bourbon, blood orange juice, clove simple

HONEY SPICE MARGARITA 18
casa del sol reposado, honey, lime, cointreau, cinnamon sugar rim, honey clusters

ROSÉ APEROL SPRITZ 16
aperol, club, ferrari rosé



STARTERS

DAILY SOUP cup 9 | bowl 11
seasonally inspired.

SHE CRAB SOUP cup 13 | bowl 15
creamy lump crab, hint of dry sack sherry, worcestershire.

TRUFFLE FRIES 12
parmesan, parsley.

CRISPY CALAMARI 17
salt, pepper, lemon, creole aioli.

SALADS

CAESAR SALAD 17
romaine, crispy panko, capers, parmesan,
creamy caesar dressing.

CRABCAKE SALAD 38
mixed greens, tomatoes, roasted red peppers, heart of palm,
artichokes, louie dressing.

ROASTED PEAR SALAD 18
mixed greens, gorgonzola, toasted walnut, balsamic dressing.

CHICKEN SALAD 26
mixed greens, nm chicken salad, shaved celery and apple,
sun-dried fruits, toasted almonds, lemon vinaigrette.

GINGER SALAD 18
romaine, cabbage, cilantro, scallions, carrots, red peppers,
mandarin oranges, crispy wontons, toasted almonds,
sesame-ginger dressing.

MANDARIN ORANGE SOUFFLÉ 26
nm chicken salad, sliced almonds, seasonal fresh fruits,
today’s sweet bread.

V VEGETARIAN **P** PLANT-BASED **GF** GLUTEN-FREE **NM** NM CLASSIC

*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.



SANDWICHES

NM BURGER* 21
black angus patty, brioche, sharp cheddar, lettuce, tomato,
chipotle mayonnaise, served with french fries, pickle.
with avocado **24** | with bacon **24**

TUNA MELT 21
whole wheat bread, tuna pecan salad, sharp cheddar cheese,
tomato, red onion, cornichon, french fries, pickle.

TRIPLE GRILLED CHEESE 20
sourdough, tomato jam, sharp cheddar, parmesan, gruyère,
mixed greens salad, lemon vinaigrette.

NM SAMPLER 25
cup of daily soup, nm classic sandwich half, seasonal fruits and berries.

TURKEY CLUB 22
oven roasted turkey, bacon, avocado, lettuce, tomato,
chipotle aioli, french fries.

MAIN SELECTIONS

SALMON TACOS* 27
blackened salmon filet, corn tortillas, lime-cabbage salad, cilantro,
jalapeños, avocado, chipotle mayonnaise, fresh salsa.

PARMESAN CRUSTED CHICKEN 25
broccolini, cherry tomato-caper salsa, lemon butter sauce.

WARM GRAINS 22
red quinoa, roasted cauliflower, crispy spiced brussels,
lemon vinaigrette, baby kale, avocado,
ginger-miso dressing.

SALMON NIÇOISE* 30
fingerling potato, avocado, radish, cherry tomato, broccolini,
olive, caper, horseradish cream sauce.

CAJUN PASTA 20
penne pasta, squash, cherry tomatoes, baby kale,
spiced cream sauce.
with blackened chicken **27**
with lump crab **38**
with shrimp* **30**



KIDS MENU 12 & YOUNGER

all kid’s menu items served with mini nm chocolate chip cookie and a drink.

GRILLED CHEESE 12
french fries, fruit cup.

CHICKEN STRIPS 12
french fries, fruit cup.

PENNE 12
tomato marinara, parmesan.

CHILDREN’S TACO 12
choice of one salmon or grilled chicken taco in a soft corn tortilla, with cabbage slaw, avocado, chipotle mayo, chips and salsa.



WINE SELECTION

CHAMPAGNE & SPARKLING

Une Femme “The Callie” Rosé, California NV **QUARTER BOTTLE 18**

Ferrari Brut Rosé, Trentodoc NV **GLASS 14 | HALF BOTTLE 29**

Scharffenberger Brut, Mendocino NV **GLASS 13 | BOTTLE 53**

Bottega “Il Vino dei Poeti” Prosecco, Treviso NV **GLASS 12 | BOTTLE 47**

Delamotte Brut, Mesnil sur Oger NV **GLASS 25 | BOTTLE 139**

Perrier-Jouët Grand Brut, Épernay NV **BOTTLE 145**

Veuve Clicquot Brut “Yellow Label”, Reims NV **GLASS 29 | BOTTLE 149**

Ruinart Blanc de Blancs, Reims NV **BOTTLE 149**

Ruinart Rosé, Reims NV **GLASS 37 | BOTTLE 149**

Krug Rosé 26ème Édition, Reims **BOTTLE 1199**

WHITES & ROSÉ

Terlato Pinot Grigio, Friuli 2022 **GLASS 13 | BOTTLE 53**

Cliff Lede Sauvignon Blanc, Napa Valley 2022 **GLASS 19 | BOTTLE 87**

Neiman Marcus Chardonnay, Sonoma County 2019 **GLASS 12 | BOTTLE 47**

Clos Pegase Mitsuko’s Vineyard Chardonnay, Napa Valley 2018
GLASS 18 | BOTTLE 79

Latour Puligny-Montrachet 2018/2019 **BOTTLE 249**

Château Miraval Rosé, Côtes de Provence 2022 **GLASS 13 | BOTTLE 53**

REDS

Trapiche “Medalla” Malbec, Mendoza 2016 **GLASS 15 | BOTTLE 65**

Markham Merlot, Napa Valley 2020 **GLASS 15 | BOTTLE 65**

Chappellet Merlot, Napa Valley 2019 **BOTTLE 255**

Cherry Pie Pinot Noir, California 2016 **GLASS 12 | BOTTLE 47**

Duckhorn Cabernet Sauvignon, Napa Valley 2019 **GLASS 19 | BOTTLE 87**

Caymus Cabernet Sauvignon, Napa Valley 2021 **BOTTLE 215**

Tenuta San Guida Sassicaia, Bolgheri 2018 **BOTTLE 569**

Biondi-Santi Brunello di Montalcino DOCG 2019 **BOTTLE 587**

CHILLED

ICED TEA 5

SPICED ICED TEA 5 Single / 25 Six-Pack To Go

GINGER PEACH TEA 6

PEACHES & CREAM 6
peach, pineapple and coconut

BLACK CHERRY GINGER LEMONADE 6
black cherry, ginger and house lemonade

Q SPECTACULAR DRINKS (6.7 oz. bottle) **5**
q ginger ale, q club soda, q tonic, or q ginger beer

ACQUA PANNA® premium still water (750mL) **7**

S.PELLEGRINO® sparkling water (750mL) **7**

BREWED

HOT TEA 5
breakfast black, earl grey, jasmin vert, chamomile

FILTER DRIP COFFEE 5
regular/decaf

ESPRESSO 5
regular/decaf

CAPPUCCINO 5.5
espresso, equal parts steamed milk and froth

CAFFÈ LATTE 6
espresso, steamed milk, layer of froth

FOLLOW US
@NeimanMarcus
#NMcooks
#NMyum
#NMhappyhour

Michael Connolly, Chef

VISIT US
www.neimanmarcus.com/restaurants