

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 NORTH PARK, TX

FT. WORTH CLEARFORK, TX

KING OF PRUSSIA, PA

MCLEAN, VA

SHORT HILLS, NJ

NORTHBROOK, IL

OAK BROOK, 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 NORTH PARK, 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



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!



WINES BY THE GLASS

CHAMPAGNE & SPARKLING

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

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

Accademia Prosecco Superiore, Treviso NV **GLASS 12 | BOTTLE 47**

Veuve Clicquot Brut “Yellow Label”, Reims NV **GLASS 25 | BOTTLE 129**

WHITES & ROSÉ

Terlato Pinot Grigio, Friuli 2021 **GLASS 13 | BOTTLE 53**

Cliff Lede Sauvignon Blanc, Napa Valley 2021 **GLASS 14 | BOTTLE 56**

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

Sonoma-Cutrer Russian River Ranches Chardonnay 2021 **GLASS 14 | BOTTLE 56**

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

Studio by Miraval Rosé, France 2021 **GLASS 13 | BOTTLE 53**

REDS

Cherry Pie Pinot Noir, California 2019 **GLASS 12 | BOTTLE 47**

Hess Collection “Allomi” Cabernet Sauvignon, Napa Valley 2019
GLASS 18 | BOTTLE 79



SPECIALTY COCKTAILS

CUCUMBER MINT MARGARITA 16

casa del sol blanco, lime, agave, cucumber, mint

ESPRESSO MARTINI 16

belvedere vodka, coffee and irish cream liqueurs, illy espresso shot

AFTERNOON SUNSET 16

aperol, watermelon, bubbles, sparkling sicilian lemonade

EMPRESS 75 16

empress 1908 gin, lemon, bubbles

GUAVA 'NOTHER 16

vodka, elderflower, guava, lime, pineapple

***All unopened bottles of wine available to go with complete meal purchase.*



STARTERS

DAILY SOUP cup 9 | bowl 11
seasonally inspired.

✓ TRUFFLE FRIES 12
parmesan, parsley.

AHI TUNA TARTARE* 23
avocado, cucumber, sprouts, truffle ponzu, tortilla chips.

CRAB CAKES 25
lump crab, mix greens, cherry tomatoes, julienne peppers, remoulade.

SALADS

GINGER CRUSTED AHI TUNA SALAD* 32
seared rare, grilled asparagus, fresh mango, avocado, macadamia nuts, daikon sprouts, mixed greens, sesame soy vinaigrette.

CHICKEN CAESAR 24
romaine, crispy panko, capers, parmesan, creamy caesar dressing.

🌶️ SEAFOOD LOUIE 40
shrimp, jumbo lump crab, romaine, cucumber, tomato, radish, egg, avocado, louie dressing.

🌱🌶️ CHOPPED SALAD 20
romaine, cannellini beans, haricot vert, hearts of palm, red onion, tomato, mustard vinaigrette.

🌶️ CHICKEN SALAD 25
mixed greens, nm chicken salad, shaved celery, fresh & sun-dried fruits, toasted almonds, lemon vinaigrette.

✓🌶️ THE CANYON SALAD 20
pears, figs, mixed greens, candied walnuts, blue cheese crumbles, balsamic vinaigrette.

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

nm🌶️ TRIO SALAD 25
nm chicken salad, tuna pecan, egg salad, romaine, radish, cucumber, cherry tomato, toasted almond, lemon vinaigrette.



SANDWICHES

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

TUSCAN CHICKEN SANDWICH 20
fresh mozzarella, arugula, grilled red peppers, tomato, pesto, ciabatta, french fries.

✓ CALIFORNIA CLUB 20
toasted wheat bread, sliced cucumbers, tomato, avocado, alfalfa sprouts, swiss cheese, pesto aioli, french fries.

nm SAMPLER 23
cup of soup, nm classic sandwich half, seasonal fruits.

TURKEY SANDWICH 21
oven roasted turkey breast, apricot mostarda, arugula, lemon aioli, focaccia, french fries.

MAIN SELECTIONS

🌶️ SALMON TACOS* 26
blackened salmon filet, corn tortillas, lime-cabbage salad, cilantro, jalapeños, avocado, chipotle mayonnaise, fresh salsa.

PARMESAN CRUSTED CHICKEN 24
roasted asparagus, cherry tomato-caper salsa, lemon butter sauce.

🌱🌶️ WARM GRAINS 22
red quinoa, roasted red pepper, asparagus, avocado, spinach, spiced honey-mustard, toasted sesame.
with chicken **27** | with shrimp* **32**
with salmon* **34** | with jumbo lump crab **40**

✓ TAGLIATELLE 20
peas, asparagus, parmesan cream sauce.

ROASTED SALMON* 30
haricot vert, romesco, lemon-herb pangrattato.

✓ VEGETARIAN **🌱** PLANT-BASED **🌶️** 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.



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

Chandon Rosé, California NV **QUARTER BOTTLE 15**

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

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

Accademia Prosecco Superiore, Treviso NV **GLASS 12 | BOTTLE 47**

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CHILLED

ICED TEA 5

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

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

***All unopened bottles of wine available to go with complete meal purchase.*

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#NMhappyhour

TELL US HOW WE ARE DOING

Kevin Garvin

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VISIT US

www.neimanmarcus.com/restaurants