

## 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

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

## CARRIE'S at NEIMAN'S

BAL HARBOUR, FL

## BG / GOODMAN'S BAR /

CAFE GINORI at

BERGDORF GOODMAN

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

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### CHAMPAGNE & SPARKLING

Ferrari Brut Rosé, Trentodoc NV **GLASS 15 | HALF BOTTLE 33**

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

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

Veuve Clicquot Brut "Yellow Label", Reims NV **GLASS 29 | BOTTLE 145**

### WHITES & ROSÉ

Terlato Pinot Grigio, Friuli 2021 **GLASS 14 | BOTTLE 56**

Cliff Lede Sauvignon Blanc, Napa Valley 2022 **GLASS 16 | BOTTLE 61**

Neiman Marcus Chardonnay, Sonoma County 2019 **GLASS 14 | BOTTLE 56**

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

Studio by Miraval Rosé, France 2021 **GLASS 16 | BOTTLE 61**

### REDS

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

Peju Merlot, Napa Valley 2016 **GLASS 23 | BOTTLE 111**

Byron Vineyards Pinot Noir "Rita's Crown", Sta Rita Hills 2016  
**GLASS 18 | BOTTLE 79**

Hess Collection "Allomi" Cabernet Sauvignon, Napa Valley 2019  
**GLASS 24 | BOTTLE 118**



## SPECIALTY COCKTAILS

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### MELON PALOMA 18

casa del sol blanco, watermelon, lime, fever tree grapefruit

### ESPRESSO MARTINI 18

belvedere vodka, coffee and irish cream liqueurs

### PURPLE HAZE 18

empress gin 1908, crème de violette, mint, lime, meringue

### BLOOD ORANGE MANHATTAN 18

brother's bond bourbon, blood orange juice, clove simple

### BLACKBERRY PEPPERCORN MARGARITA 18

casa del sol reposado, blackberry, lime, cointreau, peppercorn and salt rim

### ROSÉ APEROL SPRITZ 18

aperol, club, ferrari rosé

## NON-ALCOHOLIC (<0.1 ABV)

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### STRAWBERRY SPRING SPRITZ 12

lyre's italian spritz, strawberry rose, house lemonade, q club soda

### SPRING IN A BOTTLE 11 GLASS 46 BOTTLE

wölffer estate alcohol removed sparkling rosé, rheinhessen nv

*\*\*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

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

**🌱 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.

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

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

**✓** VEGETARIAN   **🌱** PLANT-BASED   **🌱** GLUTEN-FREE   **🌱** 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.

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



## 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**  
whole wheat bread, lettuce, tomato, avocado, sprouts, swiss cheese, pesto aioli, potato chips.

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

**TUNA MELT 22**  
whole wheat bread, tuna pecan salad, pickles, red onion, sharp cheddar cheese, french fries.

## MAIN SELECTIONS

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

**CRISPY CHICKEN PAILLARD 25**  
arugula, shaved parmesan, crispy artichokes, lemon, brown butter.

**🌱 🌱 WARM GRAINS 22**  
red quinoa, avocado, smashed cucumber, asparagus, white beans, green tahini, lemon oil.  
with chicken **30** | with shrimp\* **32**  
with salmon\* **34** | with jumbo lump crab **40**

**🌱 PAN ROASTED SALMON NIÇOISE\* 30**  
shaved fingerling potatoes, asparagus, shallot, parmesan-caper vinaigrette.



## CHILLED

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### ICED TEA 5

### SPICED ICED TEA 5

### LEMONADE 8

house recipe, seasonal fruit flavoring

### THE REPUBLIC OF TEA (500mL) 7

pomegranate green

### Q SPECTACULAR DRINKS (6.7 oz. bottle) 6

q ginger ale, q club soda, q tonic, or q ginger beer

### ACQUA PANNA® premium still water (750mL) 8

### S.PELLEGRINO® sparkling water (750mL) 8

## BREWED

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### 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



## WINE SELECTION

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### CHAMPAGNE & SPARKLING

Une Femme "The Callie" Rosé for Neiman Marcus, California NV

**QUARTER BOTTLE 18 | FOUR-PACK 54**

Ferrari Brut Rosé, Trentodoc NV **GLASS 15 | HALF BOTTLE 33**

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

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**GLASS 24 | BOTTLE 118**

Guado al Tasso "Il Bruciato" Rosso, Bolgheri 2021 **BOTTLE 99**

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