

TOASTS

AVOCADO 13 avocado, extra virgin olive oil, zhatar spice, parmigiano-reggiano. add heirloom tomatoes 3 add candied espelette bacon 3

SANTA BARBARA SMOKED SALMON 17

whipped chive cream cheese, everything spice, capers, red onion, arugula.

NM EGG SALAD 13 watermelon radish, fresh dill, calabrian chile.

SOUP & SALAD

DAILY SOUP cup 9 | bowl 11 seasonally inspired.

WHITE BEAN CHICKEN CHILI 12 sour cream, monterey jack, pickled jalapeño.

STRAWBERRY SALAD 16 arugula, baby kale, shaved fennel,

asparagus, goat cheese, toasted pecans, balsamic dressing.

MARKET SALAD 16 seasonal greens, shaved vegetables, avocado, seeds, citrus vinaigrette.

CAESAR SALAD 16

romaine hearts, roasted cherry tomatoes, garlic croutons, parmigiano-reggiano, caesar dressing. with chicken **23**

SESAME CHICKEN SALAD 23

little gems, baby kale, mandarin orange, sesame, scallions, carrots, toasted almond, wontons, carrot-ginger dressing.

MANDARIN ORANGE SOUFFLÉ 24

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

MAINS

NM CLASSIC SANDWICH

served on croissant with potato chips. NM Chicken Salad Tuna Pecan Salad Lobster Salad

NM MELT 15

classic salad with gruyère cheese & rustic bread, served with chips. NM Chicken Salad **15** Tuna Pecan Salad **15**

ROASTED VEGETABLE PANINI 15

seasonal vegetables, whipped goat cheese, olive oil.

GRILLED CHICKEN SANDWICH 17

french baguette, tarragon aïoli, arugula, sundried tomatoes, served with chips.

🧭 🛞 GRAIN BOWL 17

red quinoa, beluga lentils, roasted cauliflower, baby kale, avocado, ginger-miso dressing. with chicken **22**

Level Three Neiman Marcus Beverly Hills 9700 Wilshire Blvd. Beverly Hills, CA 90212 310-975-4367 Hours: Monday-Saturday 11am-4pm full menu 10am-5pm beverages & pastry Sunday 12pm-4pm full menu



* these items are cooked to order. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses.

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



WINE SELECTION

CHAMPAGNE & SPARKLING

Ferrari Rosé, Trentodoc NV GLASS 15 | HALF BOTTLE 29 Scharffenberger Brut, Mendocino NV GLASS 15 | BOTTLE 59 Accademia Prosecco Superiore, Treviso NV GLASS 15 | BOTTLE 59

Menu selection subject to change based on market availability and pricing.

WHITES

Terlato Pinot Grigio, Friuli 2021 GLASS 17 | BOTTLE 71 Neiman Marcus Chardonnay, Sonoma County 2020 GLASS 15 | BOTTLE 59 Chateau Miraval Rosé, Cotes de Provence 2020 GLASS 18 | BOTTLE 85

REDS

Belle Glos "Clark & Telephone" Pinot Noir, Santa Maria Valley 2021 GLASS 23 | BOTTLE 109 Hess Collection "Allomi" Cabernet Sauvignon, Napa Valley 2017 GLASS 18 | BOTTLE 85

CHILLED	HOT
ICED TEA 5	DRIP COFFEE 5
LEMONADE 6	ESPRESSO 6
SPICED ICED TEA 5 Six-Pack To Go 20	AMERICANO 6
Q SPECTACULAR DRINKS 5 Q ginger ale, Q club soda, Q tonic, or Q ginger beer	MACCHIATO 5.25
ACQUA PANNA® premium still water (750mL) 10	CORTADO 5.25
S.PELLEGRINO® sparkling water (750mL) 10	CAPPUCCINO 7
	LATTE 7
	MOCHA 8
	HOT CHOCOLATE 7
	CHAI LATTE 8
	MATCHA LATTE 8 matcha, honey, steamed milk
	HOT TEA 5

Earl Grey, Breakfast, Ceylan O.P., Jasmine (Green), Menthe (Green), Chamomile (Herbal)