

# Wines by the Glass

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## CHAMPAGNE & SPARKLING

Steorra Brut, Russian River Valley NV **glass 11 | bottle 45**

Nino Franco "Rustico" Prosecco di Valdobbiadene, Italy NV **glass 13 | bottle 53**

Étoile Brut Rosé, California NV **glass 18 | bottle 73**

Veuve Clicquot Brut "Yellow Label", Reims NV **glass 25 | bottle 115**

## WHITES

Laurel Lake Vineyards Riesling, New York 2013 **glass 11 | bottle 45**

Lunardi Pinot Grigio, delle Venezie 2016 **glass 12 | bottle 47**

Vergelegen Premium Sauvignon Blanc, South Africa 2014 **glass 12 | bottle 47**

Neiman Marcus Chardonnay, Sonoma County 2017 **glass 13 | bottle 53**

Fleur de Mer Rosé, Côtes de Provence 2017 **glass 13 | bottle 53**

Hanna Chardonnay, Russian River Valley 2014 **glass 16 | bottle 63**

## REDS

Cherry Pie Pinot Noir, California 2016 **glass 13 | bottle 53**

Peju Winery Merlot, Napa Valley 2015 **glass 18 | bottle 73**

William Hill Estate Cabernet Sauvignon, Napa Valley 2008 **glass 18 | bottle 73**

Rosati Cabernet Sauvignon, Mendocino 2009 **glass 19 | bottle 87**

# Specialty Cocktails

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## GARDEN MARGARITA 14

herradura reposado tequila, cointreau, lime,  
midori, vanilla, basil

## PEAR PERFECTION 14

grey goose la poire, st. germain elderflower, lemon,  
q spectacular soda

## BRAMBLE 12

bourbon, wildberry, disaronno, lemon, oj

## WINE HUES SANGRIA 14

deep eddy orange, cointreau, cranberry juice, étoile rosé

## SEASON'S SPRITZ 14

belle de brillet pear liqueur, raspberry, lemon,  
q spectacular club soda

## GORGEOUS MARY 12

absolut peppar, house bloody mary mix,  
slender carrot pickle, old bay rim

## BASIL COLLINS 14

belvedere grapefruit vodka, st. germain, lemon sour, basil

## SPICED DAIQUIRI 12

don q spiced rum, pineapple, fresh lime

## MELON MULE 14

absolut elyx, cantaloupe, lime, mint,  
q spectacular ginger beer

## SPRING SANGRIA 12

belle de brillet pear liqueur, white wine, peach citrus juices


# Starters

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**TODAY'S SOUP** cup 7.5 | bowl 10  
seasonally inspired.

**TORTILLA SOUP** cup 7.5 | bowl 10  
chicken, queso, crisp tortillas.

**GRILLED OR CRISPY ARTICHOKE** 13  
 chipotle aioli, lemon.

**NM CHEESE TASTING** 18  
 assorted artisan cheeses, marcona almonds, honeycomb, fig jam, grilled bread.

**CRISPY SHRIMP & VEGETABLE  
SPRING ROLLS** 13  
sweet chile-soy dipping sauce, napa salad.



**GRILLED FLATBREAD PIZZA** 12  
 roasted mushrooms, three cheeses, caramelized onions, petite arugula salad, olive oil.


**TRUFFLE PARMESAN FRENCH FRIES** 10  
 truffle oil, chopped parsley, chipotle aioli and roasted garlic aioli.



**CRISPY CALAMARI** 14  
breaded calamari, pomodoro sauce, horseradish aioli, lemon.

# Composed Salads

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**QUINOA SALAD** 18  
  mixed greens, avocado, radish, almond, goat cheese, pomegranate vinaigrette.  
with grilled chicken 24  
with grilled shrimp\* 26


**ASIAN SALAD** 18  
 romaine, napa cabbage, julienned vegetables, edamame, crispy wontons, sweet chili sauce, cilantro, ginger-sesame dressing.  
with grilled chicken 24  
with grilled shrimp\* 26

**GODDESS SALAD** 18  
  avocado, tomato, egg, greens, artichoke, cucumber, light green goddess dressing.  
with chicken 24  
with salmon\* 27

**CRAB & SHRIMP LOUIE** 32  
jumbo lump crab, shrimp, romaine, egg, avocado, tomato, cucumber, louie dressing.

**WALDORF & CURRY CHICKEN SALAD** 24  
mixed greens, honey dijon dressing, spiced pecans, apples, grapes, scoop of curry chicken salad.

**GREEN GRATITUDE BOWL** 20  
 local mixed greens & sprouts, avocado, cucumber, zucchini "spaghetti", quinoa, almonds, goat cheese, light green goddess.  
with chicken 26  
with salmon\* 30

**MADISON AVENUE** 22  
 diced chicken, bacon, mixed greens, avocado, tomatoes, hard-boiled egg, housemade blue cheese dressing.

# Sandwiches

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## GRILLED CHEESE BTA 22

cheddar, mozzarella, swiss, tomato, bacon, avocado, salad, choice of soup.

## SALMON TACOS\* 25

blackened salmon fillet, corn tortillas, lime-cabbage salad, cilantro, jalapeños, avocado, light chipotle mayonnaise, fresh salsa.

## TUSCAN GRILLED CHICKEN MELT 20

ciabatta, fresh mozzarella, arugula, pesto, tomato, grilled peppers, petite salad, fruit.

## CLASSIC CHICKEN SALAD OR TUNA PECAN 18.5

wheat bread, lettuce, tomato, fruit, chips.

## TODAY'S SAMPLER 20

cup of soup, one half tuna pecan, neiman marcus chicken salad or turkey breast sandwich and seasonal fruit.

## ALL-NATURAL HAMBURGER\* 20

cheddar, caramelized onion, lettuce, dijonnaise, brioche bun, pickle, fries.


## STEAK SANDWICH 24

caramelized onions, aji amarillo mayonnaise, fresh mozzarella, lettuce, garlic baguette, fries.

## ROASTED TURKEY & BRIE 20

avocado, pear, toasted raisin-walnut-cranberry bread, cranberry aioli, chips, fruit.

## CALIFORNIA CLUB 18

 toasted whole wheat, green goddess, cucumbers, alfalfa sprouts, tomato, mushroom bacon, slaw

# Main Selections

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## LINGUINE SHRIMP SCAMPI 26

leeks, white wine, garlic, lemon, butter, breadcrumbs, parmesan.



## CHICKEN PAILLARD MILANESE 24

herb parmesan breaded chicken, israeli couscous, mushrooms, baby carrots, tomato-basil sauce, arugula, olive oil.

## SAUTÉED SALMON FILLET\* 28

ginger-scallion brown rice stir-fry, edamame, shiitake mushrooms, rainbow carrots, grilled broccolini, shoyu-chile vinaigrette.

## ANDEAN DREAM QUINOA SPAGHETTI 20

  heirloom cherry tomatoes, basil, fresh mozzarella, chile flakes, olive oil, parmesan arugula.

with grilled chicken 24

with grilled shrimp\* 28

## A LA CARTE POPOVER & CONSOMMÉ 15

\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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

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



**VEGAN**



**VEGETARIAN**



**GLUTEN-FREE**

# Wine Selections

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## CHAMPAGNE & SPARKLING

- Voga Rosé of Pinot Grigio, Extra Dry, Italy NV **quarter bottle 14**  
Moët et Chandon Brut Rosé Impérial, Épernay NV **quarter bottle 25**  
Steorra Brut, Russian River Valley NV **glass 11 | bottle 45**  
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# Chilled

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## ILLY® CAFFÈ COLD BREW 6

14-hour process

## DAMMANN FRÈRES ICED TEA **House 3.5**

## NM SPICED ICED TEA 4

## SPARKLING POMEGRANATE LEMONADE 5

## LAVENDER ORANGE SPARKLE 5

fresh oj, lavender, lemon-lime and club soda

## POM-JITO 5

fresh brewed tea, mint, pomegranate and soda splash

## Q SPECTACULAR DRINKS 4

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

## FRESH JUICES 4

## ACQUA PANNA®

PREMIUM STILL WATER **500mL 4 | 1L 8**

## S.PELLEGRINO®

SPARKLING WATER **500mL 4 | 1L 8**

## BEER SELECTIONS 7

blue point brewing company toasted lager, heineken, amstel light, stella artois lager, goose island ipa