

COCKTAILS

POMEGRANATE PALOMA	casa del sol blanco, pomegranate lime sour, fever tree grapefruit 16
ESPRESSO MARTINI	belvedere vodka, coffee and irish cream liqueurs 18
MARIPOSA TONIC	empres 1908 gin, fever tree tonic, herbs, fruit 16
BLOOD ORANGE MANHATTAN	brother's bond bourbon, blood orange juice, clove simple 16
HONEY SPICE MARGARITA	casa del sol reposado, honey, lime, cointreau, cinnamon sugar rim, honey clusters 18
ROSÉ APEROL SPRITZ	aperol, club, ferrari rosé 16

CHILLED

ICED TEA	5
NM SPICED ICED TEA	5 Single / 25 Six-Pack To Go
PEACH-JITO	fresh brewed tea, peach, mint, soda splash 8
 SPECTACULAR DRINKS	q ginger ale, q tonic, q club soda, or q ginger beer (6.7 oz bottle) 5
ACQUA PANNA®	premium still water (750ml) 7
S.PELLEGRINO®	sparkling water (750ml) 7
BEER	10

BREWED

HOT TEA	breakfast black, earl grey, jasmin vert, chamomile 5
FILTER DRIP COFFEE	regular/decaf 5
ESPRESSO	regular/decaf 5
CAPPUCCINO	espresso, equal parts steamed milk and froth 5.5
CAFFÈ LATTE	espresso, steamed milk, layer of froth 6.5

APPETIZERS

FARMED GOLD OSETRA CAVIAR traditional garnishes **250**

WHITE BEAN CHICKEN CHILI monterey jack cheese, tortilla chips, pickled jalapeño 🌶️ **cup 10 | bowl 12**

TRUFFLE FRIES parmesan, parsley 🌿 **12**

SASHIMI OF YELLOW FIN TUNA cucumber salad, avocado, pickled jalapeños, chili vinaigrette **24 ***

MIXED SEAFOOD STACK carrots, jicama, cherry tomato, greens, crushed avocado 🌶️ **33 ***

SPINACH ARTICHOKE DIP gruyère, parmesan, roasted garlic, toasted panko, warm tortilla chips **15**
with jumbo lump crab **37**

COMPOSED SALADS

LOBSTER COBB romaine, tomato, cucumber, bacon, avocado, egg, blue cheese, red onion, honey dijon dressing 🌶️ **42 ***

HOISIN CHICKEN SALAD napa cabbage, romaine lettuce, shaved carrots, almonds, mandarin orange, cilantro, green onion, red pepper, crispy wontons, ginger hoisin dressing **27**

CITRUS SALAD arugula, endive, fennel, avocado, grapefruit, citrus vinaigrette 🌿 🌶️ **20**
with shrimp* **30** | with salmon* **32**
with jumbo lump crab **42**

ROASTED PEAR SALAD mixed greens, gorgonzola, walnuts, balsamic dressing 🌿 🌶️ **20**
with chicken **28** | with salmon* **32**

CHICKEN SALAD mixed greens, nm chicken salad, shaved celery, fresh & sun-dried fruits, toasted almonds, lemon vinaigrette 🌶️ **27**

SEASONAL CHOP SALAD kale, pear, apples, dried cranberries, candied pecans, applewood smoked bacon, feta cheese, creamy poppy seed dressing 🌶️ **20**
with chicken **28** | with salmon* **32**

MANDARIN ORANGE SOUFFLÉ nm chicken salad, sliced almonds, seasonal fresh fruit, today's sweet bread 🍞 **26**

SANDWICHES

- NM BURGER** black angus patty, brioche, sharp cheddar, lettuce, tomato, chipotle mayonnaise, served with french fries **22***
with avocado **25** | with bacon **25**
- CALIFORNIA CLUB** toasted wheat bread, sliced cucumbers, tomato, avocado, alfalfa sprouts, swiss cheese, pesto aioli, fries **V 20**
- NM CLASSIC SANDWICH** served on croissant or toasted sourdough with potato chips **NM**
NM Chicken Salad **20** | Tuna Pecan Salad **20**
- ROASTED TURKEY PANINI** wheat bread, cranberry aioli, white cheddar, mixed greens, balsamic dressing **24**

MAIN SELECTIONS

- SALMON TACOS** blackened salmon filet, corn tortillas, lime-cabbage salad, cilantro, jalapeños, avocado, chipotle mayonnaise, fresh salsa **🌱 28***
- CHICKEN MILANESE** parmesan crusted chicken, arugula, shaved parmesan, tomato sauce, grilled lemon, caper vinaigrette **26**
- PECAN CRUSTED SALMON** roasted brussels sprouts, saffron-orange sauce **34***
- WARM GRAINS** red quinoa, crispy brussels sprouts, roasted cauliflower, kale, avocado, ginger-miso dressing **🌱🌱 22**
with fried egg* **25** | with chicken **30** | with salmon* **34**
- CATCH OF THE DAY** cauliflower purée, wilted spinach, lemon butter sauce **38***
- CENTER CUT
PETITE FILET MIGNON** potato purée, spinach, bourguignon sauce **58***



PLANT-BASED



GLUTEN-FREE



VEGETARIAN



NM CLASSIC

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

WINE SELECTIONS

CHAMPAGNE & SPARKLING

UNE FEMME "the callie" rosé, california nv **18 quarter bottle**

FERRARI brut rosé, trentodoc nv **15 glass 29 half bottle**

SCHARFFENBERGER brut, mendocino nv **15 glass 59 bottle**

BOTTEGA "il vino dei poeti" prosecco doc, treviso nv **15 glass 59 bottle**

CA' DEL BOSCO franciacorta nv **95 bottle**

VEUVE CLICQUOT brut "yellow label", reims nv **29 glass 75 half bottle 149 bottle**

NOMINÉ-RENARD blanc de blancs, villevendard nv **119 bottle**

RUINART rosé, reims nv **39 glass 79 half bottle 156 bottle**

LA GRANDE DAME by yayoi kusama, reims 2012 **350 bottle**

DOM PÉRIGNON épernay 2013 **895 bottle**

WHITE WINES & ROSÉ

GRENACHE BLEND château d'esclans "whispering angel" rosé,
côtes de provence 2022 **39 half bottle**

PINOT GRIGIO terlato, friuli 2021 **17 glass 71 bottle**

SAUVIGNON BLANC rombauer, napa valley 2018 **14 glass 56 bottle**

SEMILLON château climens "asphodele" bordeaux blanc sec 2019
21 glass 99 bottle

CHARDONNAY neiman marcus, sonoma county 2019 **15 glass 59 bottle**

CHARDONNAY clos pegase "mitsuko's vineyard", napa valley 2019
18 glass 85 bottle

CHARDONNAY latour puligny-montrachet 1er cru "sous la puits" 2019
285 bottle

SYRAH BLEND château miraval rosé, côtes de provence 2020
18 glass 85 bottle

WINE SELECTIONS

REDS

MERLOT	peju winery, napa valley 2015	18 glass 85 bottle
PINOT NOIR	flowers, sonoma coast 2019	25 glass 95 bottle
PINOT NOIR	belle glos "clark & telephone", santa maria valley 2021	109 bottle
PINOT NOIR	faiveley, mercurey 2020	179 bottle
CABERNET SAUVIGNON	duckhorn, napa valley 2019	19 glass 91 bottle
CABERNET SAUVIGNON	hess collection "allomi", napa valley 2019	79 bottle
SANGIOVESE BLEND	guado al tasso "il bruciato", tuscany 2019	87 bottle
MERLOT BLEND	château lassègue, st émilion grand cru 2018	135 bottle

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

M A R I P O S A

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 nonalcoholic beverages delivered to you by our well-informed and attentive waitstaff team members. Thank you for shopping and dining at Neiman Marcus..

AFTERNOON TEA

**a selection of finger sandwiches, petite desserts, scones,
devonshire cream, marmalade and fresh fruit;
served with freshly brewed flavored teas**

Served 2-4 p.m. | \$55 per person

**Call us 48 hours in advance to book
your next afternoon tea party.**

Contact catering@neimanmarcus.com

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.

Visit us online at
www.NeimanMarcus.com/restaurants

Reza Alavi, Manager
Javier Montoya, Chef

Neiman Marcus

NEWPORT BEACH