

FRESH MARKET

SALADS

17

V GF STRAWBERRY SALAD
arugula, goat cheese, sunflower seeds,
romaine mix, balsamic vinaigrette

GF GF GOLDEN BEET & AVOCADO
toasted walnuts, cranberries, avocado,
romaine mix, lemon herb vinaigrette

SWEET POTATO & TOASTED ALMOND SALAD
cabbage, fresh herbs, romaine mix,
sesame miso vinaigrette

CHOP SALAD
chickpeas, jack cheese, salami,
cherry tomatoes, cucumber,
pepperoncini, olives, avocado,
tangy italian vinaigrette & romaine mix

CAESAR SALAD
romaine mix, parmesan, sourdough croutons,
marinated anchovies

SALAD ADD-ONS

WITH ROASTED CHICKEN BREAST*	25
WITH CHICKEN OR TUNA PECAN SALAD	29
WITH EGG*	20
WITH SLICED AVOCADO	20
WITH POACHED SHRIMP*	29
WITH SMOKED SALMON	29

EXTRAS

DAILY SOUPS seasonally inspired	MP
GF NM CHICKEN BROTH 12 oz	4
V OUR CLASSIC POPOVER strawberry butter	3

SANDWICHES

served with chips

CALIFORNIA TURKEY CLUB roasted turkey breast, avocado, heirloom tomato, applewood smoked bacon, arugula, herb spread, toasted multigrain bread	18
NM CHICKEN SALAD butter lettuce, tomato, fresh baked croissant	17
NM TUNA PECAN SALAD butter lettuce, tomato, fresh baked croissant	17
PULLED PORK SANDWICH coffee rubbed pork shoulder, pickled onion, avocado, jack cheese, arugula, ciabatta bread	23
WEST COAST HOAGIE mortadella, genoa, coppa, lettuce, tomato, provolone, mayo, mustard, soft deli roll	22
CHICKEN POBLANO* chicken breast, bacon, roasted poblano chili, jack cheese, lime crema, ciabatta bread	18
CHICKEN PARM SANDWICH breaded chicken breast, marinara, mozzarella, arugula, focaccia	23
HEIRLOOM TOMATO SANDWICH fresh burrata, sliced tomatoes, basil aioli, focaccia	18

V VEGETARIAN **GF** GLUTEN-FREE

*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.

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

WINE SELECTION

CHAMPAGNE & SPARKLING

Une Femme “The Callie” Rosé for Neiman Marcus, California NV *quarter bottle* 18 *four-pack* 54

Moët et Chandon Brut Impérial, Épernay *quarter bottle* 27

Bisot “Jeio” Prosecco DOC NV *glass* 14 *bottle* 54

WHITES & ROSÉ

Attems Pinot Grigio, Friuli 2022 *glass* 14 *bottle* 54

Cakebread Sauvignon Blanc, Napa Valley 2022 *glass* 19 *bottle* 75

Cuvaison Chardonnay, Los Carneros 2021 *glass* 18 *bottle* 72

Château d’Estoublon “Roseblood” Rosé, Provence 2023 *glass* 16 *bottle* 61

REDS

Belle Glos “Dairyman” Pinot Noir, Russian River Valley 2022 *glass* 22 *bottle* 81

Seghesio Zinfandel, Sonoma County 2021 *glass* 17 *bottle* 64

BEER

FORT POINT KSA KOLSCH 7

FORT POINT VILLAGER IPA 7

STELLA ARTOIS PILSNER 7

STELLA ARTOIS LIBERTÉ NA 7

NON-ALCOHOLIC(<0.1 ABV) & LOW ABV

UME SPRITZ 12
aplós calme, ume plume, oroblanco grapefruit, white tea

MANDORA NEGRONI 12
orange, sarsaparilla, oakwood

CHILI MARGARITA 12
mandarin, persian lime, orange habanero, sea salt

APEROL SPRITZ 18
prosecco, club soda

CHILLED

ICED TEA 5

SPICED ICED TEA 5

HOUSE LEMONADE 8
pomegranate or black cherry ginger

FEVER-TREE 7
assorted sodas (200mL)

COLD BREW 8
illy caffè

ACQUA PANNA® 8
premium still water (750mL)

S.PELLEGRINO® 8
sparkling water (750mL)

BREWED

FILTER DRIP COFFEE 5
illy, regular/decaf

ESPRESSO 5
illy, regular/decaf

CAPPUCCINO 7
illy espresso, equal parts steamed milk and froth

CAFFÈ LATTE 7
illy espresso, steamed milk, layer of froth

CAFFÈ MOCHA 7
illy espresso, steamed milk, rich chocolate

CHAI LATTE 7

MATCHA LATTE 7
Nodoka Matcha, honey, steamed milk

TRADITIONAL HOT CHOCOLATE 7
whipped cream, chocolate shavings

DAMMANN FRÈRES HOT TEA 5
breakfast black, earl grey, jasmin vert, chamomile

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