

# NM CLASSICS

M CHICKEN BROTH 12oz 4

OUR CLASSIC POPOVER 3 strawberry butter.

# **SOUPS**

**DAILY SOUPS 11** 

seasonally inspired.

#### **LOBSTER BISQUE 18**

chives, crème fraîche, maine lobster.

# Hours: Sunday 12pm-4pm Monday-Saturday 10am-4pm

Street Level Neiman Marcus San Francisco 150 Stockton Street San Francisco, CA 94108 415-249-2730

# **SANDWICHES**

served with chips.

#### CALIFORNIA TURKEY CLUB 18

roasted turkey breast, avocado, heirloom tomato, applewood smoked bacon, arugula, herb spread, toasted multigrain bread.

#### NM CHICKEN SALAD 17

butter lettuce, tomato, fresh baked croissant.

#### NM TUNA PECAN SALAD 17

butter lettuce, tomato, fresh baked croissant.

## THE PRESIDIO 18

roasted chicken, applewood smoked bacon, cheddar, avocado, tomato, pesto mayonnaise, toasted focaccia.

### **ROAST BEEF 18**

thin sliced roast beef, caramelized onion, horseradish spread, arugula, ciabatta roll.

## **ROASTED VEGETABLE PITA 17**

zucchini, bell pepper, eggplant, romaine, artichoke harissa spread, warm pita.

### LOBSTER BLT 35

lobster salad, applewood smoked bacon, butter lettuce, heirloom tomato, fresh baked croissant.

# **SALADS**

#### **SANTA FE RANCH 17**

mixed greens, avocado, black beans, olives, tomato, red onion, chipotle dressing.

#### **MEDITERRANEAN FATTOUSH 17**

romaine hearts, cucumber, cherry tomato, olives, toasted pita, lemon and olive oil.

#### CAESAR 17

romaine hearts, parmesan, sourdough croutons, anchovy. with chicken 24 with shrimp\* 29 with lobster salad 35

### **SMOKED SALMON NIÇOISE 24**

yukon potato, cherry tomato, olive, egg, haricots verts, french vinaigrette.

## **BEET HARVEST 17**

roasted beets, goat cheese, candied pecans, arugula, sherry vinaigrette.

### POKE BOWL 22

ahi tuna, sushi rice, avocado, cucumber, daikon radish sprouts, furikake.







<sup>\*</sup> 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.



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

# WINE SELECTION

#### **CHAMPAGNE & SPARKLING**

Chandon Rosé, California NV QUARTER BOTTLE 14

Accademia Prosecco Superiore DOC, Treviso NV GLASS 12 | BOTTLE 47

Moët et Chandon Brut Impérial, Épernay QUARTER BOTTLE 25

#### WHITES

Terlato Pinot Grigio, Friuli 2021 GLASS 13 | BOTTLE 53

Neiman Marcus Chardonnay, Sonoma County 2018 GLASS 12 | BOTTLE 47

Hanna Sauvignon Blanc, Russian River Valley 2022 GLASS 12 | BOTTLE 47

Studio by Miraval Rosé, France 2020 GLASS 13 | BOTTLE 53

#### **REDS**

Cherry Pie Pinot Noir, California 2020 GLASS 12 | BOTTLE 47

Post & Beam Cabernet Sauvignon, Napa Valley 2022 GLASS 22 | BOTTLE 79

Seghesio Zinfandel, Sonoma County 2021 GLASS 17 | BOTTLE 64

# **CHILLED**

ICED TEA 5

SPICED ICED TEA 5

### Q SPECTACULAR DRINKS 5

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

### COLD BREW 7

illy caffe

#### **HOUSE LEMONADE 6**

pomegranate or black cherry ginger

ACQUA PANNA® premium still water (750mL) 8

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

## CHANDON GARDEN SPRITZ 15

sparkling wine macerated with locally sourced, handcrafted orange bitters

# **BREWED**

#### FILTER DRIP COFFEE 4

illy, regular/decaf

### ESPRESSO 4

illy, regular/decaf

## CAPPUCCINO 5.5

illy espresso, equal parts steamed milk and froth

#### CAFFE LATTE 5.5

illy espresso, steamed milk, layer of froth

#### CAFFE MOCHA 5.5

illy espresso, steamed milk, rich chocolate

## CHAI LATTE 5.5

# MATCHA LATTE 5.5

Nodoka Matcha, honey, steamed milk

### **TRADITIONAL HOT CHOCOLATE 5.5**

#### DAMMANN FRÈRES HOT TEA 5

breakfast, earl grey, jasmine green, chamomile tisane

# BEER

FORT POINT KSA KOLSCH 7

FORT POINT VILLAGER IPA 7

STELLA ARTOIS PILSNER 7

ST PAULI GIRL NA 7