

THE ZODIAC ROOM

DOWNTOWN DALLAS, TX

ROTUNDA

SAN FRANCISCO, CA

PARAMUS, NJ

NM CAFE

PALO ALTO, CA

SAN DIEGO, CA

TOPANGA, CA

LAS VEGAS, NV

SCOTTSDALE, AZ

ATLANTA, GA

DALLAS NORTHPARK, TX

FT. WORTH CLEARFORK, TX

KING OF PRUSSIA, PA

MCLEAN, VA

SHORT HILLS, NJ

NORTHBROOK, IL

TROY, MI

GARDEN CITY, NY

MARIPOSA

BEVERLY HILLS, CA

NEWPORT BEACH, CA

HONOLULU, HI

HOUSTON, TX

PLANO, TX

SAN ANTONIO, TX

CORAL GABLES, FL

BOCA RATON, FL

CHICAGO, IL

ST. LOUIS, MO

WHITE PLAINS, NY

ESPRESSO BAR

HONOLULU, HI

DOWNTOWN DALLAS, TX

FRESH MARKET

SAN FRANCISCO, CA

MERMAID BAR

DALLAS NORTHPARK, TX

BAR ON 4

BEVERLY HILLS, CA

CHICAGO, IL

CAFE ON 3

BEVERLY HILLS, CA

BAL HARBOUR, FL

BG / PALETTE / GOODMAN'S BAR

BERGDORF GOODMAN, NY

WELCOME TO



Las Vegas

Since 2002, **NM Cafe Las Vegas** has been your go-to restaurant for a casual, contemporary lunch. Complete with a breathtaking view of the Strip from our sleek bar area or our shaded terrace, we offer a fresh and energetic setting unlike any other in Vegas.

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



WINES BY THE GLASS

CHAMPAGNE & SPARKLING

Ferrari Brut Rosé, Trentodoc NV **GLASS 14 | HALF BOTTLE 29**

Scharffenberger Brut, Mendocino NV **GLASS 13 | BOTTLE 53**

Bottega Prosecco "Il Vino dei Poeti", Treviso NV **GLASS 12 | BOTTLE 47**

Moët & Chandon Brut Reserve, Épernay NV **GLASS 19 | BOTTLE 89**

Veuve Clicquot "Yellow Label" Brut, Reims NV **GLASS 29 | BOTTLE 149**

WHITES & ROSÉ

Terlato Pinot Grigio, Friuli 2022 **GLASS 13 | BOTTLE 53**

Cliff Lede Sauvignon Blanc, Napa Valley 2022 **GLASS 14 | BOTTLE 56**

Neiman Marcus Chardonnay, Sonoma County 2019 **GLASS 12 | BOTTLE 47**

Clos Pegase Mitsuko's Vineyard Chardonnay, Napa Valley 2019
GLASS 18 | BOTTLE 79

Chateau Miraval Rosé, Cotes de Provence 2022 **GLASS 13 | BOTTLE 53**

REDS

Rutherford Hill Merlot, Napa Valley 2020 **GLASS 16 | BOTTLE 65**

Cherry Pie Pinot Noir, California 2016 **GLASS 12 | BOTTLE 47**

The Prisoner Red Cabernet Blend, Napa Valley 2018 **GLASS 19 | BOTTLE 89**

Duckhorn Cabernet Sauvignon, Napa Valley 2017 **GLASS 19 | BOTTLE 89**

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



SPECIALTY COCKTAILS

POMEGRANATE PALOMA 18

casa del sol blanco, pomegranate lime sour,
fever tree grapefruit

ESPRESSO MARTINI 18

belvedere vodka, coffee and irish cream liqueurs,
illy espresso shot

MARIPOSA TONIC 18

empress 1908 gin, fever tree tonic, herbs, fruit

BLOOD ORANGE MANHATTAN 18

brother's bond bourbon, blood orange juice, clove simple

HONEY SPICE MARGARITA 18

casa del sol reposado, honey, lime, cointreau,
cinnamon sugar rim, honey clusters

ROSÉ APEROL SPRITZ 18

aperol, club, ferrari rosé



STARTERS

DAILY SOUP cup 9 | bowl 11
seasonally inspired.

V TRUFFLE FRIES 12
parmesan, parsley.

V CRISPY BRUSSELS SPROUTS 14
balsamic agrodolce, dates, pepita, lime, cilantro.

SALADS

CHICKEN CAESAR 24
romaine, crispy panko, capers, parmesan,
creamy caesar dressing.

SEAFOOD LOUIE 40
shrimp, jumbo lump crab, romaine, cucumber, tomato,
radish, egg, avocado, louie dressing.

V SQUASH PANZANELLA 20
arugula, winter squash, rustic bread, baby mozzarella,
olive oil, balsamic agrodolce.
with chicken **28** | with salmon* **32**

CHICKEN SALAD 26
mixed greens, nm chicken salad, shaved celery,
fresh & sun-dried fruits, toasted almonds,
lemon vinaigrette.

KALE SALAD 20
kale, shaved brussels sprouts & cauliflower, avocado,
golden raisin, maple-ginger dressing.
with chicken **28** | with salmon* **32**

NM MANDARIN ORANGE SOUFFLÉ 26
nm chicken salad, sliced almonds, sliced apples,
today's sweet bread.

V VEGETARIAN **P** PLANT-BASED **G** GLUTEN-FREE **NM** NM CLASSIC

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

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



SANDWICHES

NM BURGER* 21
black angus patty, brioche, sharp cheddar, lettuce, tomato,
chipotle mayonnaise, served with french fries.
with avocado **24** | with bacon **24**

TUNA MELT 21
whole wheat bread, tuna pecan salad, sharp cheddar cheese,
tomato, red onion, cornichon, french fries.

NM SAMPLER 25
cup of soup, nm classic sandwich half, market salad.

TURKEY SANDWICH 21
apricot mostarda, arugula, lemon aioli, focaccia, french fries.

V TRIPLE GRILLED CHEESE 20
gruyère, parmesan, sharp cheddar, tomato jam, mixed greens,
lemon vinaigrette.

MAIN SELECTIONS

SEAFOOD SALMON TACOS* 27
blackened salmon filet, corn tortillas, lime-cabbage salad, cilantro,
jalapeños, avocado, chipotle mayonnaise, fresh salsa.

CRISPY CHICKEN PAILLARD 26
roasted cauliflower, lemon butter caper sauce, shaved parmesan.

WARM GRAINS 22
red quinoa, kale, spiced crispy brussels sprouts, roasted butternut squash,
avocado, maple-ginger dressing.
with chicken **29** | with shrimp* **32** | with salmon* **34**

PAN ROASTED SALMON "NIÇOISE"* 30
crispy potatoes, sautéed haricot vert, cherry tomato,
soft boiled eggs, olive tapenade.



KIDS MENU 12 & YOUNGER

all kid's menu items served with mini nm chocolate chip cookie and a drink.

✓ **GRILLED CHEESE 12**
french fries, fruit cup.

CHICKEN STRIPS 12
french fries, fruit cup.

✓ **PENNE 12**
tomato marinara, parmesan.

CHILDREN'S TACO 12
choice of one salmon or grilled chicken taco in a soft corn tortilla,
with cabbage slaw, avocado, chipotle mayo, chips and salsa.

CHILLED

ICED TEA 5

SPICED ICED TEA 5

POM-JITO 8
fresh brewed tea, pomegranate, mint, soda splash

Q SPECTACULAR DRINKS (6.7 oz. bottle) **5**
q ginger ale, q club soda, q tonic, or q ginger beer

ACQUA PANNA® premium still water (750mL) **7**

S.PELLEGRINO® sparkling water (750mL) **7**

BREWED

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

FILTER DRIP COFFEE 5
regular/decaf

ESPRESSO 5
regular/decaf

CAPPUCCINO 5.5
espresso, equal parts steamed milk and froth

CAFFÈ LATTE 6
espresso, steamed milk, layer of froth



WINE SELECTION

CHAMPAGNE & SPARKLING

Une Femme "The Callie", California NV **QUARTER BOTTLE 18**

Ferrari Brut Rosé, Trentodoc NV **GLASS 14 | HALF BOTTLE 29**

Scharffenberger Brut, Mendocino NV **GLASS 13 | BOTTLE 53**

Bottega Prosecco "Il Vino dei Poeti", Treviso NV **GLASS 12 | BOTTLE 47**

Moët & Chandon Brut Reserve, Épernay NV **GLASS 19 | BOTTLE 89**

Veuve Clicquot "Yellow Label" Brut, Reims NV **GLASS 29 | BOTTLE 149**

Dom Pérignon, Épernay 2008/2009 **BOTTLE 575**

Taittinger Brut La Française, Reims NV **1.5L 899**

WHITES & ROSÉ

Chateau d'Esclans "Whispering Angel" Rosé, Cotes de Provence 2022
HALF BOTTLE 33

Terlato Pinot Grigio, Friuli 2022 **GLASS 13 | BOTTLE 53**

Cliff Lede Sauvignon Blanc, Napa Valley 2022 **GLASS 14 | BOTTLE 56**

Neiman Marcus Chardonnay, Sonoma County 2019 **GLASS 12 | BOTTLE 47**

Clos Pegase Mitsuko's Vineyard Chardonnay, Napa Valley 2019
GLASS 18 | BOTTLE 79

Chateau Miraval Rosé, Cotes de Provence 2022 **GLASS 13 | BOTTLE 53**

REDS

Rutherford Hill Merlot, Napa Valley 2020 **GLASS 16 | BOTTLE 65**

Cherry Pie Pinot Noir, California 2016 **GLASS 12 | BOTTLE 47**

The Prisoner Red Cabernet Blend, Napa Valley 2018 **GLASS 19 | BOTTLE 89**

Duckhorn Cabernet Sauvignon, Napa Valley 2017 **GLASS 19 | BOTTLE 89**

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

FOLLOW US

@NeimanMarcus

#NMcooks

#NMyum

#NMhappyhour

Pamela Johnson, Manager

VISIT US

www.neimanmarcus.com/restaurants