

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



San Diego

For over 30 years **The NM Cafe** in **Fashion Valley** has been an island of respite from the hustle and bustle of life. With genuine warmth and friendliness, our staff strives to deliver exceptional service and the highest quality of food, all with poise and professionalism. 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**

Veuve Clicquot Brut "Yellow Label", Reims NV **GLASS 29 | BOTTLE 129**

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 2020
GLASS 18 | BOTTLE 79

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

REDS

Antigal "Uno" Malbec, Mendoza 2018 **GLASS 13 | BOTTLE 53**

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

Duckhorn Cabernet Sauvignon, Napa Valley 2017 **GLASS 19 | BOTTLE 87**



SPECIALTY COCKTAILS

POMEGRANATE PALOMA 16

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

ESPRESSO MARTINI 18

belvedere vodka, coffee and irish cream liqueurs

MARIPOSA TONIC 16

empress 1908 gin, fever tree tonic, herbs, fruit

BLOOD ORANGE MANHATTAN 16

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 16

aperol, club, ferrari rosé

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




STARTERS

DAILY SOUP cup 9 | bowl 11
seasonally inspired.

CHICKEN TORTILLA SOUP cup 9 | bowl 11
shredded cheese, pickled jalapeño, cilantro, tortillas.

CRAB CAKES 23
fennel apple slaw.


 **ROASTED WINTER SQUASH** 14
balsamic agrodolce, goat cheese, dates, pepitas, cilantro.

SALADS

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

  **FENNEL & GRAPEFRUIT** 20
arugula, endive, radicchio, avocado, citrus dressing.
with shrimp* 30 | with salmon* 32

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

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

SESAME CHICKEN SALAD 27
romaine, cabbage, cilantro, scallions, carrots, red pepper,
mandarin orange, crispy wonton, sesame-ginger dressing.

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




SANDWICHES


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

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



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


 **TRIPLE GRILLED CHEESE** 20
brie, goat & parmesan cheese, arugula, fig jam,
mixed greens, lemon vinaigrette.
with prosciutto 22

MAIN SELECTIONS

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

CRISPY CHICKEN PAILLARD 25
roasted cauliflower, lemon butter caper sauce, shaved parmesan.

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

 **PAN ROASTED SALMON NIÇOISE*** 30
oven roasted baby potatoes, sautéed haricot vert, cherry tomato,
soft-boiled egg, olive tapenade.

 VEGETARIAN  PLANT-BASED  GLUTEN-FREE  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.



KIDS MENU 12 & YOUNGER

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

V GRILLED CHEESE 12
french fries, fruit cup.

CHICKEN STRIPS 12
french fries, fruit cup.

V 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

THE REPUBLIC OF TEA (500mL) 7
pomegranate green

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

TRADITIONAL HOT CHOCOLATE 6
whipped cream, chocolate shavings



WINE SELECTION

CHAMPAGNE & SPARKLING

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

Perrier-Jouët Grand Brut, Épernay NV **HALF BOTTLE 79**

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**

Veuve Clicquot Brut "Yellow Label", Reims NV **GLASS 29 | BOTTLE 129**

WHITES & ROSÉ

Murphy-Goode "The Fume" Sauvignon Blanc, North Coast 2017 **HALF BOTTLE 19**

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

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

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Kayla Jones, Manager

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