

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 NORTH PARK, TX

FT. WORTH CLEARFORK, TX

KING OF PRUSSIA, PA

MCLEAN, VA

SHORT HILLS, NJ

NORTHBROOK, IL

OAK BROOK, 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 NORTH PARK, 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, Trentino NV **GLASS 14 | HALF BOTTLE 29**
- Scharffenberger Brut, Mendocino NV **GLASS 13 | BOTTLE 53**
- Accademia Prosecco Superiore, Treviso NV **GLASS 12 | BOTTLE 47**
- Veuve Clicquot Brut “Yellow Label”, Reims NV **GLASS 25 | BOTTLE 129**

WHITES & ROSÉ

- Terlato Pinot Grigio, Friuli 2021 **GLASS 13 | BOTTLE 53**
- Cliff Lede Sauvignon Blanc, Napa Valley 2019 **GLASS 14 | BOTTLE 56**
- Neiman Marcus Chardonnay, Sonoma County 2018 **GLASS 12 | BOTTLE 47**
- Clos Pegase Mitsuko’s Vineyard Chardonnay, Napa Valley 2020 **GLASS 18 | BOTTLE 79**
- Studio by Miraval Rosé, France 2021 **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**

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



SPECIALTY COCKTAILS

CUCUMBER MINT MARGARITA 16

casa del sol blanco, lime, agave, cucumber, mint

ESPRESSO MARTINI 16

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

AFTERNOON SUNSET 16

aperol, watermelon, bubbles, sparkling sicilian lemonade

EMPRESS 75 16

empress 1908 gin, lemon, bubbles

BROTHER’S SOUR 16

brother’s bond bourbon, cointreau, lemon, float of red

GUAVA ‘NOTHER 16

vodka, elderflower, guava, lime, pineapple



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.


AHI TUNA TARTARE* 23
ponzu, avocado, wasabi, radish, sesame, wonton chips.



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.

  **STRAWBERRY SALAD** 20
arugula, spinach, cucumber, asparagus, goat cheese, toasted pecan, balsamic dressing.

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

  **TRIO SALAD** 25
nm chicken salad, tuna pecan, egg salad, romaine, cherry tomato, cucumber, radish, toasted almond, lemon vinaigrette.

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

 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.




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.

LOBSTER CLUB 40
toasted brioche, lettuce, tomato, bacon, avocado, lemon-herb aioli, chips.



 **CALIFORNIA CLUB** 20
toasted wheat bread, sliced cucumber, tomatoes, avocado, alfalfa sprouts, swiss cheese, pesto aioli, chips.


TURKEY SANDWICH 21
apricot mostarda, arugula, lemon aioli, focaccia, chips.

MAIN SELECTIONS

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

PARMESAN CRUSTED CHICKEN 26
roasted asparagus, cherry tomato-caper salsa, lemon butter sauce.

  **SWEET POTATO BOWL** 22
quinoa & black bean pilaf, roasted sweet potato, lime-cabbage salad, avocado, sunflower-poblano crema.
with chicken **29** | with shrimp* **32** | with salmon* **34**

 **RIGATONI** 21
asparagus, peas, basil pesto, lemon whipped ricotta, walnut.

ROASTED SALMON* 30
fennel, cucumber, radish & goat cheese fattoush, grilled lemon, za’atar.



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.



WINE SELECTION

CHAMPAGNE & SPARKLING

Chandon Rosé, California NV **QUARTER BOTTLE 15**

Perrier-Jouët Grand Brut, Épernay NV **HALF BOTTLE 39**

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

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

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

Veuve Clicquot Brut “Yellow Label”, Reims NV **GLASS 25 | BOTTLE 129**

WHITES & ROSÉ

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

Terlato Pinot Grigio, Friuli 2021 **GLASS 13 | BOTTLE 53**

Cliff Lede Sauvignon Blanc, Napa Valley 2019 **GLASS 14 | BOTTLE 56**

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

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CHILLED

ICED TEA 5

SPICED ICED TEA 5 Single / 25 Six-Pack To Go

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

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Kayla Jones, Manager

TELL US HOW WE ARE DOING

Kevin Garvin
Vice President Food Services
kevin_garvin@neimanmarcus.com

VISIT US
www.neimanmarcus.com/restaurants