

# Wines by the Glass

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## CHAMPAGNE & SPARKLING

Steorra Brut, Russian River Valley NV **glass 11 | bottle 45**

Nino Franco “Rustico” Prosecco di Valdobbiadene, Italy NV **glass 13 | bottle 53**

Étoile Brut Rosé, California NV **glass 18 | bottle 73**

Piper-Heidsieck Brut, Reims NV **glass 19 | bottle 95**

Veuve Clicquot Brut “Yellow Label”, Reims NV **glass 25 | bottle 115**

## WHITES

Lunardi Pinot Grigio, delle Venezie 2016 **glass 12 | bottle 47**

Hanna Sauvignon Blanc, Russian River Valley 2014 **glass 12 | bottle 47**

Neiman Marcus Chardonnay, Sonoma County 2016 **glass 13 | bottle 53**

Fleur de Mer Rosé, Côtes de Provence 2016 **glass 13 | bottle 53**

## REDS

Zuccardi Q Malbec, Uco Valley 2014 **glass 11 | bottle 45**

Cherry Pie Pinot Noir, California 2015 **glass 13 | bottle 53**

Peju Winery Merlot, Napa Valley 2015 **glass 15 | bottle 61**

William Hill Estate Cabernet Sauvignon, Napa Valley 2011 **glass 16 | bottle 63**

# Specialty Cocktails

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## NM MIMOSA 11

steorra brut, fresh orange juice

## SANGRIA 8 glass | 33 pitcher

macerated fruits, rioja red, white, or rose wine

## WHITE BLOOMS 12

pinot grigio and elderflower, mint, fruits,  
splash of prosecco

## SPICE COLLINS 12

orange-spiced tea, elderflower, white wine  
and prosecco

# Starters

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**TODAY'S SOUP** cup 10 | bowl 12  
seasonally inspired.

**SHRIMP COCKTAIL** 15  
housemade cocktail sauce, lemon.

**AHI TUNA POKE STACK\*** 20  
soy sauce, citrus, cilantro, wontons, avocado.



**SMOKED SALMON PIZZA** 13  
goat cheese, dill, baby greens salad.



**PAN-SEARED CRAB CAKES** 13.75  
remoulade, lemon.

**GREEN EGGS AND HAM DEVILED EGGS** 12  
scallion oil, bacon.


# Composed Salads

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**QUINOA GREEK SALAD** 16  
  mixed greens, quinoa, chickpeas, feta, tomato, cucumber, artichokes, light greek vinaigrette.  
add shrimp\* 26 | add chicken 22 | add salmon\* 26

**CITRUS BEET SALAD** 16  
  spinach, endive, almonds, quinoa, beets, pistachio, orange segments, citrus-honey vinaigrette.  
add salmon\* 26 | add chicken 22

**CRAB LOUIE** 30  
romaine wedge, egg, tomato, avocado, cucumber, louie dressing.

**COBB SALAD** 22  
 roasted turkey, avocado, blue cheese, bacon, egg, tomato, red wine vinaigrette.

**MANDARIN ORANGE SOUFFLÉ** 22  
classic chicken salad, sliced almonds, seasonal fruit, today's sweet bread.

**FILET MIGNON CAPRESE-STYLE SALAD\*** 30  
 heirloom tomatoes, fresh mozzarella, basil, iceberg lettuce, balsamic vinaigrette.

**SEARED AHI NIÇOISE SALAD\*** 26  
fingerling potatoes, green beans, bibb lettuce, heirloom cherry tomatoes, hard boiled eggs, kalamata olives, light greek vinaigrette.

# Sandwiches

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## ROASTED TURKEY & HAVARTI 19.5

bacon, tomato, avocado, greens, toasted sourdough, green goddess aioli, chips, fruit.

## TUNA OR CHICKEN SALAD WITH AVOCADO CROISSANT 19

sun-dried fruit, sunflower seeds, spinach salad.


## LOBSTER CLUB\* 36

fresh maine lobster, avocado, hard-boiled egg, bacon, toasted country bread, chips and fruit.

## BLTA 18

bacon, iceberg lettuce, heirloom tomatoes, avocado, mayo, toasted sourdough bread, chips and fruit.

## SALMON TACOS\* 22

 blackened salmon fillet, corn tortillas, lime-cabbage salad, cilantro, jalapeños, avocado, light chipotle mayonnaise, fresh salsa.

## TODAY'S SAMPLER 19.5

one half classic chicken salad or tuna salad sandwich, cup of soup, fruit.

## ALL-NATURAL BURGER\* 19.5

cheddar, caramelized onion, tomato, lettuce, pickle, chipotle aioli, oven-baked sweet potato fries.

# Main Selections

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## CHICKEN PAILLARD MILANESE 22

lightly sautéed herb parmesan breaded chicken, israeli couscous, mushrooms, baby carrots, tomato-basil sauce, arugula, olive oil.



## GRILLED FILET MIGNON WITH CHIMICHURRI SAUCE\* 30

fingerling potatoes, onion, red peppers, feta cheese.

## SAUTÉED SALMON FILLET\* 26.5

pesto, griddled polenta triangles, seasonal vegetables.

## ANDEAN DREAM QUINOA SPAGHETTI 22

  charred cherry tomatoes, roasted garlic, spinach, feta, pine nuts, zucchini pesto, parmesan.

## A LA CARTE POPOVER & CONSOMMÉ 15

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

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

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



**VEGETARIAN**



**GLUTEN-FREE**

# Wine Selections

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## CHAMPAGNE & SPARKLING

- Voga Rosé of Pinot Grigio Extra Dry, Italy NV **quarter bottle 14**  
Moët et Chandon Brut Rosé Impérial, Épernay NV **quarter bottle 25**  
Perrier-Jouët Grand Brut, Épernay NV **half bottle 47**  
Steorra Brut, Russian River Valley NV **glass 11 | bottle 45**  
Nino Franco “Rustico” Prosecco di Valdobbiadene, Italy NV **glass 13 | bottle 53**  
Étoile Brut Rosé, California NV **glass 18 | bottle 73**  
Piper-Heidsieck Brut, Reims NV **glass 19 | bottle 95**  
Bollinger Special Cuvée Brut, Ay NV **bottle 113**  
Veuve Clicquot Brut “Yellow Label”, Reims NV **glass 25 | bottle 115**

## WHITES

- Murphy-Goode “The Fumé” Sauvignon Blanc, Sonoma County 2009 **half bottle 17**  
Lunardi Pinot Grigio, delle Venezie 2016 **glass 12 | bottle 47**  
Hanna Sauvignon Blanc, Russian River Valley 2014 **glass 12 | bottle 47**  
Neiman Marcus Chardonnay, Sonoma County 2016 **glass 13 | bottle 53**  
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# Chilled

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DAMMANN FRÈRES ICED TEA **4**

NM SPICED ICED TEA **4**

REPUBLIC OF TEA BOTTLED ICED TEA **6.5**

ILLY® CAFFÈ COLD BREW **6**  
14-hour process

POMEGRANATE LEMONADE **5**

PEACH-JITO **5**  
fresh brewed tea, mint, peach and soda splash

ORANGE ELDERFLOWER SPARKLE **5**

fresh oj and spices, elderflower, lemon-lime and club soda

ACQUA PANNA®  
PREMIUM STILL WATER **500mL 4 | 1L 8**

S.PELLEGRINO®  
SPARKLING WATER **500mL 4 | 1L 8**

BEER SELECTIONS

- Mission Blond, *Mission Brewery, San Diego* **4**  
Chimay Tripel White Label, *Chimay Brewery, Belgium* **9**  
Menabrea Ambrata, *G. Menabrea Brewery, Italy* **9**