

Wines by the Glass

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**

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

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

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
gremoulade, lemon.

Composed Salads


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.

GRILLED FILET SALAD* 30
 romaine hearts, blue cheese, sweet red onion, sliced tomatoes, balsamic vinaigrette.


ASIAN AHI TUNA SALAD* 26
napa cabbage, carrots, edamame, julienned vegetables, cilantro-lime dressing, crispy wontons.

Sandwiches

**TUSCAN GRILLED CHICKEN MELT,
FRESH MOZZARELLA & ARUGULA 19.5**
ciabatta, pesto, tomato, grilled peppers, petite salad, fruit.

ROASTED TURKEY & HAVARTI 19.5
bacon, tomato, avocado, greens, toasted sourdough,
green goddess aioli, chips, fruit.

TUNA SALAD & AVOCADO CROISSANT 19
sun-dried fruit, sunflower seeds, spinach salad.

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

CHICKEN PAILLARD MILANESE 22
lightly sautéed herb parmesan breaded chicken,
israeli couscous, mushrooms, baby carrots,
tomato-basil sauce, arugula, olive oil.

FILET MIGNON MEDALLIONS* 30
wild mushrooms, caramelized celeriac,
roasted shallots, red wine demi-glace.

SAUTÉED SALMON FILLET* 26.5
 shaved brussels sprouts, pancetta, fingerling potatoes,
shallot butter sauce.

ANDEAN DREAM QUINOA SPAGHETTI 22
  charred cherry tomatoes, roasted garlic, spinach,
feta, pine nuts, zucchini pesto, parmesan.



VEGETARIAN



GLUTEN-FREE

*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.

Wine Selections

CHAMPAGNE & SPARKLING

- Voga Rosé of Pinot Grigio Extra Dry, Italy NV **quarter bottle 14**
Moët et Chandon Brut Rosé Impérial, Épernay NV **half 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 “Confident Red Lipstick”, Reims NV **bottle 95** 
In a gold and scarlet “lipstick” gift box. Available to enjoy at the table, or take home as a gift.
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**
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Chilled

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**