



espresso

Level 1
Neiman Marcus Honolulu
1450 Ala Moana Blvd.
Honolulu, HI 96814
808-951-3445

STARTERS

SOUP OF THE DAY cup 8 | bowl 10
seasonally inspired.

SALADS

V **🌿** **MEDITERRANEAN WEDGE SALAD 18**
local baby romaine, Ho Farm tomatoes,
cucumber, kalamata olives, red onion,
mint, feta, light greek dressing.
with chicken **26**
with shrimp* **28**

🌿 **ITALIAN COBB SALAD 18**
spring mix, prosciutto, diced chicken breast,
hard boiled egg, mozzarella, cucumber,
cherry tomatoes, avocado,
pesto ranch dressing.

🌿 **🌿** **ESPRESSO BAR SALAD 10**
spring mix, Ho Farm tomatoes, radish,
red onions, white balsamic vinaigrette.
with scoop chicken salad **18**
with scoop tuna salad **18**
with scoop lobster salad **MP**

KIDS MENU

served with beverage and ice cream

GRILLED CHEESE 16
toasted white bread with cheddar cheese,
Maui style chips.

HAM AND CHEESE WRAP 16
smoked ham, cheddar cheese,
herb mayonnaise, butter lettuce,
whole wheat tortilla,
Maui style chips.

MAINS

NM CLASSIC SANDWICH
served on choice of white, wheat or
marbled rye, butter lettuce, tomatoes,
Maui style chips.
NM Chicken Salad **17**
NM Tuna Pecan Salad **17**
Lobster Salad **MP**

SAMPLER 20
cup of soup and half NM classic sandwich,
Maui style chips.
with lobster **MP**

CAPRESE PANINI 18
fresh mozzarella, tomatoes, prosciutto,
pesto, arugula, house-made focaccia,
Maui style chips.

BLTA WRAP 18
whole wheat tortilla, smoked bacon,
avocado, tomatoes, butter lettuce,
honey mustard aioli, petite salad.

SMOKED HAM SANDWICH 19
marbled rye, herb mayonnaise, dijon
mustard, butter lettuce, tomatoes,
red onions, provolone cheese,
Maui style chips.

WARM ROAST BEEF SANDWICH 19
wheat bread, provolone, arugula, tomatoes,
red onion jam, horseradish aioli,
Maui style chips.

DAILY SPECIALS

SUNDAY

TURKEY MELT 22
focaccia, sun-dried tomato aioli, fresh mozzarella,
arugula, petite salad.

MONDAY

CURRY CHICKEN SALAD WRAP 22
chutney, cranberries, carrots, almonds,
petite salad.

TUESDAY

🌿 **TURKEY CHILI 17**
steamed white rice, pico de gallo,
cheddar cheese, petite salad.

WEDNESDAY

WAGYU BEEF MEATLOAF 22
mashed potatoes, steamed vegetables,
house made gravy.

THURSDAY

OXTAIL SOUP 25
steamed white rice, baby bok choy,
grated ginger, green onions.

FRIDAY

CRIMINI MUSHROOM PIZZA 20
flat bread, mozzarella, pesto, arugula,
onion, tomato.

SATURDAY

CHICKEN POT PIE 22
onion, pea, carrot.

🌿 PLANT-BASED **V** VEGETARIAN **🌿** GLUTEN-FREE

* these items are cooked to order. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses.

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



Menu selection
subject to change
based on
market availability
and pricing.

WINE SELECTION

CHAMPAGNE & SPARKLING

Ferrari Brut Rosé, Trentodoc NV **GLASS 18 | HALF BOTTLE 48**

Scharffenberger Brut, Mendocino NV **GLASS 15 | BOTTLE 65**

WHITES

Terlato Pinot Grigio, Friuli 2021 **GLASS 18 | BOTTLE 85**

Neiman Marcus Chardonnay, Sonoma County 2018 **GLASS 14 | BOTTLE 56**

REDS

Calera Pinot Noir, Central Coast 2021 **GLASS 16 | BOTTLE 74**

Hess Collection "Allomi" Cabernet Sauvignon, Napa Valley 2017 **GLASS 13 | BOTTLE 56**

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

CHILLED & BREWED

ICED TEA 5

SPICED ICED TEA 5

Q SPECTACULAR DRINKS 6

Q ginger ale, Q club soda, Q tonic, or Q ginger beer

ACQUA PANNA® premium still water (750mL) **10**

S.PELLEGRINO® sparkling water (750mL) **10**

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