

starters

Today's Soup 6.25 ask your server for today's selection

organic greens, sherry vinaigrette, parmesan, slivered almonds, tomatoes with scoop of tuna or nm all natural chicken salad 10.00 Calories 460/790/810

Hummus & Grilled Pita 8.00 vegetables, olives Calories 640

sandwiches

BLTA Wrap 11.00 smoked bacon, lettuce, tomato, avocado, dijonnaise, whole wheat tortilla Calories 650

Caprese Sandwich 11.00 fresh mozzarella, tomato, prosciutto, arugula, pesto, ciabatta Calories 600

Southwest Turkey Wrap 11.00 ancho mayonnaise, pepper jack cheese, pico de gallo, lettuce, avocado Calories 870

Tuna Pecan Sandwich 10.75 tuna, water chestnuts, toasted pecans, vine-ripened tomatoes, deli-rye Calories 730

NM All Natural Chicken Salad Sandwich 10.75 country farm bread Calories 730

Today's Sampler 11.00 cup of soup, one half nm all natural chicken salad or tuna pecan sandwich, fresh fruit



salads

F Madison Avenue 12.50 diced all natural chicken, bacon, frisée, romaine, radicchio, avocado, tomatoes, hard-boiled egg, housemade blue cheese dressing Calories 600

grilled all natural chicken, kale, shredded carrots, red onions, quinoa, sun-dried cranberries, pumpkin seeds, lilikoi-wasabi vinaigrette
Calories 460 fat 24g sat fat 4g chol 70mg sodium 440mg total carbs 31g protein 35g

F Bistro Spinach Salad 11.50 roast turkey, sun-dried fruit, pecans, blue cheese, apples, balsamic dressing Calories 500 fat 25g sat fat 5g chol 110mg sodium 830mg total carbs 31g protein 40g

Applewood Smoked Salmon Niçoise 14.50 roasted potatoes, tomatoes, red onion, egg, petite green beans, kalamata olives, artichoke, red wine vinaigrette Calories 780

9F Shrimp Trio 14.50 poached shrimp cocktail; nm all natural chicken salad scoop; petite greek salad Calories 600

main selections

Today's Lunch Special ask your server for today's selection priced as quoted

Today's Quiche 13.00 petite green salad

for our little shoppers 8.00 Includes beverage & dessert. 12 & under only, please

Peanut Butter & Jelly Calories 430

Grilled Cheese Calories 520

Turkey & Cheese Roll-Up Calories 570

GF Gluten Free

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

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

We accept Neiman Marcus, Bergdorf Goodman, all major credit cards, cash & personal checks



Ala Moana

warm up

illy Caffè Filtro 3.00 filter drip preparation

Espresso 3.00 prepared in its purest form

Cappuccino 4.00 espresso, steamed & frothed milk

Caffè Latte 4.00 espresso, steamed milk, layer of froth

Caffè Mocha 4.25 espresso, chocolate, steamed milk

Caffè Breve 4.00 espresso, steamed half & half

Thai Latte 4.25 espresso, sweetened condensed milk, steamed milk, layer of froth

Thai Mocha 4.25 espresso, rich chocolate, sweetened condensed milk, steamed milk

Chai Latte 4.00 chai, steamed milk, layer of froth

Steamers 2.75 steamed milk, assorted flavorings

Dammann Frères Sachet Selection 3.50

Breakfast a blend of Sri Lanka, Darjeeling and Assam

Earl Grey a subtle marriage of teas from Keemun in the Anhui province of China, delicate silver tips and Calabria bergamot essential oil

Jardin Bleu
a blend of teas from India and China, flavored with
rhubarb, wild strawberry, and scattered with
cornflower petals

Goût Russe exclusive and unique blend of Chinese tea and citrus fruits essential oils

Caramel intense taste of caramel, scattered with pieces of toffee

Four Red Fruits cherry, strawberry, raspberry, red currant

Decaffeinated Ceylan decaffeinated black tea with a full-bodied taste

Jasmine Green
green Chinese unique and original fusion
of a sencha tea and lemongrass

Chamomile Tisane harvested June to September, notes of citron and light bitterness

Nuit d'Eté Tisane hibiscus flowers, apple bits and rosehip peels flavored with raspberry, strawberry and cream

refresh

Dammann Frères Iced Tea 3.00

Assorted Sodas 3.00

Italian Sodas 3.00 sparkling club soda, fruity flavor splash

Fresh Juices 3.00

Acqua Panna® Premium Still Water 3.50 (500ml)

S.Pellegrino® Sparkling Water 3.50 (500ml)

Mock Pink Champagne 3.50 cranberry & pineapple juices, splash lemon-lime soda

Fruit Smoothie 4.50 tea-infused fruit freeze

Espresso Shake 5.50 ice cream, espresso

Coffee Float 4.50 vanilla ice cream, whipped cream

wine selections

Sparkling

Santa Margherita Brut Prosecco di Valdobbiadene, Italy NV 10.00

Whites

Neiman Marcus Chardonnay, Santa Barbara County 2011 11.00
Ferrari-Carano Fumé Blanc, Sonoma County 2012 9.00

Reds

La Terre Merlot, California 2010 9.00

Cellar No. 8 Cabernet Sauvignon, California 2010 10.00

beer

Corona 7.00 Mexico

Heineken 7.00

Budweiser 6.00

Bud Light 6.00

Miller Lite 6.00

Tell us how we are doing
Kevin Garvin, Vice President Food Services
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