

ZODIAC
SAN DIEGO, CA
DOWNTOWN DALLAS, TX
BAL HARBOUR, FL
ST. LOUIS, MO
NORTHBROOK, IL
KING OF PRUSSIA, PA

ROTUNDA
SAN FRANCISCO, CA
PARAMUS, NJ

NM CAFE
PALO ALTO, CA
TOPANGA, CA
WALNUT CREEK, CA
LAS VEGAS, NV
SCOTTSDALE, AZ
ATLANTA, GA
DALLAS NORTHPARK, TX
FT. WORTH CLEARFORK, TX
PLANO, TX
MCLEAN, VA
SHORT HILLS, NJ
OAK BROOK, IL
TROY, MI
NATICK, MA
GARDEN CITY, NJ

MARIPOSA
BEVERLY HILLS, CA
NEWPORT BEACH, CA
BELLEVUE, WA
HONOLULU, HI
HOUSTON, TX
PLANO, TX
SAN ANTONIO, TX
CORAL GABLES, FL
BOCA RATON, FL
CHICAGO, IL
WHITE PLAINS, NY

ESPRESSO BAR
HONOLULU, HI
DOWNTOWN DALLAS, TX

FRESH MARKET
SAN FRANCISCO, CA

MERMAID BAR
HONOLULU, HI
FT. LAUDERDALE, FL
DALLAS NORTHPARK, TX

BAR ON 4
BEVERLY HILLS, CA
CHICAGO, IL

BG
GOOD DISH
BERGDORF GOODMAN, NY

WELCOME TO

nm cafe

Palo Alto

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.

Wine Selections

CHAMPAGNE & SPARKLING

Voga Rosé of Pinot Grigio, Extra Dry, Italy NV **quarter bottle 13**
Moët et Chandon Brut Impérial, Épernay NV **quarter bottle 25**
Piper-Heidsieck Brut, Reims NV **half bottle 47**
Gloria Ferrer Private Cuvée Brut, Sonoma County NV **glass 10 | bottle 41**
Nino Franco “Rustico” Prosecco di Valdobbiadene, Italy NV **glass 12 | bottle 47**
Veuve Clicquot Brut “Yellow Label”, Reims NV **glass 23 | bottle 95**
Etoile Brut Rosé, California NV **glass 17 | bottle 65**

WHITES

~~Neiman Marcus~~ Chardonnay, Santa Barbara County 2014 **glass 12 | bottle 47**
Mazzoni Pinot Grigio, Montalcino 2014 **glass 12 | bottle 47**
Hanna Sauvignon Blanc, Russian River Valley 2014 **glass 11 | bottle 47**
Domaine Delaporte Sancerre, Loire Valley 2015 **glass 15 | bottle 61**
Laguna Ranch Vineyards Chardonnay, Russian River Valley 2013 **glass 14 | bottle 57**
Château Miraval Rosé, Côtes de Provence 2015 **glass 13 | bottle 53**

REDS

Stag’s Leap “Artemis” Cabernet Sauvignon, Napa Valley 2010 **glass 23 | half bottle 49**
Terrazas Reserva Malbec, Mendoza 2009 **glass 9 | bottle 39**
Flor de Campo Pinot Noir, Central Coast 2012 **glass 12 | bottle 47**
Raymond Merlot Reserve Selection, Napa Valley 2012 **glass 16 | bottle 63**
Rosati Cabernet Sauvignon, Mendocino 2007 **glass 18 | bottle 81**
William Hill Estate Cabernet Sauvignon, Napa Valley 2007 **glass 16 | bottle 63**
Tenshen Syrah/Grenache/Mourvèdre, Santa Barbara County 2014 **glass 15 | bottle 65**

Specialty Cocktails

MULE TO MEASURE 14

absolut elyx vodka, elderflower liqueur, berries and ginger,
fresh mint, copper coupe service

NEIMAN MARCUS MARGARITA 14

Neiman Marcus Double Barrel Herradura Reposado
Tequila, tamarind nectar, fresh lime and citrus sour,
agave nectar, tajin lime rim

GORGEOUS MARY 12

absolut peppar vodka, house-seasoned tomato juice,
old bay rim, slender carrot pickle

VOJITO BLACKBERRY 12

tito's handmade vodka, combier crème de mûre, lime,
blackberry, fresh mint, soda

CHAMBORD SANGRIA (glass | pitcher) 15 | 83

chambord liqueur and macerated fruits, red wine, prosecco

GIN AND ORANGE BLOSSOM 11

fords gin, orange spices, elderflower and soda

RISE AND SHINE 12

deep eddy orange vodka, solerno, fresh oj,
gloria ferrer brut, float of pomegranate

FROSÉ ALL DAY 15

belvedere peach nectar, stone fruits, cointreau,
agave nectar, blended with ice and miraval rosé

SUMMER COLLINS 12

ketel one, bianco vermouth, st. germain,
fresh lemon and soda

BOURBON SMASH PUNCH (glass | pitcher) 14 | 51

buffalo trace bourbon, maraschino liqueur, lemon sour,
pineapple, fresh orange, luxardo cherry garnish

Chilled

DAMMANN FRÈRES ICED TEA 3.5

NM SPICED ICED TEA 4

POM-JITO 5

fresh brewed tea, mint, pomegranate and soda splash

POMEGRANATE LEMONADE 4

LAVENDER ORANGE SPARKLE 5

fresh oj, lavender, orange spices, lemon/lime
and club soda

S.PELLEGRINO® SPARKLING WATER

500mL 4 | 1L 8

ACQUA PANNA® PREMIUM STILL WATER

500mL 4 | 1L 8

Beer

LAGUNITAS IPA 7

Petaluma, CA

DRAKE'S DENOOGGINIZER DOUBLE IPA 7

San Leandro, CA

FIRESTONE WALKER DOUBLE JACK 7

Paso Robles, CA

HEINEKEN 7

Holland

BUCKLER NON-ALCOHOLIC 7

Holland

For specific calorie information about our beverages please
inquire of your server.

Starters

TODAY'S SOUP **cup 7.5 | bowl 10**

seasonally inspired.

TUSCAN LENTIL & VEGETABLE SOUP

cup 7.5 | bowl 10



spinach, lemon zest, olive oil, ricotta salata.

cal	fat	sat fat	chol	sodium	carbs	protein
220/310	3.5/4.5 g	1.5/1.5 g	5/5 mg	420/570 mg	34/51 g	14/21 g

CRISPY ARTICHOKEs **12**

chipotle aioli, lemon. cal 780

WARM SPINACH & CRAB DIP **15**

crispy tortilla chips. cal 720

ARTISAN CHEESE SELECTION **18**

chef's assortment of cheeses, local honey,
marcona almonds, grilled bread.

TRUFFLE PARMESAN FRENCH FRIES **8**

truffle oil, chopped parsley, chipotle aioli
and roasted garlic aioli. cal 800

AVOCADO TOAST WITH SHRIMP **18**

french baguette, avocado, shrimp, heirloom cherry tomato,
lemon, micro greens. cal 480

Composed Salads

GRILLED SHRIMP & QUINOA 24.75

 mixed greens, avocado, radish, almonds, goat cheese, pomegranate vinaigrette.

cal	fat	sat fat	chol	sodium	carbs	protein
470	26 g	6 g	230 mg	430 mg	32 g	34 g

SAUTÉED SALMON FILLET* 26.5

kale & mixed greens, freekeh, grilled asparagus, feta, chickpeas, tomato, shaved red onions, light greek vinaigrette.

cal	fat	sat fat	chol	sodium	carbs	protein
560	29 g	7 g	100 mg	810 mg	33 g	40 g

CRAB LOUIE 32

 dungeness crab, little gem lettuce, tomato, egg, avocado, cucumber, louis dressing. cal 410

CRAB CAKE SALAD 25

mixed greens, avocado, tomato, julienne vegetables, honey-lime vinaigrette. cal 550

FARM TOMATO & FRESH MOZZARELLA SALAD 23

artichokes, prosciutto, baby greens, olives, pesto, grilled baguette. cal 950

BISTRO SALAD 19

 roast chicken, baby spinach, granny smith apples, sun-dried fruits, spiced pecans, blue cheese, light balsamic vinaigrette.

cal	fat	sat fat	chol	sodium	carbs	protein
500	25 g	5 g	110 mg	830 mg	31 g	40 g

MANDARIN ORANGE SOUFFLÉ 20

nm chicken salad, sliced almonds, seasonal fruit, today's sweet bread. cal 940

SEA SCALLOP SALAD* 28

 mixed greens, arugula, shaved red onion, hearts of palm, heirloom tomatoes, toasted almonds, red wine vinaigrette. cal 780

SEARED HERB MARINATED AHI TUNA SALAD* 28

 greens, tomato, olives, feta, artichokes, hearts of palm, egg, onion, red wine vinaigrette. cal 560



BENEFIT

Cuisine for a healthier lifestyle



GLUTEN-FREE

Sandwiches

VEGETABLE WRAP 16.75

artichokes, grilled zucchini, carrot, tomato, mixed greens, daikon sprouts, roasted red pepper-goat cheese spread, wheat tortilla, fruit, petite salad.

	cal	fat	sat fat	chol	sodium	carbs	protein
	350	14 g	6 g	15 mg	910 mg	48 g	13 g

DUNGENESS CRAB MELT 24

swiss, fontina, sourdough bread, petite greens salad. cal 630

TURKEY & CIABATTA 19

cheddar cheese, smoked bacon, avocado, tomato, greens, ranch dressing, herb parmesan fries. cal 780

TUSCAN CHICKEN MELT, FRESH MOZZARELLA & ARUGULA 17.5

ciabatta, pesto, tomato, grilled peppers, petite salad, fruit.

	cal	fat	sat fat	chol	sodium	carbs	protein
	560	25 g	5 g	65 mg	1030 mg	56 g	30 g

SALMON TACOS* 20

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

	cal	fat	sat fat	chol	sodium	carbs	protein
	460	25 g	4 g	70 mg	560 mg	29 g	30 g

GRILLED FILET STEAK SANDWICH* 25

caramelized onion, peppers, aged white cheddar, chipotle mayonnaise, ciabatta, fries. cal 830

GRILLED ALL NATURAL BURGER* 17.5

white cheddar, lettuce, tomato, pickle, grilled onion, secret sauce, fries. cal 990

LOBSTER CLUB 32

bacon, lettuce, tomato, avocado, lemon aioli, herb parmesan fries. cal 770

Main Selections

SAUTÉED SALMON FILLET* 27

 ginger scallion brown rice stir-fry, edamame, shiitake mushrooms, rainbow carrots, grilled broccolini, shoyu-chili vinaigrette.

	cal	fat	sat fat	chol	sodium	carbs	protein
	560	23 g	4 g	90 mg	940 mg	43 g	41 g

CHICKEN PAILLARD MILANESE 22

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

	cal	fat	sat fat	chol	sodium	carbs	protein
	490	15 g	4 g	115 mg	880 mg	33 g	52 g

ANDEAN DREAM PASTA 18

 grilled broccolini, wild mushrooms, ricotta salata, crushed red pepper, olive oil, pistachios, parsley, tomato-vegetable broth.

	cal	fat	sat fat	chol	sodium	carbs	protein
	490	21 g	4.5 g	15 mg	810 mg	58 g	16 g

with chicken 22

with shrimp 26

SEAFOOD LINGUINE 27

scallops, shrimp, seasonal vegetables, mushrooms, lemon, parmesan, cream. cal 700

STEAK FRITES* 29

filet, truffle fries, sautéed garlic spinach, vegetables, demi-glace. cal 870

TROUT AMANDINE 22

crispy sautéed, lemon, capers, shallots, yukon gold whipped potatoes, green beans. cal 680

*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.

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



BENEFIT

Cuisine for a healthier lifestyle



GLUTEN-FREE

FOLLOW US

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William Nice-Cosio, Manager

TELL US HOW WE ARE DOING

Kevin Garvin

Vice President Food Services

214-573-5371

kevin_garvin@neimanmarcus.com

VISIT US

TheRestaurantsOfNeimanMarcus.com