

Specialty Cocktails

NEIMAN MARCUS MARGARITA 14

nm double barrel herradura reposado tequila, cointreau, cinnamon, citrus sour, apple cider, cranberry, agave, pear brûlée

VELVET SANGRIA 12

belle de brillet pear liqueur, blackberry, lemon, red wine

AUTUMN SOUR 15

woodford reserve, belle de brillet pear liqueur, honey, lemon, bitters

NOT A MOJITO 14

aviation american gin, lime, mint syrup, raspberry, sparkling wine

WINE HUES PUNCH 14

deep eddy orange, cointreau, cranberry juice, étoile rosé

SPICED DAIQUIRI 12

don q spiced rum, vanilla syrup, fresh lime

GORGEOUS MARY 12

absolut peppar, house bloody mary mix, slender carrot pickle, old bay rim

HOLDING ON TO SUMMER 14

belvedere grapefruit vodka, st. germain, lemon sour, basil

PASSIONFRUIT APEROL SPRITZ 12

aperol, nino franco “rustico” prosecco, q club soda

HARVEST MULE 14

absolut elyx, pumpkin, lemon, q spectacular ginger beer

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 & ROSÉ

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

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

Lucas and Lewellen Chardonnay, Santa Barbara County 2016 **glass 13 | bottle 53**

Fleur De Mer Rosé, Côtes de Provence 2017 **glass 13 | bottle 61**

Laguna Ranch Vineyards Chardonnay, Russian River Valley 2013 **glass 14 | bottle 57**

Domaine Delaporte Sancerre, Loire Valley 2015 **glass 16 | bottle 61**

REDS

Zuccardi Q Malbec, Uco Valley 2015 **glass 11 | bottle 43**

Stag’s Leap “Artemis” Cabernet Sauvignon, Napa Valley 2014 **glass 23 | half bottle 49**

Cherry Pie Pinot Noir, California 2016 **glass 13 | bottle 53**

Peju Winery Merlot, Napa Valley 2015 **glass 16 | bottle 63**

William Hill Estate Cabernet Sauvignon, Napa Valley 2016 **glass 16 | bottle 63**

Rosati Cabernet Sauvignon, Mendocino 2009 **glass 19 | bottle 87**

Starters

TODAY'S SOUPS cup 7.5 | bowl 10
seasonally inspired.

AVOCADO CROSTINI 12
 soft boiled egg, shaved radish, pepitas,
chili, rustic bread.

SEARED LUMP CRAB CAKE 19
 white ravigote, roasted corn sauce, micro greens.

TRUFFLE PARMESAN FRENCH FRIES 10
truffle oil, chopped parsley, chipotle aioli,
roasted garlic aioli.

GULF SHRIMP COCKTAIL 18
 poached texas gold shrimp, greens,
lemon, cocktail sauce.

Salads

CRAB SALAD 26
 avocado, applewood smoked bacon, papaya,
mixed greens, lemon, olive oil.

TRIO SALAD 22
 classic chicken salad, petite greek salad, caprese salad.

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

MEDITERRANEAN SALAD 15
  cherry tomatoes, cucumbers, artichokes, garbanzo
beans, roasted red peppers, kalamata olives, feta,
mixed greens, arugula, greek vinaigrette.

HARVEST SALAD 15
  roasted squash, roasted sweet potato, pepitas,
spiced pecans, goat cheese, spinach, mixed greens,
sherry-tarragon vinaigrette.

SOUTHWESTERN QUINOA BOWL 17
   black beans, grilled corn, avocado, tomato,
roasted red pepper, cilantro-lime vinaigrette.

ADD ON PROTEINS*
grilled texas gold shrimp 12
rosewood wagyu flat iron 14
seared salmon 12
catch of the day **MKT**
grilled chicken 9
grilled impossible burger  10

DRESSINGS   
greek vinaigrette
balsamic vinaigrette
lemon vinaigrette
sherry-tarragon vinaigrette
cilantro-lime vinaigrette

Sandwiches

NM BURGER* 20

rosewood wagyu or impossible
caramelized onion, roasted mushrooms, gruyère,
dijonaise, lettuce, challah bun, fries.

TUSCAN GRILLED CHICKEN MELT, FRESH MOZZARELLA & ARUGULA 19.5

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

BEET & BURRATA TARTINE 16

 roasted heirloom carrots, roasted beets, burrata,
rosemary-honey drizzle, petite salad.

PIMIENTO GRILLED CHEESE 18

 petite salad, tomato soup.

SALMON TACOS* 22.5

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

Main Selections

SEARED SEA SCALLOPS* 28

meyer lemon parmesan risotto, green bean & herb salad,
olive oil.

ROASTED SALMON FILLET* 25

 butter braised root vegetables, fennel citrus salad,
olive oil.

CHICKEN PAILLARD MILANESE 22

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

ANDEAN DREAM QUINOA SPAGHETTI 22

 arrabbiata sauce, roasted mushrooms,
fresh mozzarella, arugula, parmesan.



VEGAN



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 Impérial, Épernay NV **quarter bottle 25**
Perrier-Jouët Grand Brut, Épernay NV **half bottle 47**
Bollinger Special Cuvée Brut, Ay NV **half bottle 67**
Billecart-Salmon Brut Rosé, Mareuil-sur-Ay NV **half bottle 88**
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**
Dom Pérignon, Épernay 2003 NV **bottle 325**
Louis Roederer Cristal, Reims 2002 NV **bottle 400**

WHITES & ROSÉ

Murphy-Goode “The Fumé” Sauvignon Blanc, Sonoma County 2012 **half bottle 18**
Lunardi Pinot Grigio, delle Venezie 2016 **glass 12 | bottle 47**
Hanna Sauvignon Blanc, Russian River Valley 2014 **glass 12 | bottle 47**
Lucas and Lewellen Chardonnay, Santa Barbara County 2016 **glass 13 | bottle 53**
Fleur de Mer Rosé, Côtes de Provence 2017 **glass 13 | bottle 53**
Laguna Ranch Vineyards Chardonnay, Russian River Valley 2013 **glass 14 | bottle 57**
Domaine Delaporte Sancerre, Loire Valley 2015 **glass 16 | bottle 61**

REDS

Sonoma-Cutrer Pinot Noir, Russian River Valley 2014 **half bottle 31**
Stag’s Leap “Artemis” Cabernet Sauvignon, Napa Valley 2009 **glass 23 | half bottle 49**
Zuccardi Q Malbec, Uco Valley 2015 **glass 11 | bottle 43**
Cherry Pie Pinot Noir, California 2016 **glass 13 | bottle 53**
Peju Winery Merlot, Napa Valley 2015 **glass 16 | bottle 63**
William Hill Estate Cabernet Sauvignon, Napa Valley 206 **glass 16 | bottle 63**
Rosati Cabernet Sauvignon, Mendocino 2009 **glass 19 | bottle 87**
Tenshen Syrah/Grenache/Mourvèdre, Santa Barbara County 2014 **bottle 65**

Chilled

DAMMANN FRÈRES ICED TEA **4**

NM SPICED ICED TEA **4**

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

Q SPECTACULAR DRINKS **3.5**
q ginger ale, q club soda or q tonic

SPARKLING POMEGRANATE LEMONADE **5**

LAVENDER ORANGE SPARKLE **5**
fresh oj, lavender, lemon-lime and club soda

POM-JITO **5**
fresh brewed tea, mint, pomegranate and soda splash

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

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