

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

J.J. Vincent Bourgogne Chardonnay, Burgundy 2017 **glass 11 | bottle 43**
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 Rose Rosé, Côtes de Provence 2017 **glass 13 | bottle 53**

REDS

Zuccardi Q Malbec, Uco Valley 2014 **glass 11 | bottle 43**
Benziger Cabernet Sauvignon, Sonoma County 2011 **glass 12 | bottle 47**
Coppola Diamond Collection Merlot, California 2010 **glass 13 | half bottle 27**
Cherry Pie Pinot Noir, California 2015 **glass 13 | bottle 53**
Peju Winery Merlot, Napa Valley 2015 **glass 16 | bottle 63**

Specialty Cocktails

NEIMAN MARCUS MARGARITA **14**

nm double barrel herradura reposado tequila, cointreau,
cinnamon, apple cider, cranberry, agave, pear brulée

NM MIMOSA **11**

steorra Brut, fresh orange juice

AUTUMN SOUR **15**

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

PURPLE RAIN **12**

aviation american gin, blackberry, elderflower, lemon

SPICED DAQUIRI **12**

don q spiced rum, vanilla syrup, fresh lime

GORGEOUS MARY **12**

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

PEAR PERFECTION **14**

grey goose la poire, st. germain elderflower liqueur,
lemon, q spectacular soda

APEROL SPRITZ **12**

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

HARVEST MULE **14**

absolut elyx, apple, cranberry, lemon,
q spectacular ginger beer

SANGRIA **8 glass | 33 pitcher**

macerated fruits, rioja red or white wine

Starters

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

TORTILLA SOUP cup 7.5 | bowl 10
chicken, queso, crisp tortillas.

HAND CUT TRUFFLE PARMESAN FRIES 10
truffle oil, chopped parsley, chipotle aioli and
roasted garlic aioli.

GRILLED SEASONAL FLATBREAD 12
roasted mushrooms, three cheeses, caramelized onions,
petite salad, olive oil.

Composed Salads

TRIO SALAD 20
 scoop of tuna salad; scoop of chicken salad;
petite greek salad.

CRAB LOUIE 28
 jumbo lump crab, greens, tomato, egg, avocado,
cucumber, louie dressing.

BISTRO SALAD 18
 greens, apples, sun-dried fruit, candied spiced pecans,
goat cheese.

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

GREEK SALAD* 18
 mixed greens, kalamata olives, feta, roasted heirloom
tomatoes, roasted chickpeas, roasted peppers,
cucumber.

ADD ON PROTEINS*
chicken breast 6
salmon filet 9
catch of the day **MP**
steak 8

DRESSINGS
light balsamic
red wine
green goddess
buttermilk herb

Sandwiches

SEASONAL GRILLED CHEESE 19

muenster cheese, white cheddar, asparagus, roasted mushroom, caramelized onions, petite green salad, soup.

SALMON TACOS* 21

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

HOUSE ROASTED TURKEY CLUB 19.5

wheat, avocado, sprouts, tomato, bibb lettuce, garlic aioli, bacon, seasonal fruit.

TODAY'S SAMPLER 18.5

cup of soup, one half tuna pecan, classic chicken salad or turkey breast sandwich, seasonal fruit.

NM BURGER* 20

all-natural beef or impossible, onion marmalade, muenster cheese, bibb lettuce, pickle, stout mustard, hand cut fries.

Main Selections

MISO GLAZED SALMON FILLET* 27

 jasmine rice, roasted squash, braised greens.

CHICKEN PAILLARD 22

israeli cous cous, baby carrots, roasted mushrooms and tomatoes, braised greens.

ANDEAN DREAM PASTA 19

 roasted heirloom tomatoes, asparagus, white wine, garlic, butter, chili flakes, parmesan cheese.

GREEN GRATITUDE BOWL

local mixed greens & sprouts, avocado, cucumber, quinoa, zucchini "spaghetti", freekeh, almonds, goat cheese, light green goddess.

with chicken 24

with salmon* 28

with steak* 26

CHEF'S DAILY FEATURE AQ



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**
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**
Piper-Heidsieck Brut, Reims NV **bottle 75**

WHITES

Murphy-Goode “The Fumé” Sauvignon Blanc, Sonoma County 2014 **half bottle 17**
J.J. Vincent Bourgogne Chardonnay, Burgundy 2017 **glass 11 | bottle 43**
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**

REDS

Wild Horse Pinot Noir, Central Coast 2007 **half bottle 25**
Zuccardi Q Malbec, Uco Valley 2014 **glass 11 | bottle 43**
Benziger Cabernet Sauvignon, Sonoma County 2011 **glass 12 | bottle 47**
Coppola Diamond Collection Merlot, California 2010 **glass 13 | half bottle 27**
Cherry Pie Pinot Noir, California 2015 **glass 13 | bottle 53**
Peju Winery Merlot, Napa Valley 2015 **glass 16 | bottle 63**
Raymond Merlot Reserve Selection, Napa Valley 2012 **bottle 63**

Chilled

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

DAMMANN FRÈRES ICED TEA **3.5**

NM SPICED ICED TEA **4**

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

Q SPECTACULAR DRINKS **4**
q ginger ale, q club soda or q tonic

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

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

BEER SELECTION **4**
rahr & sons blonde ale, shiner bock, stella artois,
coors light, miller lite