

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

- Lunardi Pinot Grigio, Venezia 2017 **glass 12 | bottle 47**
Hanna Sauvignon Blanc, Russian River Valley 2016 **glass 12 | bottle 47**
Neiman Marcus Chardonnay, Sonoma County 2016 **glass 13 | bottle 53**
Studio by Miraval Rosé, France 2018 **glass 13 | bottle 53**
Savage Grace Riesling, Underwood Mountain 2015 **glass 14 | bottle 57**
Trefethen Vineyards Chardonnay, Napa Valley 2017 **glass 15 | bottle 69**

REDS

- Terrazas Reserva Malbec, Mendoza 2011 **glass 11 | half bottle 23**
King Estate Pinot Noir, Oregon 2014 **glass 12 | half bottle 25**
Raymond Merlot Reserve Selection, Napa Valley 2012 **glass 16 | bottle 63**
William Hill Estate Cabernet Sauvignon, Napa Valley 2013 **glass 16 | bottle 63**

Specialty Cocktails

#CHAMPAGNEWISHES 35

belvedere vodka, cranberry glitter, moët mini
*Claim your own champagne wishes with a Moët Vending Machine for your home. Find it online or in the 2019 Neiman Marcus Christmas Book, p. 29 \$35,000.

SEASON'S SANGRIA 9

disaronno, wildberry, orange, dry red

LEMON GUM DROP 14

hangar one citron, citrus juices, sugar rim, gum drop

HAWAIIAN WINTER GETAWAY 14

sailor jerry spice rum, pineapple juice, amaretto, coco cream, walnut bitters, shaken

MO MILK 'N' COOKIES 15

glenmorangie, milk, cookie butter, caramel, nm cookies

GORGEOUS MARY 12

helix vodka, house bloody mary mix, slender carrot pickle, old bay rim

GINGER BLOSSOM 14

aviation american gin, ginger liqueur, orange blossom water, lemon, steorra brut

AUTUMN SOUR 15

bourbon, pear liqueur, honey, lemon bitters

NEIMAN MARCUS MARGARITA 14

herradura reposado tequila, cointreau, apple cranberry, lime, cinnamon, pear brûlée

ROSÉ APEROL SPRITZ 13

santa margherita sparkling rosé, aperol, q club soda


Starters

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



CRAB CHOWDER 12
oyster crackers, hot sauce.


AHI TUNA* 18
seared sesame crusted ahi tuna, daikon and carrot salad,
nori vinaigrette, wasabi aioli.


JUMBO SHRIMP COCKTAIL 17
 housemade cocktail sauce, lemon.


SWEET POTATO AND PARMESAN FRIES 10
 chipotle aioli.

Composed Salads


QUINOA SALAD 17
  greens, rainbow carrot shavings, radish, tomato,
cucumber, ricotta salata, light green goddess dressing.
with chicken 25 | with shrimp* 31 | with salmon* 29

LENOX SALAD 17
 mixed greens, avocado, bacon, garbanzo beans,
blue cheese, tomatoes, olives, red wine vinaigrette.
with chicken 25 | with shrimp* 31 | with salmon* 29

CRAB LOUIE 30
 dungeness crab, romaine, egg, avocado, tomato,
cucumber, louie dressing.


AHI TUNA & WATERMELON RADISH SALAD* 25
 artisan greens, avocado, feta, olives, basil, tomato,
cucumber, lemon-basil vinaigrette.

WALDORF CHICKEN SALAD 24
mix greens, dried fruit, candied walnuts, red grapes,
seasonal pear, chicken salad, raspberry vinaigrette.


GREEK SALAD 17
 kale & mixed greens, freekeh, feta, chickpeas,
tomato, shaved red onions, pepperoncini,
light greek vinaigrette.
with chicken 25 | with shrimp* 31 | with salmon* 29

Sandwiches

SALMON TACOS* 22

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

GRILLED CHEESE & TOMATO JAM 20

 swiss, fresh mozzarella, sharp cheddar, sourdough, petite salad, cup of soup.

TUSCAN GRILLED CHICKEN MELT 20

ciabatta, fresh mozzarella, arugula, pesto, tomato, grilled peppers, petite salad, fruit.

CLASSIC CHICKEN OR TUNA SALAD 20


lettuce, tomato, whole wheat, fresh fruit.

ALL NATURAL BEEF* OR PLANT-BASED BURGER 20

caramelized onion, cheddar cheese, tomato, lettuce, pickle, chipotle mayonnaise, fries.

*vegan option available

MUSHROOM TOAST 17



 open-face toasted giuseppe bread, sautéed wild mushrooms, arugula and ricotta salata.

ROAST TURKEY & HAVARTI 19

bacon, tomato, avocado, greens, toasted sourdough, green goddess aioli, chips, fruit.

Main Selections

ANDEAN DREAM QUINOA SPAGHETTI 18

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

with grilled chicken 26 | with shrimp* 32

with salmon* 30

POT ROAST* 26

 flat iron steak, seasonal vegetables, mashed potatoes.

CHICKEN PAILLARD MILANESE 24

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

SEAFOOD FRA DIAVOLO 27

shrimp, dungeness crab, herb garlic oil, chili flake, linguine, tomato sauce.



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

- Nicolas Feuillatte Brut, Épernay NV **quarter bottle 23**
Moët et Chandon Brut Impérial, Épernay NV **quarter bottle 25**
Santa Margherita Sparkling Rosé, Italy NV **quarter bottle 33**
Bollinger Special Cuvée Brut, Ay NV **half bottle 70**
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 2004 **bottle 325**

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Tenshen Syrah/Grenache/Mourvèdre, Santa Barbara County 2014 **bottle 65**

Chilled

DAMMANN FRÈRES ICED TEA **3.5**

NM SPICED ICED TEA **4**

SPARKLING POMEGRANATE LEMONADE **5**

LAVENDER ORANGE SPARKLE **5**

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

PEACH-JITO **5**

fresh brewed tea, mint, peach and soda splash

ACQUA PANNA®

PREMIUM STILL WATER **500mL 4 | 1L 8**

S.PELLEGRINO®

SPARKLING WATER **500mL 4 | 1L 8**

BEER SELECTIONS **7**

heineken
fremont interurban ipa
pyramid hefeweizen
crispin cider

TELL US HOW WE ARE DOING

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