

BAR

BAR ON FOUR

Level Four, Men's Department
Neiman Marcus Beverly Hills
9700 Wilshire Blvd.
Beverly Hills, CA 90212
310-975-4370

Hours:
Sunday-Saturday 12pm-6pm
(kitchen closes at 5:30pm)

SOUPS

🍷 **TOMATO BASIL SOUP** cup 10 | bowl 12
creamy pesto.

BLACK BEAN & TURKEY CHILI
cup 12 | bowl 15
sour cream, onion, shredded cheddar,
cornbread muffin.

STARTERS

🍷 🌱 **MARIO'S GUACAMOLE** 12
crispy tortilla chips, tomatillo salsa,
pico de gallo.

SPICY TUNA TARTARE "MAGIC ROLLS" 25
sesame soy paper, spicy aioli, avocado,
mixed greens, sweet chili + teriyaki glaze.

🌱 **CLASSIC SHRIMP COCKTAIL** 28
chilled black tiger prawns, harissa cocktail
sauce, old bay remoulade, lemon.

ARTISAN CHARCUTERIE & CHEESE BOARD 38
sourced from The Cheese Store of Beverly Hills
salumi finocchio, truffle mortadella,
fromager d'affinois, briacacio, fig jam,
parmigiano-reggiano stuffed sweet peppers,
warm baguette

NEIMAN MARCUS CAVIAR SERVICE

IMPERIAL GOLDEN OSETRA (The Caviar Co.)
traditional accoutrements:
chopped egg whites + yolks,
brunoise red onion, fried capers,
crème fraîche, buttered blinis.
28 grams **135** | 56 grams **270**

"CAVIAR & EGGS" 90
28 grams California white sturgeon caviar,
toasted sourdough, egg salad, romaine,
heirloom tomato, cornichons,
mixed greens, honey-dijon dressing.

SALADS

🌱 **CURRY WALDORF SALAD** 22
mixed greens, walnuts, apples, grapes,
scoop nm curry chicken salad,
honey dijon dressing.

TERIYAKI GLAZED SALMON SALAD 29
cabbage, shredded carrots, scallion,
mandarin oranges, edamame,
crispy wontons, passionfruit dressing.

🌱 **LOBSTER COBB** 40
mixed greens, boiled egg, bacon,
blue cheese, cucumber, tomato,
avocado, honey-dijon dressing.

🌱 **CRAB LOUIE** 36
romaine, cucumber, tomato, avocado, olives,
boiled egg, radish, jumbo lump crab,
louie dressing.

MAINS

LOBSTER CLUB 40
applewood smoked bacon, avocado,
heirloom tomato, mixed greens,
toasted white bread,
housemade potato chips.

BLTA 23
toasted sourdough, applewood smoked bacon,
avocado, heirloom tomato, romaine,
housemade potato chips.

SHANGHAI 21
tuna salad, sprouts, marbled rye toast,
mango chutney, housemade potato chips.

🌱 **SALMON TACOS** 29
corn tortillas, lime-cabbage salad,
chipotle aioli, blackened salmon,
avocado, jalapeño, microcilantro,
crispy tortilla chips + tomatillo salsa.

CHICKEN QUESADILLA 22
monterey jack & cheddar cheese,
grilled chicken, crispy tortilla chips,
tomatillo salsa + sour cream.
with shrimp* **32** | with lobster **40**

🍷 **TRUFFLE GRILLED CHEESE** 22
toasted sourdough, truffled pecorino,
ricotta & mascarpone cheese,
white truffle oil, housemade potato chips.
with cup of creamy tomato bisque **30**

SWEETS

🍷 **NEIMAN MARCUS
CHOCOLATE CHIP COOKIE** 5

🍷 🌱 **GUAVA CRÈME BRÛLÉE** 12
vanilla bean custard, caramelized sugar,
berries.

🍷 **SEASONAL DESSERT** 9

🌱 PLANT-BASED 🍷 VEGETARIAN 🌱 GLUTEN-FREE

* these items are cooked to order. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses.

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



WINE SELECTION

CHAMPAGNE & SPARKLING

Une Femme "The Callie" Rosé, California NV **QUARTER BOTTLE 18**

Ferrari Rosé, Trentodoc NV **GLASS 15 | HALF BOTTLE 29**

Scharffenberger Brut, Mendocino NV **GLASS 15 | BOTTLE 59**

Bottega "Il Vino dei Poeti" Prosecco, Treviso NV **GLASS 15 | BOTTLE 59**

Veuve Clicquot Brut "Yellow Label", Reims NV **GLASS 29 | BOTTLE 149**

Nominé-Renard Blanc de Blancs, Villevendard NV **BOTTLE 119**

Ruinart Rosé, Reims NV **GLASS 39 | BOTTLE 156**

Dom Pérignon, Épernay 2013 **BOTTLE 895**

WHITE WINE & ROSÉ

Terlato Pinot Grigio, Friuli 2022 **GLASS 17 | BOTTLE 71**

Cakebread Cellars Sauvignon Blanc, Napa Valley 2021 **GLASS 18 | BOTTLE 85**

Neiman Marcus Chardonnay, Sonoma 2019 **GLASS 15 | BOTTLE 59**

Clos Pegase "Mitsuko's Vineyard", Napa Valley 2019 **GLASS 18 | BOTTLE 85**

Moillard "Sous La Grotte", Pouilly-Fuissé 2021 **GLASS 21 | BOTTLE 99**

Chateau Miraval Rosé, Côtes de Provence 2020 **GLASS 18 | BOTTLE 85**

REDS

Belle Glos "Clark & Telephone" Pinot Noir, Santa Maria Valley 2021 **GLASS 23 | BOTTLE 109**

Duckhorn Cabernet Sauvignon, Napa Valley 2019 **GLASS 19 | BOTTLE 91**

SPECIALTY COCKTAILS 20

NEIMAN MARCUS MARGARITA

Casa Del Sol Reposado, Blood Orange Liqueur, Lime, Agave

COSMOPOLITAN

Belvedere Vodka, Cointreau, Cranberry, Lime

GARDEN MARY

Absolut Peppar, Agalima Organic Bloody Mary Mix

BUTTERFLY TONIC

Empress 1908 Gin, Mint, Cardamom, Q tonic

SUNSET SPRITZ

Casa Del Sol Blanco, Aperol, Grapefruit, Prosecco

PEAR DIVINE

Grey Goose La Poire, St. Germain, Prosecco

BAR 4 MANHATTAN

Brother's Bond Bourbon, Amaro Averna, Carpano Antica, Bitters

EL LUJO 75

Don Julio 1942, Grand Marnier Cuvée Alexandre, Lime, Agave

MARTINIS 20

FRENCH

Absolut Vanilia, Chambord, Pineapple

KEY LIME

Van Gogh Vanilla, Cointreau, Pineapple, Orange, Cream, Prosecco

LEMON DROP

Ketel One Citroen, House Lemonade, Sugar Rim

ESPRESSO

Tru Organic Vanilla Vodka, Chocolate Liqueur, illy Espresso Shot

HOT

DRIP COFFEE 5

HOT TEA 5

Earl Grey, Breakfast, Ceylan O.P., Jasmine, Chamomile (Herbal)

CHILLED

ICED TEA 5

LEMONADE 6

SPICED ICED TEA 5

Q SPECTACULAR DRINKS 5

Q Ginger Ale, Q Club Soda, Q Tonic, or Q Ginger Beer

ACQUA PANNA® premium still water (750ml) **10**

S.PELLEGRINO® sparkling water (750ml) **10**

BEER SELECTION

NORTH COAST SCRIMSHAW PILSNER 8

NORTH COAST "BLUE STAR" WHEAT 8

LOST COAST IPA 8 (12oz. can)

OFFSHOOT BEER CO. RELAX IT'S JUST A HAZY IPA 10 (16oz. can)

NORTH COAST OLD RASPUTIN IMPERIAL STOUT 8