

BAR ON 4

SOUPS

✓ CREAMY CUP 10 / BOWL 12
TOMATO BASIL BISQUE
basil pesto

BLACK BEAN & CUP 12 / BOWL 15
TURKEY CHILI
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,
pickled ginger, mixed greens,
sweet chili + teriyaki glaze

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

LOBSTER POPOVERS MP
mini popovers, lobster salad, chives

WAGYU BEEF SLIDERS* 24
"Rosewood Ranch" wagyu (TX), cheddar cheese,
shredded romaine, garlic buttered brioche buns,
pickles, secret sauce

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* MP
mixed greens, boiled egg, bacon, blue cheese,
cucumber, tomato, avocado, honey-dijon dressing

🌱 CRAB LOUIE* 40
romaine, cucumber, tomato, avocado, olives,
boiled egg, radish, jumbo lump crab, chives,
louie dressing

NEIMAN MARCUS TRIO* 25
curry chicken salad, tuna-pecan salad, egg salad,
mixed greens, cherry tomatoes, avocado,
honey-dijon dressing

NEIMAN MARCUS CAVIAR SERVICE

THE CAVIAR CO. OSETRA CAVIAR*
traditional accoutrements:
chopped egg whites + yolks, brunoise red onion,
fried capers, crème fraîche, buttered blinis
28 GRAMS 145 | 56 GRAMS 285

"CAVIAR & EGGS" 105
28 grams California white sturgeon caviar,
toasted sourdough, egg salad, romaine,
heirloom tomato, cornichons,
mixed greens, honey-dijon dressing

DOM PÉRIGNON, ÉPERNAY 2013 bottle 895

MAINS

LOBSTER CLUB MP
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
WITH CHICKEN* 31

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 MP
MAKE IT "NASHVILLE HOT STYLE" +2

✓ TRUFFLE GRILLED CHEESE 22
toasted sourdough, truffled pecorino,
ricotta & mascarpone cheese,
white truffle oil, housemade potato chips

DESSERTS

✓ NM CHOCOLATE CHIP COOKIE 6

✓ 🌱 VANILLA BEAN CRÈME BRÛLÉE 12
vanilla bean custard, caramelized sugar, berries

✓ DECADENT CARROT CAKE 14
cream cheese frosting

✓ 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.

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

SPECIALTY COCKTAILS

20

NEIMAN MARCUS MARGARITA

Espolon Reposado, Blood Orange Liqueur, Lime, Agave

COSMOPOLITAN

Reyka, Cointreau, Cranberry, Lime

GARDEN MARY

Absolut Peppar, Agalima Organic Bloody Mary Mix

BUTTERFLY TONIC

Empress 1908, Mint, Cardamom, Fever-Tree Tonic

SUNSET SPRITZ

Casa Del Sol Blanco, Aperol, Grapefruit, Prosecco

PEAR DIVINE

Grey Goose La Poire, St. Germain, Lemon, Prosecco

BAR 4 MANHATTAN

Brother's Bond, Amaro Avera, Carpano Antica, Bitters

1907

Campari, Joto Yuzu Sake, Strawberry Rose, Prosecco

EL LUJO

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

75

WINE SELECTION

CHAMPAGNE & SPARKLING

Une Femme "The Callie" Rosé for Neiman Marcus, California NV *quarter bottle 18 four-pack 54*

Ferrari Brut Rosé, Trentodoc NV *half bottle 48*

Ruinart Rosé, Reims NV *half bottle 130*

Scharffenberger Brut, Mendocino NV *glass 15 bottle 59*

Bisot "Jeio" Prosecco DOC NV *glass 15 bottle 59*

Veuve Clicquot Brut "Yellow Label", Reims NV *glass 29 bottle 145*

Nominé-Renard Blanc de Blancs, Villevénard NV *bottle 119*

Laurent-Perrier Rosé, Tours-sur-Marne NV *glass 37 bottle 175*

Dom Pérignon, Épernay 2013 *bottle 895*

WHITES & ROSÉ

Attems Pinot Grigio, Friuli 2023 *glass 17 bottle 71*

Cakebread Cellars Sauvignon Blanc, Napa Valley 2023 *glass 18 bottle 85*

Cuvaison Chardonnay, Los Carneros 2021 *glass 18 bottle 85*

Moillard "Sous La Grotte", Pouilly-Fuissé 2021 *glass 21 bottle 99*

Chateau d'Estoublon Roseblood Rosé, Provence 2023 *glass 18 bottle 85*

REDS

Chateau Lassègue "Les Cadrans de Lassègue" Merlot Blend St. Emilion 2022 *glass 23 bottle 111*

Belle Glos "Dairyman" Pinot Noir, Russian River Valley 2022 *glass 23 bottle 111*

Daou Reserve Cabernet Sauvignon, Paso Robles 2022 *glass 23 bottle 111*

MARTINIS

20

GOLDEN GLAMOUR

Absolut Vanilia, Passion Fruit, Prosecco

LEMON DROP

Ketel One Citroen, House Lemonade, Sugar Rim

KEY LIME

Vanilla Vodka, Cointreau, Pineapple, Orange, Cream, Prosecco

LYCHEE

Khee 38 Soju, Lychee, St. Germain Elderflower

ESPRESSO

Absolut Vanilia, Chocolate Liqueur, Espresso Shot

BEER SELECTION

10

NORTH COAST SCRIMSHAW PILSNER

NORTH COAST "BLUE STAR" WHEAT

LOST COAST IPA

(12oz. can)

OFFSHOOT BEER CO.

RELAX IT'S JUST A HAZY IPA

(16oz. can)

NORTH COAST

OLD RASPUTIN IMPERIAL STOUT

CHILLED

ICED TEA 5

SPICED ICED TEA 5

LEMONADE 8

FEVER-TREE 7

assorted sodas

ACQUA PANNA® 10

premium still water (750mL)

S.PELLEGRINO® 10

sparkling water (750mL)

BREWED

HOT TEA 5

breakfast, earl grey, gunpowder green, jasmine green, mint green, chamomile, peppermint tisane

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