


COCKTAILS

ESPRESSO MARTINI	vanilla vodka, chocolate liqueur, illy espresso shot	20
BUTTERFLY TONIC	empress 1908 gin, mint, cardamom, q tonic	20
NEIMAN MARCUS MARGARITA	casa del sol reposado, blood orange, lime, agave	20
COSMOPOLITAN	belvedere, cointreau, cranberry, lime	20
GARDEN MARY	pepper vodka, agalima organic bloody mary mix	20
SUNSET SPRITZ	casa del sol blanco, aperol, grapefruit, bottega prosecco	20
PEAR DIVINE	grey goose la poire, st germain, lemon, bottega prosecco	20
BAR 4 MANHATTAN	brother's bond bourbon, amaro averna, carpano antica, bitters	20
EL LUJO	don julio 1942, grand marnier cuvée alexandre, lime, agave	75

BREWED

NORTH COAST BREWING CO.	blue star wheat	8
NORTH COAST BREWING CO.	scrimshaw pilsner	8

CHILLED

ICED TEA	5	
NM SPICED ICED TEA	5	
 SPECTACULAR DRINKS	q ginger ale, q tonic, q club soda, or q ginger beer (6.7 oz bottle)	5
ACQUA PANNA®	premium still water (750ml)	10
S.PELLEGRINO®	sparkling water (750ml)	10

HOT

HOT TEA	breakfast black, earl grey, jasmin vert, chamomile	5
FILTER DRIP COFFEE	regular/decaf	5
ESPRESSO	regular/decaf	6
CAPPUCCINO	espresso, equal parts steamed milk and froth	7
CAFFÈ LATTE	espresso, steamed milk, layer of froth	7

APPETIZERS

- TUNA TARTARE** avocado, mango, hibiscus ponzu, micro cilantro, taro root chips 🌱 25 *
- CHILLED BLACK TIGER PRAWNS** harissa cocktail sauce, old bay remoulade, lemon 🌱 28 *
- LOBSTER BISQUE** crème fraîche, sherry, chive 14
- DAILY SOUP** seasonally inspired 🌱 🌱 cup 10 | bowl 12
- TRUFFLE FRIES** parmesan, parsley, white truffle oil 🍷 13
- SEARED JUMBO LUMP CRAB CAKES** shaved brussels sprouts, granny smith apple, parmesan, lemon, spicy aioli 32

COMPOSED SALADS

- 1924 CAESAR SALAD** romaine hearts, roasted cherry tomatoes, garlic croutons, parmigiano-reggiano, 1924 caesar dressing 18 *
tablesides presentation for two 34
- HEIRLOOM TOMATO AND BURRATA SALAD** wild arugula, garlic parmesan bread, fresh basil, smoked maldon salt, Fernando Pensato extra virgin olive oil & aged balsamic vinegar 🍷 26
- LOBSTER SALAD** baby gems, avocado, heirloom tomato, boiled egg, applewood smoked bacon, laura chenel goat cheese, cucumber, honey mustard dressing 🌱 42 *
- BABY GEM SALAD WITH CRISPY ARTICHOKEs** golden raisin-verjus vinaigrette, herbed fromage blanc, candied walnuts 🍷 20
- ADD ON PROTEINS***
grilled garlic-herb chicken 10
seared atlantic salmon 14 *
harissa grilled prawns 15 *

SANDWICHES

Served with truffle fries or house salad.

CHEESEBURGER creekstone farms black angus beef, gruyère, caramelized onions, arugula, dijonnaise, brioche **28** *
plant-based patty available upon request

LOBSTER CLUB toasted brioche, heirloom tomato, avocado, applewood smoked bacon, baby gem, truffle aioli **40** *

TUNA NIÇOISE PANINI arugula, sun-dried tomatoes, pickled shallots, niçoise olives, tarragon-sherry aioli, soft-boiled eggs **28**

PASTAS

RIGATONI WITH PINK VODKA SAUCE bianco organic marinara, bellwether farms ricotta, calabrian chili **32**

SWEET POTATO AGNOLOTTI brown butter, garlic, roasted sweet potato, sage-hazelnut pangrattato, parmigiano-reggiano **28**

KUROBUTA SAUSAGE ORECCHIETTE broccolini, heritage pork sausage, garlic, chile flake, asiago **34**

MAIN SELECTIONS

PACIFIC HALIBUT "PICCATA" parsnip purée, grilled asparagus, lemon-caper butter sauce **38** *

ROSIE'S ORGANIC CHICKEN BREAST tri-color fingerling potatoes, sautéed broccolini, caramelized cipolini onions, madeira chicken jus **34**

PAN SEARED SALMON black forbidden rice, roasted rainbow carrots, butternut squash-ginger purée, spiced carrot glaze **32** *

MAITAKE MUSHROOM RISOTTO carnaroli risotto, mascarpone, crispy shallots, miso-mushroom jus **35**
add shaved black truffles **MP**

 **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.

WINE SELECTIONS

CHAMPAGNE & SPARKLING

FERRARI	brut rosé, trentodoc nv	15 glass	29 half bottle
SCHARFFENBERGER	brut, mendocino nv	15 glass	59 bottle
BOTTEGA	"il vino dei poeti" prosecco doc, treviso nv	15 glass	59 bottle
CA' DEL BOSCO	franciacorta nv	95 bottle	
VEUVE CLICQUOT	brut "yellow label", reims nv	29 glass	149 bottle
NOMINÉ-RENARD	blanc de blancs, villevénard nv	119 bottle	
RUINART	rosé, reims nv	39 glass	79 half bottle 156 bottle
DOM PÉRIGNON	épernay 2013	895 bottle	

WHITE WINES & ROSÉ

GRENACHE BLEND	château d'esclans "whispering angel" rosé, côtes de provence 2022	39 half bottle	
PINOT GRIGIO	terlato, friuli 2021	17 glass	71 bottle
SAUVIGNON BLANC	cakebread cellars, napa valley 2021	18 glass	85 bottle
SEMILLON	château climens "asphodele" bordeaux blanc sec 2019	21 glass	99 bottle
CHARDONNAY	neiman marcus, sonoma county 2019	15 glass	59 bottle
CHARDONNAY	clos pegase "mitsuko's vineyard", napa valley 2019	18 glass	85 bottle
CHARDONNAY	moillard "sous la grotte", pouilly-fuisse 2021	21 glass	99 bottle
SYRAH BLEND	château miraval rosé, côtes de provence 2020	18 glass	85 bottle

WINE SELECTIONS

REDS

PINOT NOIR belle glos "clark & telephone", santa maria valley 2021
23 glass 109 bottle

PINOT NOIR faiveley, mercurey 2020 **179 bottle**

CABERNET SAUVIGNON hess collection "allomi", napa valley 2017 **85 bottle**

CABERNET SAUVIGNON duckhorn, napa valley 2019 **19 glass 91 bottle**

SANGIOVESE BLEND guado al tasso "il bruciato", tuscany 2019 **87 bottle**

MERLOT BLEND château lassègue, st émilion grand cru 2018 **135 bottle**

** All unopened bottles of wine available to go with complete meal purchase.

M A R I P O S A

Socially conscious-inspired menu, emphasizing a healthier lifestyle along with classic Neiman Marcus fare, prepared by our well-trained culinary team. All of our ingredients are locally sourced when available, using fresh seasonal foods, all-natural chicken, hamburger, and hormone-free milk. Our food menus are complemented by a careful selection of wines, cocktail recipes and nonalcoholic beverages delivered to you by our well-informed and attentive waitstaff team members. Thank you for shopping and dining at Neiman Marcus..

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

20% service charge will be added.

Visit us online at
www.NeimanMarcus.com/restaurants

David Spooner, General Manager
Charles Voudouris, Executive Chef

Neiman Marcus
BEVERLY HILLS