


COCKTAILS

- #CHAMPAGNEWISHES** belvedere vodka, cranberry glitter, moët mini **35**
*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** disaronno, wildberry, orange, dry red **9**
- LEMON GUM DROP** hangar one citron, citrus juices, sugar rim, gum drop **14**
- HAWAIIAN WINTER GETAWAY** mt. gay black barrel rum, pineapple juice, amaretto, coco cream, walnut bitters, shaken **14**
- MO MILK 'N' COOKIES** glenmorangie, milk, cookie butter, caramel, nm cookies **15**
- COLD IRISH** tullamore dew irish whiskey, amaretto, cold brew coffee, whipped cream **12**
- GINGER BLOSSOM** aviation american gin, ginger liqueur, orange blossom water, lemon, steorra brut **14**
- GORGEOUS MARY** helix vodka, house bloody mary mix, slender carrot pickle, old bay rim **12**
- AUTUMN SOUR** bulleit bourbon, pear liqueur, honey, lemon bitters **15**
- NEIMAN MARCUS MARGARITA** nm double barrel herradura reposado tequila, cointreau, cranberry apple, lime, cinnamon, pear brûlée **14**
- ROSÉ APEROL SPRITZ** santa margherita sparkling rosé, aperol, q club soda **13**

MOCKTAILS

- BLACK CHERRY** black cherry monin, ginger ale, cherries **6.5**
- LAVENDER ORANGE SPARKLE** fresh oj, lavender, orange spiced tea, lemon/lime and soda splash **5**

CHILLED

- DAMMANN FRÈRES ICED TEA** **3.5**
- NM SPICED ICED TEA** **4**
- ILLY CAFFE COLD BREW** 14-hour process **6**
- POMEGRANATE LEMONADE** **5**
-  **SPECTACULAR DRINKS** q ginger beer, q ginger ale, q tonic or q club soda **4**
- ACQUA PANNA®** premium still water (500ml/1L) **4/8**
- S.PELLEGRINO®** sparkling water (500ml/1L) **4/8**
- BEER SELECTION**
- corona **7**
 - stella artois **7**
 - heineken **7**
 - chimay **10**
 - bud light **6**

WINE SELECTIONS

CHAMPAGNE & SPARKLING

MOËT ET CHANDON	brut impérial, épernay	nv	25	quarter bottle
MOËT ET CHANDON	brut rosé impérial, épernay	nv	27	quarter bottle
SANTA MARGHERITA	sparkling rosé, italy	nv	33	half bottle
PERRIER-JOUËT	grand brut, épernay	nv	47	half bottle
STEORRA	brut, russian river valley	nv	11 glass	45 bottle
NINO FRANCO	"rustico" prosecco di valdobbiadene, italy	nv	13 glass	53 bottle
ÉTOILE	brut rosé, california	nv	18 glass	73 bottle
VEUVE CLICQUOT	brut "yellow label", reims	nv	25 glass	115 bottle

WHITES

SAUVIGNON BLANC	murphy-goode "the fumé", sonoma	2009	17	half bottle
CHARDONNAY	neiman marcus, sonoma county	2016	13 glass	53 bottle
SAUVIGNON BLANC	hanna, russian river valley	2015	13 glass	53 bottle
ROSÉ	studio by miraval, france	2018	13 glass	53 bottle
PINOT GRIGIO	terlato, friuli	2017	15 glass	61 bottle
SAUVIGNON BLANC	delaporte sancerre, loire valley	2017	15 glass	61 bottle
CHARDONNAY	trefethen vineyards, napa valley	2017	15 glass	61 bottle

REDS

MALBEC	trapiche medalla, mendoza	2015	12 glass	47 bottle
PINOT NOIR	cherry pie, california	2015	13 glass	53 bottle
MERLOT	peju winery, napa valley	2015	15 glass	61 bottle
CABERNET SAUVIGNON	hess collection allomi, napa valley	2017	17 glass	69 bottle
CABERNET SAUVIGNON	rosati, mendocino county	2010	19 glass	87 bottle

APPETIZERS

HOT HOUSE-SMOKED SALMON cucumber-dill yogurt sauce, grilled pita bread **16**

CRUSHED AVOCADO ON HOUSE MADE SEEDED BREAD watermelon radish, fennel pollen, lemon olive oil **13**

THE ORIGINAL TORTILLA SOUP chicken, cheddar, avocado and crispy tortilla **7.5/10**

SOUP OF THE DAY inspired by farmer's market **7.5/10**

ENTRÉE SALADS

TRIO SALAD mini classic waldorf, tomato & mozzarella caprese, grilled shrimp with smoked tomato cocktail sauce **23**

BISTRO SALAD goat cheese, apples, sun-dried fruits, spiced pecans, spinach, light balsamic **18**
with chicken **25** | with shrimp* **28** | with salmon* **27**

CRAB CAKE SALAD mixed greens, goat cheese crumbles, heirloom tomatoes, radish, roasted beets, spiced pecans, pear remoulade vinaigrette **28**

SALMON SALAD mixed greens, napa cabbage, romaine, shaved carrots, hearts of palm, toasted sesame seeds, maple-ginger dressing **27** *

CAESAR SALAD romaine, house-made caesar dressing, parmesan, focaccia crouton **18**
with chicken **25** | with shrimp* **28** | with salmon* **27**

WINTER SHAVED SALAD baby kale, shaved brussels sprouts, shaved cauliflower, avocado, dried cranberries, pomegranate seeds, toasted walnuts, maple-ginger dressing **18**
with chicken **25** | with shrimp* **28** | with salmon* **27**

MANDARIN ORANGE SOUFFLÉ chicken salad, summer fruits, toasted almond **23**

A la carte popover and consommé **15**

SANDWICHES

- KOBE BURGER** caramelized red onion, cheddar, tomatoes, lettuce, pickles, fries **19***
add a farm egg **2**
- TUSCAN CHICKEN SANDWICH** ciabatta, fresh mozzarella, pesto, grilled peppers, tomatoes, house-made potato chips **19**
- TUNA SALAD MELT** on crispy flatbread, garden greens salad **20**
- PIMENTO GRILLED CHEESE** tomato soup, garden greens salad  **18**
- CRAB CAKE SLIDERS** bibb lettuce, vine-ripe tomato, marinated cucumbers, pear remoulade, brioche bun, old bay seasoned fries **20**
- SALMON TACOS** blackened salmon, avocado, cabbage salad, chipotle mayo, jalapeño, salsa  **24***
- JACK FRUIT TACOS** corn tortillas, beer braised jack fruit, pico de gallo, avocado crema, black beans   **18**

MAIN SELECTIONS

- CHICKEN PAILLARD MILANESE** herb parmesan breaded chicken, israeli couscous, mushrooms, baby carrots, tomato-basil sauce, arugula **23**
- SHRIMP & GRITS** shrimp, grits, tasso ham, tomatillo chutney, cilantro  **25***
- BAY OF FUNDY MISO SALMON** jasmine rice, snow peas, shiitake mushrooms, heirloom carrots, 5 spice mushroom demi sauce  **27***
- BRAISED SHORT RIBS** boursin whipped potatoes, haricot vert, roasted root vegetables, cabernet-demi glace **28**
- PAN SEARED SCALLOPS** butternut squash purée, caramelized brussels sprouts, purple fingerling potatoes, fennel pollen, fresh herb salad  **28***



VEGAN



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.

Tell us how we are doing:

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Neiman Marcus
WILLOW BEND

NEIMAN MARCUS CUISINE

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 non-alcoholic beverages delivered to you by our well informed attentive waitstaff team members. Thank you for shopping and dining at Neiman Marcus.

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Downtown Dallas, TX
New York City, NY

ROTUNDA

San Francisco, CA
Paramus, NJ

MARIPOSA

Beverly Hills, CA
Newport Beach, CA
Bellevue, WA
Honolulu, HI
Houston, TX
Plano, TX
San Antonio, TX
Coral Gables, FL
Boca Raton, FL
Chicago, IL
St. Louis, MO
White Plains, NY

MERMAID BAR

Honolulu, HI
Fort Lauderdale, FL
Dallas NorthPark, TX

FRESH MARKET

San Francisco, CA

BAR STANLEY

New York City, NY

NM CAFE

Palo Alto, CA
San Diego, CA
Topanga, CA
Walnut Creek, CA
Las Vegas, NV
Scottsdale, AZ
Atlanta, GA
Dallas NorthPark, TX
Fort Worth Clearfork, TX
Plano, TX
King of Prussia, PA
McLean, VA
Short Hills, NJ
Northbrook, IL
Oakbrook, IL
Troy, MI
Garden City, NY

CAFE ON 3

Beverly Hills, CA
Bal Harbour, FL

COOK & MERCHANTS

New York City, NY

ESPRESSO BAR

Honolulu, HI
Downtown Dallas, TX
King of Prussia, PA

BAR ON 4

Beverly Hills, CA
Chicago, IL

BERGDORF GOODMAN, NY

BG
Palette

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