

## THE ZODIAC ROOM

DOWNTOWN DALLAS, TX

## ROTUNDA

SAN FRANCISCO, CA

PARAMUS, NJ

## NM CAFE

**PALO ALTO, CA**

SAN DIEGO, CA

TOPANGA, CA

LAS VEGAS, NV

SCOTTSDALE, AZ

ATLANTA, GA

DALLAS NORTHPARK, TX

FT. WORTH CLEARFORK, TX

KING OF PRUSSIA, PA

MCLEAN, VA

SHORT HILLS, NJ

NORTHBROOK, IL

TROY, MI

GARDEN CITY, NY

## MARIPOSA

BEVERLY HILLS, CA

NEWPORT BEACH, CA

HONOLULU, HI

HOUSTON, TX

PLANO, TX

SAN ANTONIO, TX

CORAL GABLES, FL

BOCA RATON, FL

CHICAGO, IL

ST. LOUIS, MO

WHITE PLAINS, NY

## ESPRESSO BAR

HONOLULU, HI

DOWNTOWN DALLAS, TX

## FRESH MARKET

SAN FRANCISCO, CA

## MERMAID BAR

DALLAS NORTHPARK, TX

## BAR ON 4

BEVERLY HILLS, CA

CHICAGO, IL

## CAFE ON 3

BEVERLY HILLS, CA

BAL HARBOUR, FL

## BG / PALETTE / GOODMAN'S BAR

BERGDORF GOODMAN, NY

WELCOME TO



Palo Alto

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.



## WINES BY THE GLASS

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### CHAMPAGNE & SPARKLING

Ferrari Brut Rosé, Trentodoc NV **GLASS 14 | HALF BOTTLE 29**

Scharffenberger Brut, Mendocino NV **GLASS 13 | BOTTLE 53**

Bottega Prosecco "Il Vino dei Poeti", Treviso NV **GLASS 12 | BOTTLE 47**

Veuve Clicquot Brut "Yellow Label", Reims NV **GLASS 29 | BOTTLE 129**

### WHITES & ROSÉ

Terlato Pinot Grigio, Friuli 2022 **GLASS 13 | BOTTLE 53**

Cliff Lede Sauvignon Blanc, Napa Valley 2022 **GLASS 14 | BOTTLE 56**

Sancerre 2022 **GLASS 17 | BOTTLE 64**

Neiman Marcus Chardonnay, Sonoma County 2019 **GLASS 12 | BOTTLE 47**

Sonoma-Cutrer Russian River Ranches Chardonnay 2019 **GLASS 14 | BOTTLE 56**

Far Niente Chardonnay, Napa Valley 2020 **GLASS 24 | BOTTLE 81**

Chateau Miraval Rosé, Cotes de Provence 2022 **GLASS 13 | BOTTLE 53**

### REDS

Cherry Pie Pinot Noir, California 2019 **GLASS 12 | BOTTLE 47**

Seghesio Zinfandel, Sonoma County 2021 **GLASS 17 | BOTTLE 64**

Thibault Liger-Belair Bourgogne Rouge "Les Deux Terres" 2020  
**GLASS 13 | BOTTLE 53**

Duckhorn Cabernet Sauvignon, Napa Valley 2019 **GLASS 23 | BOTTLE 111**



## SPECIALTY COCKTAILS

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### POMEGRANATE PALOMA 16

casa del sol blanco, pomegranate lime sour,  
fever tree grapefruit

### ESPRESSO MARTINI 18

belvedere vodka, coffee and irish cream liqueurs

### MARIPOSA TONIC 16

empress 1908 gin, fever tree tonic, herbs, fruit

### BLOOD ORANGE MANHATTAN 16

brother's bond bourbon, blood orange juice, clove simple

### HONEY SPICE MARGARITA 18

casa del sol reposado, honey, lime, cointreau,  
cinnamon sugar rim, honey clusters

### ROSÉ APEROL SPRITZ 16

aperol, club, ferrari rosé

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



## STARTERS

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**DAILY SOUP** cup 9 | bowl 11  
seasonally inspired.

**TORTILLA SOUP** cup 9 | bowl 11  
cheddar cheese, cilantro green chili, tortilla chips.

**TUNA TARTARE\*** 23  
avocado, cucumber, truffle ponzu, wonton chips.

**TRUFFLE FRIES** 14  
parmesan, parsley.

**CRISPY BRUSSELS** 14  
balsamic agrodolce, dates, pepitas, lime, cilantro.

## SALADS

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**CHICKEN CAESAR** 25  
romaine, crispy panko, capers, parmesan,  
creamy caesar dressing.

**SEAFOOD LOUIE** 42  
shrimp, jumbo lump crab, romaine, cucumber, tomato,  
radish, egg, avocado, louie dressing.

**SQUASH PANZANELLA** 22  
arugula, roasted winter squash, goat cheese, rustic toasted bread,  
balsamic agrodolce, olive oil.  
with chicken 30 | with salmon\* 32

**CHICKEN SALAD** 26  
mixed greens, nm chicken salad, shaved celery,  
fresh & sun-dried fruits, toasted almonds,  
lemon vinaigrette.

**FENNEL & GRAPEFRUIT** 20  
arugula, endive, avocado, citrus dressing.  
with jumbo lump crab 40 | with shrimp\* 30 | with salmon\* 32

**MANDARIN ORANGE SOUFFLÉ** 26  
nm chicken salad, sliced almonds, sliced apples,  
today's sweet bread.



## SANDWICHES

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**NM BURGER\*** 21  
black angus patty, brioche, sharp cheddar, lettuce, tomato,  
chipotle mayonnaise, served with french fries.  
with avocado 24 | with bacon 24

**TUNA MELT** 21  
whole wheat bread, tuna pecan salad, sharp cheddar cheese,  
tomato, red onion, cornichon, french fries.

**SAMPLER** 25  
cup of soup, nm classic sandwich half, market salad.

**LOBSTER CLUB** 42  
applewood smoked bacon, avocado, tomato, arugula,  
lemon-herb aioli, pain au lait, potato chips.

**CALIFORNIA CLUB** 20  
toasted wheat bread, sliced cucumber, tomatoes, avocado,  
alfalfa sprouts, swiss cheese, pesto aioli, fries.

## MAIN SELECTIONS

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**SALMON TACOS\*** 27  
blackened salmon filet, corn tortillas, lime-cabbage salad, cilantro,  
jalapeños, avocado, chipotle mayonnaise, fresh salsa.

**CRISPY CHICKEN PAILLARD** 27  
haricot vert, lemon butter caper sauce, shaved parmesan.

**WARM GRAINS** 22  
red quinoa, lentils, kale, roasted winter squash, spiced crispy brussels,  
avocado, maple-ginger dressing.  
with chicken 30 | with salmon\* 34

**PAN ROASTED SALMON NIÇOISE\*** 32  
crispy baby potato, haricot vert, cherry tomato,  
soft-boiled egg, olive tapenade.

**V** VEGETARIAN **P** PLANT-BASED **G** GLUTEN-FREE **NM** NM CLASSIC

\*These items are cooked to order. Consuming raw or undercooked meats,  
poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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



## KIDS MENU 12 & YOUNGER

all kid's menu items served with mini nm chocolate chip cookie and a drink.

**✓ GRILLED CHEESE 12**  
french fries, fruit cup.

**CHICKEN STRIPS 12**  
french fries, fruit cup.

**✓ PENNE 12**  
tomato marinara, parmesan.

**CHILDREN'S TACO 12**  
choice of one salmon or grilled chicken taco in a soft corn tortilla, with cabbage slaw, avocado, chipotle mayo, chips and salsa.

## CHILLED

**ICED TEA 5**

**SPICED ICED TEA 5**

**THE REPUBLIC OF TEA (500mL) 7**  
pomegranate green

**Q SPECTACULAR DRINKS (6.7 oz. bottle) 5**  
q ginger ale, q club soda, q tonic, or q ginger beer

**ACQUA PANNA® premium still water (750mL) 7**

**S.PELLEGRINO® sparkling water (750mL) 7**

**BEER 8**  
daily selection

## BREWED

**HOT TEA 5**  
breakfast black, earl grey, jasmin vert, chamomile, caramel toffee, citrus rooibos

**FILTER DRIP COFFEE 5**  
regular/decaf

**ESPRESSO 5**  
regular/decaf

**CAPPUCCINO 5.5**  
espresso, equal parts steamed milk and froth

**CAFFÈ LATTE 6**  
espresso, steamed milk, layer of froth

**TRADITIONAL HOT CHOCOLATE 6**  
whipped cream, chocolate shavings



## WINE SELECTION

### CHAMPAGNE & SPARKLING

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

Ferrari Brut Rosé, Trentodoc NV **GLASS 14 | HALF BOTTLE 29**

Scharffenberger Brut, Mendocino NV **GLASS 13 | BOTTLE 53**

Bottega Prosecco "Il Vino dei Poeti", Treviso NV **GLASS 12 | BOTTLE 47**

Veuve Clicquot Brut "Yellow Label", Reims NV **GLASS 29 | BOTTLE 129**

### WHITES & ROSÉ

Chateau d'Esclans "Whispering Angel" Rosé, Cotes de Provence 2022  
**HALF BOTTLE 33**

Terlato Pinot Grigio, Friuli 2022 **GLASS 13 | BOTTLE 53**

Cliff Lede Sauvignon Blanc, Napa Valley 2022 **GLASS 14 | BOTTLE 56**

Sancerre 2022 **GLASS 17 | BOTTLE 64**

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