

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 NORTH PARK, 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 NORTH PARK, TX

BAR ON 4

BEVERLY HILLS, CA

CHICAGO, IL

CAFE ON 3

BEVERLY HILLS, CA

BAL HARBOUR, FL

CARRIE'S at NEIMAN'S

BAL HARBOUR, FL

BG / GOODMAN'S BAR /

CAFE GINORI at

BERGDORF GOODMAN

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

CHAMPAGNE & SPARKLING

Ferrari Brut Rosé, Trentodoc NV **GLASS 15 | HALF BOTTLE 33**

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 145**

Veuve Clicquot Rosé, Reims NV **GLASS 31 | BOTTLE 165**

WHITES & ROSÉ

Terlato Pinot Grigio, Friuli 2022 **GLASS 14 | BOTTLE 56**

Cliff Lede Sauvignon Blanc, Napa Valley 2022 **GLASS 16 | BOTTLE 61**

Sancerre 2022 **GLASS 19 | BOTTLE 99**

Neiman Marcus Chardonnay, Sonoma County 2019 **GLASS 14 | BOTTLE 56**

Far Niente Chardonnay, Napa Valley 2020 **GLASS 19 | BOTTLE 99**

Chateau Miraval Rosé, Cotes de Provence 2022 **GLASS 16 | BOTTLE 61**

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

MELON PALOMA 18

casa del sol blanco, watermelon, lime, fever tree grapefruit

ESPRESSO MARTINI 18

belvedere vodka, coffee and irish cream liqueurs

PURPLE HAZE 18

empress gin 1908, crème de violette, mint, lime, meringue

BLOOD ORANGE MANHATTAN 18

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

BLACKBERRY PEPPERCORN MARGARITA 18

casa del sol reposado, blackberry, lime, cointreau, peppercorn and salt rim

ROSÉ APEROL SPRITZ 18

aperol, club, ferrari rosé

NON-ALCOHOLIC (<0.1 ABV)

STRAWBERRY SPRING SPRITZ 12

lyre's italian spritz, strawberry rose, house lemonade, q club soda

SPRING IN A BOTTLE 11 GLASS 46 BOTTLE

wölffer estate alcohol removed sparkling rosé, rheinhessen nv

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



STARTERS

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

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

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

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.

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



CHILLED

ICED TEA 5

SPICED ICED TEA 5

LEMONADE 8

house recipe, seasonal fruit flavoring

THE REPUBLIC OF TEA (500mL) 7

pomegranate green

Q SPECTACULAR DRINKS (6.7 oz. bottle) 6

q ginger ale, q club soda, q tonic, or q ginger beer

ACQUA PANNA® premium still water (750mL) 8

S.PELLEGRINO® sparkling water (750mL) 8

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



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 **GLASS 15 | HALF BOTTLE 33**

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 145**

Veuve Clicquot Rosé, Reims NV **GLASS 31 | BOTTLE 165**

WHITES & ROSÉ

Chateau d'Esclans "Whispering Angel" Rosé, Cotes de Provence 2022

HALF BOTTLE 39

Terlato Pinot Grigio, Friuli 2022 **GLASS 14 | BOTTLE 56**

Cliff Lede Sauvignon Blanc, Napa Valley 2022 **GLASS 16 | BOTTLE 61**

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