

COCKTAILS

CUCUMBER MARTINI	empress 1908 gin, st. germain, cucumber, lemon, simple 18
PRETTY IN PINK	belvedere, aperol, guava, lemon 18
GINGER PEACH MULE	hangar one vodka lime, domaine de canton ginger liqueur, peach, q spectacular ginger beer 18
HIBISCUS SMASH MARGARITA	casa del sol blanco tequila, nuit d'été tea syrup, cointreau, lime 18
OLD FASHIONED CHERRY PIE	brown butter washed brother's bond bourbon, cherry bitters, demerara sugar 18

NON-ALCOHOLIC (<0.1ABV)

STRAWBERRY SPRING SPRITZ	Lyre's Italian Spritz, strawberry rose, house lemonade, Q club soda 12
SPRING IN A BOTTLE	wölffer estate alcohol removed sparkling rosé, rheinhessen nv 11 glass 46 bottle
STRAWBERRY MOCKITO	strawberry purée, mint simple, q club soda 12
CUCUMBER GINGER COOLER	q ginger beer, lime, agave, cucumber 12

CHILLED

ICED TEA	5
THE REPUBLIC OF TEA	pomegranate green (12 oz.) 7
NM SPICED ICED TEA	5
 SPECTACULAR DRINKS	q ginger ale, q tonic, q club soda, or q ginger beer (6.7 oz bottle) 6
ACQUA PANNA®	premium still water (750ml) 8
S.PELLEGRINO®	sparkling water (750ml) 8

BREWED

HOT TEA	breakfast black, earl grey, jasmin vert, chamomile 5
FILTER DRIP COFFEE	regular/decaf 5
ESPRESSO	regular/decaf 5
CAPPUCCINO	espresso, equal parts steamed milk and froth 5.5
CAFFÈ LATTE	espresso, steamed milk, layer of froth 6

APPETIZERS

DAILY SOUP seasonally inspired bowl 11

PARMESAN HERB FRIES garlic aioli 🍷 12

BAKED BRIE fig jam, truffle honey, toasted almonds,
lavash crackers 🍷 17

CRAB CAKES cabbage slaw, remoulade 25

CRISPY BRUSSELS SPROUTS calabrian chili vinaigrette, toasted hazelnuts 🌱🌱 12

COMPOSED SALADS

SHRIMP TOSTADA grilled romaine, cucumber, avocado, radish, corn tortilla,
salsa verde, cilantro lime vinaigrette 🌱 28 *

CAESAR SALAD romaine, crispy capers, croutons, caesar dressing 18

CHOPPED SALAD romaine, garbanzo beans, cucumber, red onion,
hard-boiled egg, scallion, feta, beets,
red wine vinaigrette 🍷🌱 18

GINGER CHICKEN SALAD romaine, green cabbage, cilantro, scallion, carrots,
red pepper, mandarin orange, crispy wontons,
sesame-ginger dressing 26

TRIO SALAD nm chicken, tuna pecan & egg salad, almond, chive,
cucumber, tomato, radish, mixed greens,
lemon vinaigrette 🌱 25

ADD TO ANY SALAD

bell & evans chicken 8

jumbo lump crab 20

pan roasted salmon 12 *

grilled shrimp 10 *

AFTERNOON TEA

nm finger sandwiches, mini pastries & spreads,
assorted sweets, your choice of dammann frères tea **45**

HAND HELDS

CHEESEBURGER angus beef patty, caramelized onion, white cheddar,
tomato, bibb lettuce, dijonnaise, brioche bun,
french fries **22 ***

CRISPY CHICKEN SANDWICH brioche, sweet-chili aioli, cabbage-cilantro slaw,
jalapeño, french fries **25**

MLT country white bread, grilled portobello, mushroom,
lettuce, tomato, avocado, dijonnaise **V 18**
with bacon **21**

SHRIMP TACOS cabbage, tropical salsa, lime, tortilla chips **26 ***

PRIMERIB SANDWICH french roll, shaved ribeye, caramelized onion, provolone,
horseradish cream sauce, french fries **30**

MAIN SELECTIONS

WARM GRAINS brown rice, red quinoa, grilled portobello cabbage slaw,
avocado, pickled jalapeño, tropical salsa,
spicy mayonnaise **V 20**

GRILLED CHICKEN PAILLARD blackened chicken, grilled corn, tomato,
herb salad, brown butter **26**

MANDARIN ORANGE SOUFFLÉ nm chicken salad, sliced almonds, sliced apples,
today's sweet bread, poppy seed dressing **NM 24**

GRILLED YELLOWTAIL TUNA fingerling potatoes, asparagus,
parmesan-caper vinaigrette **28 ***



PLANT-BASED



GLUTEN-FREE



VEGETARIAN



NM CLASSIC

* 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

UNE FEMME	"the callie" rosé for neiman marcus, california nv 18 quarter bottle 54 four-pack
FERRARI	brut rosé, trentodoc nv 15 glass 33 half bottle
SCHARFFENBERGER	brut, mendocino nv 13 glass 53 bottle
BOTTEGA	"il vino dei poeti" prosecco, treviso nv 12 glass 47 bottle
RUINART	blanc de blancs, reims nv 249 bottle
VEUVE CLICQUOT	brut "yellow label", reims nv 29 glass 75 half bottle 145 bottle
PERRIER-JOUËT	grand brut, épernay nv 115 bottle
RUINART	rosé, reims nv 249 bottle
LA GRANDE DAME	by yayoi kusama, reims 2012 725 bottle
CRISTAL	reims 2014 999 bottle
DOM PÉRIGNON	épernay 2013 625 bottle

WHITE WINES & ROSÉS

GRENACHE BLEND	château d'esclans "whispering angel" rosé, côtes de provence 2022 39 half bottle
PINOT GRIGIO	terlato, friuli 2022 14 glass 56 bottle
SAUVIGNON BLANC	cliff lede, napa valley 2022 16 glass 61 bottle
SAUVIGNON BLANC	jolivet, sancerre 2020 85 bottle
SAUVIGNON BLANC	delaporte, chavignol sancerre 2020 19 glass 99 bottle
CHARDONNAY	neiman marcus, sonoma county 2019 14 glass 56 bottle
CHARDONNAY	sonoma-cutrer russian river ranches 2020 14 glass 56 bottle
CHARDONNAY	mer soleil, santa lucia highlands 2019 16 glass 61 bottle
CHARDONNAY	boulangier, chassagne-montrachet 2018 159 bottle
CHARDONNAY	latour, chassagne-montrachet 2019 290 bottle
CHARDONNAY	antinori cervaro della sala, umbria 2020 145 bottle
CINSAULT BLEND	château miraval rosé, côtes de provence 2022 16 glass 61 bottle

WINE SELECTIONS

REDS

PINOT NOIR	cherry pie, california 2019 12 glass 47 bottle
MERLOT BLEND	château lassègue, st. émilion grand cru 2018 29 glass 145 bottle
CABERNET BLEND	guado al tasso, bolgheri 2019 315 bottle
CABERNET SAUVIGNON	mount veeder winery, napa valley 2019 95 bottle
CABERNET SAUVIGNON	duckhorn, napa valley 2019 19 glass 99 bottle
CORVINA BLEND	bertani amarone della valpolicella classico docg 2010/11/12 279 bottle

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



A tradition for over 50 years. We have proudly been your “go-to” place for lunch with a friend, family members or by yourself. We realize that many still call us **The Zodiac** but whichever restaurant name we go by, we hope you’ll continue to enjoy our food and service delivered to you by our exemplary team here at the **NM Café Northpark**. 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 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.

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

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Matt Zita, Chef

Neiman Marcus
NORTHPARK