ZODIAC
SAN DIEGO, CA
DOWNTOWN DALLAS, TX
BAL HARBOUR, FL
ST. LOUIS, MO
NORTHBROOK, IL
KING OF PRUSSIA, PA

ROTUNDA
SAN FRANCISCO, CA
PARAMUS, NJ

NM CAFE
PALO ALTO, CA
TOPANGA, CA
WALNUT CREEK, CA
LAS VEGAS, NV
SCOTTSDALE, AZ
ATLANTA, GA
DALLAS NORTHPARK, TX
FT. WORTH CLEARFORK, TX
PLANO, TX
MCLEAN, VA
SHORT HILLS, NJ
OAK BROOK, IL
TROY, MI
NATICK, MA
GARDEN CITY, NY

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
WHITE PLAINS, NY

ESPRESSO BAR
HONOLULU, HI
DOWNTOWN DALLAS, TX

FRESH MARKET
SAN FRANCISCO, CA

MERMAID BAR
DALLAS NORTHPARK, TX
FT. LAUDERDALE, FL
HONOLULU, HI

BAR ON 4
BEVERLY HILLS, CA
CHICAGO, IL

BG
GOOD DISH
BERGDORF GOODMAN, NY

WELCOME TO

MARIPOSA

Ala Moana

We invite you to join us at our scenic **Mariposa Restaurant**, where you can enjoy a breath-taking ocean view anywhere in our dining room, or on our open-air balcony. Indulge in our award-winning cuisine for lunch, dinner, or an afternoon snack, served by our friendly and hospitable service staff...Enjoy! 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. 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.

Wine Selections

CHAMPAGNE & SPARKLING

Piper-Heidsieck Brut, Reims NV **half bottle 45**
Nino Franco "Rustico" Prosecco di Valdobbiadene, Italy NV **glass 14** | **bottle 52**
Etoile Brut Rosé, North Coast NV **glass 16** | **bottle 65**
Nicolas Feuillatte Brut, Epernay NV **bottle 80**
Delamotte Brut, Le Mesnil-Sur-Oger, Reims NV **bottle 110**
Veuve Clicquot Brut "Yellow Label", Reims NV **bottle 110**
Bollinger Special Cuvée Brut, Aÿ NV **glass 24** | **bottle 115**
Domaine Egly-Ouriet, Tradition Grand Cru Brut, Ambonnay NV **bottle 180**
Dom Pérignon, Epernay 2004 **bottle 350**
Krug Brut, Reims 2002 **bottle 450**
Gloria Ferrer "Carneros Cuvée", Carneros 2005 **glass 43** | **bottle 225**
Nicolas Feuillatte "Palmes d' Or" 2002 **bottle 230**

LIGHT WHITES

Elk Cove Vineyards Pinot Gris, Willamette Valley 2015 **glass 12** | **bottle 50**
Foxen Ernesto Wickenden "Old Vines" Chenin Blanc, Santa Maria Valley 2014 **bottle 52**
Mazzoni Pinot Grigio, Montalcino 2015 **glass 12** | **bottle 50**
Bodegas del Palacio de Fefiñanes Albariño, Rias Baixas 2015 **glass 14** | **bottle 65**

AROMATIC WHITES

Domaine de Triennes Viognier, Provence 2015 **glass 12** | **bottle 50**
Pieropan Soave Classico Garganega, Veneto 2015 **glass 12** | **bottle 50**
Prager Grüner Veltliner, Wachau 2015 **bottle 70**

RIESLING

Gunderloch "Jean-Baptiste" Kabinett, Rheinhessen 2014 **glass 12** | **bottle 50**
Dönnhoff Estate Riesling, Nahe 2015 **bottle 60**
Paul Anheuser Schlossböckelheimer Königsfels Kabinett, Nahe 2015 **glass 12** | **bottle 50**

SAUVIGNON BLANC

Kenzo Estate "Asatsuyu", Napa Valley 2015 **half bottle 79** | **bottle 150**
Domaine du Salvard, Delaille, Cheverny 2015 **glass 12** | **bottle 50**
Loveblock, Marlborough 2015 **glass 12** | **bottle 52**
Fiddlehead Cellars "Happy Canyon", Santa Ynez Valley 2013 **bottle 54**

CHARDONNAY

Neiman Marcus, Santa Barbara County 2014 **glass 12** | **bottle 52**
Jean-Claude Boisset "Les Ursulines", Burgundy 2013 **glass 12** | **bottle 52**
Laguna Ranch Vineyards, Russian River Valley 2014 **bottle 60**
Domaine Roland Lavantureux Petit Chablis, Burgundy 2015 **glass 12** | **bottle 53**
Au Bon Climat Sanford & Benedict, Santa Rita Hills 2014 **bottle 65**
Rombauer Napa Valley 2014 **bottle 65**
Domaine Francois Raveneau Forêt Premier Cru Chablis, Burgundy 2013 **bottle 450**
Neyers Ranch 304, Napa Valley 2013 **bottle 68**
Patz & Hall, Dutton Ranch, Russian River Valley 2014 **bottle 85**
Far Niente, Napa Valley 2014 **bottle 91**
Domaine Bernard de Chérisey Genelotte Premier Cru Meursault-Blagny 2014 **bottle 202**
Kistler, Sonoma Coast 2013 **glass 20** | **bottle 130**

ROSÉ

Château Miraval, Côtes de Provence 2015 **glass 12** | **bottle 50**

PINOT NOIR

Flor de Campo, Central Coast 2014 **glass 12** | **bottle 50**
Au Bon Climat, Santa Barbara County 2015 **glass 12** | **bottle 56**
Craggy Range "Te Muna Road", Martinborough 2013 **bottle 70**
Willamette Valley Vineyards Estate 2014 **glass 14** | **bottle 65**
Domaine Joseph Roty Marsannay, Burgundy 2013 **bottle 120**
Fürst "R" Spätburgunder Centgrafenberg, Franken 2006 **bottle 229**
Kistler, Russian River Valley 2013 **glass 22** | **bottle 142**

BEAUJOLAIS

Jean-Paul Thevenet Vieilles Vignes, Morgon 2015 **glass 15** | **bottle 70**

ITALIAN REDS

Vietti "Perbacco" Nebbiolo, Piedmont 2013 **glass 12** | **bottle 50**
Isole e Olena Chianti Classico Sangiovese, Tuscany 2013 **glass 12** | **bottle 52**
Michele Chiarlo "La Court" Barbera d'Asti, Piedmont 2013 **bottle 120**
Bartolo Mascarello Barolo Nebbiolo, Piedmont 2011 **bottle 289**
Vignai da Duline "La Duline" Schioppettino, Venezia-Giulia 2015 **bottle 92**
Gaja "Ca'Marcanda Promis" Merlot/Syrah/Sangiovese, Tuscany 2013 **bottle 85**
Sassicaia "Guidalberto" Cabernet/Sangiovese, Bolgheri 2013 **bottle 100**

GRENACHE

Kermit Lynch Côtes du Rhône, Southern Rhône **glass 12** | **bottle 50**
Neyers Ranch "Rossi Ranch", Sonoma Valley 2013 **bottle 78**

ZINFANDEL

Frank Family Vineyards, Napa Valley 2013 **glass 15** | **bottle 70**

MERLOT

Raymond Reserve Selection, Napa Valley 2012 **glass 14** | **bottle 65**
Duckhorn, Napa Valley 2012 **glass 18** | **bottle 92**
Château Beau-Séjour Bécot Premier Grand Cru Classé, St.-Emilion 2006 **bottle 215**

CABERNET SAUVIGNON

Stag's Leap Wine Cellars "Artemis", Napa Valley 2013 **half bottle 55**
William Hill Estate, Napa Valley 2013 **bottle 79**
Frank Family Vineyards, Napa Valley 2013 **glass 17** | **bottle 82**
Justin, Paso Robles 2014 **glass 17** | **bottle 80**
Jordan Winery, Alexander Valley 2013 **bottle 120**
Heitz Cellar, Napa Valley 2011 **bottle 120**
Silver Oak, Napa Valley 2011 **bottle 180**
Caymus Special Selection, Napa Valley 2013 **bottle 275**

SYRAH

Stags' Leap Winery Petite Sirah, Napa Valley 2013 **bottle 70**
Penfolds Bin 28 "Kalimna", Barossa Valley 2014 **glass 16** | **bottle 73**

RED BLEND

Opus One, Napa Valley 2012 **half bottle 160**
Kenzo Estate "Murasaki", Napa Valley 2012 **bottle 415**
Chateau Ste. Michelle "Artist Series", Columbia Valley 2013 **bottle 80**
Overture by Opus One, Napa Valley NV **3oz. glass 25** | **bottle 229**
Joseph Phelps "Insignia", Napa Valley 2012 **bottle 300**
Opus One, Napa Valley 2013 **bottle 400**

SAKE & SHOCHU

Iichiko "Blu" Shochu, Japan **bottle 50**
Kubota "Manjyu" Junmai Daiginjyo Sake, Niigata, Japan **bottle 100**

Mariposa Cocktails

MERMAID MAI TAI **14**
bacardi superior rum, coruba dark, orange curaçao pineapple, guava and orange juice

MANGO MINT COLADA **15**
rum, mango purée, mint, cream of coconut, pineapple juice

NORTH SHORE BREEZE **14**
maui's own ocean vodka, ruby red grapefruit juice, pomegranate, elderflower liqueur

SPARKLING PINEAPPLE **12**
sparkling sake, pineapple fusion rum, domaine de canton, pineapple juice

MANGO MARGARITA **14**
el jimador silver, solerno blood orange liqueur, fresh mango

ISLAND SPARKLING COCKTAIL **14**
malibu island spiced rum, honey syrup, lime, orange bitters, sparkling wine

THE "ONE" COCKTAIL **16**
elit vodka, bombay sapphire, lillet

NM MANHATTAN **14**
rye whiskey, luxardo, cherry bitters

Chilled

MARIPOSA PLANTATION TEA **5**
guava and pineapple juices, cassis tea

MARIPOSA PUNCH **5**
guava, orange and pineapple juices

OLD FASHIONED LEMONADE **5**
freshly squeezed

TEXAS COOLER **5**
prickly pear, citrus flavors, mint

HALEAKALA **5**
coconut and pineapple juices, swirled with strawberry

ICED COCO COFFEE **5.5**
coconut syrup, splash of cream

ICED TEA SORBET FLOAT **6.5**
mango, lemon or strawberry sorbet

ACQUA PANNA® PREMIUM STILL WATER
500mL 4 | 1L 8

S.PELLEGRINO® SPARKLING WATER
500mL 4 | 1L 8

Specialty Cocktails

MULE TO MEASURE **14**
absolut elyx vodka, elderflower liqueur, berries and ginger, fresh mint, copper coupe service
or choose
herradura reposado tequila, fords gin, sailor jerry spiced rum or monkey shoulder scotch

NEIMAN MARCUS MARGARITA **14**
herradura reposado tequila, tamarind nectar, fresh lime and citrus sour, agave nectar, tajin lime rim

GORGEOUS MARY **12**
absolut peppar vodka, house-seasoned tomato juice, old bay rim, slender carrot pickle

VOJITO BLACKBERRY **12**
tito's handmade vodka, combier crème de mûre, lime, blackberry, fresh mint, soda

GIN AND ORANGE BLOSSOM **11**
fords gin, orange spices, elderflower and soda

RISE AND SHINE **14**
deep eddy orange vodka, solerno, fresh oj, sparkling wine, pomegranate

FROSÉ ALL DAY **15**
belvedere peach nectar, stone fruits, cointreau, agave nectar, blended with ice and miraval rosé

SUMMER COLLINS **12**
ketel one, bianco vermouth, st. germain, fresh lemon and soda

MAINLAND SMASH PUNCH (glass | pitcher) **14** | **51**
buffalo trace bourbon, luxardo maraschino liqueur, lemon sour, pineapple, fresh orange, luxardo cherry garnish

CHAMBORD SANGRIA (glass | pitcher) **15** | **83**
chambord, brown sugar, seasonal fruits, red wine, prosecco

Beer

local

ALOHA BEER RED ALE **8**

PRIMO **8**

MAUI BIKINI BLONDE LAGER **8**

MAUI BIG SWELL IPA **8**

BIG ISLAND BREWHAUS OVERBOARD IPA 22oz. **18**

mainland

COORS LIGHT **8**

ANCHOR STEAM IPA **8**

imported

CORONA Mexico **8**

HEINEKEN Holland **8**

SAPPORO Japan **8**

CHIMAY BLUE LABEL ALE Belgium **12**

KOSHIHIKARI ECHIGO Japan 17oz. **12**

ERDINGER ALCOHOL-FREE Germany **7**

Starters

TUSCAN LENTIL & VEGETABLE SOUP

cup 8 | bowl 11

spinach, lemon zest, olive oil, ricotta salata.

cal	fat	sat fat	chol	sodium	carbs	protein
220/310	3.5/4.5 g	1.5/1.5 g	5/5 mg	420/570 mg	34/51 g	14/21 g

KAHUKU CORN CHOWDER **cup 8 | bowl 11**

celery, potato, chive. cal 120/190

OLD BAY SEASONED FRIES **8**

house remoulade. cal 410

GRILLED SHRIMP COCKTAIL **19**

avocado, fennel, orange and seaweed salad, maui pineapple, golden tomato gazpacho. cal 190

MARIPOSA POKE* **22**

hamachi, salmon, ahi, maui onion, ogo, garlic-chili, brown rice.

cal	fat	sat fat	chol	sodium	carbs	protein
280	8 g	1 g	50 mg	520 mg	22 g	29 g

ASSORTED CHEESES FROM AROUND THE WORLD

choice of: 3 for 15 | 5 for 18

served with house-baked lavash, fruits, nuts

SEASONAL FRUIT PLATTER **14**

WAIALUA ASPARAGUS RISOTTO **14**

pan fried egg. cal 550

MARISPOSA SALAD **14**

mixed greens, toasted almonds, sweet onions, vine ripe tomatoes, rice wine vinaigrette. cal 170

Composed Salads

APPLEWOOD SALMON* **27.5**

lightly smoked, field greens, shaved maui onion, sonoma goat cheese, spiced pecans, champagne papaya vinaigrette. cal 500

ROASTED CHICKEN GREEK **24**

baby romaine, heirloom cherry tomatoes, red onions, cucumbers, black olives, feta cheese, avocado, red wine vinaigrette. cal 930

TIGER SHRIMP & FARM TOMATO SALAD **26.5**

watermelon, avocado, shaved maui onions, baby mizuna, feta cheese, nicoise olives, tamari toasted pumpkin seeds, yuzu-papaya dressing. cal 570

FENNEL SEARED AHI SALAD* **25.5**

baby green beans, fingerling potatoes, orange, frisee, red wine vinaigrette, nicoise olive aioli.

cal	fat	sat fat	chol	sodium	carbs	protein
430	30 g	4 g	270 mg	740 mg	14 g	30 g

FARM TOMATO & BURRATA SALAD **23**

artichokes, prosciutto, baby greens, nicoise olives, toasted almonds, rice wine vinaigrette, kale pesto, grilled ciabatta. cal 950

CHILLED CRAB SALAD **31**

hearts of palm, maui butter lettuce, avocado, baby radish, green goddess dressing. cal 420

BENEFIT
Cuisine for a healthier lifestyle

GLUTEN-FREE

Sandwiches

GRILLED VEGETABLE SANDWICH **18**

summer squash, eggplant, red onions, roasted peppers, boursin cheese, kale pesto, focaccia bread, petite salad.

cal	fat	sat fat	chol	sodium	carbs	protein
470	24 g	5 g	10 mg	910 mg	58 g	12 g

LOBSTER CLUB **32**

bacon, roasted peppers, avocado, mayonnaise. cal 770

AHI TUNA MELT* **24**

grilled tuna, caper aïoli, grilled red onions, fontina cheese, whole wheat potato roll, housemade kabocha chips. cal 550

THE MARIPOSA BURGER* **19**

all natural big island beef, melted cheddar, basil-tarragon aïoli, grilled onions, lettuce, tomato, potato kaiser bun, sweet potato fries. cal 990

WAIALUA ASPARAGUS SANDWICH **20**

speck, arugula, pan-fried egg, truffle cheese, caper aïoli, whole wheat roll. cal 790

Main Selections

ORECCHIETTE PASTA **24**

housemade italian sausage, roasted eggplant, cherry tomatoes, broccolini, olive oil, garlic sauce, crumbled goat cheese. cal 940

CHICKEN MILANESE **26**

herb parmesan breaded chicken, israeli couscous, mushrooms, baby carrots, tomato basil sauce, arugula, olive oil.

cal	fat	sat fat	chol	sodium	carbs	protein
490	15 g	4 g	115 mg	880 mg	33 g	52 g

SCALLOPS* **29**

spring fried rice, asparagus, fennel, fava beans, macadamia nut-ginger pesto, soy caramel. cal 560

BLACKENED PORK CHOP* **27.5**

creme fraiche, whipped yukon gold potatoes, sautéed kale, maui onion-pineapple jam, pomegranate molasses. cal 820

TAGLIATELLE BOLOGNESE **25**

slow cooked meat sauce, porcini mushrooms, red wine, fresh pasta, crispy parmesan salad. cal 840

LAKSA SEAFOOD CURRY **30**

clams, black tiger shrimp, fresh fish, vegetable julienne, steamed rice. cal 850

STEELHEAD SALMON * **29**

king oyster mushrooms, cipollini, peas, potato gnocchi, smoked ham, scallion butter. cal 870

MARINATED SKIRT STEAK* **28**

grilled yukon potatoes, garlic-parmesan kale, salsa verde, pickled red onions. cal 790

BENEFIT
Cuisine for a healthier lifestyle

GLUTEN-FREE

*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.

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Duane Kawamoto, Manager

TELL US HOW WE ARE DOING

Kevin Garvin

Vice President Food Services

214-573-5371

kevin_garvin@neimanmarcus.com

VISIT US

TheRestaurantsOfNeimanMarcus.com

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PROOF #3

DATE 5.16.17

JOB 223242

GK NM

Neiman Marcus Ala Moana

2017 Spring Cooks insert

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WE ARE NOT RESPONSIBLE FOR ERRORS, EXCEPT THOSE MARKED ON PROOF

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ATTENTION

Paulette Imose
Anita Hirsch
Frank Zack

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