

## 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

# M A R I P O S A

## Houston

Retreat to a sophisticated, yet quaint, atmosphere with an innovative menu selection at **Mariposa Houston** and experience nostalgia when you take a sip of our famed chicken broth and peel a piece of the famous monkey bread. 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.

# WINES BY THE GLASS

CHAMPAGNE & SPARKLING

- Ferrari Sparkling Rosé, Trentodoc NV GLASS 14 | HALF BOTTLE 29
- Scharffenberger Brut, Mendocino NV GLASS 13 | BOTTLE 53
- Bottega “Il Vino dei Poeti” Prosecco, Treviso NV GLASS 12 | BOTTLE 47
- Veuve Clicquot Brut “Yellow Label”, Reims NV GLASS 29 | BOTTLE 129
- Ruinart Rosé, Reims NV GLASS 37 | BOTTLE 149

WHITES & ROSÉ

- Terlato Pinot Grigio, Friuli 2022 GLASS 13 | BOTTLE 53
- Cliff Lede Sauvignon Blanc, Napa Valley 2022 GLASS 14 | BOTTLE 56
- Neiman Marcus Chardonnay, Sonoma County 2019 GLASS 12 | BOTTLE 47
- Clos Pegase Mitsuko’s Vineyard, Napa Valley Chardonnay 2018 GLASS 18 | BOTTLE 79
- Château Miraval Rosé, Côtes de Provence 2022 GLASS 13 | BOTTLE 53

REDS

- Cherry Pie Pinot Noir, California 2019 GLASS 12 | BOTTLE 47
- Duckhorn Merlot, Napa Valley 2019 GLASS 19 | BOTTLE 87
- Hess Collection “Allomi” Cabernet Sauvignon, Napa Valley 2017 GLASS 18 | BOTTLE 79

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

# SPECIALTY COCKTAILS

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

# STARTERS

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


 **TRUFFLE FRIES** 12  
parmesan, parsley.


**CRAB CAKES** 25  
remoulade, apple slaw.


**SALSA VERDE SHRIMP COCKTAIL** 17  
avocado, cucumber, tomatillo, cilantro, lime, tortilla chips.

# SALADS


**CAESAR SALAD** 17  
romaine, capers, toasted panko, parmesan, creamy caesar dressing.


 **SEAFOOD CITRUS SALAD** 40  
jumbo lump crab, shrimp, shaved fennel, arugula, citrus, avocado, endive, citrus dressing.

 **GINGER SALAD** 18  
romaine, cabbage, cilantro, scallion, carrots, red peppers, mandarin orange, wonton strips, toasted almond, sesame-ginger dressing.  
with chicken **26** | with shrimp\* **28**

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

  **ROASTED PEAR SALAD** 18  
mixed greens, toasted pecan, gorgonzola, balsamic vinaigrette.  
with chicken **26** | with shrimp\* **28**

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

 VEGETARIAN    PLANT-BASED    GLUTEN-FREE    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.


# SANDWICHES

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


**PIMENTO GRILLED CHEESE** 21  
sourdough, pimento grilled cheese, crispy prosciutto, arugula, french fries.

**TUNA MELT** 20  
nm tuna pecan salad, wheat bread, sharp cheddar, cornichon, pickled jalapeño, french fries.



**TURKEY SANDWICH** 21  
oven roasted turkey breast, triple cream brie cheese, cranberry sauce, arugula, focaccia, french fries.

 **MUSHROOM MELT** 20  
maple-soy marinated mushrooms, caramelized onion, gruyère, roasted garlic aioli, brioche, french fries.


# MAIN SELECTIONS

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

**PARMESAN CRUSTED CHICKEN** 26  
broccolini, cherry tomato-caper salsa, lemon butter sauce.

  **WARM GRAINS** 20  
red quinoa, roasted cauliflower, crispy spiced brussels sprouts, avocado, kale, ginger-maple dressing.

**CRAB & SHRIMP LINGUINI** 34  
spinach, sun-dried tomato, shaved parmesan, champagne cream sauce.

 **PAN SEARED SALMON\*** 32  
broccolini, romesco sauce, lemon-herb pangrattato.

# 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**

## BREWED

**HOT TEA 5**  
breakfast black, earl grey, jasmin vert, chamomile

**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, California NV **QUARTER BOTTLE 18**

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

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

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

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

Ruinart Rosé, Reims NV **GLASS 37 | BOTTLE 149**

## WHITES & ROSÉ

Château d’Esclans “Whispering Angel” Rosé, Côtes 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**

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

Clos Pegase Mitsuko’s Vineyard, Napa Valley Chardonnay 2018  
**GLASS 18 | BOTTLE 79**

Château Miraval Rosé, Côtes de Provence 2022 **GLASS 13 | BOTTLE 53**

## REDS

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

Duckhorn Merlot, Napa Valley 2019 **GLASS 19 | BOTTLE 87**

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Aida Gonzalez-Cabrera, Manager

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