

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.

CHAMPAGNE & SPARKLING

Une Femme "The Callie" Rosé for Neiman Marcus, California NV
QUARTER BOTTLE 18 | FOUR-PACK 54

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

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 145**

WHITES & ROSÉ

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

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

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

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

Château Miraval Rosé, Côtes de Provence 2022 **GLASS 16 | BOTTLE 61**

REDS

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

Duckhorn Merlot, Napa Valley 2019 **GLASS 19 | BOTTLE 99**

Hess Collection "Allomi" Cabernet Sauvignon, Napa Valley 2017
GLASS 29 | BOTTLE 145

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

SPECIALTY COCKTAILS

POMEGRANATE PALOMA 18

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

ESPRESSO MARTINI 18

belvedere vodka, coffee and irish cream liqueurs

MARIPOSA TONIC 18

empress 1908 gin, fever tree tonic, herbs, fruit

BLOOD ORANGE MANHATTAN 18

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 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

wolffer estate alcohol removed sparkling rosé, rheinhessen nv

STARTERS

DAILY SOUP cup 9 | bowl 11
seasonally inspired.

V 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.

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

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

V VEGETARIAN **🌱** PLANT-BASED **🌊** 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.

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.

CHILLED

ICED TEA 5

SPICED ICED TEA 5

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

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

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Veuve Clicquot Brut "Yellow Label", Reims NV **GLASS 29 | BOTTLE 145**

Ruinart Rosé, Reims NV **BOTTLE 245**

WHITES & ROSÉ

Château d'Esclans "Whispering Angel" Rosé, Côtes de Provence 2022

HALF BOTTLE 39

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

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Aida Gonzalez-Cabrera, Manager

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