

## 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

## CARRIE'S at NEIMAN'S

BAL HARBOUR, FL

## BG / GOODMAN'S BAR /

CAFE GINORI at

BERGDORF GOODMAN

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.*

**MELON PALOMA 18**

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

**ESPRESSO MARTINI 18**

belvedere vodka, coffee and irish cream liqueurs

**BUTTERFLY TONIC 18**

empress 1908 gin, fever tree tonic, herbs, fruit

**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**

wolffer estate alcohol removed sparkling rosé, rheinhessen nv

## STARTERS

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

**✓ TRUFFLE FRIES 12**  
parmesan, parsley.

**CRAB CAKES 25**  
remoulade, slaw.

**MEAT & CHEESE BOARD 25**  
prosciutto, salami, parmesan reggiano & fontina cheese,  
marcona almonds, dried fruit, truffle honey, crackers.

## SALADS

**CAESAR SALAD 18**  
romaine, capers, toasted panko, parmesan, creamy caesar dressing.  
with chicken **26** | with shrimp\* **28**

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

**🌱 CURRY WALDORF 26**  
nm curry chicken salad, celery, scallion, apple, raisin, grapes,  
bibb lettuce, pecans, cilantro-lime vinaigrette.

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

**🌱 TRIO SALAD 25**  
nm chicken, tuna pecan & egg salad, bibb lettuce, cucumber,  
tomato, radish, sprouts.

**✓** 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.

## HANDHELDS

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

**✓ CALIFORNIA CLUB 20**  
whole wheat bread, pesto mayonnaise, arugula, sprouts, tomato,  
cucumber, avocado, french fries.  
with bacon **23**

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

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

**SAMPLER 25**  
cup of soup, nm classic sandwich half, seasonal fresh fruit.

## MAIN SELECTIONS

**PARMESAN CRUSTED CHICKEN 26**  
arugula, shaved parmesan, capers, lemon, brown butter sauce.

**✓ 🌱 WARM GRAINS 20**  
red quinoa, ponzu marinated cucumber & tomato, spinach, avocado,  
chili rubbed carrots, radish, spicy mayo.  
with chicken **28** | with shrimp\* **30** | with salmon\* **32**

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

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

## CHILLED

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### ICED TEA 5

### SPICED ICED TEA 5

**THE REPUBLIC OF TEA** (500mL) **7**  
pomegranate green

**LEMONADE 8**  
house recipe, seasonal fruit flavoring

**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

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**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

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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**

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

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Aida Gonzalez-Cabrera, Manager

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