

## 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 NORTH PARK, 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 NORTH PARK, 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

St. Louis

A St. Louis landmark for over 40 years, **The Mariposa** at Neiman Marcus is honored to provide you with outstanding standards and service in an upscale, family-friendly atmosphere. We aim to offer you a retreat nestled within the beautiful surroundings of Plaza Frontenac. Our entire culinary team is here to ensure that your expectations are exceeded time and time again. Thank you for dining with us and for giving us the opportunity to serve you. 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

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### CHAMPAGNE & SPARKLING

Ferrari Brut 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**

### 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 Chardonnay, Napa Valley 2018  
**GLASS 19 | BOTTLE 87**

Bouchard Père & Fils Pouilly-Fuissé 2018 **GLASS 15 | BOTTLE 65**

Chateau Miraval Rosé, Cotes de Provence 2022 **GLASS 13 | BOTTLE 53**

### REDS

Trapiche "Medalla" Malbec, Mendoza 2016 **GLASS 10 | BOTTLE 41**

Cherry Pie Pinot Noir, California 2016 **GLASS 12 | BOTTLE 47**

Duckhorn Cabernet Sauvignon, Napa Valley 2020 **GLASS 19 | BOTTLE 87**

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

## SPECIALTY COCKTAILS

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### 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.

**✓ FIG FLATBREAD 16**  
caramelized onion, thyme roasted mushroom, goat cheese, balsamic reduction.

## SALADS

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

**🌱🌾 CITRUS SALAD 18**  
spinach, endive, avocado, grapefruit, citrus dressing.  
with crab **40** | with salmon\* **30**

**GINGER CHICKEN SALAD 26**  
juliened vegetables, edamame, napa cabbage, romaine, sweet chili soy glazed chicken, crispy wontons, cashews, spicy ginger-lime vinaigrette.

**🌾 CHICKEN SALAD 26**  
mixed greens, nm chicken salad, shaved celery & apple, grapes, raisin, toasted almonds, lemon vinaigrette.

**✓🌾 BEET SALAD 18**  
spinach, endive, oranges, quinoa, goat cheese, pistachio, almond, citrus-honey vinaigrette.

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

**🌱 LOVE SALAD 18**  
mixed greens, artichoke hearts, tomato, hearts of palm, avocado, croutons, balsamic vinaigrette.

**✓** 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**

**TUNA MELT 20**  
whole wheat bread, tuna pecan salad, sharp cheddar cheese, tomato, red onion, cornichon, french fries.

**CRAB CAKE SANDWICH 36**  
lump crab, lettuce, tomato, old bay aioli, toasted brioche, french fries.

**🍷 SAMPLER 25**  
cup of soup, nm classic sandwich half, market salad.

**TUSCAN GRILLED CHICKEN MELT 20**  
ciabatta, pesto, tomato, grilled peppers, fresh mozzarella, arugula, mixed green salad.

**FRENCH DIP 22**  
thinly sliced roast beef, caramelized onion, melted swiss cheese, horseradish sauce, au jus, 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, eggplant caponata, parmesan cheese.

**🌱🌾 WARM GRAINS 20**  
spiced crispy brussels sprouts, roasted cauliflower, avocado, quinoa, spinach, maple-ginger dressing.  
with chicken **25** | with shrimp\* **30** | with salmon\* **32**

**PASTA FRA DIAVOLA\* 28**  
shrimp, arugula, linguini.

**SEARED SALMON\* 30**  
farro, roasted brussels sprouts & red peppers, mixed mushrooms, charred tomato vinaigrette.

## 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

passionfruit 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 Brut 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**

### WHITES & ROSÉ

Chateau d'Esclans "Whispering Angel" Rosé, Cotes 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**

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Neil Strasser, Manager

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