

M A R I P O S A

STARTERS

Daily Soup

SEASONALLY INSPIRED — 10/12

Lobster Bisque

LOBSTER, SHERRY, CHIVE — 16

Tuna Tartare*

AVOCADO, WASABI, SESAME-GINGER VINAIGRETTE,
WONTONS — 25

Truffle Fries

PARMESAN, PARSLEY
V — 13

Summer Vegetable Tart

CRISP PASTRY TART FILLED WITH FAVA BEAN HUMMUS,
TOPPED WITH A MIX OF LOCAL CORN,
TOMATOES WITH BABY GREENS,
LEMON VINAIGRETTE — 13

SALADS

Beets and Nectarine Salad

SUMMER NECTARINES AND BEETS WITH FRISÉE AND
MUSTARD GREENS, AVOCADO, GOAT CHEESE,
PEPITAS, WHITE BALSAMIC VINAIGRETTE,
PARMESAN CROSTINI — 25
WITH SALMON* — 39

Tomato & Burrata Panzanella

WALNUT-HERB PESTO, ARUGULA,
SOURDOUGH CROUTONS,
BALSAMIC REDUCTION
V — 25
WITH CHICKEN — 35

Citrus Salad

SUPER LUMP CRAB, SHAVED FENNEL, ENDIVE,
ARUGULA, RADICCHIO, AVOCADO, GRAPEFRUIT,
LEMON VINAIGRETTE
DF, GF — 40

Lobster Salad*

LITTLE GEMS, AVOCADO, TOMATO, BOILED EGG,
BACON, BLUE CHEESE, CUCUMBER,
HONEY MUSTARD DRESSING
GF — 45

ENTRÉES

Good Hair Day Pasta

CORN, TOMATO CONFIT, CALABRIAN CHILI, COTIJA
V — 30

WITH CRAB* — 50

WITH LOBSTER* — 50

Halibut*

FRESH CORN SAUCE AND TOMATO JAM,
TRI-COLOR POTATO HASH, ASPARAGUS,
BROCCOLNI, SUN GOLD TOMATOES
DF, GF — 40

Herb Roasted Chicken Breast Au Jus

CORN PUDDING, TRI-COLOR CARROTS, ZUCCHINI,
YELLOW WAX BEANS — 34

Cheeseburger*

BLACK ANGUS BEEF, GRUYÈRE, GRILLED ONION,
ARUGULA, DIJONAISE, BRIOCHE,
TRUFFLE FRIES — 30

Lobster Club*

TOASTED COUNTRY BREAD, TOMATO, AVOCADO,
SMOKED BACON, BIBB LETTUCE, LEMON AÏOLI,
SERVED WITH CHIPS — 45

Roasted Salmon*

SPAGHETTI SQUASH, BUTTERNUT SQUASH,
SESAME TOMATO JAM,
GRILLED RADICCHIO, MINT
GF — 39

Sea Scallops with Farro Risotto*

PARMESAN BROTH, LOCAL TOMATOES,
WILD MUSHROOMS, SUMMER SQUASH — 36

DESSERTS — 10

Meyer Lemon Curd Tart

LEMON CURD, WHIPPED CREAM, MERINGUE

Rhubarb and Fresh Berry Parfait

RHUBARB CREAM, MERINGUE, OATMEAL CRISP

Summer Dutch Baby

FALLEN PANCAKE, SUMMER FRUITS,
VANILLA BEAN ICE CREAM

DF DAIRY-FREE

V VEGETARIAN

GF GLUTEN-FREE

* THESE ITEMS ARE COOKED TO ORDER.
CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOOD-BORNE ILLNESSES.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER
IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

20% SERVICE CHARGE ADDED

Lower Level
Neiman Marcus Beverly Hills
9700 Wilshire Blvd.
Beverly Hills, CA 90212
310-975-4350

Hours:
Sunday-Monday CLOSED
Tuesday-Saturday 11am-3pm

M A R I P O S A

CHAMPAGNE & SPARKLING

Santa Margherita Sparkling Rosé

ITALY NV — half bottle 23

Accademia Prosecco Superiore DOC

TREVISO NV — glass 15 | bottle 59

Étoile Rosé

CALIFORNIA NV — glass 18 | bottle 89

Veuve Clicquot Brut “Yellow Label”

REIMS NV — glass 25 | bottle 125

Henriot Brut Souverain

REIMS NV — glass 25 | bottle 125

La Grande Dame 2012 by Yayoi Kusama

REIMS — bottle 350

WHITE WINE & ROSÉS

Terlato Pinot Grigio

FRIULI 2017 — glass 17 | bottle 65

Cliff Lede Sauvignon Blanc

NAPA VALLEY 2019 — glass 17 | bottle 65

Trefethen Vineyards Chardonnay

NAPA VALLEY 2017 — glass 17 | bottle 65

Studio by Miraval Rosé

FRANCE 2018 — glass 13 | bottle 53

CHILLED SAKES

Sake Baby Junmai Ginjo

JASMINE AND VIOLET WITH SILKY PEAR AND WHITE PLUM
300ml 19

Heavensake Junmai 12

SALTED CARAMEL, CACAO, KUMQUAT AND ALMOND
glass 9 | 720ml 39

REDS

En Route “Les Pommiers” Pinot Noir

RUSSIAN RIVER VALLEY — glass 18 | bottle 89

Rosati Cabernet Sauvignon

MENDOCINO 2012 — glass 18 | bottle 89

**ALL UNOPENED BOTTLES OF WINE AVAILABLE TO GO
WITH COMPLETE MEAL PURCHASE.

SPECIALTY COCKTAILS

TAKE IT TO GO WITH COMPLETE MEAL PURCHASE.

SEALED COCKTAILS ARE PRE-MIXED AND READY TO SHAKE AND
POUR OVER ICE IN YOUR FAVORITE GLASS. GARNISH INCLUDED.
8 OZ.

Cosmopolitan

BELVEDERE VODKA, COINTREAU, GINGER, CRANBERRY, LIME — 18

Garden Mary

GREENBAR DISTILLERY TRU GARDEN VODKA,
AGALIMA ORGANIC BLOODY MARY MIX — 18

Neiman Marcus Margarita

HERRADURA REPOSADO, COINTREAU, BLOOD ORANGE,
AGAVE, FRESH LIME — 18

Kyoto 75

BELVEDERE VODKA, PEACH, MIO SPARKLING SAKE — 18

Samurai Medicine

SHIBUI PURE MALT WHISKY, DOMAINE DE CANTON GINGER
LIQUEUR, MATCHA-INFUSED HONEY SYRUP, LEMON — 18

Cucumber Gimlet

AVIATION GIN, TYKU CUCUMBER SAKE, ST. GERMAIN, LIME — 18

Rosé Aperol Spritz

APEROL, SPARKLING ROSÉ, Q CLUB SODA — 18

CHILLED & BREWED

Iced Tea — 5

Spiced Iced Tea — 5 SINGLE | 20 SIX-PACK TO GO

Q Spectacular Drinks [6.7 OZ. BOTTLE]

Q GINGER ALE, Q CLUB SODA, Q TONIC, OR Q GINGER BEER — 5

Acqua Panna® PREMIUM STILL WATER [500ML] — 5/10

S.Pellegrino® SPARKLING WATER [750ML] — 5/10

Hot Tea

BREAKFAST BLACK, EARL GREY, JASMIN VERT, CHAMOMILE — 3.5

Ureshino Hot Green Tea — 5

Filter Drip Coffee

REGULAR/DECAF — 3.5

Espresso

REGULAR/DECAF — 4

Cappuccino

ESPRESSO, EQUAL PARTS STEAMED MILK AND FROTH — 4.5

Caffè Latte

ESPRESSO, STEAMED MILK, LAYER OF FROTH — 5

Matcha Latte

NODOKA MATCHA, HONEY, STEAMED MILK — 8