


## COCKTAILS

- ESPRESSO MARTINI** absolut vanilla, chocolate liqueur, la colombe espresso shot **20**
- BUTTERFLY TONIC** empress 1908, mint, cardamom, q tonic **20**
- NEIMAN MARCUS MARGARITA** casa del sol reposado, blood orange liqueur, lime, agave **20**
- COSMOPOLITAN** belvedere, cointreau, cranberry, lime **20**
- SUNSET SPRITZ** casa del sol blanco, aperol, grapefruit, bottega prosecco **20**
- GARDEN MARY** absolut peppar, agalima organic bloody mary mix **20**
- PEAR DIVINE** grey goose la poire, st germain, lemon, bottega prosecco **20**
- BAR 4 MANHATTAN** brother's bond, amaro averna, carpano antica, bitters **20**
- EL LUJO** don julio 1942, grand marnier cuvée alexandre, lime, agave **75**

## BEER

- NORTH COAST BREWING CO.** blue star wheat **10**
- NORTH COAST BREWING CO.** scrimshaw pilsner **10**

## CHILLED

- ICED TEA** **5**
- NM SPICED ICED TEA** **5**
- LEMONADE** **8**
-  **SPECTACULAR DRINKS** q ginger ale, q tonic, q club soda, or q ginger beer (6.7 oz bottle) **6**
- ACQUA PANNA®** premium still water (750ml) **10**
- S.PELLEGRINO®** sparkling water (750ml) **10**

## BREWED

- HOT TEA** breakfast black, earl grey, jasmin vert, chamomile **5**
- FILTER DRIP COFFEE** regular/decaf **5**
- ESPRESSO** regular/decaf **6**
- CAPPUCCINO** espresso, equal parts steamed milk and froth **7**
- CAFFÈ LATTE** espresso, steamed milk, layer of froth **7**

## APPETIZERS

**LOBSTER BISQUE** crème fraîche, sherry, chive **14**

**DAILY SOUP** seasonally inspired 🌱🌱 **cup 10 | bowl 12**

**TRUFFLE FRIES** parmesan, parsley, white truffle oil 🍷 **13**

**SEARED JUMBO LUMP CRAB CAKES** grilled honeyglow pineapple salsa, dill tartar sauce **32**

**BRILLAT SAVARIN CHEESE PLATE** triple crème brie, sour cherry compote, tarragon, extra virgin olive oil crostini **18**

**WAGYU BEEF DUMPLINGS** "Rosewood Ranch" wagyu, sesame-chili dipping sauce, scallion **35 \***

## CHILLED + RAW

**TUNA TARTARE** avocado, mango, hibiscus ponzu, micro cilantro, taro root chips 🌱 **25 \***

**CHILLED BLACK TIGER PRAWNS** harissa cocktail sauce, old bay remoulade, lemon 🌱 **28 \***

**THE CAVIAR CO. IMPERIAL GOLDEN OSETRA CAVIAR** traditional accoutrements: fried capers, brunoise red onion, chopped egg whites + yolks, crème fraîche, warm buttered blinis **28 grams 135 | 56 grams 270 \***

## COMPOSED SALADS

**1924 CAESAR SALAD** romaine hearts, roasted cherry tomatoes, garlic croutons, parmigiano-reggiano, 1924 caesar dressing **18 \***  
**tableside presentation for two 34**

**HEIRLOOM TOMATO AND BURRATA SALAD** wild arugula, garlic parmesan bread, fresh basil, smoked maldon salt, Fernando Pensato extra virgin olive oil & aged balsamic vinegar 🍷 **26**

**LOBSTER SALAD** baby gems, avocado, heirloom tomato, boiled egg, applewood smoked bacon, laura chenel goat cheese, cucumber, honey mustard dressing 🌱 **42 \***

**BABY GEM SALAD WITH CRISPY ARTICHOKE** golden raisin-verjus vinaigrette, herbed fromage blanc, candied walnuts 🍷 **20**

**ADD ON PROTEINS\*** grilled garlic-herb chicken **10**  
seared atlantic salmon **14 \***  
harissa grilled prawns **15 \***

## SANDWICHES

Served with truffle fries or house salad.

**CHEESEBURGER** creekstone farms black angus beef, gruyère, caramelized onions, arugula, dijonaise, brioche **28** \*  
*plant-based patty available upon request*

**LOBSTER CLUB** toasted brioche, heirloom tomato, avocado, applewood smoked bacon, baby gem, truffle aioli **42** \*

**TUNA NIÇOISE PANINI** arugula, sun-dried tomatoes, pickled shallots, niçoise olives, tarragon-sherry aioli, soft-boiled eggs **28**

## PASTAS

**RIGATONI WITH PINK VODKA SAUCE** bianco organic marinara, bellwether farms ricotta, calabrian chili **32**

**SUMMER CORN AGNOLOTTI "STREET CORN STYLE"** cotija + parmesan cheese, charred corn, jalapeño crema, cilantro pangrattato **30**

**KUROBUTA SAUSAGE ORECCHIETTE** broccolini, heritage pork sausage, garlic, chile flake, asiago **34**

**LOBSTER GNOCCHI** roasted maitake mushrooms, petite peas, sundried tomatoes, lobster meat, creamy alfredo sauce, parmigiano-reggiano, tarragon **48** \*

## MAIN SELECTIONS

**PACIFIC HALIBUT "PICCATÀ"** parsnip purée, grilled asparagus, lemon-caper butter sauce **40** \*

**ROSIE'S ORGANIC CHICKEN BREAST** tri-color fingerling potatoes, sautéed broccolini, caramelized cipolini onions, madeira chicken jus **34**

**PAN SEARED SALMON** black forbidden rice, sweet corn purée, roasted baby fennel spiced carrot glaze **32** \*

**MAITAKE MUSHROOM RISOTTO** carnaroli risotto, mascarpone, crispy shallots, miso-mushroom jus, black truffle relish **35**

**Split Plate Charge for Entrees & Sandwiches 5**



VEGETARIAN



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.

## WINE SELECTIONS

### CHAMPAGNE & SPARKLING

FERRARI	brut rosé, trentodoc nv	15 glass	33 half bottle
SCHARFFENBERGER	brut, mendocino nv	15 glass	59 bottle
BOTTEGA	"il vino dei poeti" prosecco, treviso nv	15 glass	59 bottle
CA' DEL BOSCO	franciacorta nv	105 bottle	
VEUVE CLICQUOT	brut "yellow label", reims nv	29 glass	145 bottle
NOMINÉ-RENARD	blanc de blancs, villevénard nv	119 bottle	
LAURENT-PERRIER	rosé, tours-sur-marne nv	37 glass	175 bottle
RUINART	rosé, reims nv	130 half bottle	249 bottle
DOM PÉRIGNON	épernay 2013	895 bottle	

### WHITE WINES & ROSÉS

GRENACHE BLEND	château d'esclans "whispering angel" rosé, côtes de provence 2022	39 half bottle	
PINOT GRIGIO	terlato, friuli 2022	17 glass	71 bottle
SAUVIGNON BLANC	cakebread cellars, napa valley 2021	18 glass	85 bottle
SEMILLON	château climens "asphodèle" bordeaux blanc sec 2019	21 glass	99 bottle
CHARDONNAY	neiman marcus, sonoma county 2019	15 glass	59 bottle
CHARDONNAY	clos pegase "mitsuko's vineyard", napa valley 2019	18 glass	85 bottle
CHARDONNAY	moillard "sous la grotte", pouilly-fuissé 2021	21 glass	99 bottle
SYRAH BLEND	château miraval rosé, côtes de provence 2022	18 glass	85 bottle

## WINE SELECTIONS

### REDS

**PINOT NOIR** belle glos "clark & telephone", santa maria valley 2021  
**23 glass 111 bottle**

**PINOT NOIR** faiveley, mercurey 2020 **179 bottle**

**CABERNET SAUVIGNON** hess collection "allomi", napa valley 2017 **85 bottle**

**CABERNET SAUVIGNON** duckhorn, napa valley 2019 **23 glass 111 bottle**

**SANGIOVESE BLEND** guado al tasso "il bruciato", tuscany 2019 **87 bottle**

**MERLOT BLEND** château lassègue, st émilion grand cru 2018 **135 bottle**

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

# M A R I P O S A

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..

Before placing your order, please inform your server if a person in your party has a food allergy.

20% service charge will be added.

Visit us online at  
[www.NeimanMarcus.com/restaurants](http://www.NeimanMarcus.com/restaurants)

David Spooner, General Manager  
Charles Voudouris, Executive Chef

*Neiman Marcus*  
BEVERLY HILLS

## NEIMAN MARCUS RESTAURANTS

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Downtown Dallas, TX

### ROTUNDA

San Francisco, CA  
Paramus, NJ

### 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

### BAR STANLEY

Atlanta, GA

### BAR ON 4

Beverly Hills, CA  
Chicago, IL

### CARRIE'S at NEIMAN'S

Bal Harbour, FL

### NM CAFE

Palo Alto, CA  
San Diego, CA  
Topanga, CA  
Las Vegas, NV  
Scottsdale, AZ  
Atlanta, GA  
Dallas NorthPark, TX  
Fort Worth Clearfork, TX  
King of Prussia, PA  
McLean, VA  
Short Hills, NJ  
Northbrook, IL  
Troy, MI  
Garden City, NY

### CAFE ON 3

Beverly Hills, CA  
Bal Harbour, FL

### FRESH MARKET

San Francisco, CA

### MERMAID BAR

Dallas NorthPark, TX

### ESPRESSO BAR

Honolulu, HI  
Downtown Dallas, TX  
King of Prussia, PA

### BERGDORF GOODMAN, NY

BG

Cafe Ginori at Bergdorf Goodman  
Goodman's Bar

For current menus, dining room pictures and upcoming events visit

*The* **RESTAURANTS** *of* **NEIMAN MARCUS.COM**