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



Willow Bend

Neiman Marcus got into the food business in the late 1940's because one of the company's founders, Herbert Marcus Sr., was tired of the substandard food in downtown Dallas. His eyesight was failing as a result of hypertension, and making lunchtime excursions was becoming more difficult. One day his son Mr. Stanley, remarked half-jokingly, "Well, you may be forced to open your own kitchen, dedicated to meeting your very exacting demands." Soon after, Mr. Stanley hired a cook to prepare lunches for his father in a small room on the top floor of the store. He would invite vendors and guests to have lunch with him, and pretty soon his penthouse space became a popular venue and a busy place. After his death in 1950, Mr. Stanley embarked on expanding and remodeling the store.

Mr. Stanley, who was by then president and chief executive officer of Neiman Marcus, decided that having a full-service restaurant on one of the new floors would help keep customers in the store when they came for a day of shopping. After all, a sated shopper is a happy shopper. And so, in 1953, the Zodiac Room was opened.

Neiman Marcus Cookbook 2003

MARIPOSA WINES BY THE GLASS

CHAMPAGNE & SPARKLING

Une Femme "The Callie" Rosé for Neiman Marcus, California NV

QUARTER BOTTLE 18 | FOUR-PACK 54

Ferrari Brut 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

Sonoma-Cutrer Russian River Ranches Chardonnay 2021 GLASS 14 | BOTTLE 56

Chateau Miraval Rosé, Cotes de Provence 2022 GLASS 16 | BOTTLE 61

REDS

Cherry Pie Pinot Noir, California 2021 GLASS 12 | BOTTLE 47

Duckhorn Cabernet Sauvignon, Napa Valley 2019 GLASS 29 | BOTTLE 145

MARIPOSA 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

BUTTERFLY 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

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

MARIPOSA **STARTERS**

DAILY SOUP cup 9 | bowl 11

seasonally inspired.

TRUFFLE FRIES 12

parmesan, parsley.

LUMP CRAB CAKES 20

cabbage slaw, remoulade.

CRISPY BRUSSELS SPROUTS 14

reduced balsamic, crispy bacon.

SALADS

CAESAR SALAD 18

romaine, crispy panko, capers, parmesan cheese, creamy caesar dressing. with chicken 26 | with salmon* 30

™ ® TRIO SALAD 25

nm chicken salad, tuna pecan, egg salad, romaine, cherry tomato, cucumber, radish, celery, toasted almond, lemon vinaigrette.

(F) CHICKEN "SALAD" SALAD 26

mixed greens, nm chicken salad, shaved celery, golden raisin, apple, grapes, toasted almond, lemon vinaigrette.

O ROASTED PEAR SALAD 18

mixed greens, gorgonzola, toasted walnut, balsamic vinaigrette. with chicken 26 | with salmon* 30

MANDARIN ORANGE SOUFFLÉ 26

nm chicken salad, sliced almonds, sliced apples, today's sweet bread, poppy seed dressing.







*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.

MARIPOSA

SANDWICHES

NM BURGER* 21

black angus patty, brioche, sharp cheddar, lettuce, tomato, chipotle mayonnaise, served with french fries.

O GRILLED CHEESE 18

sourdough, swiss & cheddar cheese, tomato jam, french fries. with crispy bacon 20

CRISPY CHICKEN SANDWICH 24

brioche, cilantro-cabbage slaw, jalapeño, sweet chili aïoli, french fries.

SAMPLER 25

cup of soup, nm classic sandwich half, market salad.

CLUB SANDWICH 22

sourdough bread, shaved turkey, black forest ham, swiss cheese & cheddar cheese, applewood smoked bacon, lettuce, tomato, french fries.

TUNA MELT 21

whole wheat, tuna pecan salad, cheddar cheese, cornichons, red onion, french fries.

MAIN SELECTIONS

廖 SALMON TACOS* 27

blackened salmon filet, corn tortillas, lime-cabbage salad, cilantro, jalapeños, avocado, chipotle mayonnaise, fresh salsa.

BLACKENED SHRIMP ALFREDO* 28

linguini, parmesan cream sauce.

STANLEY MARCUS POT ROAST 29

whipped potatoes, baby carrot, brussels sprouts, mushroom, pearl onion.

MARIPOSA CHILLED

ICED TEA 5

SPICED ICED TEA 5

THE REPUBLIC OF TEA (330mL) 7

pomegranate green

BERRY LEMONADE 6

nuit d'ete decaf tea, house lemonade

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

MARIPOSA WINE SELECTION

CHAMPAGNE & SPARKLING

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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

Chateau d'Esclans "Whispering Angel" Rosé, Cotes 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

Sonoma-Cutrer Russian River Ranches Chardonnay 2021 GLASS 14 | BOTTLE 56

Chateau Miraval Rosé, Cotes de Provence 2022 GLASS 16 | BOTTLE 61

REDS

Cherry Pie Pinot Noir, California 2021 GLASS 12 | BOTTLE 47

Duckhorn Cabernet Sauvignon, Napa Valley 2019 GLASS 29 | BOTTLE 145

Joseph Phelps Cabernet Sauvignon, Napa Valley 2019 BOTTLE 249

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VISIT US www.neimanmarcus.com/restaurants