

## 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

# M A R I P O S A

## 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.

# WINES BY THE GLASS

## 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**

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

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

## REDS

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

Duckhorn Cabernet Sauvignon, Napa Valley 2019   **GLASS 19 | BOTTLE 87**

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

# SPECIALTY COCKTAILS

## 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.

**LUMP CRAB CAKES** 20  
fennel apple slaw, remoulade.

**CRISPY BRUSSELS SPROUTS** 14  
balsamic agrodolce, dates, cilantro, pepitas, lime.

# SALADS

**CAESAR SALAD** 18  
baby kale, crispy panko, capers, parmesan cheese,  
creamy caesar dressing.  
with chicken 26 | with salmon\* 30

**FENNEL & GRAPEFRUIT** 18  
arugula, radicchio, endive, avocado, citrus dressing.  
with lump crab 40 | with salmon\* 30 | with shrimp\* 28

**TRIO SALAD** 25  
nm chicken salad, tuna pecan, egg salad, romaine, cherry tomato,  
cucumber, radish, celery, toasted almond, lemon vinaigrette.

**CURRY CHICKEN SALAD** 26  
mixed greens, nm curry chicken salad, shaved celery, golden raisin,  
grapes, shaved apple, toasted almonds, scallion,  
cilantro-lime vinaigrette.

**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.

**V** VEGETARIAN   **P** PLANT-BASED   **GF** GLUTEN-FREE   **NM** 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.

**PIMENTO GRILLED CHEESE** 18  
sourdough, pimento cheese spread, mixed greens, lemon vinaigrette.  
with crispy bacon 20

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

**MUSHROOM MELT** 20  
maple-soy marinated portobello mushrooms, gruyère cheese,  
caramelized onions, brioche, french fries.

**CLUB SANDWICH** 22  
sourdough bread, shaved turkey, black forest ham, swiss cheese,  
avocado, applewood smoked bacon, lettuce, tomato,  
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  
roasted broccolini, cherry tomato-caper salsa, lemon butter sauce.

**GRAIN BOWL** 20  
red quinoa, roasted cauliflower, crispy spiced brussels sprouts,  
baby kale, avocado, ginger-miso dressing.

**STANLEY MARCUS POT ROAST** 29  
whipped potatoes, baby carrot, brussels sprouts, mushroom, pearl onion.

# 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**  
pomegranate green

**BERRY LEMONADE 6**  
nuit d’ete decaf tea, house lemonade

**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**

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

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

## REDS

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

Duckhorn Cabernet Sauvignon, Napa Valley 2019 **GLASS 19 | BOTTLE 87**

Joseph Phelps Cabernet Sauvignon, Napa Valley 2019 **BOTTLE 220**

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

FOLLOW US

@NeimanMarcus

#NMcooks

#NMyum

#NMhappyhour

---

Michael Stolfi, Manager

VISIT US

**[www.neimanmarcus.com/restaurants](http://www.neimanmarcus.com/restaurants)**