


COCKTAILS

- POMEGRANATE PALOMA** casa del sol blanco, pomegranate lime sour, fever tree grapefruit **16**
- ESPRESSO MARTINI** belvedere vodka, coffee and irish cream liqueurs **18**
- MARIPOSA TONIC** empress 1908 gin, fever tree tonic, herbs, fruit **16**
- BLOOD ORANGE MANHATTAN** brother's bond bourbon, blood orange juice, clove simple **16**
- HONEY SPICE MARGARITA** casa del sol reposado, honey, lime, cointreau, cinnamon sugar rim, honey clusters **18**
- ROSÉ APEROL SPRITZ** aperol, club, ferrari rosé **16**

CHILLED

- ICED TEA** **5**
- NM SPICED ICED TEA** **5**
-  **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) **8**
- S.PELLEGRINO®** sparkling water (750ml) **8**

BREWED

- HOT TEA** breakfast black, earl grey, jasmin vert, chamomile **5**
- FILTER DRIP COFFEE** regular/decaf **5**
- ESPRESSO** regular/decaf **5**
- CAPPUCCINO** espresso, equal parts steamed milk and froth **5.5**
- CAFFÈ LATTE** espresso, steamed milk, layer of froth **6**

APPETIZERS

- CHICKEN TORTILLA SOUP** radish, lime, cilantro 🌱 cup 9 | bowl 11
- TRUFFLE FRIES** parmesan, parsley, white truffle oil, garlic aioli 🌱 12
- CRAB CAKE** market slaw, remoulade 22
- CRISPY BRUSSELS** balsamic agrodolce, dates, cilantro, pepita, lime 🌱 12
- SPINACH ARTICHOKE DIP** gruyère & parmesan cheese, roasted garlic, toasted panko, warm tortilla chips 🌱 15
- CRISPY CALAMARI** spicy cherry peppers, garlic butter 20 *

COMPOSED SALADS

- CAESAR SALAD** romaine, capers, toasted panko, parmesan cheese, caesar dressing 17
- LOVE SALAD** grilled chicken, mixed greens, avocado, heirloom cherry tomatoes, hearts of palm, artichoke, creamy balsamic dressing 🌱 27
- KALE SALAD** baby kale, grilled chicken, apples, golden raisins, toasted pine nuts, shaved parmesan, lemon-basil dressing 🌱 27
- SHAVED SALAD** kale, brussels sprouts, cauliflower, avocado, dried apricots, ginger-miso dressing 🌱 🌱 18
- MANDARIN ORANGE SOUFFLÉ** nm chicken salad, sliced almonds, seasonal fruit salad, today's sweet bread 🌱 26
- SHRIMP COBB** romaine, tomatoes, avocado, egg, blue cheese, bacon, red onion, red wine vinaigrette 🌱 32 *
- SESAME SALAD** romaine, cabbage, cilantro, scallion, carrots, red pepper, mandarin orange, crispy wonton, hoisin dressing 🌱 20
with chicken 28 | with shrimp* 30 | with salmon* 32

SANDWICHES

- NM BURGER** black angus patty, brioche, sharp cheddar, lettuce, tomato, chipotle mayonnaise, served with french fries **21** *
with avocado **24** | with bacon **24**
- TURKEY CLUB** country white, turkey, black forest ham, cheddar cheese, bacon, dijonaise, lettuce, tomato, french fries **25**
- TUNA MELT** whole wheat bread, tuna pecan salad, sharp cheddar cheese, tomato, pickled red onion, cornichon, french fries **21**
- SAMPLER** cup of soup, nm classic sandwich half, seasonal fruit salad **NM 25**
- GRANNY SMITH APPLE & BRIE PANINI** pretzel bread, bacon jam, arugula, kettle chips **22**

MAIN SELECTIONS

- SALMON TACOS** blackened salmon filet, corn tortillas, lime-cabbage salad, cilantro, jalapeños, avocado, chipotle mayonnaise, fresh salsa **27** *
- CHICKEN PAILLARD** arugula, heirloom cherry tomato, capers, shaved parmigiano reggiano **27**
- WARM GRAINS** red quinoa, roasted cauliflower, crispy spiced brussels sprouts, kale, avocado, ginger-maple dressing **20**
with chicken **28** | with shrimp* **30** | with salmon* **32**
- SALMON NIÇOISE** crispy fingerling potatoes, sautéed green beans, heirloom cherry tomatoes, olive tapenade, jammy egg, dijon-shallot dressing **30** *
- PAPPADELLE** braised short rib ragu, parmesan, herbs **32**
- LINGUINE & CLAMS** cherrystone clams, white wine sauce, garlic, herbs, panko, parmesan **36** *
- CATCH OF THE DAY** rainbow carrots, lentils, mint-parsley salad, fernando pensato lemon oil **AQ** *



PLANT-BASED



GLUTEN-FREE



VEGETARIAN



NM CLASSIC

* 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

- UNE FEMME "the callie" rosé, california nv **18 quarter bottle**
- FERRARI brut rosé, trentodoc nv **15 glass 33 half bottle**
- SCHARFFENBERGER brut, mendocino nv **13 glass 53 bottle**
- BOTTEGA "il vino dei poeti" prosecco, treviso nv **12 glass 47 bottle**
- VEUVE CLICQUOT brut "yellow label", reims nv **29 glass 129 bottle**
- RUINART rosé, reims nv **37 glass 149 bottle**
- LA GRANDE DAME by yayoi kusama, reims 2012 **350 bottle**

WHITE WINES & ROSÉ

- GRENACHE BLEND château d'esclans "whispering angel" rosé, côtes de provence 2022 **33 half bottle**
- PINOT GRIGIO terlato, friuli 2022 **13 glass 53 bottle**
- SEMILLON château climens "asphodele" grand vin blanc sec 2019 **119 bottle**
- SAUVIGNON BLANC cliff lede, napa valley 2022 **14 glass 56 bottle**
- CHARDONNAY neiman marcus, sonoma county 2019 **14 glass 56 bottle**
- CHARDONNAY sonoma-cutrer russian river ranches 2021 **14 glass 56 bottle**
- CHARDONNAY clos pegase "mitsuko's vineyard", napa valley 2018 **18 glass 79 bottle**
- SYRAH BLEND château miraval rosé, côtes de provence 2022 **13 glass 53 bottle**

WINE SELECTIONS

REDS

PINOT NOIR cherry pie, california 2019 **12 glass 47 bottle**

CABERNET SAUVIGNON duckhorn, napa valley 2017 **19 glass 87 bottle**

MERLOT BLEND château lassègue, st émilion grand cru 2018 **129 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 nonalcoholic 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.

For parties of 6 or more adults,
a 20% service charge will be added.

Visit us online at
www.NeimanMarcus.com/restaurants

Marijke Neely, Manager
Brittanee McCleskey, Chef

Neiman Marcus
MICHIGAN AVENUE