

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

Ala Moana

SPECIALTY COCKTAILS 16

MERMAID MAI TAI

light and dark rums, orange curaçao, pineapple, guava and orange juice

SPARKLING PINEAPPLE

sparkling sake, pineapple rum, ginger liqueur, pineapple juice

MANGO MINT COLADA

rum, mango purée, mint, cream of coconut, pineapple juice

NEIMAN MARCUS MARGARITA

casa del sol blanco, cointreau, blood orange, agave, fresh lime

YUZU CHUHAI

iichiko silhouette shochu, yuzu lime soda

PEACH 75

belvedere vodka, peach, mio sparkling sake

BROTHER'S SOUR

brother's bond bourbon, cointreau, lemon, float of red

CUCUMBER GIMLET

empres 1908 gin, tyku cucumber sake, st. germain, lime

AFTERNOON SUNSET

aperol, watermelon, bubbles, sparkling sicilian lemonade

CHAMPAGNE & SPARKLING

Ferrari Brut Rosé, Trentodoc NV **GLASS 14 | HALF BOTTLE 29**
 Scharffenberger Brut, Mendocino NV **GLASS 15 | BOTTLE 65**
 Bottega il Vino dei Poeti Prosecco DOC, Treviso NV **GLASS 12 | BOTTLE 47**
 Veuve Clicquot Brut “Yellow Label”, Reims NV **GLASS 29 | BOTTLE 145**
 Taittinger Brut “La Française”, Reims NV **GLASS 28 | BOTTLE 135**
 Roederer Brut “Collection 243”, Reims NV **GLASS 24 | BOTTLE 118**
 Bollinger Special Cuvée Brut, Aÿ NV **BOTTLE 175**
 Gosset Grand Reserve Brut NV **BOTTLE 145**
 Nicolas Feuillatte “Palme d’Or” 2002 **BOTTLE 230**
 Charles Heidsieck Brut 2012 **BOTTLE 295**
 Laurent-Perrier Cuvée Rosé, Tours-sur-Marne NV **BOTTLE 165**

LIGHT WHITES

Pinot Gris, Willamette Valley Vineyards 2022 **GLASS 14 | BOTTLE 56**
 Pinot Grigio, Terlato, Friuli, Italy 2021 **GLASS 18 | BOTTLE 72**

AROMATIC WHITES

Garganega, Pieropan Soave Classico, Veneto 2022 **GLASS 14 | BOTTLE 56**
 Albariño, Pazo das Bruxas, Rias Baixas 2021 **GLASS 17 | BOTTLE 69**
 Conundrum, California 2022 **GLASS 13 | BOTTLE 53**
 Chenin Blanc, Champalou Vouvray 2021 **BOTTLE 59**

RIESLING

Robert Weil “Tradition”, Rheingau 2021 **GLASS 17 | BOTTLE 69**
 Domaine Zind-Humbrecht, Alsace 2020 **BOTTLE 69**

SAUVIGNON BLANC

Cliff Lede, Napa Valley 2022 **GLASS 17 | BOTTLE 69**
 St Supery “Dollarhide”, Napa Valley 2021 **BOTTLE 85**
 J. de Villebois Sancerre 2022 **GLASS 20 | BOTTLE 77**

CHARDONNAY

Neiman Marcus, Sonoma County 2019 **GLASS 12 | BOTTLE 47**
 Diatom, Santa Barbara 2022 **BOTTLE 65**
 Sonoma-Cutrer, Russian River Ranches 2021 **GLASS 14 | BOTTLE 56**
 Jordan, Russian River Valley 2020 **BOTTLE 75**
 Cakebread Reserve, Carneros 2020 **BOTTLE 142**
 Fevre “Champs Royaux”, Chablis 2020 **GLASS 25 | BOTTLE 95**

ROSÉ

Il Poggione “Brancato”, Tuscany 2021 **GLASS 13 | BOTTLE 53**
 “The Beach” By Whispering Angel, Côteaux d’Aix-en-Provence 2022
GLASS 15 | BOTTLE 57
 Minuty “M De Minuty”, Provence 2021 **BOTTLE 68**

PINOT NOIR

Au Bon Climat, Santa Barbara 2021 **BOTTLE 57**
 Belle Glos “Balade”, Santa Rita Hills 2021 **GLASS 22 | BOTTLE 85**
 Siduri, Santa Rita Hills 2018 **BOTTLE 99**
 Calera, Central Coast 2021 **GLASS 12 | BOTTLE 47**
 Crossbarn by Paul Hobbs, Sonoma Coast 2019 **BOTTLE 87**
 Saintsbury, Carneros 2021 **GLASS 16 | BOTTLE 58**
 DuMol, “Wester Reach”, Russian River 2019 **BOTTLE 135**
 Albert Bichot, Savigny-Les Beaune 2017 **BOTTLE 115**
 Bouchard, Gevrey Chambertin 2018 **BOTTLE 199**

ITALIAN REDS

Bibi Graetz Cassamatta Rosso, Tuscany 2020 **GLASS 18 | BOTTLE 72**
 Michele Chiarlo “Tortoniano” Barolo, Piemonte 2017 **BOTTLE 149**
 Silvio Nardi Brunello di Montalcino, Tuscany 2017 **BOTTLE 199**

MERLOT

Rombauer, Napa Valley 2019 **GLASS 21 | BOTTLE 84**
 Luke, Wahluke Slope 2019 **BOTTLE 49**

CABERNET SAUVIGNON

Silver Oak, Alexander Valley 2018 **BOTTLE 145**
 Duckhorn, Napa Valley 2020 **GLASS 32 | BOTTLE 124**
 Clos du Val, Napa Valley 2021 **BOTTLE 119**
 Caymus, Napa Valley 2020 **1L BOTTLE 225**
 Cakebread, Napa Valley 2019 **BOTTLE 165**
 Plumpjack Estate, Napa Valley 2019 **BOTTLE 325**
 Canvasback, Red Mountain, Washington 2019 **GLASS 19 | BOTTLE 75**
 Chateau Clarke, Listrac Medoc 2016 **BOTTLE 169**

SYRAH

Lindquist, Central Coast 2020 **GLASS 18 | BOTTLE 72**
 E. Guigal Chateauneuf-du-Pape, Rhone 2017 **BOTTLE 139**

SAKES

Sake Baby Junmai Ginjo **300ML 25**
 jasmine and violet with silky pear and white plum
 Heavensake Junmai 12 **GLASS 15 | 720ML 50**
 salted caramel, cacao, kumquat and almond

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

STARTERS

SOUP OF THE DAY bowl 10
seasonally inspired.

KAHUKU CORN CHOWDER bowl 12
ewa sweet corn, focaccia croutons, chives.

MARIPOSA POKE* MP
fresh local tuna, maui onions, crispy garlic, green onions, chili soy, wasabi mayonnaise, kabayaki.

🍷 HURRICANE SEASONED FRIES 12
furikake and arare seasoning, asian remoulade.

SALADS

SESAME SEARED AHI SALAD* MP
mari's greens, shaved maui onions, ho farms tomatoes, avocado, cucumber, radish sprouts, onion-soy dressing.

CRAB AND SHRIMP LOUIE 38
mari's garden greens, colossal crab, tiger prawns, avocado, ho farm tomatoes, louie dressing.

🌶️ SMOKED SALMON SALAD 32
kiawe smoked salmon, mari's greens, shaved maui onions, goat cheese, spiced pecans, champagne papaya dressing.

MARIPOSA CHOPPED SALAD 26
thinly sliced cabbages, shaved carrots, snow peas, mini tomatoes, edamame, water chestnuts, crisp wontons, dragon fruit.
with grilled chicken **34** | with salmon* **38**

VIETNAMESE-INSPIRED LEMON BEEF SALAD* 32
mari's garden greens, sliced red onions, cucumbers, ho farm tomatoes, radishes, chili and fish sauce dressing.

🍷 VEGETARIAN **🌱** PLANT-BASED **🌶️** GLUTEN-FREE

*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

LOBSTER CLUB MP
bacon, roasted peppers, avocado, mari's butter lettuce, mayonnaise, with mari's garden mini crudités.

MARIPOSA CHEESEBURGER* 22
kamuela tomatoes, mari's butter lettuce, grilled maui onions, cheddar cheese, chipotle mayo, with mari's garden mini crudités.

MANGO BBQ PULLED PORK SANDWICH 23
crispy tortilla chips, cole slaw, jicama, cilantro.

GRILLED AHI SANDWICH* MP
toasted brioche, crispy onions, butter lettuce, kamuela tomatoes, yuzu kosho aioli, crudité.

MAIN SELECTIONS

🌶️ KIAWE SMOKED PORK CHOP* 32
maui onion marmalade, slow-roasted tomato, mashed potatoes.

CHICKEN MILANESE 28
herb parmesan crust, israeli couscous, pesto, marinara sauce.

PAN ROASTED SCALLOPS* 37
nori pesto, watercress, smoked dashi butter.

SALMON OCHAZUKE 36
pan roasted salmon with ochazuke risotto, ikura and japanese pickled vegetable relish, green tea.

🌶️ LAKSA CURRY 37
tiger prawns, fresh fish, manila clams, julienne vegetables, steamed white rice, scallops.

🌱 SOY, SESAME ROASTED BEET BOWL 23
red and golden beets, sweet onions, edamame, ogo, radish, carrots, avocado, japanese pickled daikon, furikake brown rice, sesame dressing.

KIDS MENU **12 & YOUNGER**

includes drink and choice of gelato with small nm cookie.

🍷 **SPAGHETTI 15**

tomatoes, butter and parmesan cheese, petite salad.

🍷 **GRILLED CHEESE 15**

cheddar cheese, haricot vert, french fries.

CHICKEN TENDERS 15

petite salad, barbeque sauce.

CHILLED

MARIPOSA PLANTATION TEA 6

guava and pineapple juices, tea

MARIPOSA PUNCH 6

guava, orange and pineapple juices

HALEAKALA 9

creamy coconut and pineapple,
layered with strawberry

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**

BEER

LOCAL

MAUI BIKINI BLONDE LAGER 8

MAUI BIG SWELL IPA 8

MAINLAND

COORS LIGHT 8

IMPORTED

HEINEKEN 8

Holland

SAPPORO 8

Japan

BUCKLER NON-ALCOHOLIC BREW 8

Holland

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