

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

CARRIE'S at NEIMAN'S

BAL HARBOUR, FL

BG / GOODMAN'S BAR /

CAFE GINORI at

BERGDORF GOODMAN

BERGDORF GOODMAN, NY

WELCOME TO

M A R I P O S A

Ala Moana

## SPECIALTY COCKTAILS 18

### 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

### HAWAIIAN SUMMER MARGARITA

casa del sol blanco, guava, coconut, lime, cointreau, zesty lime and sugar rim

### YUZU CHUHAI

iichiko silhouette shochu, yuzu lime soda

### KYOTO 75

belvedere vodka, peach, mio sparkling sake

### BROTHER'S SOUR

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

### CUCUMBER GIMLET

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

### AFTERNOON SUNSET

aperol, watermelon, bubbles, sparkling sicilian lemonade

**CHAMPAGNE & SPARKLING**

Ferrari Brut Rosé, Trentodoc NV **GLASS 18 | HALF BOTTLE 48**  
Scharffenberger Brut, Mendocino NV **GLASS 15 | BOTTLE 65**  
Bottega "il Vino dei Poeti" Prosecco DOC, Treviso NV **GLASS 12 | BOTTLE 47**  
Étoile Rosé by Domaine Chandon, Carneros NV **GLASS 25 | BOTTLE 117**  
Veuve Clicquot Brut "Yellow Label", Reims NV **GLASS 29 | BOTTLE 145**  
Taittinger Brut "La Française", Reims NV **GLASS 26 | BOTTLE 121**  
Bollinger Special Cuvée Brut, Aÿ NV **BOTTLE 245**  
Gosset Grand Reserve Brut NV **BOTTLE 149**  
Nicolas Feuillatte "Palme d'Or" 2002 **BOTTLE 229**  
Charles Heidsieck Brut 2012 **BOTTLE 289**  
Laurent-Perrier Cuvée Rosé, Tours-sur-Marne NV **GLASS 37 | BOTTLE 185**

**LIGHT WHITES**

Pinot Gris, Willamette Valley Vineyards 2022 **GLASS 14 | BOTTLE 56**  
Pinot Grigio, Terlato, Friuli, Italy 2021 **GLASS 18 | BOTTLE 85**

**AROMATIC WHITES**

Albariño, Pazo das Bruxas, Rias Baixas 2021 **GLASS 14 | BOTTLE 56**  
Chenin Blanc, Champalou Vouvray 2021 **BOTTLE 59**  
Daybreak by Copain, Sonoma County 2023 **GLASS 15 | BOTTLE 65**

**RIESLING**

Robert Weil "Tradition", Rheingau 2021 **GLASS 14 | BOTTLE 56**  
Domaine Zind-Humbrecht, Alsace 2020 **BOTTLE 69**

**SAUVIGNON BLANC**

Cliff Lede, Napa Valley 2022 **GLASS 16 | BOTTLE 74**  
St Supery "Dollarhide", Napa Valley 2021 **BOTTLE 85**  
Sancerre 2023 **GLASS 17 | BOTTLE 77**

**CHARDONNAY**

*Neiman Marcus*, Sonoma County 2019 **GLASS 14 | BOTTLE 56**  
Flowers, Sonoma Coast 2022 **GLASS 16 | BOTTLE 74**  
Diatom, Santa Barbara 2022 **BOTTLE 65**  
Sonoma-Cutrer, Russian River Ranches 2021 **BOTTLE 59**  
Jordan, Russian River Valley 2020 **BOTTLE 95**  
Far Niente Estate Bottled, Napa Valley 2022 **GLASS 25 | BOTTLE 117**  
Cakebread Reserve, Carneros 2020 **BOTTLE 179**  
Fevre "Champs Royaux", Chablis 2020 **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 65**  
Minuty "M De Minuty", Provence 2021 **BOTTLE 68**  
Elio Perrone "Bigaro" Brachetto, Piemonte 2022 **GLASS 14 | BOTTLE 56**

**PINOT NOIR**

Au Bon Climat, Santa Barbara 2021 **BOTTLE 61**  
Belle Glos "Balade", Santa Rita Hills 2018 **GLASS 18 | BOTTLE 85**  
Siduri, Santa Rita Hills 2018 **BOTTLE 87**  
Calera, Central Coast 2021 **GLASS 16 | BOTTLE 74**  
Crossbarn by Paul Hobbs, Sonoma Coast 2019 **BOTTLE 98**  
Failla, Sonoma Coast 2022 **GLASS 16 | BOTTLE 74**  
DuMol, "Wester Reach", Russian River 2019 **BOTTLE 135**  
Albert Bichot, Savigny-Les Beaune 2017 **BOTTLE 117**  
Bouchard, Gevrey Chambertin 2018 **BOTTLE 199**

**ITALIAN REDS**

Michele Chiarlo "Tortoniano" Barolo, Piemonte 2017 **BOTTLE 149**  
Silvio Nardi Brunello di Montalcino, Tuscany 2017 **BOTTLE 199**

**MERLOT**

Rombauer, Napa Valley 2019 **GLASS 29 | BOTTLE 145**  
Luke, Wahluke Slope 2019 **BOTTLE 49**

**CABERNET SAUVIGNON**

Silver Oak, Alexander Valley 2018 **BOTTLE 219**  
Duckhorn, Napa Valley 2020 **GLASS 25 | BOTTLE 117**  
Clos du Val, Napa Valley 2021 **BOTTLE 119**  
Caymus, Napa Valley 2020 **1L BOTTLE 284**  
Cakebread, Napa Valley 2019 **BOTTLE 165**  
Plumpjack Estate, Napa Valley 2019 **BOTTLE 325**  
Bella Union by Far Niente, Napa Valley 2021 **GLASS 25 | BOTTLE 117**  
Chateau Clarke, Listrac Medoc 2016 **BOTTLE 169**

**SYRAH**

Lindquist, Central Coast 2020 **GLASS 13 | BOTTLE 53**  
E. Guigal Chateauneuf-du-Pape, Rhone 2017 **BOTTLE 139**

**OTHER REDS**

Turley Wine Cellars Cinsault, Bechtoldt Vineyards, Lodi **BOTTLE 67**  
Leviathan Red Blend, California 2021 **GLASS 18 | BOTTLE 85**

**SAKES**

Sake Baby Junmai Ginjo **300ML 49**  
jasmine and violet with silky pear and white plum  
Heavensake Junmai 12 **3 oz. GLASS 16 | 720ML 111**  
salted caramel, cacao, kumquat and almond

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

# STARTERS

---

## **SOUP OF THE DAY cup 8 | bowl 10**

seasonally inspired.

## **KAHUKU CORN CHOWDER cup 10 | bowl 12**

ewa sweet corn, focaccia croutons, chives.

## **MARIPOSA POKE\* MP**

fresh tuna, maui onion, green onion, avocado, truffle-kabayaki sauce, arare, shiso.

## **HURRICANE SEASONED FRIES 12**

furikake and arare seasoning, asian remoulade.

# SALADS

---

## **SESAME SEARED AHI SALAD\* MP**

mixed greens, shaved maui onions, ho farms tomatoes, avocado, cucumber, radish sprouts, onion-soy dressing.

## **CRAB AND SHRIMP LOUIE 42**

butter lettuce, blue crab, cocktail shrimp, ho farm tomato, avocado, asparagus, louie dressing.

## **SMOKED SALMON SALAD 35**

kiawe smoked salmon, mixed greens, shaved maui onions, goat cheese, spiced pecans, champagne papaya dressing.

## **MARIPOSA CHOPPED SALAD 26**

thinly sliced cabbages, shaved carrot, snow peas, ho farms tomato, edamame, crisp won ton, seasonal fruit, creamy sesame vinaigrette.  
with grilled chicken **34** | with salmon\* **38**

## **VIETNAMESE-INSPIRED LEMON BEEF SALAD\* 34**

grilled washugyu hanger steak, mixed greens, red onion, cucumber, ho farm tomato, radish, jalapeño, chili and fish sauce vinaigrette.

 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.

---

**LOBSTER CLUB MP**

bacon, roasted pepper, avocado, butter lettuce, lemon mayonnaise with mini crudite.

**WAGYU CHEESEBURGER\* 24**

toasted brioche, cheddar cheese, chipotle mayo, grilled maui onion, butter lettuce, kamuela tomato with mini crudite.

**MANGO BBQ PULLED PORK SANDWICH 23**

toasted brioche, crispy tortilla strips, coleslaw, cilantro with mini crudite.

**GRILLED AHI SANDWICH\* MP**

toasted brioche, yuzu kosho aioli, crispy onions, butter lettuce, kamuela tomato with mini crudite.

---

**MAIN SELECTIONS****🍷 KIAWE SMOKED PORK CHOP\* 32**

truffle mashed potato, asparagus, maui onion marmalade, slow-roasted tomato.

**CHICKEN MILANESE 28**

herb parmesan crust, israeli couscous, arugula, pesto, marinara sauce.

**PAN ROASTED SCALLOPS\* 38**

nori pesto, watercress, smoked dashi butter, truffle mashed potato.

**SALMON OCHAZUKE 37**

ochazuke risotto, salmon roe, japanese pickled vegetable relish, green tea.

**🍷 LAKSA CURRY 38**

prawn, scallop, manila clams, fresh fish, julienne vegetables with steamed white rice.

**🍷 BRAISED DUCK LEG 32**

artichoke, green peas, fingerling potatoes, pancetta, gremolata.

**CRAB PASTA 36**

spaghetti, red crab, cherry tomato, garlic, chili flake, lobster bisque.

**🌱 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.

# CHILLED

---

**MARIPOSA PLANTATION TEA 8**

guava and pineapple juices, tea

**MARIPOSA PUNCH 8**

guava, orange and pineapple juices

**LEMONADE 8**

house recipe, seasonal

**HALEAKALA 9**

creamy coconut and pineapple, layered with strawberry

**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) 10**

**S.PELLEGRINO® sparkling water (750mL) 10**

# BEER

---

## LOCAL

**MAUI BIKINI BLONDE LAGER 10**

**KEWALO CREAM ALE 10**

**MAUI BIG SWELL IPA 10**

## MAINLAND

**COORS LIGHT 10**

**21ST AMENDMENT HAZY IPA 10**

## IMPORTED

**HEINEKEN 10**

Holland

**SAPPORO 10**

Japan

**BUCKLER NON-ALCOHOLIC BREW 10**

Holland



FOLLOW US

@NeimanMarcus

#NMcooks

#NMyum

#NMhappyhour

VISIT US

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