

WELCOME TO

# MARIPOSA

Ala Moana

We invite you to join us at our scenic **Mariposa Restaurant**, where you can enjoy a breath-taking ocean view anywhere in our dining room, or on our open-air balcony. Indulge in our award-winning cuisine for lunch, dinner, or an afternoon snack, served by our friendly and hospitable service staff...Enjoy! 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. Our food menus are complemented by a careful selection of wines, cocktail recipes and non-alcoholic beverages delivered to you by our well-informed and attentive waitstaff team members. Thank you for shopping and dining at Neiman Marcus.

Duane Kawamoto, General Manager  
Lawrence Nakamoto, Executive Chef

## MARIPOSA COCKTAILS

### MERMAID MAI TAI 14

bacardi superior rum, coruba dark, orange curaçao pineapple, guava and orange juice

### MANGO MINT COLADA 15

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

### NORTH SHORE BREEZE 14

maui's own ocean vodka, ruby red grapefruit juice, pomegranate, elderflower liqueur

### SPARKLING PINEAPPLE 12

sparkling sake, pineapple fusion rum, domaine de canton, pineapple juice

### MANGO MARGARITA 14

el jimador silver, solerno blood orange liqueur, fresh mango

### ISLAND SPARKLING COCKTAIL 14

malibu island spiced rum, honey syrup, lime, orange bitters, sparkling wine

### THE "ONE" COCKTAIL 16

elit vodka, bombay sapphire, lillet

### NM MANHATTAN 14

rye whiskey, luxardo, cherry bitters

## CHILLED

### MARIPOSA PLANTATION TEA 6

guava and pineapple juices, cassis tea

### MARIPOSA PUNCH 6

guava, orange and pineapple juices

### OLD-FASHIONED LEMONADE 6

freshly squeezed

### TEXAS COOLER 6

prickly pear, citrus flavors, fresh mint

### HALEAKALA 6

coconut and pineapple juices, swirled with strawberry

### ICED COCO COFFEE 6

coconut syrup, splash of cream

### ICED TEA SORBET FLOAT 7

mango, lemon or strawberry sorbet

### Q SPECTACULAR DRINKS 4

q ginger ale, q ginger beer, q club soda or q tonic

ACQUA PANNA® PREMIUM STILL WATER 500mL 5 | 1L 8

S.PELLEGRINO® SPARKLING WATER 500mL 5 | 1L 8

## SPECIALTY COCKTAILS

### #CHAMPAGNEWISHES 35

belvedere vodka, cranberry glitter, moet mini

\*Claim your own champagne wishes with a Moet Vending Machine for your home.

Find it online or in the 2019 Neiman Marcus Christmas Book, p. 29 \$35,000

### SEASON'S SANGRIA 9

disaronno, wildberry, orange, dry red

### LEMON GUM DROP 14

hangar one citron, guava, oj, lemon, sugar rim, gum drop

### WINTER GETAWAY 14

mt. gay black barrel rum, pineapple juice, amaretto, coco cream, orange bitters, shaken

### MO MILK 'N' COOKIES 15

glenmorangie, milk, cookie butter, chocolate, nm cookies

### COLD IRISH 12

tullamore dew irish whiskey, amaretto, cold brew coffee, whipped cream

### GINGER BLOSSOM 14

aviation american gin, ginger liqueur, orange, lemon, steorra brut, flower garnish

### GORGEOUS MARY 12

helix vodka, house bloody mary mix, slender carrot pickle, old bay rim

### AUTUMN SOUR 15

bourbon, pear liqueur, honey, lemon bitters

### NEIMAN MARCUS MARGARITA 14

herradura reposado tequila, cointreau, cranberry apple, lime, cinnamon, pear brûlée

### ROSÉ APEROL SPRITZ 13

santa margherita sparkling rosé, aperol, q club soda

## BEER

### LOCAL

PRIMO 8

MAUI BIKINI BLONDE LAGER 8

MAUI BIG SWELL IPA 8

OLA BREW IPA 8

BIG ISLAND BREWHAUS

OVERBOARD IPA 22oz. 18

### DOMESTIC

COORS LIGHT 8

ANCHOR STEAM 8

### IMPORTED

CORONA Mexico 8

HEINEKEN Holland 8

SAPPORO Japan 8

KOSHIHIKARI ECHIGO Japan 12oz. 10

BUCKLER ALCOHOL-FREE Holland 8

## STARTERS

### DAILY SOUP cup 8 | bowl 11

seasonally inspired.

### MARIPOSA POKE\* 🌱 22

hamachi, salmon, ahi, cucumber, maui onion, ogo, garlic-chile, brown rice.

### HURRICANE SEASONED FRIES 10

truffle yuzu aioli.

### KAHUKU CORN CHOWDER 🌱 cup 8 | bowl 11

monkey bread crouton, celery, potato, chive.

### MARIPOSA SALAD 🌱 14

mari's greens, toasted almonds, sweet onions, cherry tomatoes, mariposa dressing.

### PORTOBELLO MUSHROOM "FRIES" 🌱 16

tempura battered portobello mushrooms, tossed with parmesan and fresh herbs, roasted garlic aioli.

### ASSORTED CHEESES FROM AROUND THE WORLD 🌱 3 for 15 | 5 for 18

served with house-baked lavash, fruits, nuts, maui fruit jewels pâte.

## COMPOSED SALADS

### APPLEWOOD SALMON\* 🌱 26

lightly smoked, mari's greens, shaved maui onion, sweet land farms goat cheese, spiced pecans, champagne-papaya vinaigrette.

### PIIKOI SALAD 🌱 18

shaved kale, brussels sprouts, cauliflower, zucchini, avocado, dried apricots, toasted sunflower seeds, ginger-miso dressing.

with chicken 26 | with salmon\* 28

### CHILLED KING CRAB SALAD 🌱 30

big island hearts of palm, mari's butter lettuce, avocado, green goddess dressing.

### FENNEL SEARED AHI SALAD\* 26

mari's greens, fingerling potatoes, red onions, ho farm tomatoes, haricot verts, niçoise olives, hard boiled local organic egg, lemon herb dressing.

### WINTER GREENS 🌱 18

balsamic braised radicchio, arugula, endive, gorgonzola, citrus, local honey, hazelnuts.

with chicken 26 | with kauai prawn\* 30

A la carte popover and consommé 15



VEGAN



VEGETARIAN



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.

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

Before placing your order, please inform your server if a person in your party has a food allergy.

# SANDWICHES

## LOBSTER CLUB 30

bacon, roasted peppers, avocado, lettuce, mayonnaise, hurricane fries.

## THE MARIPOSA BURGER\* 22

grass fed wagyu beef patty, melted cheddar, basil-tarragon aioli, grilled onions, lettuce, tomato, potato kaiser bun, sweet potato fries.

🌱 vegan beyond burger option available 3

## PULLED PORK SANDWICH 22

smoked pulled pork, slaw, guava barbecue sauce, pickled jalapeño, french roll, sweet potato fries.

# MAIN SELECTIONS

## ROASTED BEET "POKE" BOWL 🌱 21

red and golden beets, sweet onions, edamame, ogo, radish, carrots, avocado, japanese pickled daikon, furikake brown rice, sesame dressing.

## LAKSA SEAFOOD CURRY 30

clams, kauli prawns, fresh fish, vegetable julienne, steamed rice.

## ADOBO STYLE BABY BACK RIBS\* 26

smoked then grilled with adobo glaze, pandan fried rice with peppers and peas, marinated ho farm tomatoes.

## BUTTERNUT SQUASH PASTA 🌱 22

shaved butternut squash, onions, garlic, fresh sage, white wine parmesan cream, good hair day peperoncino pasta.

with chicken 30 | with kauli prawn\* 34

## APPLE & MUSTARD BRINED PORK CHOP 🌱 28

roasted sweet potato hash, garlic haricot verts, herb jus.

## MISOYAKI KONA KAMPACHI\* 28

multigrain risotto, garlic ginger choy sum, king crab namasu, kabayaki butter.

## MARIPOSA LOCO MOCO\* 21

grass fed wagyu beef patty, steamed white rice, local organic sunny side up egg, hamakua mushroom truffle gravy.

## SEARED DIVER SCALLOPS\* 34

U-10 diver scallops, ginger scallion cauliflower "fried rice", sesame kale, soy caramel.



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# WINE SELECTIONS

## CORAVIN SELECTIONS



Our premium by the glass selection, poured via Coravin without pulling the cork. The Coravin Wine Preservation System is available in our home department.

|  | 3 oz. glass | 5 oz. glass | bottle |
|--|-------------|-------------|--------|
| Overture by Opus One, Napa Valley NV       | 28          | 45          | 220    |
| Silver Oak, Napa Valley 2013               | 36          | 58          | 290    |
| Joseph Phelps "Insignia", Napa Valley 2015 | 52          | 86          | 422    |
| Opus One, Napa Valley 2014                 | 66          | 98          | 550    |

## CORAVIN AND CARRY



Now you can take the experience home with you! Purchase a full bottle, enjoy as much AS you like, then take the rest of the bottle home to savor the next day, the next week, or next year! Ask your server for details. The Coravin Wine Preservation System is available in our home department.

## CHAMPAGNE & SPARKLING

- Moet et Chandon Impérial Brut, Épernay NV **quarter bottle 25**
- Santa Margherita Sparkling Rosé, Italy NV **half bottle 33**
- Delamotte Brut, le Mesnil-sur-Oger NV **half bottle 49**
- Stearra Brut, Russian River Valley NV **glass 12 | bottle 58**
- Rinaldi Moscata d'Asti, Piedmont 2017 **bottle 50**
- Nino Franco "Rustico" Prosecco di Valdobbiadene, Italy NV **glass 12 | bottle 58**
- Bisot Brut Prosecco di Valdobbiadene, Italy 2017 **glass 14 | bottle 65**
- Wolfberger Brut Rosé, Crémant d'Alsace NV **glass 16 | bottle 73**
- Domaine Chandon Étoile Brut Rosé, North Coast NV **glass 15 | bottle 80**
- Nicolas Feuillatte Brut, Épernay NV **glass 16 | bottle 80**
- Henriot Brut Souverain, Reims NV **glass 26 | bottle 95**
- Waris-Hubert Brut, Avize NV **bottle 110**
- Veuve Clicquot Brut "Yellow Label", Reims NV **glass 25 | bottle 125**
- Bollinger Special Cuvée Brut, Aÿ NV **glass 28 | bottle 140**
- Nicolas Feuillatte "Palme d'Or" 2002 **bottle 230**
- Dom Pérignon, Épernay 2009 **bottle 350**

## LIGHT WHITES

- Pinot Gris, Elk Cove Vineyards, Willamette Valley 2017 **bottle 50**
- Picpoul de Pinet HB, Languedoc-Roussillon 2018 **glass 12 | bottle 50**
- Terlato Pinot Grigio, Friuli, Italy 2017 **glass 14 | bottle 68**
- Chenin Blanc, Domaine Champalou Vouvray, Loire Valley 2017 **glass 12 | bottle 50**
- Albariño, Bodegas Del Palacio de Fefiñanes, Rias Baixas 2017 **glass 14 | bottle 65**

## AROMATIC WHITES

- Viognier, Domaine de Triennes, Provence 2018 **glass 12 | bottle 50**
- Garganega, Pieropan Soave Classico, Veneto 2017 **glass 12 | bottle 50**
- Grüner Veltliner, Prager, Wachau 2015 **bottle 70**

## RIESLING

- Weingut Robert Weil Tracken, Rheingau 2015 **glass 12 | bottle 50**
- Dönnhoff Estate, Nahe 2015 **bottle 60**
- Weingut Pfeffingen Estate Dry, Pfalz 2015 **glass 16 | bottle 78**
- Franz Kunstler Estate Dry, Rheingau 2017 **glass 18 | bottle 88**

## SAUVIGNON BLANC

- Kenzo Estate "Asatsuyu", Napa Valley 2018 **half bottle 79 | bottle 150**
- Loveblock, Marlborough 2018 **glass 12 | bottle 52**
- Fiddlehead Cellars "Happy Canyon", Santa Ynez Valley 2014 **bottle 54**
- Delaporte Sancerre, Loire Valley 2017 **glass 15 | bottle 61**
- Cliff Lede, Napa Valley 2017 **glass 15 | bottle 70**

## CHARDONNAY

- Neiman Marcus* Sonoma County 2017 **glass 13 | bottle 60**
- William Fevre Chablis, Champs Royaux, Burgundy 2017 **glass 18 | bottle 88**
- Jean-Jacques Vincent Bourgogne Blanc, Burgundy 2014 **glass 16 | bottle 78**
- Rombauer, Carneros 2018 **glass 24 | bottle 90**
- Trefethen Vineyards, Napa Valley 2017 **glass 13 | bottle 60**
- Patz & Hall, Dutton Ranch, Russian River Valley 2016 **glass 17 | bottle 85**
- Neyers Ranch 304, Napa Valley 2017 **glass 14 | bottle 68**
- Cakebread, Napa Valley 2017 **glass 20 | bottle 95**

# WINE SELECTIONS

## ROSÉ

Studio by Miraval, France 2018 **glass 12 | bottle 58**  
Red Car, Sonoma Coast/Mendocino 2017 **glass 14 | bottle 68**

## PINOT NOIR

Cherry Pie, California 2016 **glass 12 | bottle 50**  
Au Bon Climat, Santa Barbara County 2017 **glass 15 | bottle 65**  
Craggy Range "Te Muna Road", Martinborough 2015 **bottle 70**  
FEL, Anderson Valley 2016 **glass 16 | bottle 90**  
Belle Glos, Clark & Telephone, Santa Maria 2017 **glass 20 | bottle 95**  
Clos Du Val, Carneros Estate 2016 **glass 22 | bottle 95**  
Raen, Sonoma Coast 2016 **bottle 150**

## BEAUJOLAIS

Jean-Paul Thevenet Vieilles Vignes Morgon 2015 **bottle 70**  
Domaine Dupeuble 2017 **glass 15 | bottle 72**  
Guy Breton Chiroubles 2017 **bottle 85**

## ITALIAN REDS

Nebbiolo, Vietti "Perbacco", Piedmont 2016 **glass 12 | bottle 55**  
Bibi Graetz Cassamatta Rosso, Tuscany 2015 **glass 12 | bottle 58**  
Sangiovese, Col d'Orcia Rosso di Montalcino, Tuscany 2016 **glass 15 | bottle 60**  
Merlot/Syrah/Sangiovese, Gaja "Ca'Marcanda Promis", Tuscany 2015 **bottle 85**  
Schioppettino, Vignai da Duline "La Duline" Venezia-Giulia 2015 **bottle 92**  
Barbera d'Asti, Michele Chiarlo "La Court", Piedmont 2013 **bottle 120**  
Sangiovese, Lamole di Lamole Chianti Classico Gran Selezione 2015 **glass 30 | bottle 120**  
Cabernet/Sangiovese, Sassicaia "Guidalberto" Bolgheri 2015 **bottle 135**

## GRENACHE

Kermit Lynch Côtes du Rhône, Southern Rhône 2017 **glass 12 | bottle 50**

## ZINFANDEL

Frank Family Vineyards, Napa Valley 2015 **glass 15 | bottle 70**  
Chateau Montelena, Napa Valley 2015 **glass 18 | bottle 88**

## MERLOT

Peju Winery, Napa Valley 2015 **glass 18 | bottle 92**  
Duckhorn, Napa Valley 2015 **glass 24 | bottle 95**  
Château Beau-Séjour Bécot Premier Grand Cru Classé, St-Emilion 2006 **bottle 215**

## CABERNET SAUVIGNON

Stag's Leap Wine Cellars "Artemis", Napa Valley 2015 **half bottle 75**  
Chateau Ste. Michelle "Artist Series", Columbia Valley 2012 **bottle 80**  
Ancient Peaks Paso Robles 2016 **glass 14 | bottle 60**  
Edge, Alexander Valley 2016 **glass 15 | bottle 79**  
Jordan, Alexander Valley 2016 **bottle 115**  
Hess Collection "Allomi", Napa Valley 2017 **glass 15 | bottle 79**  
Frank Family Vineyards, Napa Valley 2015 **glass 18 | bottle 90**  
Turnbull, Napa Valley 2016 **glass 24 | bottle 110**  
Heitz Cellar, Napa Valley 2013 **bottle 120**  
Caymus Special Selection, Napa Valley 2014 **bottle 422**

## SYRAH

Stags' Leap Winery Petite Sirah, Napa Valley 2015 **bottle 70**  
Penfolds Bin 28 "Kalimna", Barossa Valley 2014 **bottle 73**

## SAKE & SHOCHU

Ichiko "Blu" Shochu, Japan **bottle 50**  
Sake Kubota "Manjyu" Junmai Daiginjo, Niigata, Japan **bottle 100**

## NEIMAN MARCUS CUISINE

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 non-alcoholic beverages delivered to you by our well informed attentive waitstaff team members.  
Thank you for shopping and dining at Neiman Marcus.

### THE ZODIAC ROOM

Downtown Dallas, TX  
New York City, NY

### ROTUNDA

San Francisco, CA  
Paramus, NJ

### MARIPOSA

Beverly Hills, CA  
Newport Beach, CA  
Bellevue, WA  
Honolulu, HI  
Houston, TX  
Plano, TX  
San Antonio, TX  
Coral Gables, FL  
Boca Raton, FL  
Chicago, IL  
St. Louis, MO  
White Plains, NY

### MERMAID BAR

Honolulu, HI  
Fort Lauderdale, FL  
Dallas NorthPark, TX

### FRESH MARKET

San Francisco, CA

### BAR STANLEY

New York City, NY

### NM CAFE

Palo Alto, CA  
San Diego, CA  
Topanga, CA  
Walnut Creek, CA  
Las Vegas, NV  
Scottsdale, AZ  
Atlanta, GA  
Dallas NorthPark, TX  
Fort Worth Clearfork, TX  
Plano, TX  
King of Prussia, PA  
McLean, VA  
Short Hills, NJ  
Northbrook, IL  
Oakbrook, IL  
Troy, MI  
Garden City, NY

### CAFE ON 3

Beverly Hills, CA  
Bal Harbour, FL

### COOK & MERCHANTS

New York City, NY

### ESPRESSO BAR

Honolulu, HI  
Downtown Dallas, TX  
King of Prussia, PA

### BAR ON 4

Beverly Hills, CA  
Chicago, IL

### BERGDORF GOODMAN, NY

BG  
Palette

Follow@NeimanMarcus  
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#NMyum  
#NMhappyhour

For current menus, dining room pictures and upcoming events visit us at

*The* **RESTAURANTS** of **NEIMAN MARCUS.COM**