

M A R I P O S A

DINNER PRIX FIXE


CHEF'S TASTING MENU

70 per person | pairing with wines add 30


FIRST COURSE

GRILLED OCTOPUS sweet onions, ogo, hawaiian salt, seame oil,
green onions, wonton chips
GARGANEGA pieropan soave classico, veneto 2016

SECOND COURSE

CAESAR SALAD mari's baby romaine, capers, ho farm tomatoes,
sunflower "parmesan", garlic crostini,
plant-based caesar dressing 
*CHARDONNAY domaine roland lavantureux petit chablis,
burgundy 2011*

THIRD COURSE


KABOCHA CARBONARA spaghetti, roasted kabocha squash, sweet onions,
parmesan cream sauce, chives 
GRENACHE côtes du Rhône, kermil lynch, southern Rhône 2015

FOURTH COURSE

choice of

ARARE CRUSTED KONA KAMPACHI soba noodles, baby bok choy, shiitake mushrooms,
blue crab miso broth *
PINOT NOIR fel, anderson valley 2015

or

RIBEYE STEAK garlic and herb marinated, chili fingerling potato fries,
sautéed alii mushroom and kale, caramelized onion
compound butter  *
PINOT NOIR clos du val, carneros estate 2015

DESSERT OF THE EVENING

pastry chef's seasonal selection

Menu subject to market availability of products.
Tax and gratuity not included.



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
food-borne illnesses.

Neiman Marcus

MARIPOSA COCKTAILS

- MERMAID MAI TAI** bacardi superior rum, coruba dark, orange curaçao, pineapple, guava and orange juice **14**
- MANGO MINT COLADA** rum, mango purée, mint, cream of coconut, pineapple juice **15**
- NORTH SHORE BREEZE** mauí's own ocean vodka, ruby red grapefruit juice, pomegranate, elderflower liqueur **14**
- SPARKLING PINEAPPLE** sparkling sake, pineapple fusion rum, domaine de canton, pineapple juice **12**
- MANGO MARGARITA** el jimador silver, solerno blood orange liqueur, fresh mango **14**
- ISLAND SPARKLING COCKTAIL** malibu island spiced rum, honey syrup, lime, orange bitters, sparkling wine **14**
- THE "ONE" COCKTAIL** elit vodka, bombay sapphire, lillet **16**
- NM MANHATTAN** rye whiskey, luxardo, cherry bitters **14**

NM SPECIALTY COCKTAILS

- NEIMAN MARCUS MARGARITA** herradura reposado tequila, cointreau, cinnamon, citrus sour, apple cider, cranberry, agave, pear brûlée **14**
- PEAR PERFECTION** grey goose la poire, st. germain elderflower, lemon, q spectacular soda **14**
- RASPBERRY COLLINS** aviation american gin, mint raspberry, steorra brut **12**
- WINE HUES PUNCH** deep eddy orange, cointreau, cranberry juice, étoile rosé **14**
- APEROL PASSIONFRUIT SPRITZ** aperol, passionfruit, nino franco prosecco, q spectacular soda **14**
- GORGEOUS MARY** absolut peppar, house bloody mary mix, slender carrot pickle, old bay rim **12**
- AUTUMN SOUR** woodford reserve, belle de brillet pear liqueur, honey, lemon, bitters **15**
- HOLDING ON TO SUMMER** belvedere grapefruit vodka, st. germain, lemon sour, basil **14**
- SPICED DAIQUIRI** don q spiced rum, vanilla syrup, fresh lime **12**
- FALL COLORS SANGRIA** belle de brillet pear liqueur, blackberry, lemon, red wine **12**
- HARVEST MULE** absolut elyx, pumpkin, lemon, q spectacular ginger beer **14**

BEER SELECTIONS

LOCAL

MAUI BIKINI BLONDE LAGER	8
MAUI BIG SWELL IPA	8
BIG ISLAND BREWHAUS OVERBOARD IPA	22 oz. 18


DOMESTIC

PRIMO	8
COORS LIGHT	8
ANCHORSTEAM IPA	8

IMPORTED

CORONA	mexico	8
HEINEKEN	holland	8
SAPPORO	japan	8
CHIMAY BLUE LABEL ALE	belgium	12
KOSHIHIKARI ECHIGO	japan, 17 oz.	12
ERDINGER ALCOHOL-FREE	germany	8

CHILLED BEVERAGES

MARIPOSA PLANTATION TEA	cassis tea, splash of guava and pineapple juices	6
MARIPOSA PUNCH	guava, orange and pineapple juices	6
OLD-FASHIONED LEMONADE	freshly squeezed	6
TEXAS COOLER	prickly pear, citrus flavors, mint	6
HALEAKALA	coconut and pineapple juices, swirled with strawberry	6
ICED COCO COFFEE	coconut syrup, splash of cream	6
ICED TEA SORBET FLOAT	mango, lemon or strawberry sorbet	7
 SPECTACULAR DRINKS	q ginger ale, q tonic or q club soda	4
ACQUA PANNA®	premium still water (500ml/1L)	5/8
S.PELLEGRINO®	sparkling water (500ml/1L)	5/8

APPETIZERS

- SOUP OF THE EVENING** seasonal soup, poured tableside **14**
- KAHUKU CORN CHOWDER** celery, potato, chive 🌱 **8/11**
- HURRICANE SEASONED FRIES** asian remoulade **8**
- AHI TUNA SASHIMI** wasabi, soy, micro greens salad **24 ***
- MARIPOSA POKE** ahi, salmon, hamachi, cucumber, ogo, kamuela tomatoes, chili garlic sauce, mari's greens **22 ***
- GRILLED OCTOPUS** sweet onions, ogo, hawaiian salt, seame oil, green onions, wonton chips **17**
- WARM HEARTS OF PALM AND SPINACH DIP** big island hearts of palm, spinach, three cheeses, grilled naan bread 🌱 **17**
- ASSORTED CHEESES FROM AROUND THE WORLD** served with house-baked lavash, fruits, nuts 🌱
choice of 3 **15** | choice of 5 **18**

COMPOSED SALADS

- SESAME SEARED AHI SALAD** mari's greens, shaved maui onion, ho farms tomatoes, avocado, cucumber, radish sprouts, onion-soy dressing **24 ***
- MARIPOSA SALAD** mari's greens, shaved fennel, sweet onions, cherry tomatoes, white balsamic vinaigrette 🌱 **14**
add chicken **24** | add salmon **26 ***
- CAESAR SALAD** mari's baby romaine, capers, ho farm tomatoes, sunflower "parmesan", garlic crostini, plant-based caesar dressing 🌱🌱 **16**
add chicken **24** | add salmon **26 ***

MAIN SELECTIONS

- ARARE CRUSTED KONA KAMPACHI** soba noodles, baby bok choy, shiitake mushrooms, blue crab miso broth **27***
- RIBEYE STEAK** garlic and herb marinated, chili fingerling potato fries, sautéed alii mushroom and kale, caramelized onion compound butter **42***
- KABOCHA CARBONARA** spaghetti, roasted kabocha squash, sweet onions, parmesan cream sauce, chives **22**
- J. LUDOVICO FARM HALF CHICKEN** north shore raised fresh chicken, roasted fingerling potatoes, kabocha and brussels sprouts, herb jus **27**
- THE MARIPOSA BURGER** grass-fed wagyu beef patty, melted cheddar, basil-tarragon aioli, grilled onions, lettuce, tomato, kaiser potato bun, sweet potato fries **19***
- ROASTED BEET "POKE" BOWL** red and golden beets, sweet onions, edamame, radish, carrots, avocado, japanese pickled daikon, furikake brown rice, sesame dressing **21**

A la carte popover and consommé **15**

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.



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WINE SELECTIONS

CHAMPAGNE & SPARKLING

RINALDI	moscato d'asti, piedmont 2015	50 bottle
STEORRA	brut, russian river valley nv	12 glass 58 bottle
NINO FRANCO	"rustico" prosecco di valdobbiadene, italy nv	12 glass 58 bottle
BISOL	brut prosecco di valdobbiadene, italy 2016	14 glass 65 bottle
WOLFBERGER	brut rosé, crémant d'alsace nv	16 glass 73 bottle
DOMAINE CHANDON	étoile brut rosé, north coast nv	15 glass 80 bottle
NICOLAS FEUILLATTE	brut, épernay nv	16 glass 80 bottle
DELAMOTTE	brut, le mesnil-sur-ogier, reims nv	110 bottle
WARIS-HUBERT	brut, avize champagne nv	110 bottle
VEUVE CLICQUOT	brut "yellow label", reims nv	25 glass 125 bottle
BOLLINGER	special cuvée brut, aÿ nv	28 glass 140 bottle
DOMAINE EGLY-OURIET	tradition grand cru brut, ambonnay nv	180 bottle
NICOLAS FEUILLATTE	"palmes d'or" 2002	230 bottle
DOM PÉRIGNON	épernay 2006	350 bottle
KRUG	brut, reims 2002	450 bottle

LIGHT WHITES

PINOT GRIS	elk cove vineyards, willamette valley 2017	50 bottle
PICPOUL DE PINET	hb, languedoc-roussillon 2017	12 glass 50 bottle
CHENIN BLANC	domaine champalou vouvray, loire valley 2017	12 glass 50 bottle
ALBARIÑO	bodegas del palacio de feñanes, rias baixas 2017	14 glass 65 bottle
PINOT GRIGIO	terlato, friuli 2016	14 glass 68 bottle

AROMATIC WHITES

VIIGNIER	domaine de triennes, provence 2016	12 glass 50 bottle
GARGANEGA	pieropan soave classico, veneto 2016	12 glass 50 bottle
GRÜNER VELTLINER	prager, wachau 2015	70 bottle

WINE SELECTIONS

RIESLING

- WEINGUT ROBERT WEIL trocken, rheingau 2015 12 glass 50 bottle
- GUNDERLOCH "jean-baptiste" kabinett, rheinhessen 2016
14 glass 52 bottle
- DÖNNHOFF estate riesling, nahe 2015 60 bottle

SAUVIGNON BLANC

- KENZO ESTATE "asatsuyu", napa valley 2017 79 half bottle 150 bottle
- DOMAINE DU SALVARD cheverny, loire valley 2017 12 glass 50 bottle
- LOVEBLOCK marlborough 2017 12 glass 52 bottle
- FIDDLEHEAD CELLARS "happy canyon", santa ynez valley 2013 54 bottle
- DELAPORTE sancerre, loire valley 2017 15 glass 61 bottle
- CLIFF LEDE napa valley 2017 15 glass 70 bottle

CHARDONNAY

- NEIMAN MARCUS sonoma county 2016 13 glass 60 bottle
- DOMAINE ROLAND
LAVANTUREUX petit chablis, burgundy 2011 12 glass 53 bottle
- LAGUNA RANCH VINEYARDS russian river valley 2015 13 glass 60 bottle
- ROMBAUER napa valley 2016 65 bottle
- NEYERS RANCH 304, napa valley 2016 68 bottle
- JEAN-JACQUES VINCENT bourgogne blanc, burgundy 2017 16 glass 78 bottle
- PATZ & HALL dutton ranch, russian river valley 2015 17 glass 85 bottle
- CHATEAU MONTALENA napa valley 2015 125 bottle
- JORDAN russian river valley 2015 24 glass 110 bottle
- DOMAINE BERNARD DE
CHÉRISEY genolotte premier cru meursault-blagny 2014 202 bottle

ROSÉ

- FLEUR DE MER côtes de provence 2017 12 glass 58 bottle
- RED CAR sonoma coast/mendocino 2017 14 glass 68 bottle
- JOGUET chinon rosé, loire valley 2015 50 bottle

WINE SELECTIONS

PINOT NOIR

- CHERRY PIE california 2016 12 glass 50 bottle
- AU BON CLIMAT santa barbara county 2016 15 glass 65 bottle
- Craggy Range "te muna road", martinborough 2015 70 bottle
- FEL anderson valley 2015 19 glass 90 bottle
- CLOS DU VAL carneros estate 2015 22 glass 95 bottle
- DOMAINE JOSEPH ROTY marsannay, burgundy 2013 120 bottle
- RAEN sonoma coast 2016 150 bottle
- FÜRST "r" spätburgunder centgrafenberg, franken 2006 229 bottle

BEAUJOLAIS

- JEAN-PAUL THEVENET vieilles vignes, morgon 2015 70 bottle

ITALIAN REDS

- NEBBIOLO vietti "perbacco", piedmont 2015 12 glass 50 bottle
- SANGIOVESE col d'orcia rosso di montalcino, tuscany 2015
15 glass 60 bottle
- MERLOT/SYRAH/SANGIOVESE gaja "ca'marcanda promis", tuscany 2015 85 bottle
- SCHIOPPETTINO vignai da duline "la duline", venezia-giulia 2015 92 bottle
- BARBERA D'ASTI michele chiarlo "la court", piedmont 2013 120 bottle
- CABERNET/SANGIOVESE sassicaia "guidalberto", bolgheri 2015 135 bottle

GRENAICHE

- KERMIT LYNCH côtes du rhône, southern rhône 2015 12 glass 50 bottle

ZINFANDEL

- FRANK FAMILY VINEYARDS napa valley 2015 15 glass 70 bottle
- NEAL FAMILY VINEYARDS napa valley 2013 18 glass 85 bottle

MERLOT

- PEJU WINERY napa valley 2015 18 glass 92 bottle
- DUCKHORN napa valley 2014 18 glass 92 bottle
- CHÂTEAU BEAU-SÉJOUR premier grand cru classé, st.-émilion 2006 215 bottle
BÉCOT

WINE SELECTIONS

CABERNET SAUVIGNON

STAG'S LEAP WINE CELLARS	"artemis", napa valley 2013	75 half bottle
ANCIENT PEAKS	paso robles 2015	14 glass 60 bottle
WILLIAM HILL ESTATE	napa valley 2014	15 glass 79 bottle
CHATEAU STE. MICHELLE	"artist series", columbia valley 2012	80 bottle
FRANK FAMILY VINEYARDS	napa valley 2014	18 glass 90 bottle
CROSS BARN BY PAUL HOBBS	napa valley 2014	23 glass 110 bottle
JORDAN	alexander valley 2014	115 bottle
HEITZ CELLAR	napa valley 2013	120 bottle
OVERTURE BY OPUS ONE	napa valley nv	25 3oz. glass 195 bottle
SILVER OAK	napa valley 2013	290 bottle
CAYMUS	special selection, napa valley 2014	320 bottle
JOSEPH PHELPS	"insignia", napa valley 2015	390 bottle
KENZO ESTATE	"murasaki", napa valley 2012	415 bottle
OPUS ONE	napa valley 2014	450 bottle

SYRAH

STAGS' LEAP WINERY	petite sirah, napa valley 2014	70 bottle
PENFOLDS	bin 28 "kalimna", barossa valley 2014	73 bottle

SAKE & SHOCHU

SHOCHU	iichiko "blu", japan	50 bottle
SAKE	kubota "manjyu" junmai daiginjyo, niigata, japan	100 bottle

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Tell us how we are doing:

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Visit us online at

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Duane Kawamoto, General Manager

Lawrence Nakamoto, Executive Chef

Neiman Marcus
HONOLULU

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

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