ZODIAC
SAN DIEGO, CA
DOWNTOWN DALLAS, TX
BAL HARBOUR, FL
ST. LOUIS, MO
NORTHBROOK, IL
KING OF PRUSSIA, PA

ROTUNDA
SAN FRANCISCO, CA
PARAMUS, NJ

NM CAFE
PALO ALTO, CA
TOPANGA, CA
WALNUT CREEK, CA
LAS VEGAS, NV
SCOTTSDALE, AZ
ATLANTA, GA
DALLAS NORTHPARK, TX
FT. WORTH CLEARFORK, TX
PLANO, TX
MCLEAN, VA
SHORT HILLS, NJ
OAK BROOK, IL
TROY, MI
GARDEN CITY, NY

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
WHITE PLAINS, NY

ESPRESSO BAR
HONOLULU, HI
DOWNTOWN DALLAS, TX
KING OF PRUSSIA, PA

FRESH MARKET
SAN FRANCISCO, CA

MERMAID BAR
HONOLULU, HI
FT. LAUDERDALE, FL
DALLAS NORTHPARK, TX

BAR ON 4
BEVERLY HILLS, CA
CHICAGO, IL

BG • PALETTE
BERGDORF GOODMAN, NY

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.

Wine Selections

CHAMPAGNE & SPARKLING

Steorra Brut, Russian River Valley NV **glass 12 | bottle 58**
Rinaldi Moscata d'Asti, Piedmont 2015 **bottle 50**
Nino Franco "Rustico" Prosecco di Valdobbiadene, Italy NV **glass 12 | bottle 58**
Bisol Brut Prosecco di Valdobbiadene, Italy 2016 **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**
Delamotte Brut, Le Mesnil-Sur-Oger, Reims NV **bottle 110**
Waris-Hubert Brut, Avize Champagne NV **bottle 110**
Veuve Clicquot Brut "Yellow Label", Reims NV **glass 25 | bottle 125**
Bollinger Special Cuvée Brut, Aÿ NV **glass 28 | bottle 140**
Domaine Egly-Ouriet, Tradition Grand Cru Brut, Ambonnay NV **bottle 180**
Nicolas Feuillatte "Palmes d' Or" 2002 **bottle 230**
Dom Pérignon, Épernay 2006 **bottle 350**
Krug Brut, Reims 2002 **bottle 450**

LIGHT WHITES

Pinot Gris, Elk Cove Vineyards, Willamette Valley 2017 **bottle 50**
Picpoul de Pinet HB, Languedoc-Roussillon 2017 **glass 12 | bottle 50**
Terlato Pinot Grigio, Friuli, Italy 2016 **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 2016 **glass 12 | bottle 50**
Garganega, Pieropan Soave Classico, Veneto 2016 **glass 12 | bottle 50**
Grüner Veltliner, Prager, Wachau 2015 **bottle 70**

RIESLING

Weingut Robert Weil Tracken, Rhengau 2015 **glass 12 | bottle 50**
Gunderloch "Jean-Baptiste" Kabinett, Rheinhessen 2016 **glass 14 | bottle 52**
Dönnhoff Estate Riesling, Nahe 2015 **bottle 60**

SAUVIGNON BLANC

Kenzo Estate "Asatsuyu", Napa Valley 2017 **half bottle 79 | bottle 150**
Domaine du Salvard, Cheverny, Loire Valley 2017 **glass 12 | bottle 50**
Loveblock, Marlborough 2017 **glass 12 | bottle 52**
Fiddlehead Cellars "Happy Canyon", Santa Ynez Valley 2013 **bottle 54**
Delaporte Sancerre, Loire Valley 2017 **glass 15 | bottle 61**
Cliff Lede, Napa Valley 2017 **glass 15 | bottle 70**

CHARDONNAY

Domaine Roland Lavantureux Petit Chablis, Burgundy 2011 **glass 12 | bottle 53**
Jean-Jacques Vincent Bourgogne Blanc, Burgundy 2017 **glass 16 | bottle 78**
Laguna Ranch Vineyards, Russian River Valley 2015 **glass 13 | bottle 60**
Rombauer, Napa Valley 2016 **bottle 65**
Neyers Ranch 304, Napa Valley 2016 **bottle 68**
Patz & Hall, Dutton Ranch, Russian River Valley 2015 **glass 17 | bottle 85**
Chateau Montalena, Napa Valley 2015 **bottle 125**
Jordan, Russian River Valley 2015 **glass 24 | bottle 110**
Domaine Bernard de Chérisey Genelotte Premier Cru Meursault-Blagny 2014 **bottle 202**

ROSÉ

Fleur de Mer Rosé, Côtes de Provence 2017 **glass 12 | bottle 58**
Red Car, Sonoma Coast/Mendocino 2017 **glass 14 | bottle 68**
Joguet Chinon Rosé, Loire Valley 2015 **bottle 50**

PINOT NOIR

Cherry Pie, California 2016 **glass 12 | bottle 50**
Au Bon Climat, Santa Barbara County 2016 **glass 15 | bottle 65**
Craggy Range "Te Muna Road", Martinborough 2015 **bottle 70**
FEL, Anderson Valley 2015 **glass 16 | bottle 90**
Clos Du Val, Carneros Estate 2015 **glass 22 | bottle 95**
Domaine Joseph Roty Marsannay, Burgundy 2013 **bottle 120**
Raen, Sonoma Coast 2016 **bottle 150**
Fürst "R" Spätburgunder Centgrafenberg, Franken 2006 **bottle 229**

BEAUJOLAIS

Jean-Paul Thevenet Vieilles Vignes, Morgon 2015 **bottle 70**

ITALIAN REDS

Nebbiolo, Vietti "Perbacco", Piedmont 2015 **glass 12 | bottle 50**
Sangiovese, Col d'Orcia Rosso di Montalcino, Tuscany 2015 **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**
Cabernet/Sangiovese, Sassicaia "Guidalberto" Bolgheri 2015 **bottle 135**

GRENACHE

Kermit Lynch Côtes du Rhône, Southern Rhône 2015 **glass 12 | bottle 50**

ZINFANDEL

Frank Family Vineyards, Napa Valley 2015 **glass 15 | bottle 70**
Neal Family Vineyards, Napa Valley 2013 **glass 18 | bottle 85**

MERLOT

Peju Winery, Napa Valley 2015 **glass 18 | bottle 92**
Duckhorn, Napa Valley 2014 **glass 18 | bottle 92**
Château Beau-Séjour Bécot Premier Grand Cru Classé, St.-Emilion 2006 **bottle 215**

CABERNET SAUVIGNON

Stag's Leap Wine Cellars "Artemis", Napa Valley 2013 **half bottle 75**
Ancient Peaks Paso Robles 2015 **glass 14 | bottle 60**
William Hill Estate, Napa Valley 2014 **glass 15 | bottle 79**
Chateau Ste. Michelle "Artist Series", Columbia Valley 2012 **bottle 80**
Frank Family Vineyards, Napa Valley 2014 **glass 18 | bottle 90**
Cross Barn by Paul Hobbs, Napa Valley 2014 **glass 23 | bottle 110**
Jordan, Alexander Valley 2014 **bottle 115**
Heitz Cellar, Napa Valley 2013 **bottle 120**
Overture by Opus One, Napa Valley NV **3oz. glass 25 | bottle 195**
Silver Oak, Napa Valley 2013 **bottle 290**
Caymus Special Selection, Napa Valley 2014 **bottle 320**
Joseph Phelps "Insignia", Napa Valley 2015 **bottle 390**
Kenzo Estate "Murasaki", Napa Valley 2012 **bottle 415**
Opus One, Napa Valley 2014 **bottle 450**

SYRAH

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

SAKE & SHOCHU

Iichiko "Blu" Shochu, Japan **bottle 50**
Sake Kubota "Manjyu" Junmai Daiginjyo, Niigata, Japan **bottle 100**

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 **3.5**
q ginger ale, 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

NEIMAN MARCUS MARGARITA **14**
herradura reposado tequila, cointreau, cinnamon, citrus sour, apple cider, cranberry, agave, pear brûlée

PEAR PERFECTION **14**
grey goose la poire, st. germain elderflower, lemon, q spectacular soda

RASPBERRY COLLINS **12**
aviation american gin, mint raspberry, steorra brut

WINE HUES PUNCH **14**
deep eddy orange, cointreau, cranberry juice, étoile rosé

APEROL PASSIONFRUIT SPRITZ **14**
aperol, passionfruit, nino franco prosecco, q spectacular soda

GORGEOUS MARY **12**
absolut peppar, house bloody mary mix, slender carrot pickle, old bay rim

AUTUMN SOUR **15**
woodford reserve, belle de brillet pear liqueur, honey, lemon, bitters

HOLDING ON TO SUMMER **14**
belvedere grapefruit vodka, st. germain, lemon sour, basil

SPICED DAIQUIRI **12**
don q spiced rum, vanilla syrup, fresh lime

FALL COLORS SANGRIA **12**
belle de brillet pear liqueur, blackberry, lemon, red wine

HARVEST MULE **14**
absolut elyx, pumpkin, lemon, q spectacular ginger beer

Beer

local

PRIMO **8**

MAUI BIKINI BLONDE LAGER **8**

MAUI BIG SWELL IPA **8**

BIG ISLAND BREWHAUS
OVERBOARD IPA 22oz. **18**

domestic

COORS LIGHT **8**

ANCHOR STEAM IPA **8**

imported

CORONA Mexico **8**

HEINEKEN Holland **8**

SAPPORO Japan **8**

CHIMAY BLUE LABEL ALE Belgium **12**

KOSHIHIKARI ECHIGO Japan 17oz. **8**

ERDINGER ALCOHOL-FREE Germany **8**

Starters

SPICED KABOCHA SOUP **cup 8 | bowl 11**
crème fraîche, chives, kabocha chips.

MARIPOSA POKE* **22**
hamachi, salmon, ahi, cucumber, maui onion, ogo, garlic-chile, brown rice.

HURRICANE SEASONED FRIES **8**
asian remoulade.

KAHUKU CORN CHOWDER **cup 8 | bowl 10**
monkey bread crouton, celery, potato, chive.

GRILLED OCTOPUS **17**
sweet onions, ogo, hawaiian salt, seame oil, green onions, wonton chips.

MARIPOSA SALAD **11**
mari's greens, toasted almonds, sweet onions, cherry tomatoes, mariposa dressing.

WARM HEARTS OF PALM AND SPINACH DIP **17**
big island hearts of palm, spinach, three cheeses, grilled naan bread.

ASSORTED CHEESES FROM AROUND THE WORLD **3 for 15 | 5 for 18**
served with house-baked lavosh, fruits, nuts.

Composed Salads

APPLEWOOD SALMON* **22**
lightly smoked, mari's greens, shaved maui onion, sweet land farms goat cheese, spiced pecans, champagne-papaya vinaigrette.

GRILLED CHICKEN SALAD **20**
soy-marinated chicken, mari's baby romaine, carrots, peppers, bean sprouts, cilantro, crispy wonton, miso vinaigrette.

SESAME SEARED AHI SALAD* **24**
mari's greens, shaved maui onions, ho farms tomatoes, avocado, cucumber, radish sprouts, onion-soy dressing.

MEDITERRANEAN SALAD **15**
mari's baby romaine, cucumber, red onions, ho farm tomatoes, avocado, kalamata olives, fresh herbs, sweet land farms feta cheese, light greek dressing.
add chicken **23**
add salmon* **25**

CAESAR SALAD **12**
V mari's baby romaine, capers, ho farm tomatoes, sunflower "parmesan", garlic crostini, plant-based caesar dressing.
add chicken **20**
add salmon* **22**

CHILLED KING CRAB SALAD **28**
hearts of palm, mari's butter lettuce, avocado, baby radish, green goddess dressing.

V **VEGAN**

GLUTEN-FREE

Sandwiches

GRILLED PORTOBELLO MUSHROOM SANDWICH **18**
whole wheat bun, kale pesto, roasted red onions, swiss cheese, avocado, tomato, arugula, petite mari's green salad.

LOBSTER CLUB **29**
bacon, roasted peppers, avocado, lettuce, mayonnaise, hurricane fries.

AHI TUNA MELT* **24**
grilled tuna, caper aïoli, grilled red onions, lettuce, fontina cheese, whole wheat potato roll, petite mari's green salad.

THE MARIPOSA BURGER* **19**
grass fed wagyu beef patty, melted cheddar, basil-tarragon aïoli, grilled onions, lettuce, tomato, potato kaiser bun, sweet potato fries.

BRAISED PORK BELLY DIP SANDWICH **22**
soy-braised kurobuta pork belly, french roll, pickled vegetables, cilantro, pickled ginger aïoli, maui onion-tonkotsu broth, hurricane fries.

Main Selections

CHICKEN MILANESE **24**

herb parmesan breaded chicken, israeli couscous, mushrooms, baby carrots, tomato-basil sauce, arugula, olive oil.

ROASTED BEET "POKE" BOWL **20**

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

ARARE CRUSTED KONA KAMPACHI* **27**

soba noodles, baby bok choy, shiitake mushrooms, blue crab miso broth.

MARIPOSA LOCO MOCO* **20**

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

V **VEGAN**

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.

FOLLOW US

@NeimanMarcus

#NMcooks

#NMyum

#NMhappyhour

Duane Kawamoto, Manager

Lawrence Nakamoto, Executive Chef

TELL US HOW WE ARE DOING

Kevin Garvin

Vice President Food Services

214-573-5371

kevin_garvin@neimanmarcus.com

VISIT US

www.neimanmarcus.com/restaurants