


COCKTAILS

POMEGRANATE PALOMA	casa del sol blanco, pomegranate lime sour, fever tree grapefruit 18
ESPRESSO MARTINI	belvedere vodka, coffee and irish cream liqueurs 18
MARIPOSA TONIC	empres 1908 gin, fever tree tonic, herbs, fruit 18
BLOOD ORANGE MANHATTAN	brother's bond bourbon, blood orange juice, clove simple 18
HONEY SPICE MARGARITA	casa del sol reposado, honey, lime, cointreau, cinnamon sugar rim, honey clusters 18
ROSÉ APEROL SPRITZ	aperol, club, ferrari rosé 18

NON-ALCOHOLIC (<0.1ABV)

STRAWBERRY SPRING SPRITZ	Lyre's Italian Spritz, strawberry rose, house lemonade, Q club soda 12
SPRING IN A BOTTLE	wölffer estate alcohol removed sparkling rosé, rheinhessen nv 11 glass 46 bottle

CHILLED

ICED TEA	5
NM SPICED ICED TEA	5
THE REPUBLIC OF TEA	pomegranate green (330ml) 7
 SPECTACULAR DRINKS	q ginger ale, q tonic, q club soda, or q ginger beer (6.7 oz bottle) 6
ACQUA PANNA®	premium still water (750ml) 8
S.PELLEGRINO®	sparkling water (750ml) 8

BREWED

HOT TEA	breakfast black, earl grey, jasmin vert, chamomile 5
FILTER DRIP COFFEE	regular/decaf 5
ESPRESSO	regular/decaf 5
CAPPUCCINO	espresso, equal parts steamed milk and froth 5.5
CAFFÈ LATTE	espresso, steamed milk, layer of froth 6

APPETIZERS

DAILY SOUP seasonally inspired **cup 9 | bowl 11**

LOBSTER BISQUE sherry cream **cup 13 | bowl 15**

TRUFFLE FRIES parmesan, parsley **V 12**

SMASHED AVOCADO pico de gallo, plantain chips, lime **🌱🌶️ 15**

LUMP CRAB CAKES capers, key lime-mustard cream **25**

TUNA TARTARE avocado, jalapeño, cilantro, ponzu, wonton chips **20 ***

COMPOSED SALADS

CHICKEN CAESAR romaine, garlic croutons, parmesan, capers, creamy caesar dressing **24**
add anchovy **26**

LUMP CRAB LOUIE chopped iceberg, heirloom tomato, avocado, hard-boiled egg, chopped herbs, louis dressing **🌶️ 42**

ROASTED PEAR SALAD arugula, endive, blue cheese, toasted walnut, balsamic vinaigrette **V 20**
with chicken **28** | with salmon* **32**

CITRUS SHRIMP SALAD chimichurri grilled shrimp, mixed greens, grapefruit, red quinoa, avocado, pistachios, pomegranate vinaigrette **🌶️ 29**

SMOKED SALMON SALAD baby arugula, crispy potato, tomato, haricots vert, egg, olive, caper, dijon vinaigrette, creamy horseradish **🌶️ 30 ***


CHICKEN SALAD mixed greens, nm chicken salad, shaved celery, apple, grapes, sun-dried fruits, toasted almonds, lemon vinaigrette **🌶️ 27**

MANDARIN ORANGE SOUFFLÉ nm chicken salad, sliced almonds, sliced apples, today's sweet bread **NM 26**

SANDWICHES

- NM BURGER** black angus patty, brioche, sharp cheddar, lettuce, tomato, chipotle mayonnaise, served with french fries **22** *
with avocado **25** | with bacon **25**
- LOBSTER CLUB** toasted bread, bacon, avocado, lettuce, tomato, chive aioli, served with fries **40** *
- NM CLASSIC SANDWICH** served on croissant or toasted sourdough with potato chips 
NM Chicken Salad **20** | Tuna Pecan Salad **20**
- GRILLED STEAK SANDWICH** arugula, blue cheese, fig jam, crispy shallots, herb mayo, sourdough, fries **26** *

MAIN SELECTIONS

- SALMON TACOS** blackened salmon filet, corn tortillas, lime-cabbage salad, cilantro, jalapeños, avocado, chipotle mayonnaise, fresh salsa  **28** *
- CHICKEN MILANESE** parmesan crusted chicken, cous-cous, tomato marinara, arugula, parmesan **26**
- WARM GRAINS** red quinoa, kale, roasted winter squash, spiced crispy brussels sprouts, avocado, maple-ginger dressing   **22**
with fried egg* **25** | with chicken **29**
with shrimp* **32** | with salmon* **34**
- PAN ROASTED SALMON** roasted squash, goat cheese, dates, pepitas, cilantro, lime, balsamic agrodolce **30** *
- FILET OF BEEF** roasted fingerling potatoes, wild mushrooms, compound butter **42** *
with 6oz. lobster tail **MP**
- LEMON BUTTER CRAB PASTA** jumbo lump crab, linguini, spring onion, spinach, chili flake, garlic-ginger butter, lemon, herbs **42**
- PAN ROASTED BRANZINO** blistered tomato, kalamata olives, fingerling potatoes, caper lemon butter sauce **38** *



PLANT-BASED



GLUTEN-FREE



VEGETARIAN



NM CLASSIC

* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses.

WINE SELECTIONS

CHAMPAGNE & SPARKLING

- UNE FEMME** "the callie" rosé for neiman marcus, california nv
18 quarter bottle 54 four-pack
- MOËT ET CHANDON** brut rosé Impérial, épernay nv **35 quarter bottle**
- NICOLAS FEUILLATTE** brut rosé, épernay nv **25 quarter bottle**
- FERRARI** brut rosé, trentodoc nv **15 glass 33 half bottle**
- SCHARFFENBERGER** brut, mendocino nv **13 glass 53 bottle**
- BOTTEGA** "il vino dei poeti" prosecco, treviso nv **12 glass 47 bottle**
- CA'DEL BOSCO** franciacorta nv **105 bottle**
- DELAMOTTE** brut, mesnil sur oger nv **175 bottle**
- VEUVE CLICQUOT** brut "yellow label", reims nv **29 glass 145 bottle**
- RUINART** rosé, reims nv **249 bottle**
- LA GRANDE DAME** by yayoi kusama, reims 2012/2015 **725 bottle**

WHITE WINES & ROSÉ

- GRENACHE BLEND** château d'esclans "whispering angel" rosé,
côtes de provence 2022 **39 half bottle**
- ALBARIÑO** marqués de cáceres deusa nai, rías baixas 2020
12 glass 47 bottle
- PINOT GRIGIO** terlato, friuli 2022 **14 glass 56 bottle**
- SAUVIGNON BLANC** cliff lede, napa valley 2022 **16 glass 61 bottle**
- CHARDONNAY** neiman marcus, sonoma county 2019 **14 glass 56 bottle**
- CHARDONNAY** sonoma-cutrer russian river ranches 2021 **14 glass 56 bottle**
- CHARDONNAY** clos pegase "mitsuko's vineyard", napa valley 2021
18 glass 79 bottle
- SYRAH BLEND** château miraval rosé, côtes de provence 2022
16 glass 61 bottle

WINE SELECTIONS

REDS

MALBEC	terrazas, mendoza 2020	13 glass 53 bottle
PINOT NOIR	cherry pie, california 2019	12 glass 47 bottle
MERLOT	duckhorn, napa valley 2019	19 glass 99 bottle
CABERNET SAUVIGNON	hess collection "allomi", napa valley 2019	29 glass 145 bottle
TORO	bodega numanthia 2016	87 bottle
SANGIOVESE	il borro toscana igt 2019	165 bottle
RED BLEND	the prisoner, napa valley 2019	19 glass 99 bottle

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

M A R I P O S A

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

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.

Visit us online at
www.NeimanMarcus.com/restaurants

Michael Hyatt, Manager

Neiman Marcus
CORAL GABLES