

## COCKTAILS

<b>POMEGRANATE PALOMA</b>	casa del sol blanco, pomegranate lime sour, fever tree grapefruit <b>16</b>
<b>ESPRESSO MARTINI</b>	belvedere vodka, coffee and irish cream liqueurs <b>18</b>
<b>MARIPOSA TONIC</b>	empress 1908 gin, fever tree tonic, herbs, fruit <b>16</b>
<b>HONEY SPICE MARGARITA</b>	casa del sol reposado, honey, lime, cointreau, cinnamon sugar rim, honey clusters <b>18</b>
<b>ROSÉ APEROL SPRITZ</b>	aperol, club, ferrari rosé <b>16</b>
<b>BROTHER'S SOUR</b>	brother's bond bourbon, cointreau, lemon, float of red <b>16</b>
<b>MANHATTAN</b>	woodford reserve, sweet vermouth, bitters, luxardo cherry <b>16</b>

## CHILLED

<b>ICED TEA</b>	<b>5</b>
<b>NM SPICED ICED TEA</b>	<b>5</b>
<b>THE REPUBLIC OF TEA</b>	(500ml) <b>7</b>
 <b>SPECTACULAR DRINKS</b>	q ginger ale, q tonic, q club soda, or q ginger beer (6.7 oz bottle) <b>5</b>
<b>ACQUA PANNA®</b>	premium still water (750ml) <b>7</b>
<b>S.PELLEGRINO®</b>	sparkling water (750ml) <b>7</b>

## BREWED

<b>HOT TEA</b>	breakfast black, earl grey, jasmin vert, chamomile <b>5</b>
<b>FILTER DRIP COFFEE</b>	regular/decaf <b>5</b>
<b>ESPRESSO</b>	regular/decaf <b>5</b>
<b>CAPPUCCINO</b>	espresso, equal parts steamed milk and froth <b>5.5</b>
<b>CAFFÈ LATTE</b>	espresso, steamed milk, layer of froth <b>6.5</b>

## APPETIZERS

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

TRUFFLE FRIES parmesan, parsley **12**

CHICKEN TORTILLA SOUP pico de gallo, monterey jack cheese, tortilla strips **cup 12 | bowl 14**

SHRIMP CEVICHE VERA CRUZ tomato, jalapeño, cilantro, green olives, lime juice, tortilla chips **20 \***

TUNA TARTARE avocado, jalapeño, cilantro, ponzu, wonton chips **22 \***

MEAT & CHEESE BOARD ciliegine mozzarella, genoa salami, fig jam, texas honey, pecans, crackers **22**

SHRIMP SCAMPI crispy risotto cake, compound butter **20 \***

## COMPOSED SALADS

CHICKEN CAESAR romaine, crispy panko, capers, parmesan, creamy caesar dressing **25**

SEAFOOD LOUIE shrimp, jumbo lump crab, romaine, cucumber, tomato, radish, egg, avocado, louie dressing **42**

KALE SALAD kale, shaved brussels & cauliflower, avocado, golden raisin, spiced pecans, maple-ginger dressing **22**  
with chicken **30** | with shrimp\* **32** | with salmon\* **34**

CHICKEN SALAD mixed greens, nm chicken salad, shaved celery, fresh & sun-dried fruits, toasted almonds, lemon vinaigrette **26**

TUNA NIÇOISE black olive, tomato, egg, red onion, potato, green beans, romaine **28 \***

PALM & ARTICHOKE SALAD mixed greens, cucumber, oven baked goat cheese, lemon hazelnut vinaigrette **22**

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

TRIO SALAD nm chicken salad, tuna pecan, egg salad, little gems, cherry tomatoes, shaved almonds, lemon vinaigrette **24**

## SANDWICHES

- NM BURGER** black angus patty, brioche, sharp cheddar, lettuce, tomato, chipotle mayonnaise, served with french fries **22** \*  
with avocado **25** | with bacon **25**
- TURKEY CLUB SANDWICH** sourdough bread, lettuce, tomato, avocado, bacon, gouda cheese, dijonnaise, sweet potato fries **25**
- CALIFORNIA CLUB** toasted wheat bread, sliced cucumbers, tomato, avocado, alfalfa sprouts, swiss cheese, pesto aioli, fries **V 20**
- GRILLED CHICKEN CLUB** country bread, lettuce, tomato, bacon, avocado, adobo mayo, french fries **20**
- SAMPLER** cup of soup, nm classic sandwich half, market salad **NM 25**

## MAIN SELECTIONS

- SALMON TACOS** blackened salmon filet, corn tortillas, lime-cabbage salad, cilantro, jalapeños, avocado, chipotle mayonnaise, fresh salsa **28** \*
- PARMESAN CRUSTED CHICKEN** roasted broccolini, cherry tomato-caper salsa, lemon butter sauce **26**
- WARM GRAINS** red quinoa, roasted butternut squash, crispy spiced brussels sprouts, kale, avocado, maple-ginger dressing **22**  
with chicken **28** | with shrimp\* **32**  
with salmon\* **34** | with filet\* **40**
- LEMON BUTTER CRAB PASTA** jumbo lump crab, linguini, spring onion, spinach, chili flake, garlic-ginger butter, lemon, herbs **36**
- ROASTED SALMON** grilled hearts of palm, avocado salsa verde **30** \*
- PAN SEARED BEEF FILET** mashed potato, broccolini, demi glace **34** \*



**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, california nv **18 quarter bottle**

PERRIER-JOUËT grand brut, épernay nv **75 half bottle**

FERRARI brut rosé, trentodoc nv **14 glass 29 half bottle**

SCHARFFENBERGER brut, mendocino nv **13 glass 53 bottle**

BOTTEGA "il vino dei poeti" prosecco, treviso nv **12 glass 47 bottle**

VEUVE CLICQUOT brut "yellow label", reims nv **29 glass 129 bottle**

RUINART rosé, reims nv **37 glass 149 bottle**

### WHITE WINES & ROSÉ

GRENACHE BLEND château d'esclans "whispering angel" rosé,  
côtes de provence 2022 **33 half bottle**

PINOT GRIGIO terlato, friuli 2022 **13 glass 53 bottle**

SAUVIGNON BLANC cliff lede, napa valley 2022 **14 glass 56 bottle**

CHARDONNAY neiman marcus, sonoma county 2019 **12 glass 47 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  
**13 glass 53 bottle**

## WINE SELECTIONS

### REDS

**PINOT NOIR** cherry pie, california 2019 **12 glass 47 bottle**

**MERLOT** rutherford hill, napa valley 2018 **16 glass 77 bottle**

**CABERNET SAUVIGNON** hess collection "allomi", napa valley 2019  
**22 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](http://www.NeimanMarcus.com/restaurants)

Carl Pierro, Manager

*Neiman Marcus*  
SAN ANTONIO