

M A R I P O S A

STARTERS

DAILY SOUP	CUP 9 / BOWL 11
<i>seasonally inspired</i>	
🌱 TRUFFLE FRIES	12
<i>parmesan, parsley</i>	
🌾 CHICKEN TORTILLA SOUP	CUP 12 / BOWL 14
<i>pico de gallo, monterey jack cheese, tortilla strips</i>	
🌾 SHRIMP CEVICHE VERA CRUZ*	20
<i>tomato, jalapeño, cilantro, green olives, lime juice, tortilla chips</i>	
TUNA TARTARE*	22
<i>avocado, jalapeño, cilantro, ponzu, wonton chips</i>	
MEAT & CHEESE BOARD	22
<i>ciliegine mozzarella, genoa salami, fig jam, texas honey, pecans, crackers</i>	
🌾 BEEF CARPACCIO*	22
<i>arugula, capers, dijon mustard, olive oil, parmesan frico</i>	

SALADS

CAESAR*	18
<i>romaine, crispy panko, capers, parmesan, creamy caesar dressing</i>	
SEAFOOD LOUIE	42
<i>shrimp, jumbo lump crab, romaine, cucumber, tomato, radish, egg, avocado, louie dressing</i>	
🌾 CHICKEN SALAD	26
<i>mixed greens, nm chicken salad, shaved celery, fresh & sun-dried fruits, toasted almonds, lemon vinaigrette</i>	
GREEN GODDESS	20
<i>arugula, snap peas, avocado, radish, cucumber, pickled shallot, green goddess dressing</i>	
🌱 PALM & ARTICHOKE SALAD	20
<i>mixed greens, cucumber, oven baked goat cheese, lemon hazelnut vinaigrette</i>	
🌱 🌾 TRIO SALAD	25
<i>nm chicken salad, tuna pecan, egg salad, little gems, cherry tomatoes, shaved almonds, lemon vinaigrette</i>	

ADD ON PROTEINS

CHICKEN* 8 / SHRIMP* 10 / SALMON* 12 /
JUMBO LUMP CRAB* 18 / BEEF FILET* 18

HANDHELDS

NM BURGER*	22
<i>black angus patty, brioche, sharp cheddar, lettuce, tomato, chipotle mayonnaise, served with french fries</i>	
ADD AVOCADO 3 / ADD BACON 3	
TURKEY CLUB SANDWICH	25
<i>sourdough bread, lettuce, tomato, avocado, bacon, gouda cheese, dijonaise, sweet potato fries</i>	
🌱 CALIFORNIA CLUB	20
<i>toasted wheat bread, sliced cucumbers, tomato, avocado, alfalfa sprouts, swiss cheese, pesto aioli, fries</i>	
CRISPY CHICKEN SANDWICH*	24
<i>brioche bun, mixed cabbage slaw, tomato, house-made pickle, lemon herb mayonnaise, french fries</i>	
🌱 SAMPLER	25
<i>cup of soup, nm classic sandwich half, market salad</i>	
🌾 SALMON TACOS*	28
<i>blackened salmon filet, corn tortillas, lime-cabbage salad, cilantro, jalapeños, avocado, chipotle mayonnaise, fresh salsa</i>	
MAINS	
🌱 MANDARIN ORANGE SOUFFLÉ	26
<i>nm chicken salad, sliced almonds, sliced apples, today's sweet bread</i>	
🌾 GRILLED CHICKEN PAILLARD*	26
<i>spring succotash, snap peas, corn, tomato, asparagus, herbs, pistachio gremolata</i>	
🌱 WARM GRAINS	22
<i>farro, confit golden beets, marinated cucumbers, garbanzo beans, avocado, arugula, = citrus beet vinaigrette</i>	
LEMON BUTTER CRAB PASTA	38
<i>jumbo lump crab, linguini, spring onion, spinach, chili flake, garlic-ginger butter, lemon, herbs</i>	
ROASTED SALMON*	32
<i>grilled hearts of palm, avocado salsa verde</i>	
🌾 PAN SEARED BEEF FILET*	38
<i>mashed potato, asparagus, demi glace</i>	

🌱 VEGETARIAN 🌿 PLANT-BASED 🌾 GLUTEN-FREE 🌱 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. 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.

SPECIALTY COCKTAILS

STRAWBERRY SPRING <i>casa del sol blanco, aperol, lemon, strawberry, grapes, honeydew</i>	18
EMERALD SPICE <i>espolon reposado, jalapeño, cucumber, agave, tajin avalanche</i>	18
BL BOUQUET <i>reyka vodka, lavender, limoncello, basil and Une Femme "The Callie" Rosé for Neiman Marcus</i>	18
MANGO & MORE <i>mezcal, rye, lemon, demarara, mango</i>	18
GRAPEFRUIT IN A GLASS <i>empress 1908 gin, vermouth bianco, aperol, grapefruit and lemon</i>	18
ESPRESSO MARTINI <i>reyka vodka, coffee and irish cream liqueurs, espresso shot</i>	18
1907 COCKTAIL <i>campari, joto yuzu sake, strawberry rose, prosecco</i>	18
MANHATTAN <i>woodford reserve, sweet vermouth, bitters, luxardo cherry</i>	18

WINE SELECTION

CHAMPAGNE & SPARKLING

Une Femme "The Callie" Rosé for Neiman Marcus, California NV	quarter bottle	18	four-pack	54
Perrier-Jouët Grand Brut, Épernay NV			half bottle	99
Ferrari Brut Rosé, Trentodoc NV	glass	15	half bottle	39
Scharffenberger Brut, Mendocino NV	glass	13	bottle	53
Bisot "Jeio" Prosecco DOC NV	glass	12	bottle	47
Veuve Clicquot Brut "Yellow Label", Reims NV	glass	29	bottle	145
Ruinart Rosé, Reims NV			bottle	249

WHITES & ROSÉ

Chateau d'Esclans "Whispering Angel" Rosé, Côtes de Provence 2022			half bottle	39
Attems Pinot Grigio, Friuli 2022	glass	14	bottle	56
Cakebread Sauvignon Blanc, Napa Valley 2022	glass	19	bottle	75
Sonoma-Cutrer Russian River Ranches Chardonnay 2021	glass	14	bottle	56
Cuvaison Chardonnay, Los Carneros 2021	glass	18	bottle	72
Chateau Miraval Rosé, Côtes de Provence 2022	glass	16	bottle	61

REDS

Belle Glos "Dairyman" Pinot Noir, Russian River Valley 2022	glass	22	bottle	81
Rutherford Hill Merlot, Napa Valley 2018	glass	18	bottle	72
Hess Collection "Allomi", Cabernet Sauvignon, Napa Valley 2019			bottle	145
Daou Reserve Cabernet Sauvignon, Paso Robles 2020	glass	20	bottle	80

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

CHILLED

ICED TEA	5
NM SPICED ICED TEA	5
THE REPUBLIC OF TEA (330mL)	5
STRAWBERRY LEMONADE <i>housemade</i>	8
FEVER TREE (200mL) <i>assorted sodas</i>	7
ACQUA PANNA® <i>premium still water (750mL)</i>	8
S.PELLEGRINO® <i>sparkling water (750mL)</i>	8

BREWED

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

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