

COCKTAILS

POMEGRANATE PALOMA	casa del sol blanco, pomegranate lime sour, fever tree grapefruit 16
ESPRESSO MARTINI	belvedere vodka, coffee and irish cream liqueurs 18
MARIPOSA TONIC	empres 1908 gin, fever tree tonic, herbs, fruit 16
BLOOD ORANGE MANHATTAN	brother's bond bourbon, blood orange juice, clove simple 16
HONEY SPICE MARGARITA	casa del sol reposado, honey, lime, cointreau, cinnamon sugar rim, honey clusters 18
ROSÉ APEROL SPRITZ	aperol, club, ferrari rosé 16

CHILLED

ICED TEA	5
NM SPICED ICED TEA	5
THE REPUBLIC OF TEA	pomegranate green (500ml) 7
SEASONAL LEMONADE	house lemonade, seasonal fruit flavoring 6
 SPECTACULAR DRINKS	q ginger ale, q tonic, q club soda, or q ginger beer (6.7 oz bottle) 5
ACQUA PANNA®	premium still water (750ml) 7
S.PELLEGRINO®	sparkling water (750ml) 7
BEER SELECTION	7

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**

TRUFFLE FRIES parmesan, parsley **12**

MEDITERRANEAN PLATTER house made spreads and salads,
toasted pita, olives **14**

CRAB CAKE grainy mustard vinaigrette, baby arugula,
pickled onion **25**

COMPOSED SALADS

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

LOBSTER COBB mixed greens, tomato, avocado, bacon,
hard boiled egg, nm lobster salad,
shallot vinaigrette **40**

FENNEL & GRAPEFRUIT SALAD arugula, endive, avocado, citrus vinaigrette **20**
with jumbo lump crab **42** | with shrimp* **30**
with salmon* **32** | with lobster* **40**

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

WEDGE baby iceberg, bacon, pickled red onion,
roasted tomato, crispy onion,
blue cheese dressing **22**
with shrimp* **33** | with chicken **30**
with salmon* **34** | with steak* **38**

MANDARIN ORANGE SOUFFLÉ nm chicken salad, sliced almonds, seasonal fruit,
today's sweet bread **25.5**

TRIO SALAD nm chicken salad, tuna pecan, egg salad,
romaine, cherry tomato, cucumber,
toasted pita **25**

SANDWICHES

NM BURGER black angus patty, brioche, sharp cheddar, lettuce, tomato, chipotle mayonnaise, served with french fries **22** *
with avocado **25** | with bacon **25**

TUNA MELT whole wheat bread, tuna pecan salad, sharp cheddar cheese, tomato, red onion, cornichon, french fries **20**

CALIFORNIA CLUB toasted wheat bread, sliced cucumbers, tomato, avocado, alfalfa sprouts, swiss cheese, pesto aioli, fries **V** **20**

SAMPLER cup of soup, nm classic sandwich half, seasonal fruit **NM** **25**

MAIN SELECTIONS

SALMON TACOS blackened salmon filet, corn tortillas, lime-cabbage salad, cilantro, jalapeños, avocado, chipotle mayonnaise, fresh salsa **PF** **28** *

PARMESAN CRUSTED CHICKEN israeli couscous, baby arugula, marinara, parmesan **26**

WARM GRAINS red quinoa, roasted winter squash, crispy brussels sprouts, kale, avocado, maple-ginger dressing **PF** **22**
with chicken **30** | with shrimp* **32**
with salmon* **34** | with steak* **38**

SEAFOOD FRA DIAVOLO linguini, salmon, shrimp, red chili, onion, crushed tomato, basil **34**

WINTER VEGETABLE QUICHE sautéed kale, caramelized onion, roasted tomato, goat cheese, house salad, lemon vinaigrette **25**

PAN ROASTED SALMON NIÇOISE crispy potatoes, tomato, haricot vert, soft-boiled egg, olive tapenade **PF** **30** *



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**
- MOËT ET CHANDON brut impérial nv vending machine **20 quarter 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**
- DOM PÉRIGNON épernay 2013 **395 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", carneros 2021
17 glass 69 bottle
- SYRAH BLEND château miraval rosé, côtes de provence 2022
13 glass 53 bottle

WINE SELECTIONS

REDS

MALBEC trapiche "medalla", mendoza 2018 **9 glass 39 bottle**

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

CABERNET SAUVIGNON duckhorn, napa valley 2020 **25 glass 123 bottle**

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

M A R I P O S A

Our Mariposa Boca Raton has been a favorite luncheon spot for many years. This coming season we will launch our full liquor menu featuring craft cocktails. Our private event Lanai Room continues to be the go-to place for local special events and celebrations.

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

Ben Burger, Executive Chef/Manager

Neiman Marcus
BOCA RATON