

NEIMAN MARCUS CUISINE

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!

ZODIAC
San Diego, CA
Dallas, TX
Ft. Worth, 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, TX
Dallas NorthPark, TX
Plano, TX
McLean, VA
Short Hills, NJ
Oakbrook, IL
Troy, MI
Natick, MA
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
Dallas, TX

FRESHMARKET
Beverly Hills, CA
San Francisco, CA

MERMAID BAR
Honolulu, HI
Ft. Lauderdale, FL
Dallas, TX

BAR ON 4
Beverly Hills, CA
Chicago, IL

BERGDORF GOODMAN, NY

BG
Good Dish

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For current menus, dining room pictures and upcoming events visit us at

The RESTAURANTS *of* NEIMAN MARCUS.COM

WINE SELECTIONS

CHAMPAGNE & SPARKLING

Piper-Heidsieck Brut, Reims NV (375ml)		45.00
Krug Grande Cuvée, Reims NV (375ml)		185.00
Gloria Ferrer Private Cuvée Brut, Sonoma County NV	12.00	49.00
Nino Franco “Rustico” Prosecco di Valdobbiadene, Italy NV	12.00	49.00
Etoile Brut Rosé, North Coast NV	16.00	65.00
Domaine Carneros Estate Brut Cuvée, Napa Valley 2012		70.00
Nicolas Feuillatte Brut, Epernay NV	16.00	80.00
Moët et Chandon Brut Réserve, Epernay NV	16.00	80.00
Nicolas Feuillatte D’Luscious Demi-sec Rosé, Epernay NV	18.00	85.00
Delamotte Brut, Le Mesnil-Sur-Oger Reims NV		110.00
Veuve Clicquot Brut “Yellow Label”, Reims NV	23.00	110.00
Bollinger Special Cuvée Brut, Ay NV	24.00	115.00
Domaine Egly-Ouriet, Tradition Grand Cru Brut, Ambonnay NV		180.00
Dom Pérignon, Epernay 2004		300.00
Krug Brut, Reims 2000		450.00

LIGHT WHITES

Bodegas y Viñedos “Shaya” Verdejo, Rueda 2014		46.00
Domaine Tourmaline Muscadet, Melon de Bourgogne, Loire Valley 2014		46.00
Au Bon Climat Pinot Gris/Pinot Blanc, Sonoma County 2014	11.00	48.00
Mazzoni Pinot Grigio, Montalcino 2015	12.00	50.00
Elk Cove Vineyards Pinot Gris, Willamette Valley 2014	12.00	50.00
Foxen Ernesto Wickenden “Old Vines” Chenin Blanc, Santa Maria Valley 2014	12.00	52.00
Livio Felluga Pinot Grigio, Friuli Colli Orientali 2013	14.00	68.00

AROMATIC WHITES

Miner Simpson Vineyard Viognier, Central California 2011 (375ml)		30.00
Domaine de Triennes Viognier, Provence 2015	11.00	48.00
Buglioni Winery “Il Disperato” Garganega, Veneto 2012	12.00	52.00

RIESLING

Gunderloch “Jean-Baptiste” Kabinett, Rheinhessen 2014	11.00	48.00
Gunderloch Nackenheim Rothenberg Spätlese, Rheinhessen 2012	11.00	48.00
Dr. Thanisch qba, Mosel 2014	10.00	41.00

SAUVIGNON BLANC

Matanzas Creek, Sonoma County 2014 (375 ml)		26.00
Kenzo Estate “Asatsuyu”, Napa Valley 2014 (3oz. gl/ 375 ml)	21.00	79.00
Domaine du Salvard, Delaille, Cheverny 2015	11.00	48.00
Loveblock, Marlborough 2015	11.00	50.00
Fiddlehead Cellars “Happy Canyon”, Santa Ynez Valley 2013	12.00	58.00
Kenzo Estate “Asatsuyu”, Napa Valley 2014		150.00

CHARDONNAY

Neiman Marcus , Santa Barbara County 2014	12.00	50.00
Louis Jadot Pouilly-Fuissé, Burgundy 2014 (375ml)		29.00
Francis Ford Coppola, Votre Santé, 2013		48.00
Domaine Laroche “Laroche St. Martin” Chablis, Burgundy 2015		50.00
Jean-Claude Boisset “Les Ursulines”, Burgundy 2013	12.00	50.00
Stag’s Leap “Hands of Time”, Napa Valley 2014		50.00
Laguna Ranch Vineyards, Russian River Valley 2014	14.00	60.00
Au Bon Climat Sanford & Benedict, Santa Rita Hills 2014		65.00
Rombauer Napa Valley 2014	14.00	65.00
Neyers Ranch Carneros District, Napa Valley 2013		68.00
Bouchard Père et Fils Beaune du Château 1er Cru, Burgundy 2009		70.00
Brewer-Clifton, Santa Rita Hills 2012		85.00
Patz & Hall, Dutton Ranch, Russian River Valley 2014		85.00
Jordan Winery, Sonoma County 2013		90.00
Domaine Long-Depaquit Chablis 1er Cru, “Les Vaucopins” 2012		90.00
Far Niente Chardonnay, Napa Valley 2013	18.00	91.00
Kistler, Sonoma Coast 2013	20.00	130.00

ROSÉ

Kenzo Estate “Yui”, Napa Valley 2015 (3oz. gl/375ml)	21.00	79.00
Château Miraval, Côtes de Provence 2015	11.00	50.00
Kenzo Estate “Yui”, Napa Valley 2015		150.00

SANDWICHES

GRILLED VEGETABLE SANDWICH

summer squash, eggplant, red onions, roasted peppers, boursin cheese, kale pesto, focaccia bread, petite salad. 17.00
Calories 470 fat 24g sat fat 4.5g chol 10mg sodium 910mg total carbs 58g protein 12g

LOBSTER CLUB

bacon, roasted peppers, avocado, mayonnaise. 30.00
Calories 770

* AHI TUNA MELT

grilled tuna, caper aioli, grilled red onions, fontina cheese, whole wheat potato roll, housemade kabocha chips. 23.00
Calories 550

* THE MARIPOSA BURGER

all natural big island beef, melted cheddar, basil-tarragon aioli, grilled onions, lettuce, tomato, potato kaiser bun, sweet potato fries. 18.50
Calories 990

WAIALUA ASPARAGUS SANDWICH

speck, arugula, pan-fried egg, truffle cheese, caper aioli, whole wheat roll. 18.00
Calories 790

MAIN SELECTIONS

ORECCHIETTE PASTA

housemade italian sausage, roasted eggplant, cherry tomatoes, broccolini, olive oil garlic sauce, crumbled goat cheese. 22.00
Calories 940

CHICKEN MILANESE

herb parmesan breaded chicken, israeli couscous, mushrooms, baby carrots, tomato basil sauce, arugula, olive oil. 24.00
Calories 490 fat 15g sat fat 4g chol 115mg sodium 880mg total carbs 33g protein 52g

SEARED SEA SCALLOPS

snow-crab fried rice, cauliflower, brussels sprout leaves, pancetta, soy-caramel. 28.00
Calories 600

* Gf BLACKENED PORK CHOP

creme fraiche, whipped yukon gold potatoes, sautéed kale, maui onion-pineapple jam, pomegranate molasses. 26.00
Calories 820

TAGLIATELLE BOLOGNESE

slow cooked meat sauce, porcini mushrooms, red wine, fresh pasta, crispy parmesan salad. 24.00
Calories 840

LAKSA SEAFOOD CURRY

clams, black tiger shrimp, fresh fish, vegetable julienne, steamed rice. 28.00
Calories 850

* Gf SEARED SALMON FILLET

jasmine-orange hazelnut rice, shaved brussels sprouts, pomegranate molasses, butternut squash. 27.00
Calories 550 fat 25g sat fat 4.5g chol 90mg sodium 450mg total carbs 44g protein 39g

MARINATED SKIRT STEAK

grilled yukon potatoes, garlic-parmesan kale, salsa verde, pickled red onions. 26.00
Calories 790

Neiman Marcus

Honolulu

PINOT NOIR		
Patz & Hall, Sonoma County 2012 (375ml)		52.00
Bouchard Père et Fils, Le Corton Grand Cru, Burgundy 2013(375ml)		120.00
Flor de Campo, Central Coast 2014	11.00	50.00
Au Bon Climat, Santa Barbara County 2015	12.00	56.00
Willamette Valley Vineyard Estate 2014	14.00	65.00
Craggy Range "Te Muna Road", Martinborough 2012		67.00
Au Bon Climat "La Bauge Au-dessus", Santa Maria Valley 2012		80.00
Louis Jadot Gevrey-Chambertin, Burgundy 2012		112.00
Bouchard Pere et Fils Chambolle-Musigny, Burgundy 2012		120.00
Kistler, Sonoma Coast 2013	20.00	150.00
BEAUJOLAIS		
Château des Jacques, Moulin-a-Vent 2012		60.00
ITALIAN REDS		
Gaja Brunello di Montalcino, 2010 (375ml)		80.00
Vietti "Perbacco" Nebbiolo, Piedmont 2013	10.00	50.00
Isole e Olena Chianti Classico, Tuscany 2013	10.00	52.00
Poggio al Tesoro "Sondraia" Cabernet Blend, Tuscany 2009		65.00
Prunotto Barolo Nebbiolo, Piedmont 2008		85.00
Gaja "Ca'Marcanda Promis", Tuscany 2013		85.00
Tenuta San Guido "Sassicaia", Tuscany 2013		100.00
GRENACHE		
E. Guigal Côtes du Rhône, Southern Rhône 2012	11.00	50.00
Domaine Les Mille Vignes "Atsuko", Fitou, Languedoc 2012		120.00
ZINFANDEL		
Rombauer, Napa Valley 2014	14.00	65.00
Frank Family Vineyards, Napa Valley 2013	15.00	70.00
MERLOT		
Raymond Reserve Selection, Napa Valley 2012	14.00	63.00
Château Belles-Graves, Lalande de Pomerol 2009		68.00
Duckhorn, Napa Valley 2012	18.00	87.00
CABERNET SAUVIGNON		
Stag's Leap Wine Cellars "Artemis", Napa Valley 2012 (gl/375ml)	23.00	55.00
Kenzo Estate "Rindo", Napa Valley 2013 (3oz. gl/375ml)	23.00	90.00
Kenzo Estate "Ai", Napa Valley 2011 (375ml)		220.00
Francis Ford Coppola "Director's Cut", Alexander Valley 2013		60.00
William Hill Estate, Napa Valley 2012	18.00	79.00
Frank Family Vineyards, Napa Valley 2013	16.00	80.00
Justin, Paso Robles 2014	16.00	80.00
Freemark Abbey, Napa Valley 2012	18.00	90.00
Neyers Ranch, Napa Valley 2012		95.00
Jordan Winery, Alexander Valley 2011		120.00
Heitz Cellar, Napa Valley 2011		120.00
Kenzo Estate "Rindo", Napa Valley 2013		180.00
Silver Oak, Napa Valley 2011		180.00
Caymus Special Selection, Napa Valley 2013		260.00
Château Latour, "Le Pauillac" Bordeaux 2006		275.00
SYRAH		
Torbreck Woodcutters Shiraz, Barossa Valley 2013	14.00	60.00
Stags' Leap Winery Petite Sirah, Napa Valley 2013	15.00	70.00
MERITAGE		
Opus One, Napa Valley 2012 (375ml)		160.00
Kenzo Estate "Murasaki", Napa Valley 2012 (375ml)		225.00
Newton Vineyard Red Label Claret, Napa Valley 2012	14.00	65.00
Stag's Leap Wine Cellars "Hands of Time", Napa Valley 2013	16.00	80.00
Chateau Ste. Michelle "Artist Series" Meritage, Columbia Valley 2012		80.00
Joseph Phelps "Insignia", Napa Valley 2012		275.00
Opus One, Napa Valley 2012		360.00
SAKE & SHOCHU		
Iichiko "Blu" Shochu, Japan		50.00
Kubota "Koujyu" Junmai Ginjyo, Niigata, Japan	10.00	55.00
Kubota "Manjyu" Junmai Daiginjyo, Niigata, Japan		100.00

STARTERS

- Gf** ROASTED BUTTERNUT SQUASH SOUP
caramelized shallots, ginger, crispy kale. 8.00/11.00
Calories 270 fat 6g sat.fat 4g chol 0mg sodium 150mg total carbs 55g protein 6g
- KAHUKU CORN CHOWDER 
celery, potato, chive. 8.00/11.00
Calories 120/190
- OLD BAY SEASONED FRIES
house remoulade. 8.00
Calories 410
- Gf** GRILLED SHRIMP COCKTAIL
avocado, fennel, orange and seaweed salad, maui pineapple, golden tomato gazpacho. 17.00
Calories 190
- * Gf** MARIPOSA POKE
hamachi, salmon, ahi, maui onion, ogo, garlic-chili, brown rice. 20.00
Calories 280 fat 8g sat fat 1g chol 50mg sodium 520mg total carbs 22g protein 29g
- SWEET POTATO GNOCCHI
cremini mushrooms, gorgonzola, arugula-walnut pesto. 14.00
Calories 860

COMPOSED SALADS

- * Gf** APPLEWOOD SALMON
lightly smoked, field greens, shaved maui onion, sonoma goat cheese,
spiced pecans, champagne papaya vinaigrette. 26.00
Calories 500
- Gf** ROAST CHICKEN SALAD
butternut squash, romaine, roasted beets, sunflower seeds, sprouted lentils, dried cranberries, toasted almonds, feta cheese,
sherry-mustard vinaigrette. 24.00
Calories 930
- Gf** GRILLED SHRIMP SALAD
greens, sweet corn, cucumber, jicama, edamame, toasted almonds, yuzu-papaya dressing. 25.00
Calories 390 fat 20g sat fat 3g chol 165mg sodium 250mg total carbs 25g protein 29g
- Gf** GREENS, GRAINS & NUTS
kale, baby spinach, quinoa, sunflower seeds, almonds, sun-dried fruit, feta, za'atar honey-tahini vinaigrette. 21.00
Calories 530 fat 28g sat fat 6g chol 110mg sodium 850mg total carbs 31g protein 42g
- * Gf** FENNEL SEARED AHI SALAD
baby green beans, fingerling potatoes, orange, frisee, red wine vinaigrette, nicoise olive aioli. 24.00
Calories 430 fat 30g sat. fat 3.5g chol 270mg sodium 740mg total carbs 14g protein 30g
- Gf** CHILLED CRAB SALAD
hearts of palm, maui butter lettuce, avocado, baby radish, green goddess dressing. 29.00
Calories 420

These items are cooked to order. Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs may increase your risk of foodborne illness

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.

Duane Kawamoto, General Manager
Marc Freiberg, Executive Chef

Tell us how we are doing
Kevin Garvin, Vice President Food Services
214-573-5371 or kevin_garvin@neimanmarcus.com

Visit us online at www.TheRestaurantsOfNeimanMarcus.com

