

## ZODIAC

SAN DIEGO, CA  
DOWNTOWN DALLAS, 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 NORTHPARK, TX  
FT. WORTH CLEARFORK, TX  
PLANO, TX  
MCLEAN, VA  
SHORT HILLS, NJ  
OAK BROOK, 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  
DOWNTOWN DALLAS, TX

## FRESH MARKET

SAN FRANCISCO, CA

## MERMAID BAR

HONOLULU, HI  
FT. LAUDERDALE, FL  
DALLAS NORTHPARK, TX

## BAR ON 4

BEVERLY HILLS, CA  
CHICAGO, IL

## BG GOOD DISH

BERGDORF GOODMAN, NY

WELCOME TO

# MARIPOSA

*Ala Moana*

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

# Wine Selections

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## CHAMPAGNE & SPARKLING

Perrier-Jouët Grand Brut, Épernay NV **half bottle 47**  
Gloria Ferrer Private Cuvée Brut, Sonoma County NV **glass 12 | bottle 52**  
Rinaldi Moscata d'Asti, Piedmont 2015 **bottle 50**  
Nino Franco "Rustico" Prosecco di Valdobbiadene, Italy NV **glass 12 | bottle 52**  
Sommariva Brut Prosecco di Valdobbiadene, Italy NV **glass 12 | bottle 52**  
Wolfberger Brut Rosé, Crémant d'Alsace NV **glass 16 | bottle 73**  
Domaine Chandon Étoile Brut Rosé, North Coast NV **glass 15 | bottle 80**  
Nicolas Feuillatte Brut, Épernay NV **glass 16 | bottle 80**  
Delamotte Brut, Le Mesnil-Sur-Oger, Reims NV **bottle 110**  
Veuve Clicquot Brut "Yellow Label", Reims NV **bottle 110**  
Bollinger Special Cuvée Brut, Aÿ NV **glass 28 | bottle 240**  
Domaine Egly-Ouriot, Tradition Grand Cru Brut, Ambonnay NV **bottle 180**  
Nicolas Feuillatte "Palmes d'Or" 2002 **bottle 230**  
Dom Pérignon, Épernay 2004 **bottle 350**  
Krug Brut, Reims 2002 **bottle 450**

## LIGHT WHITES

Pinot Gris, Elk Cove Vineyards, Willamette Valley 2016 **bottle 50**  
Picpoul de Pinet, HB, Languedoc-Roussillon 2016 **glass 12 | bottle 50**  
Pinot Grigio, Lunardi, Veneto 2015 **glass 12 | bottle 50**  
Chenin Blanc, Domaine Champalou Vouvray, Loire Valley 2016 **glass 12 | bottle 50**  
Albariño, Bodegas Del Palacio de Fefiñanes, Rias Baixas 2016 **glass 14 | bottle 65**

## AROMATIC WHITES

Viognier, Domaine de Triennes, Provence 2015 **glass 12 | bottle 50**  
Garganega, Pieropan Soave Classico, Veneto 2016 **glass 12 | bottle 50**  
Grüner Veltliner, Prager, Wachau 2015 **bottle 70**

## RIESLING

Weingut Robert Weil Tracken, Rhengau 2016 **glass 12 | bottle 50**  
Gunderloch "Jean-Baptiste" Kabinett, Rheinhessen 2015 **glass 14 | bottle 52**  
Dönnhoff Estate Riesling, Nahe 2015 **bottle 60**

## SAUVIGNON BLANC

Kenzo Estate "Asatsuyu", Napa Valley 2016 **half bottle 79 | bottle 150**  
Domaine du Salvard, Cheverny, Loire Valley 2016 **glass 12 | bottle 50**  
Loveblock, Marlborough 2016 **glass 12 | bottle 52**  
Fiddlehead Cellars "Happy Canyon", Santa Ynez Valley 2016 **bottle 54**  
Delaporte Sancerre, Loire Valley 2016 **glass 15 | bottle 61**

## CHARDONNAY

Neiman Marcus, Santa Barbara County 2016 **glass 12 | bottle 52**  
Domaine Roland Lavantureux Petit Chablis, Burgundy 2016 **glass 12 | bottle 53**  
Jean-Claude Boisset "Les Ursulines", Burgundy 2016 **glass 12 | bottle 52**  
Laguna Ranch Vineyards, Russian River Valley 2016 **bottle 60**  
Au Bon Climat Sanford & Benedict, Santa Rita Hills 2016 **bottle 65**  
Rombauer, Napa Valley 2016 **bottle 65**  
Neyers Ranch 304, Napa Valley 2016 **bottle 68**  
Patz & Hall, Dutton Ranch, Russian River Valley 2016 **glass 17 | bottle 85**  
Chateau Montalena, Napa Valley 2016 **bottle 125**  
Kistler, Sonoma Coast 2016 **glass 27 | bottle 135**  
Domaine Bernard de Chérisy Genérette Premier Cru Meursault-Blagny 2016 **bottle 202**  
Domaine Francois Raveneau Forêt Premier Cru Chablis, Burgundy 2013 **bottle 450**

## ROSÉ

Château Miraval, Côtes de Provence 2016 **glass 12 | bottle 50**  
Joguet Chinon Rosé, Loire Valley 2016 **bottle 50**

## PINOT NOIR

Flor de Campo, Central Coast 2014 **glass 12 | bottle 50**  
Au Bon Climat, Santa Barbara County 2015 **glass 15 | bottle 65**  
Craggy Range “Te Muna Road”, Martinborough 2013 **bottle 70**  
Phillip's Hill “Boontling”, Anderson Valley 2014 **glass 16 | bottle 80**  
Domaine Joseph Roty Marsannay, Burgundy 2013 **bottle 120**  
Kistler, Russian River Valley 2014 **glass 28 | bottle 142**  
Fürst “R” Spätburgunder Centgrafenberg, Franken 2006 **bottle 229**

## BEAUJOLAIS

Jean-Paul Thevenet Vieilles Vignes, Morgon 2015 **bottle 70**

## ITALIAN REDS

Nebbiolo, Vietti “Perbacco”, Piedmont 2014 **glass 12 | bottle 50**  
Sangiovese, Col d’Orcia Rosso di Montalcino, Tuscany 2013 **glass 15 | bottle 60**  
Merlot/Syrah/Sangiovese, Gaja “Ca’Marcanda Promis”, Tuscany 2014 **bottle 85**  
Schioppettino, Vignai da Duline “La Duline” Venezia-Giulia 2015 **bottle 92**  
Barbera d’Asti, Michele Chiarlo “La Court”, Piedmont 2013 **bottle 120**  
Cabernet/Sangiovese, Sassicaia “Guidalberto” Bolgheri 2015 **bottle 135**  
Nebbiolo, Bartolo Mascarello Barolo, Piedmont 2011 **bottle 289**

## GRENACHE

Kermit Lynch Côtes du Rhône, Southern Rhône 2015 **glass 12 | bottle 50**  
Neyers Ranch “Rossi Ranch”, Sonoma Valley 2014 **bottle 78**

## ZINFANDEL

Frank Family Vineyards, Napa Valley 2014 **glass 15 | bottle 70**

## MERLOT

Raymond Reserve Selection, Napa Valley 2014 **glass 14 | bottle 65**  
Duckhorn, Napa Valley 2014 **glass 18 | bottle 92**  
Château Beau-Séjour Bécot Premier Grand Cru Classé, St.-Emilion 2006 **bottle 215**

## CABERNET SAUVIGNON

Stag’s Leap Wine Cellars “Artemis”, Napa Valley 2014 **half bottle 55**  
Ancient Peaks Paso Robles 2015 **glass 14 | bottle 60**  
William Hill Estate, Napa Valley 2014 **glass 15 | bottle 79**  
Chateau Ste. Michelle “Artist Series”, Columbia Valley 2013 **bottle 80**  
Frank Family Vineyards, Napa Valley 2014 **glass 18 | bottle 90**  
Cross Barn by Paul Hobbs, Napa Valley 2014 **glass 23 | bottle 110**  
Heitz Cellar, Napa Valley 2012 **bottle 120**  
Silver Oak, Napa Valley 2011 **bottle 180**  
Overture by Opus One, Napa Valley NV **3oz. glass 25 | bottle 229**  
Caymus Special Selection, Napa Valley 2013 **bottle 275**  
Joseph Phelps “Insignia”, Napa Valley 2012 **bottle 300**  
Opus One, Napa Valley 2013 **bottle 535**  
Kenzo Estate “Murasaki”, Napa Valley 2012 **bottle 415**

## SYRAH

Stags’ Leap Winery Petite Sirah, Napa Valley 2014 **bottle 70**  
Penfolds Bin 28 “Kalimna”, Barossa Valley 2014 **bottle 73**

## SAKE & SHOCHU

Ichiko “Blu” Shochu, Japan **bottle 50**  
Sake Kubota “Manjyu” Junmai Daiginjyo, Niigata, Japan **bottle 100**

# *Mariposa Cocktails*

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## **MERMAID MAI TAI 14**

bacardi superior rum, coruba dark, orange curaçao  
pineapple, guava and orange juice

## **MANGO MINT COLADA 15**

rum, mango purée, mint, cream of coconut,  
pineapple juice

## **NORTH SHORE BREEZE 14**

maui's own ocean vodka, ruby red grapefruit juice,  
pomegranate, elderflower liqueur

## **SPARKLING PINEAPPLE 12**

sparkling sake, pineapple fusion rum,  
domaine de canton, pineapple juice

## **MANGO MARGARITA 14**

el jimador silver, solerno blood orange liqueur,  
fresh mango

## **ISLAND SPARKLING COCKTAIL 14**

malibu island spiced rum, honey syrup, lime,  
orange bitters, sparkling wine

## **THE "ONE" COCKTAIL 16**

elit vodka, bombay sapphire, lillet

## **NM MANHATTAN 14**

rye whiskey, luxardo, cherry bitters

# *Chilled*

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## **MARIPOSA PLANTATION TEA 6**

guava and pineapple juices, cassis tea

## **MARIPOSA PUNCH 6**

guava, orange and pineapple juices

## **OLD-FASHIONED LEMONADE 6**

freshly squeezed

## **TEXAS COOLER 6**

prickly pear, citrus flavors, fresh mint

## **HALEAKALA 6**

coconut and pineapple juices, swirled with strawberry

## **ICED COCO COFFEE 6**

coconut syrup, splash of cream

## **ICED TEA SORBET FLOAT 7**

mango, lemon or strawberry sorbet

## **Q SPECTACULAR DRINKS 3.5**

q ginger ale, q tonic or q club soda

## **ACQUA PANNA® PREMIUM**

STILL WATER **500mL 5 | 1L 8**

## **S.PELLEGRINO®**

SPARKLING WATER **500mL 5 | 1L 8**

# Specialty Cocktails

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**NEIMAN MARCUS MARGARITA 14**   
herradura reposado tequila, Red River cranberry margarita cocktail mix, apple purée, cointreau and fresh lime

**CHAMBORD SANGRIA (glass | pitcher) 14 | 83**  
chambord liqueur, brown sugar and fall red fruits, red wine, prosecco splash

**GIN AND ORANGE BLOSSOM 12**  
fords gin, orange spiced iced tea blend, elderflower and soda

**RISE AND SHINE 12**  
deep eddy orange vodka, solerno, fresh oj, gloria ferrer brut, float of pomegranate

**THE ICON 13**  
fresh oj, sour, amaretto disaronno tableside

**GORGEOUS MARY 12**   
absolut peppar, Red River bloody mary cocktail mix, slender carrot pickle, old bay rim

**SMOKED MAPLE OLD FASHIONED 12**  
bulleit bourbon, maple syrup, liquid smoke, orange, pimento bitters, luxardo cherry

**ALL-SPICE PEACH HARVEST 15**  
belvedere peach nectar, hennessy vs, all-spice dram, lemon and mint

**COLD PRESS 12**  
sailor jerry rum, ancho reyes chile liqueur, baileys irish cream, cold brew coffee, cinnamon dash, ancho chocolate rim

**APEROL SPRITZ 12**  
aperol, nino franco “rustico” prosecco, q club soda

**ELEGANT MULE 14**  
absolut elyx vodka, fresh lime, q ginger ale, copper coupe service

## Beer

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### local

ALOHA BEER LAGER 8  
PRIMO 8  
MAUI BIKINI BLONDE LAGER 8  
MAUI BIG SWELL IPA 8  
BIG ISLAND BREWHAUS  
OVERBOARD IPA 22oz. 18

### domestic

COORS LIGHT 8  
ANCHOR STEAM IPA 8

### imported

CORONA Mexico 8  
HEINEKEN Holland 8  
SAPPORO Japan 8  
CHIMAY BLUE LABEL ALE Belgium 12  
KOSHIHIKARI ECHIGO Japan 17oz. 12  
ERDINGER ALCOHOL-FREE Germany 8





Check out our Red River collection of Texas-inspired gourmet treats in the Epicure department or at [NeimanMarcus.com](http://NeimanMarcus.com)

# Starters


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## RIBOLLITA SOUP **cup 8 | bowl 11**

 kale, swiss chard, squash, cannellini beans, parmesan, olive oil.

	cal	fat	sat fat	chol	sodium	carbs	protein
	200/250	2.5/6 g	2/5 g	10/12 mg	610/690 mg	33/38 g	11/13 g

## MARIPOSA POKE\* **22**

 hamachi, king salmon, ahi, cucumber, maui onion, ogo, garlic-chile, brown rice.

	cal	fat	sat fat	chol	sodium	carbs	protein
	280	8 g	1 g	50 mg	520 mg	22 g	29 g

## HURRICANE SEASONED FRIES **8**


asian remoulade. cal 410

## KAHUKU CORN CHOWDER **cup 8 | bowl 10**


celery, potato, chive. cal 120/190

## GRILLED SHRIMP COCKTAIL **19**

avocado, fennel, orange and seaweed salad, maui pineapple, golden tomato gazpacho.

	cal	fat	sat fat	chol	sodium	carbs	protein
	190	14 g	64 g	23 mg	435 mg	3 g	19 g

## MARIPOSA SALAD **14**

 mixed greens, toasted almonds, sweet onions, vine ripe tomatoes, rice wine vinaigrette. cal 170

## HAMAKUA MUSHROOM & SAUSAGE RAGU **14**

 creamy polenta, parmigiano-reggiano. cal 550

## ASSORTED CHEESES FROM


### AROUND THE WORLD **3 for 15 | 5 for 18**

served with house-baked lavosh, fruits, nuts.

# Composed Salads

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## APPLEWOOD SALMON\* 27.5

 lightly smoked, field greens, shaved maui onion, sonoma goat cheese, spiced pecans, champagne-papaya vinaigrette. cal 500


## GRILLED CHICKEN SALAD 27


soy-marinated chicken, chopped baby romaine, carrots, peppers, bean sprouts, cilantro, crispy wonton, miso vinaigrette. cal 480

## SESAME SEARED AHI SALAD\* 25.5

mari's greens, shaved maui onions, ho farm tomatoes, avocado, cucumber, radish sprouts, onion-soy dressing. cal 560

## GRILLED MEDITERRANEAN SHRIMP SALAD\* 27

 basil-lemon marinated shrimp, arugula, mari's greens.

	cal	fat	sat fat	chol	sodium	carbs	protein
	820	64 g	9 g	230 mg	2300 mg	30 g	32 g


## HARVEST SALAD 17

kale, roasted cauliflower, zucchini & kabocha, mari's greens, dried cranberries, quinoa, pumpkin seeds, herb-lemon vinaigrette. cal 600

with chicken cal 830 **25**

with shrimp cal 750 **27**

## CHILLED KING CRAB SALAD 31

 hearts of palm, mari's butter lettuce, avocado, baby radish, green goddess dressing. cal 420



**BENEFIT**

*Cuisine for a healthier lifestyle*




**GLUTEN-FREE**

# Sandwiches

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## GRILLED VEGETABLE SANDWICH 18

squash, eggplant, red onions, roasted peppers, boursin cheese, kale pesto, focaccia bread, petite salad.

	cal	fat	sat fat	chol	sodium	carbs	protein
	470	24 g	5 g	10 mg	910 mg	58 g	12 g

## LOBSTER CLUB 32

bacon, roasted peppers, avocado, mayonnaise. cal 770

## AHI TUNA MELT\* 24

grilled tuna, caper aioli, grilled red onions, fontina cheese, whole wheat potato roll. cal 550

## THE MARIPOSA BURGER\* 19

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

## BRAISED PORK BELLY DIP SANDWICH 22

soy-braised pork belly, french roll, pickled vegetables, cilantro, pickled ginger aioli, maui onion-tonkotsu broth, hurricane fries. cal 1310



# Main Selections


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## ORECCHIETTE PASTA 24

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

## CHICKEN MILANESE 26

herb parmesan breaded chicken, israeli couscous, mushrooms, baby carrots, tomato-basil sauce, arugula, olive oil.

	cal	fat	sat fat	chol	sodium	carbs	protein
	490	15 g	4 g	115 mg	880 mg	33 g	52 g

## HONEY-ROASTED MIRIN SALMON\* 29

wild black rice, edamame, julienned vegetables, cabbage, honey-soy vinaigrette, crispy wonton. cal 570


## MARIPOSA LOCO MOCO\* 24

black truffle-beef patty, steamed white rice, sunny-side-up egg, hamakua mushroom gravy. cal 1070

## PAN SEARED SCALLOPS\* 30

sea eel & furikake risotto, chiso, baby bok choy, soy-caramel glaze. cal 960

## APPLE & MUSTARD-BRINED PORK CHOP\* 27.5

 crème fraîche whipped potatoes, charred brussels sprouts, pomegranate port reduction. cal 960

## TAGLIATELLE BOLOGNESE 26

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

## LAKSA SEAFOOD CURRY 30

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



**BENEFIT**

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**GLUTEN-FREE**

\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish 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.

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Duane Kawamoto, Manager

Lawrence Nakamoto, Executive Chef

TELL US HOW WE ARE DOING

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VISIT US

**[www.neimanmarcus.com/restaurants](http://www.neimanmarcus.com/restaurants)**