

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

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. 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

Piper-Heidsieck Brut, Reims NV **half bottle 45**  
Nino Franco “Rustico” Prosecco di Valdobbiadene, Italy NV **glass 14 | bottle 52**  
Etoile Brut Rosé, North Coast NV **glass 16 | bottle 65**  
Nicolas Feuillatte Brut, Épernay NV **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 24 | bottle 115**  
Domaine Egly-Ouriet, Tradition Grand Cru Brut, Ambonnay NV **bottle 180**  
Dom Pérignon, Épernay 2004 **bottle 350**  
Krug Brut, Reims 2002 **bottle 450**  
Gloria Ferrer “Carneros Cuvée”, Carneros 2005 **glass 43 | bottle 225**  
Nicolas Feuillatte “Palmes d’Or” 2002 **bottle 230**

## LIGHT WHITES

Elk Cove Vineyards Pinot Gris, Willamette Valley 2015 **glass 12 | bottle 50**  
Foxen Ernesto Wickenden “Old Vines” Chenin Blanc, Santa Maria Valley 2014 **bottle 52**  
Mazzoni Pinot Grigio, Montalcino 2015 **glass 12 | bottle 50**  
Bodegas del Palacio de Fefiñanes Albariño, Rias Baixas 2015 **glass 14 | bottle 65**

## AROMATIC WHITES

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

## RIESLING

Gunderloch “Jean-Baptiste” Kabinett, Rheinhessen 2014 **glass 12 | bottle 50**  
Dönnhoff Estate Riesling, Nahe 2015 **bottle 60**  
Paul Anheuser Schlossböckelheimer Königsfels Kabinett, Nahe 2015 **glass 12 | bottle 50**

## SAUVIGNON BLANC

Kenzo Estate “Asatsuyu”, Napa Valley 2015 **half bottle 79 | bottle 150**  
Domaine du Salvard, Delaille, Cheverny 2015 **glass 12 | bottle 50**  
Loveblock, Marlborough 2015 **glass 12 | bottle 52**  
Fiddlehead Cellars “Happy Canyon”, Santa Ynez Valley 2013 **bottle 54**

## CHARDONNAY

Neiman Marcus, Santa Barbara County 2014 **glass 12 | bottle 52**  
Jean-Claude Boisset “Les Ursulines”, Burgundy 2013 **glass 12 | bottle 52**  
Laguna Ranch Vineyards, Russian River Valley 2014 **bottle 60**  
Domaine Roland Lavantureux Petit Chablis, Burgundy 2015 **glass 12 | bottle 53**  
Au Bon Climat Sanford & Benedict, Santa Rita Hills 2014 **bottle 65**  
Rombauer, Napa Valley 2014 **bottle 65**  
Domaine Francois Raveneau Forêt Premier Cru Chablis, Burgundy 2013 **bottle 450**  
Neyers Ranch 304, Napa Valley 2013 **bottle 68**  
Patz & Hall, Dutton Ranch, Russian River Valley 2014 **bottle 85**  
Far Niente, Napa Valley 2014 **bottle 91**  
Domaine Bernard de Chérisey Genelotte Premier Cru Meursault-Blagny 2014 **bottle 202**  
Kistler, Sonoma Coast 2013 **glass 20 | bottle 130**

## ROSÉ

Château Miraval, Côtes de Provence 2015 **glass 12 | bottle 50**

## PINOT NOIR

Flor de Campo, Central Coast 2014 **glass 12 | bottle 50**  
Au Bon Climat, Santa Barbara County 2015 **glass 12 | bottle 56**  
Craggy Range “Te Muna Road”, Martinborough 2013 **bottle 70**  
Willamette Valley Vineyards Estate 2014 **glass 14 | bottle 65**  
Domaine Joseph Roty Marsannay, Burgundy 2013 **bottle 120**  
Fürst “R” Spätburgunder Centgrafenberg, Franken 2006 **bottle 229**  
Kistler, Russian River Valley 2013 **glass 22 | bottle 142**

## BEAUJOLAIS

Jean-Paul Thevenet Vieilles Vignes, Morgon 2015 **glass 15 | bottle 70**

## ITALIAN REDS

Vietti “Perbacco” Nebbiolo, Piedmont 2013 **glass 12 | bottle 50**  
Isole e Olena Chianti Classico Sangiovese, Tuscany 2013 **glass 12 | bottle 52**  
Michele Chiarlo “La Court” Barbera d’Asti, Piedmont 2013 **bottle 120**  
Bartolo Mascarello Barolo Nebbiolo, Piedmont 2011 **bottle 289**  
Vignai da Duline “La Duline” Schioppettino, Venezia-Giulia 2015 **bottle 92**  
Gaja “Ca’ Marcanda Promis” Merlot/Syrah/Sangiovese, Tuscany 2013 **bottle 85**  
Sassicaia “Guidalberto” Cabernet/Sangiovese, Bolgheri 2013 **bottle 100**

## GRENACHE

Kermit Lynch Côtes du Rhône, Southern Rhône **glass 12 | bottle 50**  
Neyers Ranch “Rossi Ranch”, Sonoma Valley 2013 **bottle 78**

## ZINFANDEL

Frank Family Vineyards, Napa Valley 2013 **glass 15 | bottle 70**

## MERLOT

Raymond Reserve Selection, Napa Valley 2012 **glass 14 | bottle 65**  
Duckhorn, Napa Valley 2012 **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 2013 **half bottle 55**  
William Hill Estate, Napa Valley 2013 **bottle 79**  
Frank Family Vineyards, Napa Valley 2013 **glass 17 | bottle 82**  
Justin, Paso Robles 2014 **glass 17 | bottle 80**  
Jordan Winery, Alexander Valley 2013 **bottle 120**  
Heitz Cellar, Napa Valley 2011 **bottle 120**  
Silver Oak, Napa Valley 2011 **bottle 180**  
Caymus Special Selection, Napa Valley 2013 **bottle 275**

## SYRAH

Stags’ Leap Winery Petite Sirah, Napa Valley 2013 **bottle 70**  
Penfolds Bin 28 “Kalimna”, Barossa Valley 2014 **glass 16 | bottle 73**

## RED BLEND

Opus One, Napa Valley 2012 **half bottle 160**  
Kenzo Estate “Murasaki”, Napa Valley 2012 **bottle 415**  
Chateau Ste. Michelle “Artist Series”, Columbia Valley 2013 **bottle 80**  
Overture by Opus One, Napa Valley NV **3oz. glass 25 | bottle 229**  
Joseph Phelps “Insignia”, Napa Valley 2012 **bottle 300**  
Opus One, Napa Valley 2013 **bottle 400**

## SAKE & SHOCHU

Ichiko “Blu” Shochu, Japan **bottle 50**  
Kubota “Manjyu” Junmai Daiginjyo Sake, 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 5**

guava and pineapple juices, cassis tea

## **MARIPOSA PUNCH 5**

guava, orange and pineapple juices

## **OLD FASHIONED LEMONADE 5**

freshly squeezed

## **TEXAS COOLER 5**

prickly pear, citrus flavors, mint

## **HALEAKALA 5**

coconut and pineapple juices, swirled with strawberry

## **ICED COCO COFFEE 5.5**

coconut syrup, splash of cream

## **ICED TEA SORBET FLOAT 6.5**

mango, lemon or strawberry sorbet

## **ACQUA PANNA® PREMIUM STILL WATER**

**500mL 4 | 1L 8**

## **S.PELLEGRINO® SPARKLING WATER**

**500mL 4 | 1L 8**

# Specialty Cocktails

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## MULE TO MEASURE 14

absolut elyx vodka, elderflower liqueur, berries and ginger, fresh mint, copper coupe service

### or choose

herradura reposado tequila, fords gin, sailor jerry spiced rum or monkey shoulder scotch

## NEIMAN MARCUS MARGARITA 14

herradura reposado tequila, tamarind nectar, fresh lime and citrus sour, agave nectar, tajin lime rim

## GORGEOUS MARY 12

absolut peppar vodka, house-seasoned tomato juice, old bay rim, slender carrot pickle

## VOJITO BLACKBERRY 12

tito's handmade vodka, combier crème de mûre, lime, blackberry, fresh mint, soda

## GIN AND ORANGE BLOSSOM 11

fords gin, orange spices, elderflower and soda

## RISE AND SHINE 14

deep eddy orange vodka, solerno, fresh oj, sparkling wine, pomegranate

## FROSÉ ALL DAY 15

belvedere peach nectar, stone fruits, cointreau, agave nectar, blended with ice and miraval rosé

## SUMMER COLLINS 12

ketel one, bianco vermouth, st. germain, fresh lemon and soda

## MAINLAND SMASH PUNCH (glass | pitcher) 14 | 51

buffalo trace bourbon, luxardo maraschino liqueur, lemon sour, pineapple, fresh orange, luxardo cherry garnish

## CHAMBORD SANGRIA (glass | pitcher) 15 | 83

chambord, brown sugar, seasonal fruits, red wine, prosecco

# Beer

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### local

ALOHA BEER RED ALE 8

PRIMO 8

MAUI BIKINI BLONDE LAGER 8

MAUI BIG SWELL IPA 8

BIG ISLAND BREWHAUS  
OVERBOARD IPA 22oz. 18

### mainland

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 7

# Starters


## TUSCAN LENTIL & VEGETABLE SOUP

**cup 8 | bowl 11**


 spinach, lemon zest, olive oil drizzle,  
shaved ricotta salata.

	cal	fat	sat fat	chol	sodium	carbs	protein
	220/310	3.5/4.5 g	1.5/1.5 g	5/5 mg	420/570 mg	34/51 g	14/21 g

## WAIALUA ASPARAGUS RISOTTO 14

 pan fried egg. cal 550

## MARIPOSA SALAD 14

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


## KAHUKU CORN CHOWDER **cup 8 | bowl 11**

celery, potato, chive. cal 120/190

## OLD BAY SEASONED FRIES 8


house remoulade. cal 410

## GRILLED SHRIMP COCKTAIL\* 19

 avocado, fennel, orange and seaweed salad, maui  
pineapple, golden tomato gazpacho. cal 190

## MARIPOSA POKE\* 22

hamachi, salmon, ahi, maui onion, ogo, garlic-chili,  
brown rice.

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

## ASSORTED CHEESES FROM AROUND THE WORLD

**choice of: 3 for 15 | 5 for 18**


served with house-baked lavosh, fruits, nuts

## SEASONAL FRUIT PLATTER 14


# 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


## ROASTED CHICKEN GREEK 24


 baby romaine, heirloom cherry tomatoes, red onions, cucumbers, black olives, feta cheese, avocado, red wine vinaigrette. cal 930

## TIGER SHRIMP & FARM TOMATO SALAD 26.5

 watermelon, avocado, shaved maui onions, baby mizuna, feta cheese, nicoise olives, tamari toasted pumpkin seeds, yuzu-papaya dressing. cal 570

## FENNEL SEARED AHI SALAD\* 25.5


 baby green beans, fingerling potatoes, orange, frisee, red wine vinaigrette, nicoise olive aioli.

	cal	fat	sat fat	chol	sodium	carbs	protein
	430	30 g	4 g	270 mg	740 mg	14 g	30 g

## FARM TOMATO & BURRATA SALAD 23

artichokes, prosciutto, baby greens, nicoise olives, toasted almonds, rice wine vinaigrette, kale pesto, grilled ciabatta. cal 950

## CHILLED CRAB SALAD 31

 hearts of palm, maui 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

summer 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, housemade kabocha chips. 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

## WAIALUA ASPARAGUS SANDWICH 20

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



# 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

## STEELHEAD SALMON\* 29

king oyster mushrooms, cipollini, peas, potato gnocchi, smoked ham, scallion butter. cal 870


## MARINATED SKIRT STEAK\* 28

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

## SCALLOPS\* 29

spring fried rice, asparagus, fennel, fava beans, macadamia nut-ginger pesto, soy caramel. cal 560

## BLACKENED PORK CHOP\* 27.5

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

## TAGLIATELLE BOLOGNESE 25

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

\*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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**GLUTEN-FREE**

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Duane Kawamoto, Manager

TELL US HOW WE ARE DOING

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Vice President Food Services

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VISIT US

**TheRestaurantsOfNeimanMarcus.com**