

WINE SELECTIONS

CHAMPAGNE & SPARKLING

Ruinart Blanc de Blancs Brut, Reims NV (375ml) NV		79.00
Moët et Chandon Brut Rosé Impérial, Epernay (375ml) NV		49.00
Moët et Chandon Cuvée Dom Pérignon, Epernay 2003		325.00
Nicolas Feuillatte Brut, Epernay NV	14.00	73.00
Perrier-Jouët Grand Brut, Epernay NV		85.00
Krug Grande Cuvée, Reims NV		425.00
Krug Brut, Reims 1995		595.00
Louis Roederer Cristal, Reims 2002		425.00
Taittinger Brut "La Française", Reims NV		110.00
Veuve Clicquot Brut "Yellow Label", Reims NV	21.00	95.00
Henriot Brut, Reims NV	18.00	110.00
Roederer Estate Brut, Anderson Valley, California NV		41.00
Domaine Chandon Brut, California NV	11.00	45.00
Scharffenberger Brut, Anderson Valley, California NV		62.00
Caposaldo Brut Prosecco, Veneto, Italy NV	12.00	43.00
Ca' Vittoria Prosecco di Valdobbiadene, Italy NV		51.00
JCB No. 69 Brut Rosé, Crémant de Bourgogne, France NV	16.00	78.00
Lamberti Rosé, Veneto, Italy NV	12.00	55.00

CHARDONNAY

<i>Neiman Marcus</i> Santa Barbara County 2012	13.00	48.00
Cambria "Katherine's Vineyard" Santa Maria 2009 (375ml)		25.00
Louis Jadot Pouilly-Fuissé, Burgundy, France 2011 (375ml)		29.00
Patz & Hall, Dutton Ranch, Russian River Valley 2010		85.00
Jordan, Russian River Valley 2010		90.00
Laguna Ranch Vineyards, Russian River Valley 2011	15.00	50.00
Ramey, Russian River Valley 2009	20.00	83.00
Neyers, Carneros District 2010		68.00
Forman, St. Helena 2011		90.00
Raymond, Napa Valley 2012	9.00	32.00
Mer Soleil Silver (Unoaked), Monterey County 2011	17.00	74.00
Au Bon Climat Sanford & Benedict, Santa Rita Hills 2010		65.00
Brewer-Clifton, Santa Rita Hills 2010		85.00
Costa de Oro Gold Coast Vineyard, Santa Barbara County 2009		55.00
Joseph Drouhin Puligny-Montrachet, Burgundy, France 2011		95.00
J.J. Vincent Bourgogne Blanc, Burgundy, France 2011	11.00	41.00
Glen Carlou, South Africa 2012	10.00	35.00

SAUVIGNON BLANC

Matanzas Creek, Sonoma County 2011 (375 ml)		21.00
Ferrari-Carano Fumé Blanc, Sonoma County 2012	9.00	32.00
Cakebread Cellars, Napa Valley 2012	17.00	68.00
Domaine du Salvard, Delaille, Cheverny, France 2012	11.00	38.00
Wairau River, Marlborough, New Zealand 2012	13.00	44.00

EXCITING WHITES

Miner Simpson Vineyard Viognier, California 2010 (375ml)		30.00
Santa Margherita Pinot Grigio, Italy 2011 (375ml)		34.00
Conundrum White Blend, Rutherford 2012	15.00	64.00
Foxen Ernesto Wickenden "Old Vines" Chenin Blanc, Santa Maria Valley 2010	17.00	52.00
Palmina Malvasia Bianca, Larner Vineyard, Santa Ynez Valley 2009		56.00
Ironstone Vineyards "Obsession" Symphony, California 2011		38.00
Elk Cove Vineyards Pinot Gris, Willamette Valley 2012	14.00	50.00
Torresella Pinot Grigio, Friuli, Italy 2011	10.00	35.00
Livio Felluga Pinot Grigio, Friuli Colli Orientali, Italy 2011	22.00	68.00
Domaine de Triennes Viognier, Sainte Fleur, France 2010	11.00	39.00
Mia Dolcea Moscato d'Asti, Piemonte, Italy 2011	11.00	45.00
Selbach-Oster Riesling Kabinett, Mosel, Germany 2010	13.00	44.00

ROSÉ

Beringer White Zinfandel, California 2011	9.00	31.00
Château d'Esclans "Whispering Angel" Rosé, Provence, France 2012	13.00	48.00

CABERNET SAUVIGNON

Faust, Napa Valley 2007 (375ml)		55.00
Stag's Leap "Artemis", Napa Valley 2009 (gl/375ml)	23.00	59.00
Francis Ford Coppola "Director's Cut", Alexander Valley 2010	16.00	55.00
Hanna, Alexander Valley 2009	15.00	54.00
Jordan, Alexander Valley 2009		120.00
Mantra, Alexander Valley 2010		75.00
Neyers, Neyers Ranch, St. Helena 2009		95.00
Caymus Special Selection, Napa Valley 2010		260.00
Conn Creek Anthology, Napa Valley 2008		60.00
Domaine Georg Rafael, Napa Valley 2007		95.00
Duckhorn Decoy, Napa Valley 2010		78.00
Faust, Napa Valley 2010		90.00
Frank Family, Napa Valley 2010	18.00	82.00
Heitz Cellar, Napa Valley 2007		120.00
Joseph Phelps "Insignia", Napa Valley 2009		275.00
Mt. Veeder, Napa Valley 2009		88.00
Opus One, Oakville, Napa Valley 2009		350.00
Silver Oak, Napa Valley 2008		180.00
Stags' Leap Winery, Napa Valley 2009		110.00
William Hill Estate, Napa Valley 2009	18.00	82.00
Falcone Family Vineyards, Paso Robles 2009		68.00
Justin, Paso Robles 2011	16.00	72.00
Woodward Canyon Winery, Washington 2007		97.00
Château Greysac Médoc, Bordeaux, France 2009	14.00	50.00

MERLOT

Luna Vineyards, North Coast 2010	16.00	64.00
Paradigm, Oakville, Napa Valley 2009	20.00	86.00
Swanson, Oakville, Napa Valley 2009		70.00
Markham, Napa Valley 2011	12.00	51.00
Duckhorn, Napa Valley 2010		90.00
La Terre, California 2011	9.00	33.00
Torres Atrium, Penedès, Spain 2010	12.00	49.00

PINOT NOIR

Patz & Hall, Sonoma County 2008 (375ml)		52.00
Cambria "Julia's Vineyard", Santa Maria 2010 (375ml)		23.00
Ken Wright Cellars Savoya Vineyard, Yamhill-Carlton, Oregon 2010 (375 ml)		56.00
Duckhorn Decoy, Anderson Valley 2011		78.00
Belle Glos "Meiomi", Sonoma Coast 2012	15.00	50.00
John Tyler, Presidio Ranch, Santa Rita Hills 2009		110.00
Au Bon Climat "La Bauge Au-dessus", Santa Maria Valley 2008		80.00
Foxen, Santa Maria Valley 2009		122.00
Au Bon Climat, Santa Barbara County 2011	17.00	54.00
Cellar No:8, California 2011	10.00	38.00
Louis Jadot Couvent des Jacobins, Burgundy 2009	15.00	49.00
Veramonte Reserva, Casablanca Valley, Chile 2010	12.00	39.00

ADVENTUROUS REDS

Edmeades Zinfandel, Mendocino County 2011	14.00	51.00
Carlisle Zinfandel, Papera Ranch, Russian River Valley 2009		85.00
Frank Family Zinfandel, Napa Valley 2010	18.00	86.00
Stags' Leap Winery Petite Syrah, Napa Valley 2009	17.00	75.00
Mazzoni Sangiovese/Merlot, Tuscany 2008		43.00
Isole e Olena Chianti Classico, Tuscany 2010	12.00	52.00

STARTERS

PASTA FAGIOLI

cannellini and red beans, pasta, tomato, parmesan, parsley. 7.00/9.00
Calories 170 fat 3g sat fat 1g chol >5mg sodium 530mg total carbs 30g protein 9g

MARIPOSA CORN CHOWDER

celery, potato, chive. 7.00/9.00
Calories 120/190

BARBECUE FRIES

smoked guava ketchup, honey-truffle aioli. 8.00
Calories 550

GRILLED SHRIMP "COCKTAIL"

avocado, fennel, orange and seaweed salad, maui pineapple golden tomato gazpacho. 14.00
Calories 190

MARIPOSA POKE

hamachi, king salmon, ahi, cucumber, maui onion, ogo, garlic-chili, brown rice. 16.00
Calories 280 fat 8g sat fat 1g chol 50mg sodium 520mg total carbs 22g protein 29g

COMPOSED SALADS

APPLEWOOD KING SALMON SALAD

lightly smoked, tender mixed greens, shaved maui onion, sonoma goat cheese, spiced pecans, champagne papaya vinaigrette. 22.00
Calories 500

ROASTED BEET SALAD

kula lettuce, grilled maui onions, cucumber, marcona almonds, pink peppercorn goat cheese, tangerine-mustard vinaigrette. 16.00
Calories 440

GRILLED SHRIMP & HEARTS OF ROMAINE

peppers, quinoa, chickpeas, tomato, artichoke, feta, cucumber, light greek vinaigrette. 20.00
Calories 360 fat 12g sat fat 3.5g chol 165mg sodium 820mg total carbs 33g protein 30g

BISTRO SALAD

roast all natural chicken, spinach, frisée, apples, sun-dried fruits, spiced pecans, blue cheese, light balsamic vinaigrette. 17.00
Calories 530 fat 28g sat fat 6g chol 110mg sodium 850mg total carbs 31g protein 42g

SEARED ISLAND AHI & KONA KAMPACHI SALAD

chilled soba, snow peas, orange peppers, watercress, toasted nori vinaigrette. 21.00
Calories 300

CHILLED CRAB SALAD

hearts of palm, maui butter lettuce, avocado, baby radish, green goddess dressing. 23.00
Calories 420



Gluten Free


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.

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

SANDWICHES

 TUSCAN CHICKEN MELT
ciabatta, sliced grilled all natural chicken breast, fresh mozzarella, pesto, arugula, tomato, grilled peppers, petite salad, fruit. 16.00
Calories 460 fat 21g sat fat 4.5g chol 65mg sodium 820mg total carbs 40g protein 27g


LOBSTER CLUB
bacon, roasted peppers, avocado, mayonnaise. 25.00
Calories 770

WARM ROAST BEEF DIP
all natural prime beef, fresh mozzarella, peperonata, ciabatta, sweet potato fries. 18.00
Calories 880


AHI TUNA MELT
grilled tuna, caper aioli, grilled red onions, fontina cheese, whole wheat potato roll, housemade kabocha chips. 18.00
Calories 550

THE MARIPOSA BURGER
all natural big island beef, melted cheddar, basil-tarragon aioli, grilled onions, lettuce, tomato, potato roll. 16.00
Calories 990

MAIN SELECTIONS


 SEARED DIVER SCALLOPS
hearts of palm purée, alii mushrooms, spinach, pancetta, lemon-chive butter. 24.00
Calories 530

ORECCHIETTE PASTA
housemade italian sausage, roasted eggplant, cherry tomatoes, broccolini, olive oil garlic sauce, crumbled goat cheese. 18.00
Calories 940

 ALL NATURAL CHICKEN BREAST
stuffed with prosciutto and fontina cheese, roasted kabocha squash and vegetable ragout, kale-honey pesto. 19.00
Calories 780

 ROSEMARY & GARLIC ROASTED PORK CHOP
risotto milanese, pistachio gremolata, broccolini, baby carrots. 20.00
Calories 670

KABOCHA PUMPKIN RAVIOLI & SHRIMP
golden raisins, pine nuts, balsamic brown butter. 24.00
Calories 570

 SEARED SALMON FILET
roasted sweet potato, balsamic brussels sprouts, shiitake mushrooms, radicchio, lemon. 24.00
Calories 430 fat 19g sat fat 3.5g chol 85mg sodium 510mg total carbs 30g protein 33g

 LAKSA SEAFOOD CURRY
clams, black tiger shrimp, fresh fish, vegetable julienne, steamed rice. 22.00
Calories 850

FOR OUR LITTLE SHOPPERS 16.00

Includes beverage and dessert. 12 and under only, please

 BARBECUE ALL NATURAL CHICKEN BREAST
steamed white rice or french fries, mixed greens salad.
Calories 440/380

GRILLED GARLIC FISH SKEWERS
steamed white rice or french fries, mixed greens salad.
Calories 540/580

ORECCHIETTE PASTA
alfredo or marinara sauce, mixed greens salad.
Calories 760

CHEESE PIZZA
with mixed greens salad.
Calories 360

Neiman Marcus

Honolulu