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
Dom Pérignon, Epernay 2003		325.00
Nicolas Feuillatte Brut, Epernay NV	14.00	73.00
Perrier-Jouët Grand Brut, Epernay NV		85.00
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

Neiman Marcus Santa Barbara County 2012	13.00	48.00
Cambria "Katherine's Vineyard" Chardonnay, Santa Maria 2009 (375ml)		25.00
Louis Jadot Pouilly-Fuissé, Burgundy, France 2012 (375ml)		29.00
Patz & Hall, Dutton Ranch, Russian River Valley 2012		85.00
Jordan, Russian River Valley 2010		90.00
Laguna Ranch Vineyards, Russian River Valley 2012	15.00	50.00
Ramey, Russian River Valley 2011	20.00	83.00
Neyers, Carneros District 2012		68.00
Forman, St. Helena 2012		90.00
Raymond, Napa Valley 2012	9.00	32.00
Mer Soleil Silver (Unoaked), Monterey County 2012	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 2011		55.00
Joseph Drouhin Puligny-Montrachet, Burgundy, France 2011		120.00
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 Sauvignon Blanc, Sonoma County 2012 (375 ml)		21.00
Ferrari-Carano Fumé Blanc, Sonoma County 2012	9.00	32.00
Cakebread Cellars Sauvignon Blanc, Napa Valley 2012	17.00	68.00
Domaine du Salvard, Delaille, Cheverny, France 2012	11.00	38.00
Wairau River Sauvignon Blanc, Marlborough, New Zealand 2012	13.00	44.00

EXCITING WHITES

Miner Simpson Vineyard Viognier, California 2012 (375ml)		30.00
Santa Margherita Pinot Grigio, Italy 2012 (375ml)		34.00
Murrieta's Well "The Whip" White Blend, Livermore Valley 2012	13.00	48.00
Foxen Ernesto Wickenden "Old Vines" Chenin Blanc, Santa Maria Valley 2012	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	20.00	68.00
Domaine de Triennes Viognier, Sainte Fleur, France 2011	11.00	39.00
Mia Dolcea Moscato d'Asti, Piemonte, Italy 2011	11.00	45.00
Gunderloch Jean Baptiste Kabinett Riesling, Rheinhessen, Germany 2012	14.00	48.00
Gunderloch Nackenheim Rothenberg Spätlese Riesling, Rheinhessen, Germany 2011	14.00	48.00

ROSÉ

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

CABERNET SAUVIGNON

Faust, Napa Valley 2010 (375ml)		55.00
Stag's Leap "Artemis", Napa Valley 2011 (gl/375ml)	23.00	59.00
Francis Ford Coppola "Director's Cut", Alexander Valley 2011	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 2009		60.00
Domaine Georg Rafael, Napa Valley 2010		95.00
Duckhorn Decoy, Napa Valley 2011		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 2011		88.00
Opus One, Oakville, Napa Valley 2009		350.00
Silver Oak, Napa Valley 2008		180.00
Stags' Leap Winery, Napa Valley 2010		110.00
William Hill Estate, Napa Valley 2010	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
Duckhorn, Napa Valley 2011		90.00
Markham Merlot, Napa Valley 2011	12.00	51.00
La Terre, California 2012	9.00	33.00
Torres Atrium, Penedès, Spain 2011	12.00	49.00

PINOT NOIR

Patz & Hall, Sonoma County 2010 (375ml)		52.00
Cambria "Julia's Vineyard", Santa Maria 2010 (375ml)		23.00
Ken Wright Cellars Savoya Vineyard, Yamhill-Carlton, Oregon 2012 (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 2009		80.00
Foxen, Santa Maria Valley 2012		122.00
Au Bon Climat, Santa Barbara County 2012	17.00	54.00
Cellar No:8, California 2011	10.00	38.00
Louis Jadot Couvent des Jacobins, Burgundy, France 2009	15.00	49.00
Veramonte Reserva, Casablanca Valley, Chile 2010	12.00	39.00

ADVENTUROUS REDS

Carlisle Zinfandel, Papera Ranch, Russian River Valley 2009		85.00
Frank Family Zinfandel, Napa Valley 2011	18.00	86.00
Storybook Mountain Vineyards Mayacamas Range Zinfandel, Napa Valley 2011	20.00	76.00
Stags' Leap Winery Petite Syrah, Napa Valley 2010	17.00	75.00
Mazzoni Sangiovese/Merlot, Tuscany 2008		43.00
Isole e Olena Chianti Classico, Tuscany 2010	12.00	52.00

STARTERS

MOROCCAN LENTIL & SPICY TURKEY MEATBALL SOUP
kale, lemon sour cream. 7.00/11.00
Calories 250 fat 4g sat fat 1g chol 55mg sodium 330mg total carbs 30g protein 24g

MARIPOSA CORN CHOWDER
celery, potato, chive. 7.00/10.00
Calories 120/190

FRESH HERB FRIES
roasted garlic aÏoli. 8.00
Calories 430

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

GF 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

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

GF HAMAKUA TOMATO & LOCAL WATERMELON SALAD
avocado, kula greens, cucumber, feta, black olive and basil vinaigrette. 17.00
Calories 280 fat 20g sat fat 4.5g chol 15mg sodium 470mg total carbs 15g protein 5g

GF GRILLED SHRIMP SALAD
avocado, radish, carrot, quinoa, goat cheese, heirloom cherry tomatoes, light creamy white balsamic vinaigrette. 24.00
Calories 340 fat 19g sat fat 7g chol 190mg sodium 580mg total carbs 18g protein 27g

GF BISTRO SALAD
roast chicken, spinach, frisée, apples, sun-dried fruits, spiced pecans, blue cheese, light balsamic vinaigrette. 18.50
Calories 530 fat 28g sat fat 6g chol 110mg sodium 850mg total carbs 31g protein 42g

SEARED ISLAND AHI & KONA KAMPACHI
chilled soba, snow peas, orange peppers, watercress, toasted nori vinaigrette. 23.00
Calories 300

GF CHILLED CRAB SALAD
hearts of palm, maui butter lettuce, avocado, baby radish, green goddess dressing. 25.00
Calories 420

GF WAIALUA ASPARAGUS SALAD
snow crab, pan-fried egg, speck, green peppercorn vinaigrette. 20.00
Calories 550

GO FIGURE
CUISINE FOR A HEALTHIER LIFESTYLE

GF 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

ROAST TURKEY BLT
avocado, kula lettuce, bacon, tomato, ciabatta, basil mayonnaise. 16.00
Calories 740

LOBSTER CLUB
bacon, roasted peppers, avocado, mayonnaise. 26.00
Calories 770

ROAST BEEF SANDWICH
wild arugula, melted brie, cremini mushrooms, maui onion jus, french bread, sweet potato fries. 18.00
Calories 1,100

AHI TUNA MELT
grilled tuna, caper aïoli, grilled red onions, fontina cheese, whole wheat potato roll, housemade kabocha chips. 20.00
Calories 550

THE MARIPOSA BURGER
all natural big island beef, melted cheddar, basil-tarragon aïoli, grilled onions, lettuce, tomato, potato kaiser bun, sweet potato fries. 17.00
Calories 990

MAIN SELECTIONS

GF SEARED DIVER SCALLOPS
hearts of palm puree, alii mushrooms, tuscan kale, pancetta, lemon-chive butter. 25.00
Calories 530

ORECCHIETTE PASTA
housemade italian sausage, roasted eggplant, cherry tomatoes, broccolini, olive oil garlic sauce, crumbled goat cheese. 19.50
Calories 940

GF CHICKEN BREAST MILANESE
orzo, fresh mozzarella, grape tomatoes, arugula, balsamic. 20.00
Calories 490 fat 22g sat fat 7g chol 225mg sodium 320mg total carbs 24g protein 48g

GF ROSEMARY & GARLIC ROASTED PORK CHOP
risotto milanese, pistachio gremolata, broccolini, baby carrots. 21.50
Calories 670

GF ANDEAN DREAM QUINOA SPAGHETTI
sun-dried tomato chicken sausage, cherry tomatoes, caponata, arugula, parmesan, lemon ricotta. 20.00
Calories 510 fat 25g sat fat 8g chol 75mg sodium 900mg total carbs 45g protein 26g

GF PAN-ROASTED SALMON
fingerling potatoes, haricots verts, niçoise olives, frisée, red wine vinaigrette. 26.00
Calories 780

LAKSA SEAFOOD CURRY
clams, black tiger shrimp, fresh fish, vegetable julienne, steamed rice. 24.00
Calories 850

FOR OUR LITTLE SHOPPERS 16.00

Includes beverage and dessert. 12 and under only, please

BARBECUE 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