

NEIMAN MARCUS CUISINE

Welcome to **Mariposa** at Neiman Marcus,
Bellevue, Washington. Surrounded by natural beauty
and amazing technology, we welcome every guest like they
are family. We strive to develop wonderful, long lasting
relationships and make you feel at home when you visit.

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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#NMcooks

#NMyum

#NMhappyhour

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

The RESTAURANTS of NEIMAN MARCUS.COM

WINE SELECTIONS

CHAMPAGNE & SPARKLING

Nicolas Feuillatte Brut, Epernay NV (187ml)		23.00
Bollinger Special Cuvée Brut, Ay NV (gl/375ml)	21.00	70.00
Gloria Ferrer Private Cuvée Brut, Sonoma County NV	10.00	41.00
Nino Franco "Rustico" Prosecco di Valdobbiadene, Italy NV	12.00	47.00
Veuve Clicquot Brut "Yellow Label", Reims NV	23.00	95.00
Etoile Brut Rosé, California NV	17.00	65.00

WHITES

Neiman Marcus Chardonnay, Santa Barbara County 2014	12.00	47.00
Mazzoni Pinot Grigio, Montalcino 2014	12.00	47.00
Hanna Sauvignon Blanc, Russian River Valley 2014	11.00	47.00
B Cellars Maldonado Chardonnay, Napa Valley 2014	15.00	69.00
Château Miraval Rosé, Côtes de Provence 2014	13.00	53.00
Mouton Noir 'OPP' Pinot Gris, Willamette Valley 2014	10.00	41.00

REDS

Terrazas Reserva Malbec, Mendoza 2011 (gl/375ml)	11.00	23.00
King Estate Pinot Noir, Oregon 2011 (gl/375ml)	12.00	25.00
Hawk Crest Cabernet Sauvignon, California 2007	10.00	39.00
Raymond Merlot Reserve Selection, Napa Valley 2011	16.00	63.00
William Hill Estate Cabernet Sauvignon, Napa Valley 2013	16.00	63.00
Tenshen Syrah/Grenache/Mourvèdre, Santa Barbara County 2014		65.00

SPECIALTY COCKTAILS

HIGH-SHINE METALLIC MULE

absolut elyx vodka, elderflower liqueur, strawberry and ginger, fresh mint, copper coupe service 12.00

VOJITO LAVENDER

tito's handmade vodka, combier triple sec, lime, lavender, fresh mint and soda 12.00

KENTUCKY SOUR

buffalo trace bourbon, fresh lemon sour, red wine topper 12.00

NM MIMOSA

gloria ferrer private cuvée brut, solerno blood orange liqueur, fresh orange juice 11.00

THE LYNDY DROP

bainbridge organic distillers legacy organic vodka, citrus juices, prosecco, sparkling sugar rim 11.00

CARROT COLADA

sailor jerry spiced rum, fresh carrot and orange juice, coconut puree, carrot curl garnish 12.00

MULBERRY STREET

fords gin, muddled and mixed berries, gloria ferrer brut and mint 10.00

DARING YET DELICATE

herradura reposado tequila, orange liqueur, blood orange, fresh lime juice 14.00

GORGEOUS MARY

gorgeous pepper vodka, house-seasoned tomato juice, slender carrot pickle 12.00

STILETTO NAIL

monkey shoulder scotch, combier triple sec, lemon twist 12.00

CHILLED

DAMMANN FRÈRES ICED TEA 3.50

DAMMANN FRÈRES NUIT D'ETE BERRY AND HIBISCUS ICED TEA 3.50

SPARKLING POMEGRANATE LEMONADE 5.00

ACQUA PANNA® PREMIUM STILL WATER (500ML/1L) 4.00 8.00

S.PELLEGRINO® SPARKLING WATER (500ML/1L) 4.00 8.00

BEER SELECTION

pyramid hefeweizen, deschutes inversion ipa, amstel light, angry orchard hard cider 7.00

STARTERS

TODAY'S SOUP

seasonally inspired. 7.50/10.00

- Gf** **ROASTED BUTTERNUT SQUASH SOUP**
caramelized shallots, ginger, crispy kale. 7.50/10.00
Calories 270 fat 6g sat.fat 4g chol 0mg sodium 150mg total carbs 55g protein 6g

CRAB CHOWDER

oyster crackers, hot sauce. 12.00

Calories 460

ARANCINI

mozzarella, marinara, parmesan. 12.00

Calories 520

* AHI TUNA

seared sesame crusted ahi tuna, daikon and carrot salad, nori vinaigrette, wasabi aioli. 14.00

Calories 380

TEMPURA GREEN BEANS

sweet and spicy mustard sauce. 10.00

Calories 550

COMPOSED SALADS

- Gf** **GRILLED SHRIMP & QUINOA SALAD**
romaine, goat cheese, avocado, grapefruit, toasted almonds, citrus vinaigrette. 24.75
Calories 470 fat 26g sat fat 6g chol 230mg sodium 430mg total carbs 32g protein 34g

Gf **PAN-ROASTED SALMON SALAD**

bibb lettuce, apples, pears, candied walnuts, roasted beets, cranberries, honey-apple cider vinaigrette. 26.50

Calories

Gf **LENOX SALAD** 

chopped chicken, mixed greens, avocado, bacon, garbanzo beans, blue cheese, tomatoes, olives, red wine vinaigrette. 18.00

Calories 700

* POKE BOWL & SUSHI RICE

ahi tuna, sliced onion, avocado, cucumber, radish sprouts, sesame seeds, soy, sambal aioli. 22.00

Calories 660

Gf **CRAB LOUIE**

dungeness crab, romaine, egg, avocado, tomato, cucumber, louie dressing. 28.00

Calories 410

MANDARIN ORANGE SOUFFLÉ

classic chicken salad, sliced almonds, seasonal fruit, today's sweet bread. 20.00

Calories 940

"WALDORF MODERN"

crispy chicken, asian pear, almonds, sun-dried figs & apricots, brown sugar bacon, celery, grainy mustard vinaigrette. 21.00

Calories 870

* **Gf** **WARM STEAK SALAD**

spice-rubbed flat iron, roasted yukon potatoes, maytag blue cheese, mixed greens, herb vinaigrette. 25.00

Calories 920

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.

Jill Crozer, Manager

John Hatchie, Chef de Cuisine

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

▶ SALMON TACOS

blackened salmon filet, corn tortillas, lime cabbage salad, cilantro, jalapeños, avocado, light chipotle mayonnaise, fresh salsa. 20.00
Calories 460 fat 25g sat fat 4g chol 70mg sodium 560mg total carbs 29g protein 30g

GRILLED PITA INSALADA

grilled zucchini, peppers, artichokes, arugula, ricotta salata, white balsamic. 16.00
Calories 730

GRILLED CHEESE & TOMATO JAM

swiss, fresh mozzarella, sharp cheddar, sourdough, petite salad, cup of soup. 17.50
Calories 730 (soup not included in calorie count)

▶ ASIAN TURKEY WRAP

bean sprouts, carrot, cabbage, peanut sauce, cilantro, rice, fruit. 17.50
Calories 450 fat 6g sat fat 2g chol 95mg sodium 600mg total carbs 51g protein 42g

▶ TUSCAN GRILLED CHICKEN MELT, FRESH MOZZARELLA & ARUGULA

ciabatta, pesto, tomato, grilled peppers, petite salad, fruit. 17.00
Calories 560 fat 25g sat fat 5g chol 65mg sodium 1030mg total carbs 56g protein 30g

* ALL-NATURAL BURGER

caramelized onion, cheddar cheese, tomato, lettuce, pickle, chipotle mayonnaise, fries. 17.00
Calories 1030

CLASSIC CHICKEN SALAD

lettuce, tomato, whole wheat, fresh fruit. 16.00
Calories 880

DELI TUNA SANDWICH

open-faced, avocado, tomato, lettuce, house chips. 16.00
Calories 740

MAIN SELECTIONS

PAN-ROASTED SALMON & TEMPURA SHRIMP

smoky miso broth, yakisoba, baby bok choy, shiitake, mushrooms, charred corn. 29.00
Calories 820

Gf ANDEAN DREAM QUINOA SPAGHETTI

butternut squash, brussels sprouts, brown butter, hazelnuts, parmesan cheese. 18.00
Calories 830

▶ CHICKEN PAILLARD MILANESE

herb parmesan breaded chicken, israeli couscous, mushrooms, baby carrots,
tomato basil sauce, arugula, olive oil. 22.00
Calories 490 fat 15g sat fat 4g chol 115mg sodium 880mg total carbs 33g protein 52g

FIVE-SPICED SHORT RIBS

risotto, gremolata. 26.00
Calories 810

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

Neiman Marcus

Bellevue