

NEIMAN MARCUS CUISINE

Retreat to a sophisticated, yet quaint, atmosphere
with an innovative menu selection at
Mariposa Houston. Experience nostalgia when
you take a sip of our famed chicken broth and
peel a piece of the famous monkey bread.

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

The RESTAURANTS *of* NEIMAN MARCUS.COM

SANDWICHES


TUSCAN GRILLED CHICKEN MELT, FRESH MOZZARELLA & ARUGULA 
ciabatta, pesto, tomato, grilled peppers, petite salad, fruit. 17.50
Calories 560 fat 25g sat fat 5g chol 65mg sodium 1030mg total carbs 56g protein 30g

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)

BAKED VEGETARIAN SANDWICH
zucchini, artichoke, grilled portobella mushroom, avocado, basil, fresh mozzarella, multi-grain bread, fruit. 18.50
Calories 780

FRENCH DIP
thinly-sliced roast beef, melted swiss, caramelized mushrooms, horseradish, french baguette, au jus, chips. 19.00
Calories 950

SWEET AND SPICY TURKEY SANDWICH
brie, crispy pancetta, apple, smokey jalapeno cranberry jam, rosemary sourdough, fruit. 19.00
Calories 1050

SALMON TACOS 
blackened salmon fillet, corn tortillas, lime cabbage salad, cilantro, jalapeños, avocado,
light chipotle mayonnaise, fresh salsa. 19.50
Calories 460 fat 25g sat fat 4g chol 70mg sodium 560mg total carbs 29g protein 30g

TODAY'S SAMPLER
one half nm chicken salad or tuna pecan on whole grain, cup of soup, seasonal fruit. 16.50

ALL NATURAL BURGER
cheddar, caramelized onion, tomato, lettuce, pickle, chipotle aioli, fries. 17.50
Calories 1030

MAIN SELECTIONS

Gf **SEARED SALMON FILLET**
jasmine-orange hazelnut rice, shaved brussels sprouts, pomegranate molasses, butternut squash. 26.50
Calories 550 fat 25g sat fat 4.5g chol 90mg sodium 450mg total carbs 44g protein 39g

Gf **ANDEAN DREAM QUINOA SPAGHETTI**
roasted red pepper, asparagus, mushrooms, spinach, garlic, parmesan, olive oil, parsley. 18.00
Calories 400 fat 12g sat fat 3.5g chol 10mg sodium 550mg total carbs 56g protein 16g

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

Gf **SURF & TURF**
filet mignon, grilled shrimp, roasted fingerling potatoes, sautéed spinach, shallots, chimichurri. 32.00
Calories 970

Neiman Marcus

Houston

WINE SELECTIONS

CHAMPAGNE & SPARKLING

Moët et Chandon Brut Impérial, Epernay NV (187ml)		25.00
Perrier-Jouët Grand Brut, Épernay (375ml)		39.00
Billecart-Salmon Brut Rosé, Mareuil-sur-Ay NV (375ml)		88.00
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	24.00	95.00
Etoile Brut Rosé, California NV	17.00	65.00

WHITES

<i>Neiman Marcus</i> Chardonnay, Santa Barbara County 2014	12.00	47.00
Mouton Noir 'OPP' Pinot Gris, Willamette Valley 2014	10.00	41.00
Mazzoni Pinot Grigio, Montalcino 2014	12.00	47.00
Hanna Sauvignon Blanc, Russian River Valley 2014	12.00	47.00
Laguna Ranch Vineyards Chardonnay, Russian River Valley 2012	14.00	57.00
Château Miraval Rosé, Côtes de Provence 2015	13.00	53.00

REDS

Stag's Leap "Artemis" Cabernet Sauvignon, Napa Valley 2010 (gl/375ml)	23.00	49.00
Terrazas Reserva Malbec, Mendoza 2009 (gl/375ml)	11.00	23.00
Flor de Campo Pinot Noir, Central Coast 2013	12.00	47.00
Raymond Merlot Reserve Selection, Napa Valley 2011	16.00	63.00
William Hill Estate Cabernet Sauvignon, Napa Valley 2007	16.00	63.00
Rosati Cabernet Sauvignon, Mendocino 2009	19.00	87.00

SPECIALTY COCKTAILS

HIGH-SHINE METALLIC MULE

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

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

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

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

buffalo trace bourbon, fresh lemon sour, red wine topper	12.00
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PEACH BLOSSOM MARTINI

belvedere peach nectar, st. germain, simple lemon, topped with étoile rosé	14.00
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CARROT COLADA

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

ford's gin, muddled and mixed berries, gloria ferrer brut and mint	10.00
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DARING YET DELICATE

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

monkey shoulder scotch, combier triple sec, lemon twist	12.00
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HONEY GLASS MARTINI

glass nectar vodka, chilled, bubbles, honey cluster stick	14.00
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CHILLED

DAMMANN FRÈRES ICED TEA	3.50
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POMEGRANATE LEMONADE	5.00
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ACQUA PANNA® PREMIUM STILL WATER (500ml/1L)	4.00	8.00
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S.PELLEGRINO® SPARKLING WATER (500ml/1L)	4.00	8.00
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ASSORTED SODAS	3.50
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REED'S GINGER BEER	5.00
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BEER SELECTION shiner bock, heineken, miller lite, bud light	7.00
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STARTERS

TODAY'S SOUP
seasonally inspired. 8.00/10.00

Gf **ROASTED BUTTERNUT SQUASH SOUP**
caramelized shallots, ginger, crispy kale. 8.00/10.00
Calories 270 fat 6g sat. fat 4g chol 0mg sodium 150mg total carbs 55g protein 6g

TORTILLA SOUP **NM**
chicken, queso, crisp tortillas. 8.00/10.00
Calories 450

WARM SPINACH AND CRAB DIP
baked pita chips. 15.00
Calories 720

Gf **ROASTED BEET TOWER**
goat cheese, frisee, spiced pecans, dried cranberries, champagne vinaigrette. 16.50
Calories 340 fat 28g sat fat 6g chol 10mg sodium 350mg total carbs 21g

COMPOSED SALADS

Gf **GRILLED SHRIMP SALAD**
mixed greens, grapefruit, avocado, toasted almonds, hemp seed, goat cheese, pomegranate vinaigrette. 24.75
Calories 440 fat 27g sat. fat 5g chol 230mg sodium 520mg total carbs 19g protein 33g

Gf **SEARED SALMON SALAD**
spinach, endive, almonds, quinoa, beets, pistachio, oranges, citrus-honey vinaigrette. 26.50
Calories 450 fat 25g sat. fat 4.5g chol 90mg sodium 360mg total carbs 21g protein 36g

Gf **CRAB & SHRIMP LOUIE**
jumbo lump crab, shrimp, romaine, egg, avocado, tomato, cucumber, louie dressing. 30.00
Calories 410

Gf **CARAMELIZED PEAR AND BLUE CHEESE SALAD**
mixed greens, light balsamic vinaigrette, spiced pecans, thin sliced onion. 19.00
Calories 700

Gf **WALDORF & CURRY CHICKEN SALAD**
mixed greens, honey dijon dressing, spiced pecans, apples, grapes, curry chicken salad. 18.00
Calories 490

STEAK SALAD
spring mix, grilled portobello mushroom, roasted cherry tomatoes, blue cheese, crispy onion, balsamic vinaigrette. 28.50
Calories 710

MANDARIN ORANGE SOUFFLÉ **NM**
classic chicken salad, sliced almonds, seasonal fruit, today's sweet bread. 20.00
Calories 940

Gf **TRIO SALAD**
nm all natural chicken salad, petite greek, caprese salad. 18.00
Calories 690

Aida Cabrera, Manager

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
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Visit us online at www.TheRestaurantsOfNeimanMarcus.com

