



https://menulist.menu 11111 NE 8th Street Level TwoWA 98004, Bellevue, United States (+1)484254523333,(+1)4254523333









The menu of Permanently Closed Mariposa At Neiman Marcus Bellevue from Bellevue includes **211** dishes. On average, *dishes or drinks on the menu* cost about \$20.9. The categories can be viewed on the menu below.

What <u>User</u> likes about Permanently Closed Mariposa At Neiman Marcus Bellevue:

Mariposa is my favorite lunch spot in Bellevue. The ambiance and service are delightful, and the food is delicious from the broth and cheddar scone to the cookie box. To me, the price is worth the experience. I recently hosted a team luncheon here for and Neftali provided gracious and solicitous service, despite late arrivals. This is the spot to linger, enjoying each course, the atmosphere, and the service. <a href="read more">read more</a>. What <a href="User">User</a> doesn't like about Permanently Closed Mariposa At Neiman Marcus Bellevue:

Busy with only waiters. Had to ask for cream for my hot tea twice and had to ask for sugar and the wonderful popover. Tomato soup was spilled over on the cheese sandwich. <a href="read more">read more</a>. The Permanently Closed Mariposa At Neiman Marcus Bellevue originating from Bellevue dishes out various <a href="tasty seafood">tasty seafood</a> menus, You can also discover scrumptious <a href="South American">South American</a> menus on the menu. There are also delicious American dishes, for example, burgers and grilled meat, Besides the fine sandwiches, small salads and other snacks also make a good snack.

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Non alcoholic drinks		Little things	
KICKSTARTER		CROISSANT \$	<b>57.0</b>
Soups		Cocktails	
LOBSTER BISQUE	\$8.0	GINGER BLOSSOM \$1	4.0
Main courses		Beer	
CRAB		HEINEKEN	
Vegetarian		Ensaladas	
CAPRESE SKEWERS		QUINOA SALAD \$1	<b>.7.0</b>
Extras		Alcoholic Drinks	
CAPRESE BRUSCHETTA		JACK DANIEL'S	
Seafood		Appetizer	
AHI TUNA*	\$18.0	LOBSTER CORNDOG	
Salad		Happy Hour - Classic	
CHOPPED SALAD	\$25.0	Cocktails	
Chicken		BLOODY MARY	
GRILLED CHICKEN	\$25.0	Sweets & Ice	
Fish		COOKIES	
SMOKED SALMON		Champagne	
Beef dishes		BOLLINGER SPECIAL CUVÉE BRUT, A'NV	Ϋ
FILET MIGNON	\$36.0	Turkey	

\$14.0

**OVEN-ROASTED TURKEY** 

Insalate

**ARUGULA SALAD** 

And More Individual Items

ROAST RACK OF LAMB \$55.0 BISCUIT

Japanese salads Draft Beers

SEARED SALMON SALAD \$32.0 PYRAMID HEFEWEIZEN

Other Good Stuff Healthy Options

CARNE ASADA QUESADILLAS GRANOLA YOGURT PARFAIT \$6.0

Soup & Salad Liquor

CRAB CHOWDER \$12.0 BELVEDERE VODKA

LEMON SHRIMP HOUSE CABERNET SAUVIGNON

White Wines Meat Selections

HOUSE CHARDONNAY SEARED FILET MIGNON \$60.0

Additions Consumption Bar

VEGETABLE RISOTTO \$23.0 PREMIUM BRANDS

Traditional Anytime

SOUTHWEST BREAKFAST \$16.0 EGGS BACON \$14.0

Bottles Soft

**QUESADILLA** 

S. PELLEGRINO SPARKLING WATER
CRISPIN CIDER

Sauvignon Blanc
Premium Liquor

BUFFALO TRACE BOURBON HOUSE SAUVIGNON BLANC

Bottled Beer Breakfast Sandwich Bites

JALAPEÑO BISCUIT \$7.0
FREMONT INTERURBAN IPA

**NM Bundles** 

THE POWER PACK

Daily Soups

**TODAY'S SOUPS** 

**Biscuits and Cookies** 

COOKIE

Vintage Brut Champagne

**DOM PÉRIGNON, ÉPERNAY 2004** 

Mark 'n Mike's NY Style Delicatessen Signature Sandwiches & Deli Favorites

**LATKES** 

Rum | Cachaca | Pisco

**SAILOR JERRY SPICED RUM** 

Balthazar Cocktails

**MULBERRY STREET** 

Raw Bar & Eamp; amp; Shellfish

JUMBO SHRIMP COCKTAIL \$17.0

Cakes, Waffles, Toast

CINNAMON FRENCH TOAST \$14.0

Seasonal Testing

Wine!

**HOUSE MERLOT** 

**Appetizers** 

CHEESEBURGER SLIDERS

**DEVILED EGGS** 

Pasta

SEAFOOD FRA DIAVOLO \$27.0

**PASTA PRIMAVERA** 

Side dishes

MARINATED ROASTED VEGETABLES
MEDITERRANEAN COUSCOUS

Breakfast

BUTTERMILK OR BLUEBERRY \$14.0

BREAKFAST PASTRIES \$9.0

**Spirits** 

HENDRICK'S GIN

**ABSOLUT VODKA** 

Main

BAGEL SANDWICH \$7.0

**PULLED PORK** 

Continental breakfast

NM COFFEE SERVICE \$4.0

GO HEALTHY \$11.0

**FOIE GRAS** 

Entree

WALDORF CHICKEN SALAD \$24.0

CHICKEN PAILLARD \$35.0

**Whites** 

**LUNARDI PINOT GRIGIO, VENEZIA 2017** 

SAVAGE GRACE RIESLING, UNDERWOOD MOUNTAIN 2015

**Box Lunch Selection** 

**SUNSHINE BOX** 

**DELITRAYS** 

**Hourly Packages** 

PRESTIGE BRANDS

BEER, WINE AND SPARKLING WINE

**Prestige Brands** 

HERRADURA REPOSADO TEQUILA

THE GLENLIVET SINGLE MALT SCOTCH

**Main Selections** 

ANDEAN DREAM QUINOA \$18.0

POT ROAST\* \$26.0

Composed Salads

LENOX SALAD \$17.0

AHI TUNA WATERMELON RADISH \$25.0

Restaurant Category

**DESSERT** 

**BAR** 

Dishes are prepared with

**CHEDDAR** 

**CHICKEN** 

These types of dishes are being served

**SALAD** 

**BURGER** 

**Uncategorized** 

**KENTUCKY SOUR** 

PROSCIUTTO WRAPPED FIGS

Afternoon Tea

A SELECTION OF FINGER SANDWICHES

WARM SCONES

FRESHLY BREWED FLAVORED TEAS

**Breakfast Buffet** 

SELECTION I \$19.0

SELECTION II \$24.0

SELECTION III \$28.0

**Hosted Bar Packages** 

HOUSE SPARKLING WINE

PEPSI SOFT DRINKS

MINERAL AND STILL WATER

Signature Cocktails

**ARANCIA SPRITZ** 

Reda **VOJITO LAVENDER PEAR DIVINE** TERRAZAS RESERVA MALBEC, **MENDOZA 2011 DARING YET DELICATE** KING ESTATE PINOT NOIR, OREGON 2014 Premium Brands RAYMOND MERLOT RESERVE **SELECTION, NAPA VALLEY 2012 FORD'S GIN** WILLIAM HILL ESTATE CABERNET **BACARDI SILVER RUM SAUVIGNON, NAPA VALLEY 2013 EL JIMADOR BLANCO TEQUILA** TENSHEN SYRAH GRENACHE **DEWAR'S WHITE LABEL SCOTCH** MOURVÈDRE, SANTA BARBARA **COUNTY 2014** Whites & Rosé Entree Salad HANNA SAUVIGNON BLANC, RUSSIAN **RIVER VALLEY 2016 GRILLED SHRIMP QUINOA SALAD** \$31.0 **NEIMAN MARCUS CHARDONNAY,** FILET MIGNON CAPRESE SALAD \$36.0 **SONOMA COUNTY 2016** TRIO OF SALAD \$25.0 STUDIO BY MIRAVAL ROSÉ, FRANCE SALAD BOUOUET \$26.0 2018 **BISTRO SALAD WITH ROASTED** TREFETHEN VINEYARDS CHARDONNAY, \$23.0 CHICKEN **NAPA VALLEY 2017** Main Course Starters **ROAST CHICKEN BREAST SWEET POTATO AND PARMESAN** \$28.0 \$10.0 **FRIES** PAN-SEARED HALIBUT FILET \$55.0 **MUSHROOM TOAST** \$17.0 PAN-SEARED NEW YORK SIRLOIN \$60.0 **CHICKEN PAILLARD MILANESE** \$24.0 **GRILLED FILET LOBSTER** \$65.0 SAUTÉED SALMON FILET SPINACH FONDUE \$32.0 SEARED FILET MIGNON LOBSTER **CAULIFLOWER STEAK** \$32.0 \$65.0 **RISOTTO** PAN ROASTED SALMON FILET \$38.0 Beverages REGULAR AND DECAFFEINATED First Course \$4.0 **COFFEE** NM CAESAR SALAD \$10.0 A SELECTION OF HOT TEAS \$4.0 **ENDIVE AND MÂCHE SALAD WITH** FRESH SQUEEZED ORANGE JUICE \$4.0 \$18.0 **GRILLED SCALLOPS** DOMESTIC BEER

**IMPORTED BEER** 

GRAPEFRUIT AND LITTLE GEM

SALAD

\$14.0

			AL.
SEARED DIVER SCALLOP	\$18.0	SANTA MARGHERITA SPARKLING I	ROSÉ,
ENDIVE, ROCKET, AND BLUE CHEESE	\$15.0	ITALY NV	
WILD PACIFIC SHRIMP AND CRAB SALAD COCKTAIL	\$18.0	Specialty Cocktails	
		CHAMPAGNEWISHES	\$35.0
Chilled		SEASON'S SANGRIA	\$9.0
DAMMANN FRÈRES ICED TEA	\$3.5	LEMON GUM DROP	\$14.0
NM SPICED ICED TEA	\$4.0	HAWAIIAN WINTER GETAWAY	\$14.0
SPARKLING POMEGRANATE LEMONADE	\$5.0	MO MILK 'N ' COOKIES	\$15.0
		GORGEOUS MARY	\$12.0
LAVENDER ORANGE SPARKLE	\$5.0	AUTUMN SOUR	\$15.0
PEACH-JITO	\$5.0	NEIMAN MARCUS MARGARITA	\$14.0
ACQUA PANNA PREMIUM STILL WA	ATER	ROSÉ APEROL SPRITZ	\$13.0
		Cald	
Salads		Cold	
CRAB LOUIE	\$30.0	PETITE BEEF FILET	
GREEK SALAD	\$17.0	CHICKEN SALAD ON PITA TOAST ROUNDS	
MANDARIN ORANGE SOUFFLÉ	\$25.0	RED ENDIVE	
SOUTHWEST COBB	\$27.0	ENDIVE SPEARS	
ASIAN CHICKEN SALAD	\$25.0	POACHED JUMBO SHRIMP	
SMALL CAESAR		SHRIMP AVOCADO TOSTADAS	
STEAKHOUSE SALAD	\$9.0	TUILE CONES	
0 0 11		SESAME TUILE	
Champagne & Sparkling		MINI FILLED POPOVERS	
STEORRA BRUT, RUSSIAN RIVER VALLEY NV		TUNA SASHIMI ON WONTON CRISP	
NINO FRANCO RUSTICO PROSECCO DI VALDOBBIADENE, ITALY NV		Sandwiches	
ÉTOILE BRUT ROSÉ, CALIFORNIA NV		SALMON TACOS*	\$22.0
VEUVE CLICQUOT BRUT YELLOW LABEL , REIMS NV		GRILLED CHEESE TOMATO JAM	\$20.0
NICOLAS FEUILLATTE BRUT, ÉPERNAY		TUSCAN GRILLED CHICKEN MELT	\$20.0
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**CLASSIC CHICKEN OR TUNA** 

**SALAD** 

MOËT ET CHANDON BRUT IMPÉRIAL,

ÉPERNAY NV

\$20.0

ALL NATURAL BEEF\* OR PLANT-

**BASED BURGER** 

\$20.0

**ROAST TURKEY HAVARTI** 

\$19.0

NM CHICKEN SALAD ON SOURDOUGH

**BLACK FOREST HAM AND CHEDDAR ON** 

RYE

ALBACORE TUNA SALAD ON WHOLE

**WHEAT** 

**GRILLED VEGETABLES AND HUMMUS** 

**TUNA PECAN** 

Warm

STEAK EMPANADAS

**GINGER CHICKEN CAKES** 

**MEDITERRANEAN LAMB CHOPS** 

MINI CROQUE MONSIEUR OR MADAME

**CHICKEN GINGER DUMPLINGS** 

**FLATBREAD PIZZA #1** 

**FLATBREAD PIZZA #2** 

**TOMATO TARTLETS** 

**GORGONZOLA WALNUT TARTLETS** 

**GREEN CHILI AND CHEESE EMPANADAS** 

**CRISPY ASPARAGUS CIGARS** 

TRIPLE GRILLED CHEESE AND TOMATO

**SOUP SHOOTERS** 

**GOUGERE** 

**NEW ORLEANS SPICY CRAB CAKES** 

**GINGER SCALLION CRAB CAKES** 

**SHRIMP CORNDOG** 

**SEARED TRUFFLE SEA SCALLOP** 

THAI LOBSTER CAKE

# Mariposa At Neiman Marcus Bellevue

11111 NE 8th Street Level TwoWA 98004, Bellevue, United States

#### Opening Hours: Monday 11:00-15:00 Tuesday 11:00-15:00 Wednesday 11:00-15:00 Thursday 11:00-15:00 Friday 11:00-16:00 Saturday 11:00-16:00 Sunday 12:00-16:00

