**Specialty Cocktails**

**NEIMAN MARCUS MARGARITA** 14  
*herradura reposado tequila, cointreau, midori, vanilla, basil*

**PEAR PERFECTION** 14  
grey goose la poire, st. germain elderflower, lemon, q spectacular soda

**RASPBERRY COLLINS** 12  
aviation american gin, mint raspberry, steorra brut

**ORANGE DREAMSICLE** 14  
deep eddy orange, cointreau, coconut cream, pineapple and oj

**APEROL PASSIONFRUIT SPRITZ** 14  
aperol, passionfruit, nino franco prosecco, q spectacular soda

**GORGEous MARY** 12  
absolut peppar, house bloody mary mix, slender carrot pickle, old bay rim

**BRAMBLE** 15  
1792 small batch bourbon, wildberry, disaronno, lemon and oj

**BASIL COLLINS** 14  
belvedere grapefruit vodka, st. germain, lemon sour, basil

**SPICED PINEAPPLE DAIQUIRI** 12  
don q spiced rum, pineapple, fresh lime

**SEASONAL SANGRIA** 12  
belle de brillet pear liqueur, white wine, peach, citrus juices

**MELON MULE** 14  
absolut elyx, cantaloupe, lime, mint, q spectacular ginger beer

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**A Taste of Italy**

**FIG & DE NEGRIS BALSAMIC PEARLS TOAST** 16  
mascarpone cheese, figs, prosciutto, BARBERA OLIVE OIL

**KALE CAESAR**  
DI MARTINO PENNE PASTA SALAD 18  
baby kale, crispy garbanzo beans, cherry tomatoes, radish, hummus caesar dressing  
with chicken 26 | with salmon* 28

**RISO BUONO CARNAROLI**  
RICE PUDDING 8  
orange, LORENZO #3 OLIVE OIL, DI CAMILLO TRIPLE CHOCOLATE BISCOTTI
Mariposa Cocktails

MERMAID MAI TAI 14
bacardi superior rum, coruba dark, orange curaçao
pineapple, guava and orange juice

MANGO MINT COLADA 15
rum, mango purée, mint, cream of coconut,
pineapple juice

NORTH SHORE BREEZE 14
maui’s own ocean vodka, ruby red grapefruit juice,
pomegranate, elderflower liqueur

SPARKLING PINEAPPLE 12
sparkling sake, pineapple fusion rum,
domaine de canton, pineapple juice

MANGO MARGARITA 14
el jimador silver, solerno blood orange liqueur,
fresh mango

ISLAND SPARKLING COCKTAIL 14
malibu island spiced rum, honey syrup, lime,
orange bitters, sparkling wine

THE “ONE” COCKTAIL 16
elit vodka, bombay sapphire, lillet

NM MANHATTAN 14
rye whiskey, luxardo, cherry bitters

Beer Selections

LOCAL

PRIMO 8

MAUI BIKINI BLONDE LAGER 8

MAUI BIG SWELL IPA 8

BIG ISLAND BREWHAUS
OVERBOARD IPA 22oz. 18

DOMESTIC

COORS LIGHT 8

ANCHOR STEAM IPA 8

IMPORTED

CORONA 8
Mexico

HEINEKEN 8
Holland

SAPPORO 8
Japan

CHIMAY BLUE LABEL ALE 12
Belgium

KOSHIHIKARI ECHIGO 17oz. 8
Japan

ERDINGER ALCOHOL-FREE 8
Germany
CHAMPAGNE & SPARKLING
  Steorra Brut, Russian River Valley NV  
  glass 12  |  bottle 58
  Rinaldi Moscata d’Asti, Piedmont 2015  
  bottle 50
  Nino Franco “Rustico” Prosecco di Valdobbiadene, Italy NV  
  glass 12  |  bottle 58
  Bisol Brut Prosecco di Valdobbiadene, Italy 2016  
  glass 14  |  bottle 65
  Wolfberger Brut Rosé, Crémant d’Alsace NV  
  glass 16  |  bottle 73
  Domaine Chandon Étoile Brut Rosé, North Coast NV  
  glass 15  |  bottle 80
  Nicolas Feuillatte Brut, Épernay NV  
  glass 16  |  bottle 80
  Henriot Brut Souverain, Reims NV  
  glass 26  |  bottle 95
  Waris-Hubert Brut, Avize NV  
  bottle 110
  Veuve Clicquot Brut “Yellow Label”, Reims NV  
  glass 25  |  bottle 125
  Bollinger Special Cuvée Brut, Aÿ NV  
  glass 28  |  bottle 140
  Nicolas Feuillatte “Palmes d’Or” 2002  
  bottle 230
  Dom Pérignon, Épernay 2009  
  bottle 350

LIGHT WHITES
  Pinot Gris, Elk Cove Vineyards, Willamette Valley 2017  
  bottle 50
  Picpoul de Pinet HB, Languedoc-Roussillon 2017  
  glass 12  |  bottle 50
  Terlato Pinot Grigio, Friuli, Italy 2017  
  glass 14  |  bottle 68
  Chenin Blanc, Domaine Champalou Vouvray, Loire Valley 2017  
  glass 12  |  bottle 50
  Albariño, Bodegas Del Palacio de Fefiñanes, Rías Baixas 2017  
  glass 14  |  bottle 65

AROMATIC WHITES
  Viognier, Domaine de Triennes, Provence 2016  
  glass 12  |  bottle 50
  Garganega, Pieropan Soave Classico, Veneto 2017  
  glass 12  |  bottle 50
  Grüner Veltliner, Prager, Wachau 2015  
  bottle 70

RIESLING
  Weingut Robert Weil Tracken, Rheingau 2015  
  glass 12  |  bottle 50
  Dönnhoff Estate, Nahe 2015  
  bottle 60
  Weingut Pfefingen Estate Dry, Pfalz 2015  
  glass 16  |  bottle 78
  Franz Kunstler Estate Dry, Rheingau 2017  
  glass 18  |  bottle 88

SAUVIGNON BLANC
  Kenzo Estate “Asatsuyu”, Napa Valley 2017  
  half bottle 79  |  bottle 150
  Loveblock, Marlborough 2017  
  glass 12  |  bottle 52
  Fiddlehead Cellars “Happy Canyon”, Santa Ynez Valley 2014  
  bottle 54
  Delaporte Sancerre, Loire Valley 2017  
  glass 15  |  bottle 61
  Cliff Lede, Napa Valley 2017  
  glass 15  |  bottle 70

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Wine Selections

**CHARDONNAY**
- *Norman Maddox* Sonoma County 2016  **glass 13 | bottle 60**
- William Fevre Chablis, Champs Royaux, Burgundy 2017  **glass 18 | bottle 88**
- Jean-Jacques Vincent Bourgogne Blanc, Burgundy 2014  **glass 16 | bottle 78**
- Laguna Ranch Vineyards, Russian River Valley 2015  **glass 13 | bottle 60**
- Patz & Hall, Dutton Ranch, Russian River Valley 2016  **glass 17 | bottle 85**
- Jordan, Russian River Valley 2016  **glass 24 | bottle 110**
- Neyers Ranch 304, Napa Valley 2017  **bottle 68**
- Chateau Montelena, Napa Valley 2015  **bottle 125**
- Cakebread, Napa Valley 2017  **glass 26 | bottle 130**

**ROSÉ**
- Fleur de Mer Rosé, Côtes de Provence 2018  **glass 12 | bottle 58**
- Red Car, Sonoma Coast/Mendocino 2017  **glass 14 | bottle 68**
- Joguet Chinon Rosé, Loire Valley 2015  **bottle 50**

**PINOT NOIR**
- Cherry Pie, California 2016  **glass 12 | bottle 50**
- Au Bon Climat, Santa Barbara County 2017  **glass 15 | bottle 65**
- Craggy Range “Te Muna Road”, Martinborough 2015  **bottle 70**
- FEL, Anderson Valley 2015  **glass 16 | bottle 90**
- Belle Glos, Clark & Telephone, Santa Maria 2017  **glass 20 | bottle 95**
- Clos Du Val, Carneros Estate 2016  **glass 22 | bottle 95**
- Domaine Joseph Roty Marsannay, Burgundy 2013  **bottle 120**
- Raen, Sonoma Coast 2016  **bottle 150**

**BEAUJOLAIS**
- Jean-Paul Thevenet Vieilles Vignes Morgon 2015  **bottle 70**
- Domaine Dupeuble 2017  **glass 15 | bottle 72**
- Guy Breton Chiroubles 2017  **bottle 85**

**ITALIAN REDS**
- Nebbiolo, Vietti “Perbacco”, Piedmont 2015  **glass 12 | bottle 50**
- Sangiovese, Col d’Orcia Rosso di Montalcino, Tuscany 2015  **glass 15 | bottle 60**
- Merlot/Syrah/Sangiovese, Gaja “Ca’Marcanda Promis”, Tuscany 2015  **bottle 85**
- Schioppettino, Vignai da Duline “La Dultine” Venezia-Giulia 2015  **bottle 92**
- Barbera d’Asti, Michele Chiarlo “La Court”, Piedmont 2013  **bottle 120**
- Cabernet/Sangiovese, Sassicaia “Guidalberto” Bolgheri 2015  **bottle 135**
Wine Selections

GRENAICH
Kermit Lynch Côtes du Rhône, Southern Rhône 2017  glass 12 | bottle 50

ZINFANDEL
Frank Family Vineyards, Napa Valley 2015  glass 15 | bottle 70
Neal Family Vineyards, Napa Valley 2013  glass 18 | bottle 85

MERLOT
Peju Winery, Napa Valley 2015  glass 18 | bottle 92
Rombauer, Napa Valley 2015  bottle 92
Château Beau-Séjour Bécot Premier Grand Cru Classé, St.-Emilion 2006  bottle 215

CABERNET SAUVIGNON
Stag’s Leap Wine Cellars “Artemis”, Napa Valley 2015  half bottle 75
Château Ste. Michelle “Artist Series”, Columbia Valley 2012  bottle 80
Ancient Peaks Paso Robles 2016  glass 14 | bottle 60
Edge, Alexander Valley 2016  glass 15 | bottle 79
Jordan, Alexander Valley 2016  bottle 115
William Hill Estate, Napa Valley 2015  glass 15 | bottle 79
Frank Family Vineyards, Napa Valley 2015  glass 18 | bottle 90
Turnbull, Napa Valley 2016  glass 24 | bottle 110
Heitz Cellar, Napa Valley 2013  bottle 120
Overture by Opus One, Napa Valley NV  3oz. glass 25 | bottle 195
Silver Oak, Napa Valley 2013  bottle 290
Caymus Special Selection, Napa Valley 2014  bottle 320
Joseph Phelps “Insignia”, Napa Valley 2015  bottle 390
Opus One, Napa Valley 2014  bottle 450

SYRAH
Stags’ Leap Winery Petite Sirah, Napa Valley 2015  bottle 70
Penfolds Bin 28 “Kalimna”, Barossa Valley 2014  bottle 73

SAKE & SHOCHU
Iichiko “Blu” Shochu, Japan  bottle 50
Sake Kubota “Manjyu” Junmai Daiginjyo, Niigata, Japan  bottle 100
Starters

DAILY SOUP  cup 8  |  bowl 11
seasonally inspired.

MARIPOSA POKE*  22
hamachi, salmon, ahi, cucumber, maui onion, ogo, garlic-chile, brown rice.

HURRICANE SEASONED FRIES  10
truffle yuzu aioli.

KAHU UK CORN CHOWDER  cup 8  |  bowl 11
monkey bread crouton, celery, potato, chive.

AHI TUNA SASHIMI*  24
wasabi, soy, micro greens salad.

MARIPOSA SALAD  14
mari’s greens, toasted almonds, sweet onions, cherry tomatoes, mariposa dressing.

PORTOBELLO MUSHROOM “FRIES”  16
tempura battered portobello mushrooms, tossed with parmesan and fresh herbs, roasted garlic aioli.

ASSORTED CHEESES FROM AROUND THE WORLD  3 for 15  |  5 for 18
served with house-baked lavash, fruits, nuts.

Salads

APPLEWOOD SALMON*  26
lightly smoked, mari’s greens, shaved maui onion, sweet land farms goat cheese, spiced pecans, champagne-papaya vinaigrette.

GRILLED CHICKEN SALAD  25
soy-marinated chicken, mari’s baby romaine, carrots, peppers, bean sprouts, cilantro, crispy wonton, miso vinaigrette.

CAESAR SALAD  18
mari’s baby romaine, capers, ho farm tomatoes, sunflower “parmesan”, garlic crostini, plant-based caesar dressing.

CHILLED KING CRAB SALAD  30
big island hearts of palm, mari’s butter lettuce, avocado, green goddess dressing.

FENNEL SEARED AHI SALAD*  26
mari’s greens, fingerling potatoes, red onions, ho farm tomatoes, haricot verts, niçoise olives, hard boiled local organic egg, lemon herb dressing.

MEDITERRANEAN SALAD  18
mari’s baby romaine, cucumber, red onions, ho farm tomatoes, avocado, niçoise olives, fresh herbs, sweet land farms feta cheese, light greek dressing.

A LA CARTE POPOVER & CONSOMMÉ  15

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

For parties of 6 or more adults, a 20% service charge will be added.

Before placing your order, please inform your server if a person in your party has a food allergy.
## Sandwiches

**SMOKED PORTOBELLO MUSHROOM WRAP**  $20
- whole wheat tortilla, lettuce, sprouts, tomatoes, roasted red onions, avocado aioli, petite mari’s greens salad.

**LOBSTER CLUB**  $30
- bacon, roasted peppers, avocado, lettuce, mayonnaise, hurricane fries.

**AHI TUNA MELT**  $24
- grilled tuna, caper aioli, grilled red onions, lettuce, fontina cheese, whole wheat potato roll, petite mari’s green salad.

**THE MARIPOSA BURGER**  $22
- grass fed wagyu beef patty, melted cheddar, basil-tarragon aioli, grilled onions, lettuce, tomato, potato kaiser bun, sweet potato fries.

**PULLED PORK SANDWICH**  $22
- smoked pulled pork, slaw, guava barbecue sauce, pickled jalapeño, french roll, sweet potato fries.

## Main Selections

**CHICKEN MILANESE**  $24
- herb parmesan breaded chicken, israeli couscous, hamakua mushrooms, baby carrots, tomato-basil sauce, arugula, olive oil.

**ROASTED BEET “POKE” BOWL**  $21
- red and golden beets, sweet onions, edamame, ogo, radish, carrots, avocado, japanese pickled daikon, furikake brown rice, sesame dressing.

**TAGLIATELLE BOLOGNESE**  $25
- slow-cooked meat sauce, porcini mushrooms, red wine, fresh pasta, crispy parmesan salad.

**LAKSA SEAFOOD CURRY**  $30
- clams, kauai prawns, fresh fish, vegetable julienne, steamed rice.

**ADobo STYLE BABY BACK RIBS**  $26
- smoked then grilled with adobo glaze, pandan fried rice with peppers and peas, marinated ho farm tomatoes.

**APPLE & MUSTARD BRINED PORK CHOP**  $28
- roasted sweet potato hash, garlic haricot verts, herb jus.

**MISOYAKI KONA KAMPACHI**  $28
- multigrain risotto, garlic ginger choy sum, king crab namasu, kabayaki butter.

**MARIPOSA LOCO MOCO**  $21
- grass fed wagyu beef patty, steamed white rice, local organic sunny side up eggs, hamakua mushroom truffle gravy.

**SEARED DIVER SCALLOPS**  $34
- U-10 diver scallops, ginger scallion cauliflower “fried rice”, sesame kale, soy caramel.
Chilled

MARIPOSA PLANTATION TEA 6
guava and pineapple juices, cassis tea

MARIPOSA PUNCH 6
guava, orange and pineapple juices

OLD-FASHIONED LEMONADE 6
freshly squeezed

TEXAS COOLER 6
prickly pear, citrus flavors, fresh mint

HALEAKALA 6
coconut and pineapple juices, swirled with strawberry

ICED COCO COFFEE 6
coconut syrup, splash of cream

ICED TEA SORBET FLOAT 7
mango, lemon or strawberry sorbet

Q SPECTACULAR DRINKS 4
q ginger beer, q ginger ale, q tonic or q club soda

ACQUA PANNA®
PREMIUM STILL WATER 500mL 5 | 1L 8

S.PELLEGRINO®
SPARKLING WATER 500mL 5 | 1L 8