



We are happy to be partnering with the Hawai'i Agricultural Foundation again this year in it's Localicious Hawai'i campaign. All three of our restaurants will be preparing specials using locally grown, caught or raised produce and products in our menus. The primary purpose of the annual campaign, which runs from March 1 - 31, 2018, is to raise public awareness of restaurants that are committed to supporting our local agricultural industry. We will be donating \$1 from each special ordered to agricultural education. The specials will change weekly, so please join us for some Localiciousness!

Localicious Menu

March 1 ~ 10

Espresso Bar

Maui Taro Burger \$18
avocado, lettuce, tomato, cheddar cheese,
and garlic aioli on a kaiser roll

Seasonal Sorbet

Mermaid Bar

Broiled Mahimahi, \$18
pineapple-chili butter, molokai sweet potato
and roasted vegetables

Seasonal Sorbet

March 11 - 17

Espresso Bar

Paniolo Bacon Cheeseburger \$18
big island beef patty, bacon, lettuce, tomato,
red onions, cheddar cheese and ranch dressing

Seasonal Sorbet

Mermaid Bar

Broiled Salmon \$18
limu-butter and lomi tomato
with steamed rice and petite green salad

Seasonal Sorbet

Menu subject to market availability of products



1450 Ala Moana Blvd. Honolulu, Hawaii 96814

Neiman Marcus

Localicious Menu

March 18 - 24

Espresso Bar

Spicy Tofu Poke Salad \$18
chili-garlic tofu, edamame, red onions,
tomato and cucumber, mixed greens

Seasonal Sorbet

Mermaid Bar

Big Island Teriyaki Hamburger Steak \$18
ewa sweet onions, steamed rice and mac salad

Seasonal Sorbet

March 25 - 31

Espresso Bar

Pono Pork Sliders \$18
Asian slaw, bbq sauce and taro bun

Seasonal Sorbet

Mermaid Bar

Hawaiian Plate \$18
pork laulau, chicken long rice, lomi salmon,
haupia and steamed rice

Seasonal Sorbet

Menu subject to market availability of products

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