

## Margaritas on the flip side!

### Start Right Here...

**Seviche Boliviano**, combination of bay scallops, tilapia and shrimp marinated in lime and cilantro; garnished with chopped sweet potatoes, corn, avocado and tortilla chips, 8.50

**Chicken Tinga Sope**, chipotle-marinated shredded chicken atop a thick handmade tortilla, garnished with cabbage, cotija cheese and sour cream, 8

**Shrimp and Spinach Quesadillas**, served with spicy chipotle crema, 9

**Pork Tamale**, served with tomatillo salsa, corn relish and sour cream, 8

**Camarones al Chorizo**, three jumbo shrimp sautéed with chorizo sausage, bell peppers and onions, 9

**Chef Alvaro's Sopa Maya**, Mayan chicken-lime soup, garnished with avocado and fried tortilla strips, 4

**Fire-Roasted Corn Bisque**, creamy and mildly spicy made with freshly grilled sweet corn, 4

**Nacho Libre**, tortilla chips topped with chorizo, chihuahua cheese, tomatoes, scallions, chile de arbol salsa and sour cream, 8

**Chile Relleno**, a fresh poblano pepper stuffed with chihuahua cheese and served with a poblano-blue cheese sauce, 8

**Queso Fundido**, melted chihuahua cheese with chorizo sausage, poblano peppers and onions; served with corn tortillas, 8.50

**Guacamole with Homemade Chips**, made with fresh avocado, tomatoes, onions, jalapeños, cilantro and lime juice, 8

### Join Club Tequila! More info on the back!

### Greens...

**Soup & Salad**, baby greens and corn relish tossed with avocado-cilantro lime vinaigrette, served with your choice of Chef Alvaro's Sopa Maya or Fire-Roasted Corn Bisque, 9

**Blackened Chicken Salad**, baby spinach, baby greens and frisee tossed with a creamy garlic dressing and topped with blackened chicken, black bean corn relish and fried shoestring tortillas, 6 side; 13 entrée

**Tilapia and Avocado Salad**, baby greens tossed with avocado-cilantro lime vinaigrette, garnished with jicama relish and avocado, topped with pan-roasted tilapia, 14

**Nopales and Corn Relish Salad**, baby greens tossed with grilled nopales, fresh mango, corn relish and orange vinaigrette, 6 side, 13 entrée

**Chipotle Sea Scallops Salad**, baby spinach, red onions and bell peppers tossed with spicy chile de arbol salsa and topped with grilled chipotle-rubbed scallops and fried shoestring tortillas, 7 side, 15 entrée

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### Tortilla Goodness...

**Tacos**, your choice of three tacos served with green rice: duck, shrimp, fish (tilapia), flank steak or barbecue short rib, 13

**Chicken Enchiladas**, three enchiladas topped with onions, tomatoes, salsa verde, cotija cheese and sour cream, 11

**Vegetable Burrito**, seasonal grilled vegetables with black beans, baby greens, chihuahua cheese in a flour tortilla; garnished with tomatillo salsa and sour cream, served with green rice, 12; with vegetables and chicken, 13

**Flank Steak Burrito**, grilled flank steak and caramelized onions, black beans, baby greens and chihuahua cheese in a flour tortilla; garnished with tomatillo salsa and chipotle crema, served with green rice, 14

**Fajitas**, served with vegetables, green rice, sour cream and guacamole, Shrimp, 14; Flank Steak, 14; Chicken, 13

### Want curbside carry out? Just call us!

### Latin Inspired Features...

We purposefully downplay heat and spice levels for the regular preparation of many menu items. If you prefer spicy food, we encourage you to let your server know so we can make you sweat!

**Argentinean-Style Flank Steak**, grilled and served with chimichurri sauce and chipotle mashed potatoes and cilantro-latin spice green beans, 16

**Surf and Turf**, eight ounce grilled flank steak with chimichurri sauce paired with three grilled jumbo shrimp with poblano-blue cheese sauce; served with chipotle mashed potatoes, spinach and nopales, 21

**Jumbo Shrimp**, sautéed and served with poblano-blue cheese sauce, green rice and cilantro-latin spice broccoli, 18

**Barbecue-Glazed Salmon**, smoky barbecue sauce with latin flavors served with chipotle mashed potatoes and cilantro-latin spice broccoli, 17

**Chipotle-Rubbed Trout**, with bacon-cabbage confit served with chipotle mashed potatoes and cilantro-latin spice green beans, 17

**Cumin-Rubbed Chicken Breast**, served with mango salsa, chipotle mashed potatoes, spinach and nopales, 14

**Tilapia**, pan-seared and topped with toasted pepitas and citrus vinaigrette; served with green rice and cilantro-latin spice broccoli, 16

**Sea Scallops**, grilled and topped with a spicy cilantro-corn salsa; served with green rice and cilantro-latin spice broccoli, 18

**French Cut Pork Chop**, grilled and topped with melted blue cheese and mustard sauce; served with chipotle mashed potatoes, cilantro-latin spice green beans and a grilled jalapeño on the side, 17

### We cater! Just ask!

### Sweet!

**Pastel de Tres Leches**, moist white cake made with three milks, topped with fresh whipped cream and strawberries; served with strawberry sauce, 7

**Mexican Chocolate Cake**, with a chocolate-pecan glaze, topped with Homer's cinnamon ice cream, 7

**Flan**, traditional Mexican custard topped with fresh mango slices, 6

**Brownie Sundae**, served warm, topped with Homer's French Vanilla ice cream, 5.50

**Ice Cream or Sorbet**, choice of Homer's cinnamon or French vanilla ice cream, or lime or mango sorbet, 4

**Jarritos Ice Cream Float**, pineapple, tutti frutti or mango Mexican soda pop over Homer's French vanilla ice cream, 5



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Executive Chef Alvaro Chavez

## Libations... Choose your favorite tequila from the selection below.

We hand-squeeze fresh limes each day for our homemade limonada!

**Nuevo Margarita**, Dos Manos Blanco, Patron Citronge, fresh limonada, 7.75

**Escalade Margarita**, Don Abraham Reposado, Grand Marnier, fresh orange juice, fresh limonada, 9

**Elderflower Margarita**, El Mayor Blanco, St. Germain Elderflower Liqueur, fresh limonada, 9

**Super Fruit Margarita**, Azuñia Platinum, VeeV Açai Spirit, POM pomegranate juice, fresh limonada, (served straight up with a sugar rim), 9

**Pomegranate Margarita**, Don Abraham Silver, Pama Liqueur, POM pomegranate juice and fresh limonada, 9

**Voodoo Libre**, Voodoo Spiced Rum and Coca Cola; lime garnish, 7

**RedRum Punch**, RedRum Tropical Rum and tropical juices, 7

**Mojito**, 10 Cane rum with muddled mint leaves, fresh limonada, and soda, 9

**Caipirinha**, Coral Cachaca with muddled lime wedges and sugar, 9

## Tequila Choices (2 oz shots)

Choose your favorite tequila from the selection below to add to your Margarita; add \$2.00 to the price of the tequila shot. We proudly feature only 100% de Agave Tequilas!

| Blanco                 | Reposado       | Añejo                      |
|------------------------|----------------|----------------------------|
| Dos Manos, 5.75        | Don Abraham, 7 | El Tesoro de Don Felipe, 9 |
| El Mayor, 7            | Dos Lunas, 8   | Azuñia, 9                  |
| Don Abraham, 7         | Chamucos, 9    | Patron, 10                 |
| Azuñia, 7              | Patron, 9.50   | Corzo, 10                  |
| La Cava del Mayoral, 8 | Don Julio, 10  | Chinaco, 10                |
| Patron, 9              | Tenoch, 10     | Riazul, 11                 |
| Karma, 9               | Clase Azul, 13 | Don Julio, 12              |
| Riazul, 9              |                |                            |
| Clase Azul, 12         |                |                            |

## Club Tequila!

- Taste through our tequila menu and win rewards valued up to \$65!
- Members receive free offers and info via email
- Side step around our "first come, first serve" policy on weekends! Members can make reservations on Friday and Saturdays through April, 2010.\*

\*Restrictions apply. See new member form for details. Ask your server, bartender or a manager how to sign up!

## Rum Choices

| White            | Aged                         | Spiced/Flavored    |
|------------------|------------------------------|--------------------|
| Bacardi Light, 6 | Patron "Pyrat X0 Reserve", 8 | RedRum Tropical, 6 |
| 10 Cane, 8       |                              | Voodoo Spiced, 6   |
|                  |                              | Meyer's Dark, 6.50 |

## Cachaca Liqueur

|          |                                   |
|----------|-----------------------------------|
| Coral, 7 | El Dorado Golden Cream Liqueur, 7 |
|          | Patron Citronge, 8                |
|          | Grand Marnier, 8                  |
|          | Patron X0 Café, 8                 |
|          | Pama Pomegranate, 8               |
|          | St. Germain Elderflower, 8        |
|          | VeeV Açai, 8                      |

## White Wines

|                  |  | 7 oz Glass | Bottle |
|------------------|--|------------|--------|
| Sauvignon Blanc  | Mapema, Mendoza, Argentina                     | 7.50       | 27     |
|                  | Isabel, Marlborough, New Zealand               | 8          | 29     |
| Riesling         | Kung Fu Girl, Washington State                 | 8          | 29     |
|                  | 1999 Weingartner "Singerriedel", Austria       |            | 40     |
| Off Beat Whites  | Crios Torrontes, Cafayate, Argentina           |            | 29     |
|                  | Quinta do Feital Vinho Minho, Portugal         |            | 32     |
|                  | Andrew Rich Roussanne, Columbia Valley, WA     |            | 39     |
| Pinot Grigio     | Villa del Borgo, Friuli, Italy                 | 7          | 25     |
| Gruner Veltliner | Stadt Krems, Kremstal, Austria                 |            | 27     |
|                  | 2000 Prager "Weitenberg", Wachau, Austria      |            | 40     |
| Chardonnay       | La Terre, California                           | 5.50       | 19     |
|                  | Cambria "Katherine's", Santa Maria, CA         | 8.50       | 32     |
| Rose             | Crios Rose of Malbec, Mendoza, Argentina       |            | 25     |
| Sparkling        | Cava, Segura Vuidas Brut Reserva, Spain        | 9 split    |        |
|                  | Prosecco, Nino Franco "Rustico", Veneto, Italy |            | 26     |

## Red Wines

|                    |   | 7 oz Glass | Bottle |
|--------------------|---|------------|--------|
| Rioja              | Calma, Spain                            | 8          | 29     |
| Malbec             | La Posta "Cocina", Mendoza, Argentina   | 8          | 29     |
|                    | BenMarco, Mendoza, Argentina            |            | 37     |
| Syrah/Petite Sirah | Crios Syrah-Bonarda, Mendoza, Argentina | 8          | 29     |
|                    | David Bruce Petite Sirah, California    |            | 38     |
| Zinfandel          | Hullabaloo, Napa Valley                 | 7.50       | 27     |
| Merlot             | The Velvet Devil, Washington St         | 7          | 26     |
|                    | L'Ecole #41, Washington St (1/2 bottle) |            | 24     |
| Cabernet Sauvignon | J. Lohr "Seven Oaks", Paso Robles, CA   | 8          | 29     |

|            |                              |   |    |
|------------|------------------------------|---|----|
| Bonarda    | La Posta, Mendoza, Argentina |   | 34 |
| Pinot Noir | Jigsaw, Oregon               | 9 | 32 |

## Beer

|                    |                 |                            |
|--------------------|-----------------|----------------------------|
| Modelo Especial, 4 | Corona, 4       | Miller Lite, 3             |
| Negra Modelo, 4    | Corona Light, 4 | Fat Tire (22 oz), 6        |
| Bohemia, 4         | Pacifico, 4     | Buckler (non-alcoholic), 3 |
| Dos Equis Amber, 4 | Tecate, 3       |                            |
|                    | Carta Blanca, 3 |                            |