



1139 Wilmette Avenue • 847-251-3111 • depotnuevo.com

Libations... Choose your favorite tequila from selection on the back.

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 limonada, fresh orange juice, 9

Elderberry Margarita, La Cava del Mayoral Blanco, St. Germain Liqueur, fresh limonada, 9

Pomegranate Margarita, Don Abraham Blanco, 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, lime, cane sugar and soda, 9

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

To begin...

Guacamole with Homemade Chips, 8

Seviche Boliviano, combination of bay scallops, tilapia and shrimp marinated in lime and cilantro; served mixed with chopped sweet potatoes, corn, and avocado; garnished with tortilla chips, 9.50

Chicken Sope, chipotle-marinated shredded chicken, garnished with cabbage, cotija cheese and sour cream atop a thick handmade tortilla, 8.50

Shrimp and Spinach Quesadillas, served with spicy chipotle crema, 8

Sweet Potato Tamale, garnished with corn salsa and sour cream, 8

Chorizo Shrimp, three jumbo shrimp sautéed with chorizo sausage, bell peppers and onions, 9.50

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 epazote cream sauce, 8.50

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

Chicken Tostada, chilled, grilled chicken breast with jicama salad, cotija cheese and pico de gallo, 8.50

Warmers...

Chef Alvaro's Sopa Maya, Mayan chicken-lime soup, garnished with avocado and fried tortilla strips, 5

Roasted Corn Bisque, 5

Greens...

Side Salad, baby greens and corn relish tossed with avocado-cilantro lime vinaigrette, 5

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 entree

Tilapia Salad, baby greens tossed with avocado-cilantro lime vinaigrette, garnished with jicama relish, 14 entree

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

Mondays Madness: Nuevo Margaritas are **just \$5** and wines are half price!!!!

Happy Hour Thursdays: Half price appetizers before 6:30 pm!

Family Sundays: Half price on all Kids' Menu Meals with an adult entrée purchase.

Please ask your server about the spice level of any menu item.

Main...

Argentinean Flank Steak, grilled and served with chimichurri sauce and jalapeño-sour cream mashed potatoes and green beans, 16

Skirt Steak, a la plancha, with roasted ancho chile sauce, served with latin spice oven roasted potatoes, spinach and nopales, 18

Surf and Turf, eight ounce grilled flank steak with chimichurri sauce paired with three ginger-mango jumbo shrimp topped with mango salsa; served with latin spice oven roasted potatoes, spinach and nopales, 22

Cilantro-Lime Marinated Chicken Breast, with pico de gallo; served with latin spice oven roasted potatoes, spinach and nopales, 15

Pan-Seared Pork Tenderloin, with tomatillo salsa; served with latin spice oven roasted potatoes, spinach and nopales, 16

Sautéed Jumbo Shrimp, sautéed with onions and a cumin-garlic sauce; served with green rice and broccoli, 19

Chorizo-Encrusted Tilapia, served with green rice and broccoli; garnished with jicama salad, 16

Barbecue-Glazed Salmon, smoky barbecue sauce with latin flavors served with jalapeño-sour cream mashed potatoes and broccoli, 17

Chipotle-Rubbed Trout, with bacon-cabbage confit served with jalapeño-sour cream mashed potatoes and green beans, 16

Tacos, Burritos, Fajitas

Taco Plate, three tacos, chorizo, fish and vegetable (nopales, poblano peppers and green beans), served with green rice, 13

Burrito, seasonal grilled vegetables with beans, lettuce, chihuahua cheese in a flour tortilla; garnished with salsa and sour cream; served with green rice; vegetables only, 13; vegetables and chicken, 14; vegetables and skirt steak, 15

Fajitas, check our specials' menu or ask your server for the fajita special of the week!

Kids' Menu

All Kids' Menu items (for kids under 12 years old) are \$7 and are served with rice and celery and carrot sticks.

Nachos, fried homemade chips with melted chihuahua cheese and zesty tomato salsa

Queso Fundido, melted cheese with flour tortillas

Chicken Quesadillas

Taco Plate, two tacos; choose from steak, chicken or cheese with flour tortillas

Sautéed Shrimp, served with green rice and green peas

Kids' Menu items are only available for children under twelve.

Kids over two must order a meal or there will be a \$4 sharing fee.

Save room...

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

Mango Flan, with mango coulis, 6

Churros, fried sweet dough spiral, coated with cinnamon and served with Homer's French vanilla ice cream and caramel sauce, 6

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

Wines

| | | Glass | Bottle |
|--------------------------|--|---------|--------|
| White | | | |
| Sauvignon Blanc | Mapema, Mendoza, Argentina | 7 | 26 |
| | Isabel, Marlborough, New Zealand | 8 | 29 |
| Riesling | Kung Fu Girl, Washington State | 7 | 26 |
| | Domane Wachau "Federspiel", Austria | | 29 |
| | 1999 Weingartner "Singerriedel", Austria | | 40 |
| Off Beat Whites | Crios Torrontes, Cafayate, Argentina | | 29 |
| | Quinta do Feital "Auratus" Vinho Minho, Portugal | | 32 |
| | Andrew Rich Roussanne, Columbia Valley, WA | | 39 |
| Pinot Grigio/Gris Blends | Villa del Borgo, Friuli, Italy | 6 | 21 |
| | Kracher "Illmitz", Burgenland, Austria | 7.50 | 27 |
| | Brooks "Amycas", Oregon | | 34 |
| Gruner Veltliner | Stadt Krems, Kremstal, Austria | | 29 |
| | 2000 Prager "Weitenberg", Wachau, Austria | | 40 |
| Chardonnay | La Terre, California | 5 | 17 |
| | Cambria "Katherine's", Santa Maria, CA | 9 | 32 |
| Rose | Crios Rose of Malbec, Mendoza, Argentina | 7 | 26 |
| Sparkling | Cava, Segura Vuidas Brut Reserva, Spain | 9 split | |
| | Prosecco, Nino Franco "Rustico", Veneto, Italy | | 24 |
| | Cava, Raventos i Blanc Brut, Spain | | 33 |

| | | | |
|-------------------------|---|------|----|
| Red | | | |
| St. Laurent/ Pinot Noir | Zantho, Austria | 7 | 26 |
| | Jigsaw, Oregon | 9.50 | 34 |
| Malbec | La Posta "Cocina", Mendoza, Argentina | 8 | 29 |
| | BenMarco, Mendoza, Argentina | | 37 |
| Syrah/ Petite Sirah | Crios Syrah-Bonarda, Mendoza, Argentina | 8.50 | 31 |
| | David Bruce Petite Sirah, California | | 38 |
| Zinfandel | Hallabaloo, Napa Valley | 7.50 | 27 |
| | D-Cubed, Napa Valley (1/2 bottle) | | 24 |
| | D-Cubed, Napa Valley | | 43 |
| Chianti/ Barbera | Colognole "Rufina", Tuscany | 8 | 29 |
| | Villa Giada Barbera "Suri", Piedmonte | | 26 |
| Merlot | Talia Rosso, Sicily | 5.50 | 19 |
| | L'Ecole #41, Washington St (1/2 bottle) | | 24 |
| Cabernet Sauvignon | J. Lohr "Seven Oaks", Paso Robles, CA | 8 | 29 |
| Off-Beat Reds | Pago del Vicario "Penta" Tempranillo Blend, Spain | | 34 |
| | La Posta Bonarda, Mendoza, Argentina | | 34 |
| Dessert | Penfolds "Club Reserve" Tawny Port, Australia | 6 | 30 |
| | Errazuriz Late Harvest Sauvignon Blanc, Chile | 6 | 24 |

Liquor Choices

Tequilas:

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

Dos Manos, 5.75
La Cava del Mayoral, 7
Don Abraham, 7
Patron, 9

Reposado

Don Abraham, 7
La Cava del Mayoral, 8
Corzo, 9
Patron, 9.50
Don Julio, 10
Tenoch, 10

Añejo

El Tesoro de Don Felipe, 9
Patron, 10
Corzo, 10
El Conquistador, 10
Tonala Suprema #4, 11
Don Julio, 12
Herencia Mexicana, 3 yr, 13

Rums:

White
Bacardi Light, 6
10 Cane, 8

Aged

El Dorado Premium 5 yr, 6
Patron "Pyrat XO Reserve", 8

Spiced/Flavored

RedRum Tropical, 6
Voodoo Spiced, 6
Meyer's Dark, 6.50
Captain Morgan, 6.50

Cachaca

Coral, 7

Liqueur

Patron Citronge, 7
Grand Marnier, 7
Kahlua, 7
Patron XO Café, 7
El Dorado Golden Cream Liqueur, 6
Pama Pomegranate, 7
St. Germain Elderberry, 7

Beer

| | |
|--------------------|----------------------------------|
| Modelo Especial, 4 | Miller Lite, 3 |
| Negra Modelo, 4 | Hacker Pschorr Weisse (16 oz), 5 |
| Bohemia, 4 | Fat Tire (22 oz), 6 |
| Dos Equis Amber, 4 | Buckler (non-alcoholic), 3 |
| Corona, 4 | |
| Corona Light, 4 | |
| Pacifico, 4 | |
| Tecate, 3 | |
| Carta Blanca, 3 | |

Non-alcoholic

Jumex Nectars, Mexican fruit juice, choose Guanabana or Strawberry, 2.50
Jarritos, carbonated Mexican soda, choose Pineapple, Tutti Frutti or Mango, 2.50

Did You Know...

...that the building you are sitting in is what many call the most historic building in Wilmette? It was the primary catalyst which stimulated development of the community. The Chicago Sunday Times on May 4, 1873 reported, that the Wilmette Depot is "a pretentious affair...the finest station on the entire line." For more information on the history of the building, check out our display in the hallway on the east side of the

All food items on our menu are available for carry out!

Executive Chef Alvaro Chavez