



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, fresh limonada, and soda, 9

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

To begin...

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

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

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

Gazpacho, cold, tomato based-soup with vegetables, 5

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, 8.50

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

Guacamole with Homemade Chips, 8

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 Gazpacho, 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 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

Executive Chef Alvaro Chavez

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

Main...

Argentinean-Style 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 grilled jumbo shrimp with poblano-blue cheese sauce; served with latin spice oven roasted potatoes, spinach and nopales, 22

Grilled Chicken Breast, served with mole poblano sauce, latin spice oven roasted potatoes, spinach and nopales, 15

Sautéed Jumbo Shrimp, served with poblano-blue cheese sauce, 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

Tacos, your choice of three tacos shown below served with green rice, 12
chorizo vegetable (nopales, peppers and green beans)
chicken shrimp, add \$1 each
fish (tilapia), add \$1 each steak, add \$1 each

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

Fajitas, check our specials' menu for the fajita 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

Tacos, 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

Flan, traditional Mexican custard, 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

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

*Our minimum charge in the dining room and on the porch is \$6 per person.

Wines

		7 oz Glass	Bottle
White			
Sauvignon Blanc	Mapema, Mendoza, Argentina	7	26
	Isabel, Marlborough, New Zealand	8	29
Riesling	Kung Fu Girl, Washington State	7	26
	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
	Jezebel Blanc, Oregon	7.50	27
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

Red			
Rioja	Calma, Spain	7.50	27
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
	D-Cubed, Napa Valley (1/2 bottle)		24
	D-Cubed, Napa Valley		43
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
Off-Beat Reds	Pago del Vicario "Penta" Tempranillo Blend, Spain		34
	La Posta Bonarda, Mendoza, Argentina		34
Pinot Noir	Jigsaw, Oregon	9.50	34

Liquor Choices

Tequilas (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

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	Fat Tire (22 oz), 6
Bohemia, 4	Buckler (non-alcoholic), 3
Dos Equis Amber, 4	
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 bar.

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