



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

Executive Chef Alvaro Chavez

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

***You may find this item spicy to your taste.**

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

We hand-squeeze approximately 300 fresh limes a 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, Leyenda del Milagro Silver, 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 Sprite, 9

Caipirinha, Aroma Brasil 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

Vegetable Sope, served with black bean puree, salsa, cotija cheese and sour cream, 8

Tamale con Rajas*, filled with peppers, onions and queso fresco; garnished with sour cream, served with corn relish, 8

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

Ropa Vieja, slowly braised shredded beef and curtido atop a thick, handmade Salvadoran tortilla, 8.50

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...

Summer 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

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, 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

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

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

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

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

Shrimp and Vegetable Skewers

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

*We respectfully request one entrée per customer.

Wines

		Glass	Bottle
White			
Sauvignon Blanc	Casa Amada SB/Semillon, Chile	6	21
	Mapema, Mendoza, Argentina	7	26
	Isabel, Marlborough, New Zealand		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	8	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	Ravenswood "Old Vines", Lodi	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	Gerard Bertrand, France	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
Leyenda del Milagro, 7
Don Abraham, 7
Patron, 9

Reposado

Don Abraham, 7
Corralejo, 8
Corzo, 9
Don Julio, 10
Tenoch, 10

Añejo

Sauza "Tres Generaciones", 9
El Tesoro de Don Felipe, 9
Patron, 10
Corzo, 10
Tonala Suprema #4, 10
Frida Kahlo, 12

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

Aroma Brasil, 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
Negra Modelo, 4
Bohemia, 4
Dos Equis Amber, 4
Corona, 4
Corona Light, 4
Pacifico, 4
Tecate, 3
Carta Blanca, 3

Miller Lite, 3
Hacker Pschorr Weisse (16 oz), 5
Fat Tire (22 oz), 6
Buckler (non-alcoholic), 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!