

FOOD

PARA LA MESA

GUACAMOLE

traditional V / GF	11.9
habanero jelly V / GF	12.9
charred pineapple, coconut, coconut-ginger sauce V / GF ..	12.9
pomegranate seed, vanilla yogurt, chili-lime glaze GF	12.9
GUACAMOLE TRIO pick any three	32.9

SALSA

house poblano, fire roasted tomato, red onion V / GF	6
avocado verde avocado, jalapeño, tomatillo V / GF	6
borracho Modelo braised chiles, tomato, tomatillo V	6
negra pasilla, charred tomato, poblano V / GF	6

SALSA TRIO pick any three.....16

+ QUESO FUNDIDO GF.....	12.9
house cheese blend, pickled jalapeños	
+ add chorizo/chicken/pinto beans.....	+3

BOCADITOS

PINTO BEANS V/GF	7.9
PAPAS FRITAS V.....	7.9
fried potato wedges, fresh oregano, truffle oil	
JALAPEÑO CHEDDAR CORNBREAD GF	7.9
salsa macha honey	
HOT COLLARD GREENS GF	7.9
bacon lardons, Cholula	
ROASTED BROCCOLINI V/GF	7.9
chile peppers & onions	

JALAPEÑOS GORDOS 13.9
cornflake crusted crispy stuffed jalapeños, house chorizo, manchego, cream cheese, Mexican yum yum

AVOCADO A LA PLANCHA V 14.9
grilled avocado, habanero jelly, goat cheese, smoked salt, grilled house bread

CHILI CHEESE DOG EMPANADAS 14.9
Kobe beef hot dog, chorizo chili, cornbread shell, jalapeño honey mustard

CEVICHE GF 17.9
shrimp, haddock, coconut guava leche de tigre, pickled chiles & ginger, charred pineapple, house chips

CHARCUTERIE GF 23.9
cheeses: smoked manchego, mahon curado
meats: Iberico chorizo, tequila cured salmon
assortments: blackberry fresno preserves, seasonal fruit, salsa macha honey, house crackers

SOPA Y ENSALADA

+ CASA GF	13.9
spring mix, roasted corn, tomatoes, smoked manchego, avocado, chile-ranch dressing, grilled house bread	
+ CAESAR GF	13.9
chopped romaine, smoked manchego cheese, bacon lardons, heirloom tomatoes, cornbread crouton, caesar dressing	
+ add grilled chicken 10 / *shrimp 12 / *steak 14	

EXTRA SAUCES • 1

PINEAPPLE HABANERO • RED CHIMICHURRI • CITRUS CHILE PEPPER AIOLI
AVOCADO CREMA • SALSA ROJA • SALSA VERDE • MEXICAN YUM YUM • VEGAN CILANTRO LIME CREMA

V / GF - Items can be prepared Vegan / Gluten-Free upon request

EXECUTIVE CHEF **CORY SPROUSE** • SOUS CHEF **BRANDON POSANTE**
KITCHEN MANAGER **ERIN GATES** • KITCHEN MANAGER **LONZELL BLUE**

FOOD

TAQUERIA

three tacos per order, served with Tajín rice

EL CORDERO GF	19.9
braised leg of lamb, Jamaican jerk, cucumber mint salsa, coriander-coconut ginger sauce	
CERDO	18.9
pork carnitas, charred pineapple BBQ, bok choy slaw, Oaxacan cheese blend, tortilla strips	
TEMPEH SOFRITAS V / GF	18.9
roasted tempeh, house sofrito, edamame-corn salsa, vegan cilantro lime crema	
*PESCADO DE VERANO GF	18.9
grilled Oaxacan seasoned haddock, mango-fresno salsa, cilantro lime crema	
*LOMO SALTADO GF	19.9
Peruvian braised skirt steak, tequila roasted chiles & onions, papas fritas, citrus chile pepper aioli	
POLLO NARANJA GF	18.9
orange-mint marinated chicken thigh, jicama-carrot slaw, herbed goat cheese crema	
*WEST COAST SHRIMP GF	19.9
cilantro-mint marinated grilled shrimp, Napa cabbage slaw, chihuahua cheese, Mexican yum yum sauce	
NASHVILLE HOT CHICKEN	18.9
house Nashville hot fried chicken, bok choy slaw, house pickles	

CLÁSICAS

BIRRIA QUESADILLA	21.9
14 hour beef short rib, Oaxacan cheese blend, pickled onion, ancho pepper beef consommé, served with Tajín rice & pinto beans	
+ CHIFA BOWL	24.9
kimchi stir fried rice, broccolini, edamame-corn salsa, sweet soy, scallions, tortilla strips, Mexican yum yum CHOICE OF ONE: orange-mint chicken, pork carnitas, tempeh sofritas, grilled shrimp + add sunny side egg + 2	
CHIMICHANGA	20.9
deep fried burrito, steak, chicken, peppers & onions, pinto beans, Oaxacan cheese blend, topped with queso, verde, and roja salsas. served with Tajín rice	
CARNITAS	24.9
slow roasted & braised pork shoulder, served with Tajín rice & pinto beans	
BARBACOA TORTA	20.9
banana leaf braised lamb leg, smoked manchego, aji amarillo aioli, LTO, red chimichurri, fresh baked bolillo bread served with papas fritas	
*BIRRIA RAMEN	22.9
14 hour beef short rib, Ohio City Pasta soba noodle, edamame, six minute soft-boiled egg, roasted corn, bok choy, kimchi, soy & ancho pepper beef consommé	

PLATOS

*CARNE ASADA GF	42.9	*PESCADO ASADO	42.9
10 oz. grilled coulotte steak, smoked bone marrow, red chimichurri, soy marinated beech mushrooms, truffle herb papas fritas		grilled halibut, sofrito rice & pinto beans, broccolini medley, salsa negra, avocado crema	
CHAYOTE RELLENOS GF	25.9	PATO BLANCO	34.9
quinoa stuffed chayote squash, cotija cheese, house chorizo, roasted squash hash, red chimichurri		confit-pan fried duck leg, chipotle-agave glaze, mole blanco, masa pancakes, hot collard greens	



20% Gratuity added to parties of 6 or more

All of our beef menu items are made with
100% Certified Angus Beef

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