

DRINK LIST

HOUSE & FLAVORED MARGARITAS

Made with Olmeca Altos Reposado

g = GLASS c = CARAFE

CLASSIC.....	8 g / 18 c
MANGO.....	9 g / 20 c
SPICY MANGO.....	9 g / 20 c
JALAPEÑO CILANTRO.....	9 g / 20 c
STRAWBERRY.....	9 g / 20 c

RIMS

salt, turbonado sugar, salt/sugar, chili salt,
citrus zest, smoked salt

SPECIALTY MARGARITAS

BLOOD ORANGE11 g / 28 c

Exotico Reposado, Solerno Blood Orange Liqueur, blood orange juice, house citrus blend

PRICKLY PEAR11 g / 28 c

Camarena Tequila, Thatcher's Organic prickly pear liqueur, prickly pear puree, house citrus blend

VANILLA COCONUT11 g

Vanilla Infused Camarena Tequila, coconut cream, house citrus blend

WATERMELON MINT10 g

Camarena Tequila, fresh watermelon puree, muddled mint, house citrus blend

SKINNY NUEVO13 g

Mi Campo Silver Tequila, fresh lime juice, agave nectar, club soda, orange zest

NUEVO-RITA13 g / 32 c

Avion Reposado Tequila, Gran Marnier, agave nectar, house citrus blend, lime zest

COCKTAILS

THE BLACK WIDOW9

Tito's Vodka, Giffard's Elderflower Liqueur, lemon juice, topped with blackberry cider

FORGET THE DAY10

Bulleit Bourbon, Cantera Negra XO, cold brewed coffee, coffee simple syrup

PINA COLADA9

Plantation Rum, Black Strap rum, coconut cream, pineapple, lime and orange juices

WILDBERRY MOJITO10

Bacardi Silver, fresh lime, mint, wildberry simple syrup

LAVENDER PALOMA10

Butterfly-Peaflower Infused Tequila, lavender simple syrup, grapefruit juice, club soda

JAMAICAN MULE9

Smith and Cross Jamaican Rum, Saint Elizabeth Allspice Dram, fresh lime, ginger beer

CASA SANGRIA10

Olmeca Altos Reposado Tequila, La Posta Malbec, strawberries, muddled orange, fresh juices

ROTATING COCKTAILS

**ASK YOUR SERVER ABOUT
TODAY'S FEATURED COCKTAIL!**

We are experimenting and crafting new cocktails daily.
Ask your server what we've mixed up today.

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WINE & BEER

WINES BY THE GLASS

PLEASE CHECK OUR BOTTLE RESERVE LIST

BELLINO PROSECCO NV VENETO, ITALY (187ML SPLIT)	15
COLLI EUGANEI PINOT GRIGIO VENETO, ITALY 2017	9
GRAYSON CELLARS CHARDONNAY CALIFORNIA 2017	9
PONGA SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND 2017	10
HONORO VERA ROSE JUMILLA, SPAIN 2018	8
FRISK "PRICKLY" RIESLING VICTORIA, AUSTRALIA 2018	8
PAUL PONNELLE PINOT NOIR LANGUEDOC - ROUSSILLON, FRANCE 2017	10
VINA BORGIA GARNACHA CAMPO DE BORJA, SPAIN 2017	8
J. BOUCHON "BLOCK SERIES" CABERNET SAUVIGNON MAULE VALLEY, CHILE 2015	11
LAPOSTA "FAZZIO VINEYARD" MALBEC MENDOZA, ARGENTINA 2017	10
CASA SILVA "CUVEE COLCHAGUA" CARMENERE COLOAGUA, CHILE 2017	9
GHOST RUNNER UNGRAFTED RED LODI, CALIFORNIA 2017	11

DRAFT BEER

PACIFICO	6	MARKET GARDEN PROGRESS PILSNER	6
DOS EQUIS AMBER	6	COLUMBUS IPA	7
FAT HEAD'S BUMBLE BERRY	6	PLATFORM SPEED MERCHANT WHITE IPA	7
ORIGINAL SIN BLACK WIDOW CIDER	7	BELL'S OBERON	6
VICTORY GOLDEN MONKEY	7	THIRSTY DOG PERRO NUEVO	6

TAPS 11 & 12

(ASK ABOUT OUR CONSTANTLY ROTATING SPECIALTY TAPS)

MEXICAN & BOTTLED BEER

CORONA	6	MODELO ESPECIAL	6
CORONA LIGHT	6	MODELO NEGRA	6
DOS XX LAGER	6	TECATE	5
SOL	6	VICTORIA	6
BUDWEISER	4	MILLER LIGHT	4
BUD LIGHT	4	MICHELOB ULTRA	4
STELLA ARTOIS	6	BLUE MOON BELGIAN WHITE	6
GREAT LAKES BURNING RIVER PALE ALE	6	DOGFISH HEAD 60 MINUTE IPA	7
MARKET GARDEN SHANDY	6	DOGFISH HEAD SLIGHTLY MIGHTY	6
RHINEGEIST PEACH DODO	6	RHINEGEIST BUBBLES	6
LEFT HAND NITRO STOUT	6	WHITE CLAW HARD SELTZER	5

TEQUILA & HAPPY HOUR

TEQUILA FLIGHTS

Explore the world of tequila with select pours from some of our favorite categories

BLANCO FLIGHT13

Corzo Silver, Roca Patron Silver, Herradura Silver

RESPOSADO FLIGHT14

Casamigos Reposado, Casa Noble Reposado, Don Julio Reposado

ANEJO FLIGHT16

Cantera Negra, Gran Centenario Anejo, Don Julio Anejo

BOURBON BARREL FLIGHT14

Espolon Anejo, Hornitos Black Barrel, Tres Agaves Reposado

MEZCAL FLIGHT15

Del Maguey Vida Mezcal, Mezcal Vago Espadin, and Illegal Mezcal Anejo

CANTERA NEGRA FLIGHT18

Blanco, Reposado, Anejo, Extra Anejo

SPECIALTY FLIGHT24

Clase Azul Reposado, Avion 44, Don Julio 70th Anniversary

BAR APPETIZERS

V = VEGAN GF = GLUTEN-FREE

HOUSE GUAC V / GF7.9

HABANERO JELLY GUAC V / GF8.9

SUNFLOWER & SESAME SEED GRANOLA,
FRESNO CHILIS, BLACK GARLIC GUAC V / GF8.9

PRESERVED PEACHES, FETA,
PROSCIUTTO GUAC GF8.9

SAMPLER OF 3 OF THE ABOVE GUAC V / GF18.9

QUESO FUNDIDO GF7.9*

House Cheese Blend, Pickled Jalapeño, House Tortilla Chips.
Add Chorizo GF or Chicken GF // 3

SALSATRIO V10.9*

House Salsa, Verde Salsa, Caliente Salsa

CAMARONES GF12.9*

Tequila roasted shrimp in tomatoes, garlic, and onion

PAPAS FRITAS V6.9*

Fried potato wedges, house smoked spices, habanero ketchup

ROOT FRIES V6.9*

Fried malanga root, habanero ketchup

HAPPY HOUR

M-F • 4-6 PM • BAR AREA ONLY

\$2 OFF DRAFT BEERS

\$3 TECATE

\$6 HOUSE WINE POURS

Colli Pinot Grigio

Frisk Riesling

Paul Ponnelle Pinot Noir

Vina Borgia Garnacha

\$6 MARGARITAS

Classic

Mango

Spicy Mango

Strawberry

Jalapeño Cilantro

*DENOTES **HALF PRICE** APPETIZERS