

FOOD

PARA LA MESA

GUACAMOLE

traditional V / GF	11.9
habanero jelly V / GF	12.9
bacon, candied pecan, maple-chipotle glaze GF	12.9
tequila cured salmon, goat cheese GF	12.9
GUACAMOLE TRIO pick any three	28.9

SALSA

house poblano, fire roasted tomato, daikon V / GF	6
avocado verde avocado, habanero, tomatillo V / GF	6
borracho Modelo braised chiles, tomato, jalapeño V	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	
CREAMED LENTILS GF.....	7.9
corn, arugula	
ROASTED ASPARAGUS V/GF.....	7.9
chipotle glaze, Oaxacan spiced pecans	

STREET CORN FRITTERS	13.9
cornflake crusted, citrus-chile pepper aioli, salsa roja, cotija cheese, cilantro	

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

PAPRIKASH EMPANADAS	15.9
paprika pastry, chicken, spaetzle, house cheese, parsley sour cream	

TAQUITOS GF	15.9
stuffed & baked corn tortillas, sweet potato, queso fresco, mole, cilantro	

CHARCUTERIE GF	23.9
cheeses: smoked manchego, queso fresco, mahon curado	
meats: house chorizo links, tequila cured salmon, cured iberico chorizo	
assortments: blackberry fresno preserves, seasonal fruit, vegetable escabeche, salsa macha honey, house crackers	

SOPA Y ENSALADA

SOUP OF THE DAY	7.9
ask your server for details or dietary info	
+ CASA GF	10.9
spring mix, roasted corn, tomatoes, smoked manchego, avocado, chile-ranch dressing, grilled house bread	
+ SEASONAL V/GF	10.9
arugula, honeycrisp apples, chayote, candied pecans, goat cheese, passionfruit vinaigrette	
+ add grilled chicken 10 / *salmon 12 / *shrimp 12 / *skirt steak 14	

EXECUTIVE CHEF **CORY SPROUSE** • SOUS CHEF **BRANDON POSANTE**
KITCHEN MANAGER **ERIC MALONE-DYSON** • KITCHEN MANAGER **ERIN GATES**

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

20% Gratuity added to parties of 6 or more

*These items may be served raw or undercooked, contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

FOOD

TAQUERIA

three tacos per order, served with Tajín rice

POLYNESIAN PORK	17.9
pork carnitas, mango-fresno salsa, pickled red onion, agave teriyaki	
LOMO SALTADO GF	17.9
Peruvian braised skirt steak, tequila roasted chiles & onions, papas fritas, citrus chile pepper aioli	
POLLO NARANJA GF	17.9
orange-mint marinated chicken thigh, jicama-carrot slaw, herbed goat cheese crema	
*WEST COAST SHRIMP GF	17.9
cilantro-mint marinated grilled shrimp, Napa cabbage slaw, chihuahua cheese, Mexican yum yum sauce	
CARNE ESTOFADO GF	17.9
14 hour short rib, smoked manchego, verde sauce, pickled jalapeños, cornbread crumble	
BARBACOA GF	17.9
banana leaf braised brisket, tomatillo pico de gallo, red chimichurri, Oaxacan cheese blend	
NASHVILLE HOT CHICKEN	17.9
house Nashville hot fried chicken, bok choy slaw, house pickles	
COLIFLOR REBOZADA	17.9
crispy fried cauliflower, tomatillo pico de gallo, aji amarillo aioli, agave soy, sesame seeds	

CLÁSICAS

BIRRIA QUESADILLA	19.9
14 hour beef short rib, Oaxacan cheese blend, pickled onion, ancho pepper beef consommé, served with Tajin rice & pinto beans	
CHIMICHANGA	19.9
deep fried burrito, steak, chicken, peppers & onions, pinto beans, Oaxacan cheese blend, topped with queso, verde, and roja salsas. served with Tajin rice	
CARNITAS	24.9
slow roasted & braised pork shoulder, served with Tajin rice & pinto beans	
*BIRRIA RAMEN	21.9
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	
+ SOPES V/GF	24.9
house-made masa boats, refried beans, caramelized onion, sautéed shiitake mushrooms, hibiscus flower, cotija cheese, avocado verde	
+ add grilled chicken 10 / *salmon 12 / *shrimp 12 / *skirt steak 14	

PLATOS

*CARNE ASADA GF	42.9
10 oz. grilled coulotte steak, smoked bone marrow, red chimichurri, soy marinated beech mushrooms, truffle herb papas fritas	
CHAYOTE RELLENOS GF	23.9
quinoa stuffed chayote squash, cotija cheese, house chorizo, winter squash hash, red chimichurri	
*PESCADO	33.9
cornflake crusted red snapper, roasted acorn squash, black forbidden rice, maple-chipotle glaze	
*PEZ ROSA GF	29.9
banana leaf roasted Verlasso salmon, creamed lentils, arugula, roasted asparagus, achiote peanut sauce	

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