

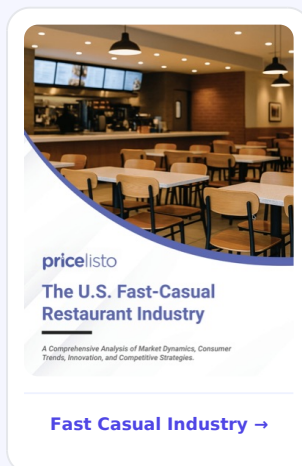


Nuevo Modern Mexican & Tequila Bar

Menu Prices — October 24, 2026

Nuevo Modern Mexican & Tequila Bar menu with prices in United States,
updated October 2019: 112 items across 16 categories, prices from \$3.00 to
\$28.90.

Restaurant & Food Industry Reports



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Nuevo Modern Mexican & Tequila Bar Menu with Prices (United States)

Nuevo Modern Mexican & Tequila Bar menu with prices in United States, updated October 2019: 112 items across 16 categories, prices from \$3.00 to \$28.90. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/nuevo-modern-mexican-tequila-bar

Menu categories: Brunch Food Specials · Guacamoles & Appetizers · Desserts · Guacamoles & Appetizers (Gluten-Free) · Salads · Salads (Gluten-Free) · Entrees · Almuerzo · Entrees (Gluten-Free) · Almuerzo (Gluten-Free) · Taqueria · Classics · Classics (Gluten-Free) · Taqueria (Gluten-Free) · Side Dishes · Side Dishes (Gluten-Free)

Brunch Food Specials

ITEM	PRICE
Bionico French Toast Maple creme, house-made granola, peaches.	\$14.00
House-made Quinoa & Coconut Granola Strawberry coulis, yogurt.	\$11.00
Assorted Pastries	\$5.00
Steak & Eggs 6 oz ribeye, tri-color potato medley, 2 eggs, red eye gravy.	\$18.00
Chicken & Biscuits Spicy maple sausage gravy, tortilla fried chicken, buttermilk biscuits.	\$17.00
Tortilla Espanola Cauliflower, roasted shallots, black truffle crema, root fries.	\$15.00

Guacamoles & Appetizers

ITEM	PRICE
Goat Cheese Guacamole	\$6.90
Habanero Jelly Guacamole	\$6.90
Apple Guacamole	\$6.90
Plantain Fritters Served with chipotle agave syrup.	\$7.90
Salsa Trio House, verde, caliente (individual salsa available upon request).	\$10.90
Tuna Tiradito Yellow fin tuna, cilantro aji aioli, arugula mango ensalada.	\$13.90
Queso Fundido House cheese blend, pickled jalapenos, house tortilla chips.	\$7.90
Enchiladas Rojas Chicken confit, leek and pink peppercorn crema, house cheese blend, fried egg.	\$11.90
Camarones Tequila roasted shrimp.	\$12.90
Huaraches Cornmeal crust, tomato bean spread, red onions, cured chorizo, cilantro aji aioli, arugula, queso fresco.	\$11.90
Pepita Guacamole	\$6.90
Chipotle Guacamole	\$6.90
Smoked Bell Pepper Guacamole	\$6.90

ITEM	PRICE
House Guacamole	\$5.90
Cucumber Guacamole	\$6.90
Guacamole Sampler	\$15.90
Pipian Calamar	\$12.90
Fried calamari, salsa caliente, black sesame pipian, pickled cauliflower, lemon aioli.	
Empanadas Carne	\$10.90
Coca-cola braised beef, house cheese blend, bizbaz sauce.	

Desserts

ITEM	PRICE
Bunuelos de Manzana	\$10.00
Apple fritters, cherry bourbon caramel, pomegranate sauce, vanilla ice cream, fried sage.	
Ice Cream	\$3.00
Vanilla, chocolate, vegan salted caramel pecan, seasonal.	
Mexican Chocolate Cake	\$10.00
Mexican spiced chocolate cake, chocolate frosting, orange marmalade sauce, candied pepitas.	
Torte de Cielo	\$10.00
Flourless almond cake, fall spice and hibiscus poached pears, whipped cream, pear chips.	
Traditional Flan	\$10.00
Caramel topped custard, pineapple confit, pineapple sauce.	
Chocolate Tres Leches	\$10.00
Chocolate sponge cake, chocolate tequila 3 milk soak, dulce de leche, whipped cream, chopped pecans.	
Dulce de Calabaza Cheesecake	\$10.00
Pumpkin cheesecake, house-made ginger cookie crust, ginger crumble, cinnamon creme anglaise, cranberry coulis, whipped c...	

Guacamoles & Appetizers (Gluten-Free)

ITEM	PRICE
Camarones Gluten Free	\$12.90
Tequila roasted shrimp.	
Apple Guacamole Gluten Free	\$6.90
Smoked Bell Pepper Guacamole (Guacamoles & Appetizers (Gluten-Free))	\$6.90
Salsa Trio Gluten Free	\$9.90
House, verde, caliente (individual salsa available upon request).	
Pepita Guacamole Gluten Free	\$6.90
Enchiladas Rojas Gluten Free	\$11.90
Chicken confit, leek and peppercorn crema, house cheese blend, fried egg.	
Guacamole Sampler Gluten Free	\$15.90
Habanero Jelly Guacamole Gluten Free	\$6.90
Goat Cheese Guacamole Gluten Free	\$6.90
House Guacamole Gluten Free	\$5.90
Chipotle Guacamole Gluten Free	\$6.90

ITEM	PRICE
Tuna Tiradito Gluten Free Yellowfin tuna, cilantro aji aioli, arugula mango ensalada.	\$13.90
Cucumber Guacamole Gluten Free	\$6.90
Queso Fundido Gluten Free House cheese blend, pickled jalapenos, tortilla chips.	\$7.90

Salads

ITEM	PRICE
Hinojo Salad Shaved fennel, arugula, Spanish onions, aji blood orange vinaigrette.	\$6.00
Casa Salad Organic greens, tomatoes, onions, avocado, green chili yogurt.	\$4.00
Frijoles Quinoa Salad Organic greens, black beans, quinoa, orange segments, nopales, smoked pepitas, pomegranate vinaigrette.	\$6.00
Caesar Salad Grilled romaine, smoked manchego, tomatoes, olives, red chili Caesar, bolillo crisp.	\$5.00

Salads (Gluten-Free)

ITEM	PRICE
Casa Gluten Free Salad Organic greens, tomatoes, onions, avocado, green chili yogurt.	\$4.00
Hinojo Gluten Free Salad Shaved fennel, arugula, Spanish onions, aji blood orange vinaigrette.	\$6.00
Caesar Gluten Free Salad Grilled romaine, smoked manchego, tomatoes, olives, red chili Caesar.	\$5.00
Frijoles Quinoa Gluten Free Salad Organic greens, black beans, quinoa, orange segments, smoked pepitas, pomegranate vinaigrette.	\$6.00

Entrees

ITEM	PRICE
Vieiras Pan-seared scallops, avocado toast, chintestle, grapefruit, chili caramel.	\$28.90
Gallo Blanco Pan-roasted poulet rouge chicken, black currant amaranth, mole blanco, pickled and grilled chayote squash, currant cashe...	\$25.90
Salmon y Tamale Pan seared faroe island salmon, ancho shrimp tamales, white asparagus, pomegranate butter, fried black beans.	\$24.90
Costillas Cortas Barbacoa braised short ribs, tillamook chipotle hominy grits, rainbow Swiss chard, wild mushrooms.	\$25.90
Polkanes Ricardo negra frijoles, cucumber pico de gallo, polkanes fritters, cilantro oil.	\$20.90
Cerdo Pacana 14 oz pork porterhouse, sorghum, spinach, candied pecans, queso fresco, Napa apple slaw, shagbark aji glaze.	\$23.90

Almuerzo

ITEM	PRICE
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Carne Asada	\$15.90
Espresso adobo marinated flank steak, avocado, pico de gallo.	
Tamale	\$12.90
Roasted carrots, caramelized onions, house cheese, mole blanco.	
Polkanes (Almuerzo)	\$11.90
Ricardo negra frijoles, cucumber pico de gallo, polkanes fritters, cilantro oil.	
Pollo Crema	\$15.90
Grilled chicken with roasted jalapeno and goat cheese crema.	
Huaraches (Almuerzo)	\$10.90
Cornmeal crust, tomato bean spread, red onions, cured chorizo, arugula, queso fresco.	
Cuban Sandwich	\$14.90
Jerked bacon, roasted pork loin, house pickles, jalapeno mustard, manchego cheese, bolillo bun. Choice of side. The foll...	
Carnitas	\$15.90
Slow braised and roasted pork shoulder.	

Entrees (Gluten-Free)

ITEM	PRICE
Costillas Cortas Gluten Free	\$25.90
Barbacoa braised short ribs, tillamook chipotle hominy grits, rainbow Swiss chard, wild mushrooms.	
Vieiras Gluten Free	\$28.90
Pan seared scallops, avocado toast, chintestle, grapefruit, chili caramel.	
Salmon y Tamale Gluten Free	\$24.90
Pan seared faroe island salmon, ancho shrimp tamales, white asparagus, pomegranate butter.	
Cerdo Pacana Gluten Free	\$23.90
14 oz pork porterhouse, sorghum, spinach, candied pecans, Napa apple slaw, queso fresco, shagbark aji glaze.	
Gallo Blanco Gluten Free	\$25.90
Pan roasted poulet rouge chicken, black currant amaranth, mole blanco, pickled and grilled chayote squash, currant cashe...	

Almuerzo (Gluten-Free)

ITEM	PRICE
Carne Asada Gluten Free	\$15.90
Espresso adobo marinated flank steak, avocado, pico de gallo.	
Pollo Crema Gluten Free	\$15.90
Grilled chicken with roasted jalapeno and goat cheese crema.	
Tamale Gluten Free	\$12.90
Roasted carrots, caramelized onions, house cheese blend, mole blanco.	

Taqueria

ITEM	PRICE
Cerdo Divertido Burrito	\$12.90
House smoked pork, pickled onions, grilled broccolini, chorizo crema.	
Arugula Malanga Burrito	\$12.90
Malanga puree, squash, arugula, crispy hominy, queso fresco.	
Michelada Shrimp Tacos	\$12.90
Pan seared shrimp, peppers and onions, corona, bloody mary mix, house cheese blend.	
Lengua Tacos	\$14.90
Tequila braised beef tongue, jalapeno remoulade, citrus pickled peppers.	

ITEM	PRICE
Coca-cola Beef Tacos Coca-cola braised beef, chipotle mustard, tillamook Cheddar, salsa criolla.	\$12.90
Calabaza y Pollo Quesadilla 4 pepper roasted chicken, roasted apple and butternut squash, Napa slaw, smoked pumpkin seeds, house cheese blend.	\$12.90
Calabaza y Pollo Tacos 4 pepper roasted chicken, roasted apple and butternut squash, Napa slaw, smoked pumpkin seeds, house cheese blend.	\$14.90
Cerdo Divertido Tacos House smoked pork, pickled onions, grilled broccolini, chorizo crema.	\$14.90
Rabano Negra Tacos Malanga puree, squash, arugula, crispy hominy, queso fresco.	\$14.90
Classics	

ITEM	PRICE
Carnitas (Classics) Slow braised and roasted pork shoulder.	\$18.90
Lengua Tacos (Classics) Tequila braised beef tongue, jalapeno remoulade, citrus pickled peppers.	\$15.90
Pollo Crema (Classics) Grilled chicken with roasted jalapeno and goat cheese crema.	\$18.90
Carne Asada (Classics) Espresso adobo marinated flank steak, avocado, pico de gallo.	\$18.90
Tacos al Pastor Chicken, pork, grouper or tofu, pineapple jicama slaw, house cheese blend.	\$14.90
Tamale (Classics) Roasted carrot, caramelized onion, house cheese blend, mole blanco.	\$14.90

Classics (Gluten-Free)	
ITEM	PRICE
Tamale Classic Gluten Free Roasted carrot, caramelized onion, house cheese blend, mole blanco.	\$14.90
Carne Asada Classic Gluten Free Espresso adobo marinated flank steak, avocado, pico de gallo.	\$18.90
Lengua Tacos Classic Gluten Free Tequila braised beef tongue, jalapeno remoulade, citrus pickled peppers and corn shells.	\$15.90
Tacos al Pastor Classic Gluten Free Chicken, pork, grouper or tofu, pineapple jicama slaw, house cheese blend and corn shells.	\$14.90
Pollo Crema Classic Gluten Free Grilled chicken with roasted jalapeno and goat cheese crema.	\$18.90

Taqueria (Gluten-Free)	
ITEM	PRICE
Cerdo Divertido Tacos Gluten Free House smoked pork, pickled onions, grilled broccolini, chorizo crema.	\$12.90
Lengua Tacos Gluten Free Tequila braised beef tongue, jalapeno remoulade, citrus pickled peppers.	\$14.90

ITEM	PRICE
Rabano Negra Tacos Gluten Free Malanga puree, squash, arugula, queso fresco.	\$12.90
Michelada Shrimp Tacos Gluten Free Pan seared shrimp, peppers and onions, bloody mary mix, house cheese blend.	\$12.90
Coca-cola Beef Tacos Gluten Free Coca-cola braised beef, chipotle mustard, tillamook Cheddar, salsa criolla.	\$12.90
Calabaza y Pollo Tacos Gluten Free 4 pepper roasted chicken, roasted apple and butternut squash, Napa slaw, smoked pumpkin seeds, house cheese blend.	\$12.90

Side Dishes

ITEM	PRICE
Huitlacoche Spoonbread	\$5.90
Gracias a la Cocina	\$10.00
Root Fries	\$5.90
Tillamook Chipotle Hominy Grits	\$5.90
Pepita Green Beans	\$5.90
Papa Fritas	\$5.90
Papa Frita	\$6.90
Huitlacoche Spoon Bread	\$6.90

Side Dishes (Gluten-Free)

ITEM	PRICE
Spanish Brown Rice Gluten Free	\$5.90
Tillamook Chipotle Hominy Grits Gluten Free	\$5.90
Epazote Black Beans Gluten Free	\$5.90
Pepita Green Beans Gluten Free	\$5.90