

# NUEVA CANTINA

## TACOS

3 Tacos, rice & beans  
Refried, black, or upgrade to charro beans for \$1  
Corn (hard or soft) or flour tortillas;  
no mix & match

### BEEF PICADILLO 11.95

Seasoned ground beef, pico de gallo, lettuce, and house cheese blend

### MOJO PORK 11.95

Savory slow roasted pork, lime, cilantro, pickled onions, and queso fresco

### BRAISED SHORT RIB 14.95

Braised boneless short ribs, grilled onions, red cabbage, chipotle aioli, fresh cilantro, queso fresco, and Nueva's Sweet Heat chili sauce

### SHREDDED CHICKEN 10.95

Seasoned chicken, Nueva's Sweet Heat chili sauce, pico de gallo, lettuce, house cheese blend

### PESCADO 14.95

Fresh haddock, red cabbage, pico de gallo, fresh cilantro, lime, and queso fresco | Grilled or Fried

### VEGAN 12.95

House spiced tofu, guacamole, shredded red cabbage, salsa roja, and pico de gallo

### SHRIMP 14.95

Succulent shrimp, red cabbage, pico de gallo, chipotle aioli, fresh cilantro and queso fresco | Grilled or Fried

### BIRRIA 15.95

Slow roasted short rib, crispy pan fried tortillas, and a side of guajillo pepper & chipotle au jus for dipping

## BURRITOS

### MAKE IT WET!

Salsa rojas \$1 | Ranchero \$1  
Habanero salsa \$1 | Queso \$2  
Salsa verde \$1

### RAGING STEAK 13.95

Grilled marinated flank steak, and sauteed peppers, onions, mushrooms, and roasted corn. Topped with queso and pico de gallo. Served with rice and beans

### EL RAY CHIMICHANGA 12.95

Picadillo beef, chorizo, house cheese blend, pico de gallo rolled in a tortilla and fried crispy. Served with rice and beans

### GALLO GRANDE 10.95

Seasoned shredded chicken, rice, black beans, lettuce, poblano crema, pico de gallo, jalapeños, house cheese blend, and guacamole. Served with rice and beans

### VEGGIE 9.95

Sauteed zucchini, squash, peppers, onions, mushrooms, sweet corn, plantains, white rice, and black beans

## ENTRADAS

### MODELO MARINATED CHICKEN 12.95

Modelo Beer & honey-lime marinated chicken served on a bed of Mexican rice, black bean corn salsa, salsa Rojas, and fresh cilantro

### BEEF DE ARBOL 16.95

Braised boneless short ribs slow cooked and served on a bed of sweet potato mash, pan jus, and onion frites

### PESCADO MEXICANO 16.95

Haddock served with blackened shrimp, pico de gallo, Mexican rice, and salsa verde

### CAMARONES AL AJILLO 16.95

Jumbo succulent shrimp sauteed in a garlic sauce served with rice and choice of black or refried beans

### COSTILLAS 16.95 | HALF RACK 16.95 | FULL RACK 22.95

Slow cooked baby back ribs, served with seasoned tater tots and street corn

### CARNE ASADA 18.95

Marinated flank steak, with tortillas, guacamole, rancho salsa, Mexican street corn, and grilled onions and peppers. Served with rice and beans

## ESPECIALES

### TOSTADAS 7.95

Two crispy corn tortillas topped with refried beans, house cheese blend, lettuce, poblano crema, pico de gallo, guacamole, served with rice  
Add Shredded Chicken for \$2.95  
Add Picadillo Beef for \$3.95

### MOJO PORK MAC & CHEESE 10.95

Slow roasted mojo pork with elbow macaroni, house made queso sauce, and queso fresco. Topped with melted cheese

### FUNDIDO BURGER 12.95

Black Angus beef patty, guacamole, sauteed peppers, onions, melted queso sauce, served on a brioche bun on a bed of seasoned tots

### CHILE RELLENO 12.95

Sauteed Poblano pepper, egg-battered and pan-fried, piled with queso fresco, topped with roasted sweet pepper sauce, and house made mole. Served with rice and beans

### FLAUTAS 12.95

Three fried flour tortillas with shredded chicken, refried beans, and house blend cheese. Topped with lettuce, pico de gallo, poblano cream, and guacamole. Served with rice and beans

### CANTINA RICE BOWL 12.95

Your choice of shredded chicken or Picadillo beef, black beans, Mexican rice, topped with melted house cheese blend, pico de gallo, poblano cream, and guacamole

## ENCHILADAS

### ENCHILADAS 11.95

Two flour tortillas filled with your choice of chicken or beef, queso fresco, and house cheese blend. Topped with salsa verde or rojas and more house cheese blend and baked. Your choice of rice and beans

### CHEESE ENCHILADAS 10.95

Two flour tortillas filled with pico de gallo, queso fresco, and house cheese blend. Topped with salsa verde or rojas and more house cheese blend and baked. Your choice of rice and beans

### SEAFOOD ENCHILADAS 17.95

Two enchiladas filled with scallops, shrimp, haddock, monterey and cheddar jack cheese, pico, and topped with a house made sherry cream sauce and melted cheese. Your choice of beans and rice

### POLLO SERRANO 11.95

Flour tortillas filled with shredded chicken, cheese and baked in a serrano creme sauce topped with jalapeños. Your choice of rice and beans

## FAJITAS

Sizzling Fajita skillet with your choice of protein, peppers, onions. Served with rice and beans, pico de gallo, sour cream, house cheese blend, and tortillas (corn and flour)

### FLANK STEAK 16.95

### SHRIMP 16.95

### CHICKEN 13.95

### CARNITAS 14.95

### VEGETARIAN 11.95

### COMBO (2) 17.95

## ADICIONALES

### GUACAMOLE 3.95

### TATER TOTS 3.95

### MEXICAN RICE 3.95

### REFRIED BEANS & RICE 3.95

### CHARRO BEANS 3.95

### FRESH SEASONAL VEGETABLES 3.95

### QUESO 3.95

### FRIED SWEET PLANTAINS 4.95

## MUCHACHOS

Served with rice and beans or tater tots  
12 and under

### TWO TACOS 6.95

Choice of beef or chicken

### CHEESE QUESADILLA 6.95

### CHICKEN FINGERS 6.95

### MACARONI AND QUESO 6.95

## NUEVA POSTRES

### SCOOP OF ICE CREAM 3.95

### CHURROS WITH CARAMEL SAUCE 5.95

### S'MORCHOS FOR TWO 7.95

Fried tortilla chips dusted with cinnamon sugar, melted marshmallows, chocolate syrup, raspberry puree, caramel sauce. Topped with ice cream. Ole!

### PLANTAINS FOSTER 5.95

Fried plantains, tequila caramel sauce, topped with ice cream

### KEY LIME BRÛLÉE 5.95

House made key lime pie brûléed, topped with lime glaze and whipped cream

### CINNAMON TOAST SOPAPILLAS 5.95

Crispy cinnamon-sugar dusted flour tortillas, whipped cream, vanilla ice cream, and drizzled with honey



NUEVA FAVORITES

# HAPPY HOUR

\$4 WELL DRINKS & HOUSE MARGARITAS  
\$4 IMPORT DRAFTS & HOUSE WINES  
\$6 SIGNATURE COCKTAILS  
MONDAY-FRIDAY | 2PM-6PM SATURDAY | 11AM-6PM

## MARGARITAS

Add any flavor for \$1 | Strawberry, Mango, & Blackberry

### HOUSE MARGARITA

Tequila, triple sec, and house made sour mix

### NUEVA CLASSIC

Cazadores Reposado Tequila, Grand Marnier, Agave Nectar, and fresh lime juice

### NUEVA SKINNY

Dobel Diamante Tequila, agave nectar, and fresh lime juice

### CALIENTE PICANTE

Olmecca Altos Reposado Tequila, fresh lemon sour, jalapeño, and mango purée

### PALOMA

Hornitos Plata Tequila, fresh lemon sour, and grapefruit soda

## CERVEZAS DRAFTS

BUD LIGHT  
MODELO ESPECIAL  
MODELO NEGRO  
GOOSE ISLAND IPA

## BOTTLE

BUD LIGHT  
MICHELOB ULTRA  
MILLER LITE  
CIGAR CITY JAI ALAI IPA  
CORONA EXTRA  
CORONA LIGHT  
DOS EQUIS AMBER  
DOS EQUIS LAGER  
PACIFICO  
TECATE  
STELLA ARTOIS

## SANGRIA

WHITE PEACH  
BLACKBERRY

## VINO

PINOT GRIGIO  
PINOT NOIR  
CHARDONNAY  
CABERNET SAUVIGNON  
MERLOT

GLASS 7 | PITCHER 28  
GLASS 7 | PITCHER 28

GLASS 6 | BOTTLE 22  
GLASS 6 | BOTTLE 22

ASK TO SEE OUR TEQUILA MENU

SNAP A PIC



f Nueva Cantina

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## APERITIVOS

CHIPS & GUACAMOLE	9.95
CHIPS & SALSA	4.95
CHIPS & QUESO	9.95
TABLESIDE GUACAMOLE	12.95
NUEVA SAMPLER	10.95
Guacamole, Queso, and Salsa	
CEVICHE	11.95
Scallops & shrimp marinated in fresh lime juice, onion, tomato, jalapeño, and cilantro	
FIESTA QUESO	10.95
Our famous queso cheese, pico de gallo, and chorizo served with 3 flour tortillas	
CANTINA NACHOS	9.95
Tortilla chips, queso, olives, pico, black beans, jalapeños, lettuce, topped with poblano crema	
Add Shredded Chicken for \$2.95   Carnitas or Picadillo Beef for \$3.95	
QUESADILLAS	8.95
Filled with house cheese blend, pico de gallo, and served with lettuce and sour creme	
Add: Chicken \$2.95   Vegetables \$2.95   Shrimp \$4.95   Steak \$4.95	
TACHOS	10.95
Seasoned tots loaded with chorizo, pico de gallo, cilantro, queso, and jalapeños, topped with poblano crema	
BACON WRAPPED JALAPEÑOS	9.95
(4) Jalapeños stuffed with chicken, onions, and cream cheese, wrapped in Applewood smoked bacon, served with mango chutney	
CALAMARES FRITOS	12.95
Calamari dusted with spice, flash fried, served with chipotle aioli	
PLATANOS MADUROS	8.95
Fried sweet plantains served with queso fresco and sour cream	
MEXICAN STREET CORN	6.95
Four sweet lollies dusted with queso fresco, fresh cilantro, and chili powder	
OAXACAN CHICKEN WINGS	9.95
8 jumbo and lightly breaded, finished with garlic and queso fresco, topped with cilantro	
MEXICAN PIZZA	9.95
Refried beans, pico de gallo, monterey and cheddar jack cheese, topped with black olives, guacamole, and poblano crema	
Add: Chicken \$2.95   Picadillo Beef \$3.95   Shrimp \$4.95   Steak \$4.95	
<h2>SOPAS Y ENSALADAS</h2>	
SOUP OF THE DAY	4.95   6.95
Choice of cup or bowl	
CHICKEN TORTILLA SOUP	4.95   6.95
Choice of cup or bowl	
TACO SALAD	11.95
Beef or chicken with lettuce, black beans, pico de gallo, guacamole, cheese, and crema, served in a tortilla shell	
AVOCADO SALAD	11.95
Sliced avocado served with cilantro, jalapeños, tomatoes, and red onions, tossed in cilantro lime dressing, with queso fresco	
Add Shredded Chicken for \$2.95   Shrimp or Steak for \$4.95	
CAESAR SALAD	8.95
Romaine lettuce, shaved parmesan cheese, creamy Caesar dressing, and croutons	
Add Grilled Chicken for \$3.95   Add Shrimp for \$4.95	
GRILLED SHRIMP SPINACH SALAD	14.95
Fresh spinach, fresh pepitas, golden raisins, smoked bleu cheese, and pickled onions, served with blackened shrimp	
Choice of dressing: Chipotle Ranch or Cilantro Lime	
<h2>BEBIDAS</h2>	
SODAS	2.45
Coke, Diet Coke, Pink Lemonade, Root Beer, Sprite, Orange Fanta	
JARRITOS MEXICAN SODA	3.95
Pineapple, Mandarin, Lime, Fruit Punch	
JUICES	2.95
Cranberry, Grapefruit, Pineapple, Orange	
TEA & COFFEE	2.45