next mex

the next evolution of mexican food

primeros

Salsa Trio **$3**
Mango salsa (sweet), avocado-tomatillo salsa (medium), Chef's Selection.

Guacamole **$9**
Made fresh daily.

Bacon Wrapped Shrimp **$12**
(5) Jumbo shrimp wrapped in applewood smoked bacon with black bean corn relish and chili aioli.

Rollitos de Pollo **$9**
(4) Crispy wonton wraps filled with chipotle chicken, black bean pico de gallo, grilled corn, and pepper jack cheese. Served with roasted red pepper sauce.

Chile Relleno **$9**
Egg battered poblano pepper stuffed with queso fresco and covered in salsa roja. Served with tortillas.

Brisket Nachos **$11**
House roasted brisket, Chihuahua cheese, refried beans, tomato, green onion, pickled jalapeño. Topped with sour cream and guacamole.

Ceviche **$9**
Marinated white fish, pico de gallo, avocado, and tortilla strips.

Skillet Queso **$8**
A blend of queso blanco, mexican spices, and slow roasted beef brisket. Topped with pickeld red onions, cilantro and queso fresco.

Sopes **$11**
(3) Fresh masa filled with refried beans and your choice of marinated grilled steak or slow roasted pork carnitas.Topped with roasted tomatillo salsa, queso fresco, sour cream, onion, and cilantro.

Carne Asada Pizza **$13**
Marinated steak, roasted poblanos, grilled onion, Chihuahua cheese, and salsa verde on a grilled 10" tortilla.

soups/salads/segundos

Chicken Tortilla Soup **$5**
Topped with avocado, sour cream, cilantro, and tortilla strips.

Soup of the day **$5**

Tequila Lime Shrimp **$13**
Romaine, avocado, black beans, pico de gallo, charred corn, crispy corn tortilla strips, cilantro honey-lime vinaigrette.

Taco Salad **$11**
Your choice of grilled chicken or steak with refried beans, green leaf lettuce, Chihuahua cheese, tomato, green onion, charred corn, and tortilla strips. Topped with guacamole and served with roja sauce.

Kale & Chicken **$12**
Grilled chicken, avocado, watermelon radish, roasted pepitas, mango, yuzu vinaigrette.

Add a soup to any Taco Dinner or Main / Fuerte for $3

tacos or tortas

Taco dinner includes three Mexican style street tacos on homemade corn tortillas. Served with your choice of rice and beans, shoestring fries, OR a side salad. Substitute soup or any other side for $2. Tacos may be substituted for one(1) torta. Sour cream, refried beans, lettuce, and tomato will be added to the torta. **Add avocado to tacos or torta $1**

Beef Brisket Birria ..... *Dinner* **$11.5** *Ala Carte* **$3.5**
House made brisket, avocado-tomatillo salsa, queso fresco, and pickled red onion.

Al Pastor con Mango ..... *Dinner* **$11.5** *Ala Carte* **$3.5**
Slow roasted pork simmered in guajillo pepper sauce topped with mango pico de gallo.

Carne Asada ..... *Dinner* **$12.25** *Ala Carte* **$3.75**
Marinated steak, roasted tomatillo salsa, pickled red onion, cilantro, lime.

El Niño ..... *Dinner* **$12.25** *Ala Carte* **$3.75**
Salsa picante marinated chicken or steak, roasted tomatillo salsa, cilantro, onion, queso fresco.

Carnitas ..... *Dinner* **$11.5** *Ala Carte* **$3.5**
Slow roasted shredded pork, avocado tomatillo salsa, grilled onion cilantro, lime.

Sweet Potato & Chorizo ..... *Dinner* **$11.5** *Ala Carte* **$3.5**
Roasted sweet potato, grilled chorizo, cilantro crema, toasted pepitas.

Fish Tacos ..... *Dinner* **$12.25** *Ala Carte* **$3.75**
Corona beer battered white fish, grilled white fish, or grilled shrimp, Chihuahua cheese, purple cabbage, onion, cilantro, sriracha mayo, and jalapeño avocado salsa.

Portobello & Plantain ..... *Dinner* **$10.75** *Ala Carte* **$3.25**
Marinated and grilled portobello mushroom topped with lightly fried plantains. Topped with cilantro crema and toasted pepitas.

lunch specials

MONDAY-FRIDAY LUNCH SPECIALS AVAILABLE 11AM-4PM

Taco Lunch - Your choice of two (2) of our mexican street tacos. Served with rice and beans. **$8**

Taco Salad - See description under salads. **$9**

Next Mex Lunch Combo - Your choice of one (1) of our mexican street tacos and a Chihuahua cheese or chicken tinga stuffed enchilada topped with tomatillo salsa and queso fresco. Served with rice and beans. **$10**

Fajita Lunch - A lunch sized portion of our fajitas. Served with torillas, sour cream, guacamole, rice, and beans.
Portobello $9 • Chicken $10 • Shrimp $11 • Steak $11

Little Jerry - Quarter pound of fresh certified angus beef, merkt's cheddar, red onion, thousand island, tomato, and lettuce on a Brioche bun. Served with shoestring fries. **$8**

Catering Menu & Party Packages Available

main/fuertes

Served with your choice of rice and beans, shoestring fries, OR a side salad. **Substitute soup or any other side for $2.**
Excludes pollo de pequin.

Fajitas
Steak, chicken, shrimp, or Portobello mushrooms grilled with red onion, and yellow, red, and green peppers. Served with warm tortillas, sour cream, and guacamole.
Portobello $14 • Chicken $15 • Shrimp $17.50 • Steak $17.50

Pollo de Pequin $13.50
Marinated spicy grilled chicken, portobello mushrooms, red onion, and poblano pepper. Served on a bed of rice with warm tortillas on the side.

Enchiladas $12.50
Corn tortillas stuffed with your choice of, chicken tinga, birria, carnitas, or portobello mushrooms and Chihuahua cheese. Topped with tomatillo salsa and queso fresco. Substitute mole sauce for a sweeter profile.

Quesadilla $12
Filled with your choice of brisket, carnitas, chicken, al pastor, portobello mushroom, or steak with Chihuahua cheese, green pepper, red pepper, yellow pepper, red onion, and sautéed kale.

Chilaquiles $10
Simmered corn tortillas, red chile de arbol & guajillo pepper salsa, chicken tinga, and Chihuahua cheese. Topped with cilantro, sour cream and red onion. **Add a fried egg $1.**

Carne Asada $17.50
Marinated grilled steak, chimichurri, pickled red onion, queso fresco. Served with warm tortillas.

Next Mex Combination $14
Your choice of two of our mexican street tacos and a Chihuahua cheese or chicken tinga stuffed enchilada topped with tomatillo salsa.

Burrito or Bowl $13.50
12" tortilla filled with your choice of brisket, carnitas, chicken, al pastor, portobello mushroom, or steak, with guacamole, sour cream, Chihuahua cheese, salsa, refried beans, and rice. **Try your burrito wet with melted cheese and salsa roja or salsa verde for $1. Burrito bowl served on a bed of green leaf lettuce.**

Homemade Tamales $13.50
Your choice of pork or pepper & cheese topped with salsa roja and melted Chihuahua cheese.

Big Jer Burger $11
Two 4oz patties with an onion slice in between, merkt's cheddar, lettuce, tomato, and thousand island on a brioche bun.

Chimichanga $12
A 10" deep fried crisp golden brown tortilla filled with cheddar and chihuahua cheese, and your choice of brisket, carnitas, chicken, al pastor, or steak. Topped with shredded chihuahua and cheddar cheeses, pickled red onion, and cilantro.

pa lado/sides $3

Mexican Rice • Refried Beans • Black Beans con Pork Belly • Side Salad • Shoestring Fries • Lightly Fried Plantains/Roasted Sweet Potatoes • Esquite (Mexican street corn)

cocktails $10

Ancho Old Fashioned – Partida blanco, ancho reyes chile liqueur, simple syrup, angostura bitters, orange bitters.

That Pink Drink – Prairie organic cucumber vodka, Lazzaroni maraschino liqueur, strawberry puree, fresh lemon juice.

Mezcal Manhattan – Union Mezcal, sweet vermouth, black cherry, angostura bitters, peychauds bitters.

Paloma – Partida blanco, pamplemousse liqueur, simple syrup, fresh lime juice, grapefruit juice.

29er – Bulleit bourbon, grand marnier, angostura bitters, black cherry, orange.

Moscow or Mexican Mule – Ketel one or El Milagro, fresh lime juice, ginger beer.

El Bandito-tini – Avion Anejo, dry vermouth, house-made pomegranate syrup, fresh lemon juice, orange bitters.

margaritas

Lovely Rita $10
Partida blanco, Cointreau, Pamplemousse liqueur, grapefruit juice, lime, simple syrup, lavender bitters.

Naked Margarita $10
Hornitos Añejo, Grand Marnier, lime and agave nectar.

Presidente $9
Cazadores reposado, Presidente brandy, Cointreau, fresh squeezed orange juice, lime and agave nectar.

Jalapeño $8.50
Don Julio Silver, Cointreau, muddled jalapeño, lime and agave nectar.

Skinny $8.50
Peligroso Silver, Grand Marnier, fresh lime juice, house made organic stevia simple syrup.

Flavored Frozen Margaritas $8
Strawberry, raspberry, mango, peach, banana, watermelon, prickly pear.

Standard Pour (House Margarita)
Sauza Giro tequila, triple sec, house made margarita mix.
Rocks $6.50 • Frozen $7
Add a mini Corona and make it a Mexican Bulldog for an extra $2.

Grande Rita $35
Don Julio blanco, Cointreau, blue curacao, and house made margarita mix. Served on the rocks in a 72oz glass to 2 or more people.

dulce

Fruity Pebbles Fried Ice Cream $6
Vanilla bean ice cream covered in fruity pebbles and flash fried, topped with a La Lechera drizzle, whipped cream and powdered sugar.

Snickers Chimichanga $7
Deep fried snicker bars wrapped in a cinnamon sugar dusted tortilla served with vanilla bean ice cream.

Brownie Dessert $7
Homemade warm chocolate brownie topped with candied walnuts and vanilla bean ice cream.

homemade red sangria $7.50

Consumer Advisory: **Steak, fish, and shrimp substitutes are extra. All modifications subject to charge.**

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Kitchen Hours Open: Monday-Wednesday & Sunday 11am-9pm • Thursday 11am-10pm • Friday/Saturday 11am-11pm