

Margaritas - Gotta have!

Neorita

Rocks or Frozen 6- 20-

Hornitos

Rocks or Frozen Hornitos and Citronage 8- 27-

Gran Gala

Rocks or Frozen Gold Tequila & Gran Gala Float 7- 25-

Cactus

Rocks is Best, Sauza Blanco Organic Agave & Lime 8-

Frozen Fruit

Strawberry, Passion Fruit, Peach, Raspberry, or Mango 8-

Frozen Swirl

Frozen NeoRita and Sangria 8-

Frozen Avocado

Unique Must Try! 8-

Cadillac

Rocks ONLY, 1800 and Grand Marnier 9- 35-

PAPAS

Our Finest and Largest using Patron Tequila 11-

Pina Colada

With Coconut Flakes, we do it best - Add Kahlua or Midori 8-

Red Sangria

Burgundy, Brandy, Triple Sec, OJ & Pineapple Juice 6- 20-

NEO Sunrise

White Sangria, Chardonnay, Guava Juice and other secrets 6- 20-

Tequila Bar

Blanco Tequila

A clear, non-aged spirit bottled right from the still, preserves the purest agave flavor. Perfect for mixing citrus based beverages.

Patrón Silver 10-

Don Julio Blanco 9-

Herradura Silver 9-

Sauza Silver 5-

Reposado Tequila

Aged or "rested" in large oak barrels for up to one year. It has a mellow caramel taste and amber color. Reposado Tequilas are great for aperitif sipping.

Patrón Reposado 10-

Don Julio Reposado 9-

Herradura Reposado 9-

Hornitos Reposado 6.50-

Casadores Reposado 7-

Añejo Tequila

Spends more than one year aging in small barrels made from old bourbon, cognac, or new French or American oak. The different types of wood account for the Añejo Tequila's distinctive and unique flavors.

Patrón Añejo 10-

Don Julio Añejo 9-

Herradura Añejo 9-

El Tesoro Añejo 9-

Our bartenders will craft these select tequilas however you would like. Served simply up, or chilled with a lime and salted rim. Try them with OJ and a splash of grenadine for the perfect top shelf Tequila Sunrise, perhaps a Margarita fashioned with Grand Marnier or Patron Citronge.

Cerveza

Corveza De Barril (draft beer)

Miller Lite 3-

Dos XX Lager or Amber 4-

Asheville & Regional


Local Brews 4-

(ask your server)

Cerveza Embbotellada (bottled beer)

Tecate, Negra Modelo, Modelo Especial, Corona, Corona Light, Pacifico, Mich Ultra, Becks(non-alcoholic), Heineken, Blue Moon 4-

Bud & Bud Light, Coors Light 3-

 Beer & Vodka

Ask your server

Red Wines

Line 39

Cabernet, Lake County, CA

Blackberry and strawberry flavors. Soft tannins add a layer of desired complexity. 7- 25-

BA Coto De Hayas

Crianza, Spain

This Spanish bottle has sweet dark plum, blackberry and blackcherry aromas accented with flavors of the earth and has a good dose of tannins and acidity. 7- 25-

Crios

Malbec, Argentina

A mix of freshly crushed black cherries, toasty, smoky oak and just a hint of sandalwood. 8- 27-

Flying Fish

Merlot, Washington

A pure expression of ripe red and blackcherry fruit, distinct chocolate and caramel notes with a hint of pomegranate. 9- 29-

Valley of the Moon

Zinfandel, Sonoma CA

Jammy and briary berry aromas are accented with vanilla, cumin and baking spices which are complimented by cocoa and roasted coffee notes. 9- 29

J Lohr "Falcon's Perch"

Pinot Noir, California

Has a garnet color, and is adorned with aromas of red fruit, lilac, rose petal, vanilla and notes of sage and thyme. Tar, beeswax and oak frame the characteristic of this Pinot Noir with soft tannins on the palate. 9- 29-



White Wines

Broquel

Chardonnay, Argentina

An elegant wine with intense scents of red apples, honey and cinnamon. 9- 29-

Basa Verdejo Virura

Sauvignon Blanc Spain

Lime, green apple, and peach flavors finish very clean and crisp. 8- 27-

Biltmore Estate

Reisling 8- 24-

Yalumba

Unwooded Chardonnay, Chile

Full bodied and fruity and plentiful in pineapple, melon and grapefruit flavors with a trickle of honey. 8- 27-

Tamas Estate

Pinot Grigio, Monterey, CA

From the country's oldest, continuously operated family-owned winery. Crisp grapefruit and citrus flavors complemented by hints of green grass, refreshing! 7- 25-

La Puerta

Torrantes, Argentina

Extremely aromatic, with the scents of rose petal, spice, and exotic fruit. Perfect for Spicy Foods. 7- 25-

La Posta "Cocina"

Blanco de Blancos, Argentina

Blend of Chardonnay, Sauvignon Blanc, and Torrantes encompasses lime, honeydew, white peach, honeysuckle, and ripe apple flavors. 9- 29-

House Wines

6-

Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon, White Zinfandel

**Half Price Bottles
Every Wednesday!**

Aperitivos

Super Queso Dip

Perfect for chips, or pour it on burritos, fajitas, or take a bath in it, it's that good

4.99 cup, 6.99 bowl **GF** **V**

Homemade Guacamole

Our own recipe with fresh, ripened avocado and secret seasoning

4.99 cup, 6.99 bowl **GF** **V** **VE**

Chiles Relleno

Anaheim pepper stuffed with Monterey Jack cheese and dipped in fluffy egg batter 3.99 each, great as an appetizer or side dish **GF** **V**

Classic Nachos

Fresh tortillas topped with beef, pico, onion, refried beans, jalapeño, Cheddar cheese, sour cream 9.99 **GF**

Fantabulous Blue Corn Chicken Nachos

Fresh blue corn tortillas topped with fajita chicken, fresh sliced avocado, Monterey Jack and Cheddar cheeses, black beans, sour cream and guacamole 11.49 **GF**

Texas Torpedoes

Cheesy stuffed jalapeños served with orange cilantro jelly 7.99 **V**

Ensaladas

Get any salad served in a tortilla bowl!

Fiesta Crab Salad

Select crispy greens, diced tomatoes, Jack and cheddar cheese, topped with crab and California Style guacamole with homemade Ranch dressing 14.99 **GF**

Mango Chicken Salad

Citrus marinated Chicken over baby greens with fresh mango salsa, avocado, red onions and queso fresco 12.99 **GF**

Tangy Tamarind Chicken

Baby greens with avocado, tomato, roasted corn, black beans and red onion topped with housemade sweet tamarind BBQ glaze 12.99 **GF**

Steak & Bleu Cheese

Steak cooked to order served over crisp spring mix with crumbled bleu cheese and thin-sliced red onion 14.99 **GF**

Honey-Glazed Salmon Salad

Salmon fillet with a honey tamarind glaze over baby greens, avocado, fresh mango, thin-sliced red onion and queso fresco 13.99 **GF**

Taco Salad

Shredded lettuce piled with seasoned beef or chicken, pico, black olives, green onions, Monterey Jack and Cheddar cheeses, guacamole and sour cream 11.99 **GF**

SOUPS

Neo's Classic Tortilla Soup

Char-grilled chicken breast in a zesty broth served with poblanos, onions, sliced avocado, and crispy tortilla strips cup 3.99, bowl 4.99

Veggie & Black Bean Soup

Simmered with carrots, onion and chipotle chiles topped with sour cream, cup 3.99, bowl 4.99 **V** **VE**

Baja Chicken Enchilada

Creamy texture with black beans, corn, seasoned with onions and garlic and surprise enchilada sauce, cup 3.99, bowl 4.99

Add cup of soup or side salad to any entrée for only 1.99!

Desserts

N.Y. Cheesecake

Rich and creamy, locally made at Blue Door Bakery 5.99 **GF**

Mexican Chocolate Torte

Delectable, rich and chocolaty with a hint of spice! Locally made 5.99

Key Lime Pie *Made in House*

Homemade with a honey graham cracker crust, a perfectly light end to your meal 4.99

Fried Ice Cream

Sweet and crispy on the outside, cold and creamy on the inside 5.99

Amaretto Flan

Housemade baked custard served with almonds and raisins. A light end to your meal 4.99

Cinnamon Chips

Sweet and crispy! Served with honey 3.99

Banana Bunelo

Fresh banana wrapped in pastry, flash fried and served with vanilla ice cream and chocolate sauce 5.99

Chimi de Choco

Decadent chocolate turtle brownie wrapped in pastry, lightly fried and served with vanilla ice cream and chocolate sauce 5.99

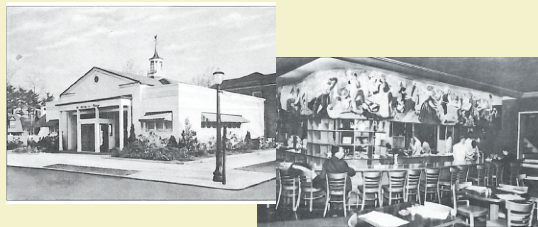
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CANTINA

Southwestern Grill

Welcome to the Historic Biltmore Village

We're so glad you chose to join us



The Biltmore Plaza Recreation Center, 1942. The recreation center advertised that it was "at the crossroads of Western North Carolina in Historic Biltmore Village" and featured bowling, dining, dancing and a fountain. The Bowling Club House had 12 Brunswick deluxe maple lanes for tenpins or duckpins and featured "all the latest improvements and are the finest in the south," as promoted on postcard advertisements. The Dining-Fountain Building boasted a "historic fresco mural painted in brilliant colors by a world famous artist on a marble base constructed in scroll effect." The name of the "world famous artist" was not disclosed in the advertisement. (Both, North Carolina Collection, Pack Memorial Public Library.)



Asheville
Independent
Restaurants

www.ñeoCantina.com

Neo Fajitas

Neo Fajitas come with sauteed bell peppers, squash, zucchini, potatoes, onion, vine ripe tomato, guacamole, and sour cream.

Char-Grilled Chicken

Chicken breast seasoned with fajita marinade and served sizzling 15.99

Marinated Steak

Steak in fajita marinade and fire-grilled 15.99

Shrimp Sauté w/ Pico De Gallo

Spicy shrimp in our fajita seasoning 16.99

Steak, Chicken and Shrimp

A combination of steak, chicken breast and shrimp 17.99

Veggie Fajitas

Seasoned squash, zucchini, red potatoes, blackened spiced tomato, onion, bell peppers, zesty lime cabbage, guacamole, sour cream, Pico de Gallo, rice, beans, and hot tortillas 14.99 **GF** **V**

Neo Quesadillas

Served with house-made cilantro cream dip and lettuce.

Simply Chicken

Grilled chicken breast with Monterey Jack cheese 11.99

The Asheville

Local Favorite! With goat cheese, spinach, Pico de Gallo and black beans 10.99 **V**

Buffalo Chicken

Chicken simmered in wing sauce with melted Monterey Jack cheese 11.99

The Texan

Your choice of chicken or pork with BBQ-tamarind sauce, and Monterey Jack cheese 11.99

The Biltmore

Tourist Pick! Grilled chicken breast with spinach, Pico de Gallo and sundried tomato 12.99

Steak and Blue Cheese

Steak topped with bleu cheese and caramelized red onion 12.99

Spicy Shrimp

Shrimp with Pico de Gallo and Monterey Jack cheese 12.99

Crab Delish

An all time Neo Cantina favorite with pulled crabmeat 13.99

Cubano

Shredded pork, ham, pickles, mango salsa, melted cheese. 11.99

Big 'ole Burritos

Served with rice and beans or hortalizas (veggies)

Ashvegas Burrito

A large, spinach tortilla stuffed with grilled zucchini, mushrooms, spinach, Monterey Jack and goat cheese with green, red and yellow chili sauces 13.99 **V**

Burrito de la Mar

Flour tortilla stuffed to the gills with lump crab, pico shrimp and Monterey Jack cheese topped with fire-roasted green chili cream sauce 15.49

The Morelia Burrito

Fire-grilled steak or chicken cooked to order and stuffed into a flour tortilla with peppers, onion, cheese and topped with roasted chili sauce 14.99

Big Dude Burrito

The name is cheesy and so is this burrito. Black or refried with cheese and sour cream with roasted chili sauce, smothered with queso 11.99 **V**
Add chicken, beef, or steak 13.99

Surf 'N' Turf Burrito

A large flour tortilla stuffed with jumbo lump crab, shrimp, fire-grilled steak and Monterey Jack cheese 15.99

Chimi Neo w/ sour cream

Neo Cantina chimichangas come with a side of rice and beans or hortalizas (veggies). Your choice of steak 14.99, chicken 13.99 or ground beef 13.99

Enchiladas *Served with rice and beans or hortalizas (veggies).*

Seafood Enchilada

With your choice of lump crab or shrimp baked with Monterey Jack cheese and topped with green chili sauce & sauteed calabacitas 14.99

GF

Extraordinary Enchiladas

Rolled corn tortillas, covered with chili sauce, topped with cheese and baked. Your choice of chicken, cheese or beef 11.99 steak 12.99

GF **V**

Enchilada Blitzen

Chicken breast and spinach stuffed with ricotta and drizzled with mild fire-roasted green chili cream sauce 13.99 **GF**

Tacos Tacos Tacos

Served with Mexican rice and beans or hortalizas (veggies). **GF** option available.

Best Ever Fish Tacos

Soft shell tacos filled with seasoned white fish fillets either grilled or flash fried crispy topped with Mexican cabbage and tropical salsa
2 for 11.99 or 3 for 13.99

Veracruz Beef or Chicken

Large crispy or soft shell tacos served with Cheddar or Monterey Jack cheese and sour cream
2 for 9.99, 3 for 11.99

Cozumel Tacos

Steak, chicken or shredded pork in crispy or soft shell tacos simmered in bacon, onion and mild chilis with melted Monterey Jack cheese,
2 for 10.99, 3 for 12.99

Taqueria-Style Street Tacos

Soft corn tacos with onions, cilantro, shredded cabbage and Mexican Rice

Carnitas

Shredded pork w/ grilled peppers and onions, 2 for 8.99, 3 for 11.99 **GF**

Chicken Tinga

Shredded chicken breast with chipotle 2 for 8.99, 3 for 11.99 **GF**

Angus Steak Tacos

Steak grilled to order with grilled onions and peppers, 2 for 9.99, 3 for 12.99 **GF**

Pick Three Combo

Pick a combination of any three tacos 12.99 **GF**

Pineapple Shrimp

Grilled shrimp with pineapple salsa, 2 for 9.99, 3 for 12.99 **GF**

Neo House Specialties

Pollo Asado

Marinated 1/2 chicken roasted Adobo or Mole style with coconut rice and sautéed vegetables. 12.99 **GF**

Capeado Poblano Dinner

Roasted poblano pepper stuffed with cheese and your choice of pork or shrimp. Served with a side of rice, beans 14.99 **GF**

Pork Carnitas Platter

Slow cooked pulled pork loin served with roasted red and green chili sauces, rice, black beans and Pico de Gallo 16.99 **GF**

Chef's Selection:

Catch of the Day

Please ask your server for details.
Market Price **GF**

Seafood Bossanova

Flakey white fish, shrimp and crab topped with our house Suiza Sauce (roasted green chili cream sauce) served with rice, black beans and fresh Pico de Gallo 17.99 **GF**

Tamales Platter

Traditional tamale recipe in the husk with your choice of carnitas, chicken, beef, shrimp, spinach and cheese; Pick 2 13.99 shrimp 14.99 **V GF**

Paradise Chicken

Grilled chicken breast on a bed of coconut rice topped with a tropical mango salsa, sliced avocado, and house-made vegetarian black beans. It's delicious and low fat 15.99 **GF**

Ribeye Carne Asada

Citrus Marinated Certified Angus Beef Rib Eye with lime glazed sweet potatoes and sautéed vegetables 21.99 Add shrimp or crab 24.99 **GF**

GF Gluten Free **VE** Vegan **V** Vegetarian

Neo Cañiña strives to use local meats, produce and products whenever possible.

Make your own combo!

Pick any two 13.99 or three 14.99 items, served with rice and beans or hortalizas (veggies)

Enchilada - beef, chicken, pork, cheese or spinach

Burrito or Chimichanga - beef, chicken, or pork

Tacos or Tostada - crisp or soft - beef, chicken, or pork

Relleno or Tamale

