

QUESADILLAS

Chicken Quesadilla \$11

Grilled chicken, Monterrey Jack, tomato, onions, & cilantro. Served with house salsa & sour cream.

Salsa's Shrimp Quesadilla \$16

Cajun shrimp, Pepper Jack cheese, caramelized onions, creamy Chipotle, tomato, & avocado. Served with salsa & sour cream.

Veggie Quesadilla \$10

Monterrey Jack cheese, squash, portabella mushroom, peppers, onions, tomato, cilantro. Served with sour cream & house salsa.

Steak Quesadilla \$14

Monterrey Jack cheese, tomato, & onions. Served with sour cream & house salsa.

Cheese Quesadilla \$8

Monterrey Jack cheese & grilled chicken. Served with sour cream & house salsa. Add chicken \$10.

ENTREES

Leon's Molacajete \$35 (Serves Two)

Skirt steak, chorizo, al pastor, chicken, & shrimp cooked in a fire roasted tomatillo sauce in a sizzling lava bowl. Served with grilled spring onions, sauteed nopales, jalapeños, rice, beans & warm tortillas.

Shrimp Southwest \$20

Sauteed shrimp cooked in a mild Chipotle cream sauce with lettuce, pico de gallo, and avocado. Served with rice and beans.

Chimichanga - Beef or Chicken \$17, Shrimp \$19

Flour tortilla filled with rice, cheese & your choice of chicken, beef, or shrimp. Topped with our homemade cheese sauce. Served with rice & beans.

Cabo Wabo Shrimp \$21

Sauteed shrimp, tomato, onion, & mushroom. Tossed in a creamy cilantro-pesto sauce. Served with Mexican style rice and Chef's choice veggies.

Chicken Flautas \$15

Four corn tortillas stuffed with shredded chicken, rolled & deep fried. Topped with guacamole sauce, lettuce, pico de gallo & queso fresco.

Alambres \$15

Grilled steak, ham, bacon, grilled onions, & peppers. Topped with melted Oaxaca cheese. Served with creamy guacamole, fire roasted salsa & tortillas.

Chorizo con Queso \$14

Homemade chorizo, roasted poblano peppers, onions, & melted Oaxaca cheese. Served with fire roasted salsa, creamy guacamole & tortillas

ENCHILADAS (Cont. on Back)

Four soft, corn tortillas stuffed with your choice of chicken, beef, or cheese. Served with rice, beans, and pico de gallo.

Verde Enchilada \$16

Served with a mild green tomatillo sauce.

Ranchero Enchilada \$16

Served with a mild salsa made from fresh tomatoes & peppers.

ENCHILADAS (Cont.)

Poblano Enchilada \$17

Served with a mild mole sauce made from dried chilis, cocoa, peanuts, & juagillo pepper.

Trio Enchilada \$18

Served with the three sauces below (mild green tomatillo sauce, mild salsa, & mild mole sauce).

Jambalaya Enchilada \$17

4 Flour tortillas stuffed with chicken, chorizo, Mexican jambalaya & Pepper Jack. Served over a bed of queso fundido.

KIDS MENU

Chicken Fingers and Fries \$8

Macaroni and Cheese \$8

Two Soft Ground Beef Tacos with Cheese \$6

➤ Daily Specials ◀

TACO TUESDAY \$2

Chicken Tinga, Beef Tinga, Carnitas, Al Pastor, Pork Belly, Chorizo, Veggie (w/ Queso Fresco)

All tacos are topped with onion & cilantro. Served with guacamole sauce & fire roasted salsa. Add lettuce, tomato, cheese for 25¢
No Substitutions • No Add-Ons • No Combinations

FAJITA WEDNESDAY \$10

Chicken, Steak, or Veggie Fajita

Served on a hot bed of peppers & onions with a side of rice, beans, pico de gallo, lettuce, sour cream, & warm tortillas.
No Substitutions • No Add-Ons • No Combinations

TOSTADA THURSDAY \$5

One Chicken or Beef Tostada

Topped with lettuce, tomato, queso fresco, onion, cilantro, & sour cream.
No Substitutions • No Add-Ons • No Combinations

Salsa's Southwest Grill & Bar

2211 Meriden-Waterbury Turnpike
Marion, CT 06444

(860) 426-9888

(860) 426-9988

Hours:

Tuesday - Sunday
11 a.m. to 10 p.m.

Friday - Saturday
11 a.m. to 11 p.m.

Closed Monday



OLÉ GUACAMOLE

Traditonal M/P

Avocado, tomato, jalapeño, onion, lime, and cilantro.

Dulce de Frutas M/P

Avocado with seasonal fruits.

Picoso Rojo M/P

Avocado, tomato, onion, & chipotle sauce.

Topped with queso fresco.

SIDES

Rice & Beans \$6 · Rice or Beans \$3 · French Fries \$3.50
Brussel Sprouts \$8 · Grill Mix \$6 · Small Cheese Sauce \$4
Small Guacamole \$4 · Sour Cream \$1.75 · Monterey Jack \$3.75

CHIPS & SALSA

Small \$5 · Medium \$8 · Large \$11

APPETIZERS

Nachos Navajo \$13

Bison chili, Monterey Jack cheese, tomatoes, onions, cilantro, jalapeño, and lettuce. Served with house salsa & sour cream.

Nachos Southwest \$14

Black beans, carne asada, Mexican house cheese sauce, jalapeños, tomatoes, & nopales. Served with house salsa & sour cream.

Southwest Sampler \$15

Southwest eggroll, chicken tostada, cheese quesadilla, & nachos. Topped with pico de gallo and served with house salsa & sour cream.

Hawg Wings \$10

Smothered in Chipotle BBQ sauce. Served with bleu cheese, celery, & carrots.

Chicken Wings (6) \$7 (12) \$14

Mild, hot, or Jack Daniels BBQ glaze. Served with bleu cheese, celery, and carrots.

Ceviche Mini Tostadas \$11

Two mini tostados with swordfish, marinated in citrus lime juice with onions, tomato, & cilantro. Topped with avocado.

Loaded Cheesy Fries \$9

French fries, Monterey Jack cheese, applewood smoked bacon, queso fundido, onion, cilantro. Topped with queso fresco. Served with ranch dipping sauce.

Southwest Eggrolls \$10

Chicken, spinach, corn, cheese, and spanish herbs. Served with Chipotle ranch dipping sauce.

Queso Dip \$7

Salsa's signature queso is a blend of 5 cheeses. Served with warm chips.

7 Layer Dip \$10

Beans, salsa, guacamole, lettuce, tomato, cheese, & sour cream.

SALADS

Salsa's Chopped Salad \$11

Romaine hearts, avocado, tomatoes, cucumbers, onions, corn, bacon & cheddar cheese, tossed in a red wine vinaigrette. Add Chicken \$5 Steak \$7 Shrimp \$8

Carne Asada Salad \$15

Grilled steak, avocado, mixed greens, mango, cucumber, grape tomatoes, walnuts & corn tossed in a sweet lime dressing.

SOUPS

Southwest Tortilla Soup - Cup \$4 / Bowl \$6

Chicken, celery, carrots, and potatoes in a mild broth. Topped with onion, cilantro, tomato, cheese, and tortilla strips.

Salsa's Bison Chili - Cup \$6 / Bowl \$8

Texas style chili, black beans, white beans, kidney beans, bell peppers, poblano peppers, and jalapeños.

Topped with cheese, onion, tomato, & cilantro.

TORTAS

Tortas are hot pressed sandwiches filled with bean paste, tomato, pickled jalapeño, onion, Oaxaca cheese, avocado & mayo.

Al Pastor \$12

Milanesa de Pollo \$11

Cubana \$14

Skirt steak, pork, eggs, and chorizo.

Torta Ahogada \$14

Tender pork carnitas, avocado, black beans, Oaxaca cheese, & pico de gallo. Smothered in tomato sauce.

BURRITOS

Burrito Mojado \$16

Flour tortilla filled with shredded pork carnitas, rice, and cheese. Smothered in salsa verde. Served with rice and beans.

Carne Asada Burrito \$17

Grilled steak, rice, black beans, corn salsa, Monterey Jack cheese, & fire roasted salsa. Served with rice & beans.

Jamburrito \$17

Mexican style jambalaya, chorizo, chicken, black beans, pico de gallo, Monterey Jack cheese, creamy Chipotle, & tortilla chips. Served with rice & beans.

TACOS (3 Per Order)

Served with fire roasted salsa & guacamole sauce.

Corona Fish Tacos \$13.50

Beer battered Mahi-mahi topped with cabbage slaw & Chipotle cream sauce.

Pacifico Oyster Taco \$13.50

Beer battered oysters topped with onion straws, homemade tartar sauce, & pico de gallo.

TACOS (3 Per Order)

84 Tacos \$12

Homemade chorizo layered with Monterey Jack, onions, & cilantro. Topped with avocado, Chipotle cream sauce, & queso fresco.

Jack Daniels BBQ Tacos \$14

Slow cooked pulled pork tacos with Jack Daniels BBQ glaze, & roasted garlic mashed potatoes. Topped with Pepper Jack & drizzled with Chipotle ranch sauce.

Barbacoa Tacos \$14

Braised beef, pico de gallo, queso fresco. Served with creamy guacamole & salsa verde.

Blackened Fish Tacos \$15

Grilled snapper topped with avocado, mango salsa, & creamy Chipotle sauce.

TLAYUDAS

12" Corn tortillas made to order. Served with grilled spring onions, roasted jalapeños, nopales, guacamole sauce, & fire roasted salsa.

Choriqueso \$16

Homemade chorizo, Oaxaca cheese, jalapeños, avocado, & tomato.

Del Valle \$16

Pork belly, Oaxaca cheese, pickled onions, avocado, & cilantro.

Guelaguetza \$18

Skirt steak, marinated pork, homemade chorizo, black bean paste, avocado, tomatoes, & grilled onions.

Sin Carne \$15

Black bean paste, portabello mushrooms, serrano peppers, squash, sauteed nopales, avocado & queso fresco.

FAJITAS

All our fajitas are served sizzling hot on a bed of peppers, onions, rice & beans. Served with sour cream, pico de gallo, & tortillas.

Trio Fajita \$19

Shrimp, steak, & chicken.

BBQ Chicken Fajita \$16

Steak Fajita \$17

Veggie Fajita \$16

Portabello, quinoa, squash, & queso fresco.

Shrimp Fajita \$18

Quatro (Serves 4) \$70

Chicken, steak, & shrimp.

EMPANADAS

Navajo Beef Empanada \$12

Homemade corn tortilla stuffed with Oaxaca cheese, black beans, & ground beef. Topped with lettuce, guacamole, tomato, queso fresco, onion, cilantro, & sour cream.

Vegetarian Empanada \$12

Homemade corn tortilla stuffed with Oaxaca cheese, quinoa, grilled zucchini, mushrooms, & spinach. Topped with lettuce, guacamole, tomato, queso fresco, onion, cilantro, & sour cream.