



# Salsa Brava

Fresh Mexican Grill

**FRESH. LOCAL. SERVICE. FUN.** That's Salsa Brava and at the heart of our commitment to you, our guests and friends.

Walk into our kitchen and watch us chop **FRESH VEGETABLES** and herbs, some even grown on our patio. See us hand roll enchiladas with **COLORADO PROUD** tortillas locally sourced close to home.

We simmer sauces **MADE FROM SCRATCH** in house every day. Unlike other places, we never use lard in preparing our dishes.

**ALWAYS FRESH, EVERY DAY.**

When the Price family opened the first Salsa Brava in 2002, they did so with a **DEDICATION** to excellence and focus on **COMMUNITY** and have never settled, which is the reason why our menu and incredible staff have been **VOTED BEST MEXICAN RESTAURANT** year after year in Colorado Springs.

We are **LOCAL** through and through. We support our community wholeheartedly and proudly **PARTNER** with neighborhood schools and charities. At Salsa Brava, our guests are friends and employees are family. We sincerely **THANK YOU** for dining with us.



ROCKRIMMON | 802 Village Center Drive | 719.266.9244  
POWERS & DUBLIN | 5925 Dublin Boulevard | 719.591.6177  
[SalsaBravaColorado.com](http://SalsaBravaColorado.com)

# STARTERS

## QUESADILLA 8.99

Musso Farms Pueblo Green Chile Tortilla  
Mixed Cheese / Roasted Red Peppers  
& Diced Green Chiles / Bleu Cheese Aioli  
Add All Natural Chicken +1.5  
Add Grilled Marinated Steak +2

## SHRIMP CEVICHE MARTINI \* 10.99

Fresh Lime Juice / Cucumber / Tomato  
Red Onion / Jalapeno / Avocado / Cilantro

## CHILE CON QUESO 7.99

Traditional & Mexican Cheeses  
Handmade Salsa  
Add Seasoned Ground Beef or Chorizo +1

## CHILE RELLENO 7.99

Cheese Stuffed Anaheim Pepper  
Hatch Red Chile / Cotija / Fresh Cilantro

## NACHOS BRAVA 9.99

Fresh Tortilla Chips / Black Beans  
Mixed Cheese / Chile Con Queso  
Pickled Onion / Sour Cream / Guacamole  
Add Seasoned Ground Beef +1  
Add All Natural Chicken +1.5  
Add Marinated Steak +2

## COCONUT SHRIMP 12.99

Four Jumbo Shrimp / Fresh Flaked Coconut  
Cilantro Lime Rice / Fresh Mango Salsa  
Housemade Mango Chutney

## AVOCADO FRIES 7.99

Beer Battered / Lightly Fried  
Jalapeno Syrup / Lime Crema

## CRISPY PORK TAQUITOS 8.99

Guacamole / Cilantro Lime Crema  
Shredded Lettuce / Chopped Tomato / Cotija

## SONORA CHEESE CRISP 7.99

Musso Farms Pueblo Green Chile Tortilla  
Mixed Cheese / Cilantro / Cotija / Jalapeno  
Add Sriracha Chicken +1.5

## TABLESIDE GUACAMOLE 10.99

Fresh Avocado / Vine Ripened Tomatoes  
Onion / Cilantro / Fresh Lime  
Signature Blend of Seasonings

## BAJA ROLL 11.99

Battered White Fish / Guacamole / Shredded Lettuce  
Chipotle Tartar / Mixed Cheese / Salsa Fresca  
Musso Farms Pueblo Green Chile Wrap

# GREENS & SOUPS

*Signature Salad Dressings: Bleu Cheese Aioli / Honey Mustard / Tequila Lime Vinaigrette / Ranch*

## CLUB SALAD 11.99

Lightly Fried All Natural Chicken Tenders / Mixed Greens / Fresh Avocado  
Hickory Smoked Bacon / Mixed Cheese / Pico de Gallo

## FAJITA CHICKEN TACO SALAD 11.99

Marinated Grilled Chicken / Sautéed Peppers & Onions / Black Beans / Roasted Corn Relish  
Mixed Cheese / Sour Cream / Guacamole / Fried Tortilla Bowl

## FIESTA CHICKEN SALAD 11.99

Strips of Seasoned Grilled All Natural Chicken / Mixed Greens / Cilantro / Tortilla Strips  
Signature Tequila Lime Vinaigrette / Chipotle Peanut Sauce

## PORK CHILE VERDE 7.49

Slow Roasted Shredded Pork / Melted Cheese / Cilantro / Flour Tortilla

## TABLESIDE TORTILLA SOUP 7.99

All Natural Grilled Chicken / Fresh Avocado / Tortilla Strips / Cilantro / Cotija

# BURRITOS

*Served with Spanish rice and refried beans.  
Add sliced avocado, guacamole or sour cream +.99*

## GRANDE 11.99

Choice of All Natural Grilled Chicken, Seasoned Ground Beef or Pork / Mixed Cheeses  
Shredded Lettuce / Refried Beans / Green Chile (Hot) or Hatch Red Chile (Mild) / Salsa Fresca  
Add Marinated Steak +2  
Chimi Style +2 Lightly Fried Burrito Grande with Guacamole and Sour Cream

## TRES CERDITOS 12.99

Marinated Slow Cooked Pork / Rice / Whole Black Beans / Queso  
Pork Green Chile / Smoky Bacon / Salsa Fresca / Green Onion

## VEGGIE 12.99

Grilled Seasonal Veggies / Sautéed Peppers & Onions / Guacamole / Salsa Fresca  
Mixed Cheese / Whole Black Beans / Green Chile (Hot) or Hatch Red Chile (Mild)

## FAJITA CHICKEN 13.99

Grilled All Natural Chicken / Fajita Vegetables / Mixed Cheese / Shredded Lettuce  
Sour Cream / Guacamole / Green Chile (Hot) or Hatch Red Chile (Mild)

## FIRE CHICKEN 13.99

Sriracha Chicken / Sautéed Peppers & Onions / Jalapenos / Mixed Cheese / Chile Con Queso

## FAJITA STEAK 14.99

Grilled Marinated Steak / Fajita Vegetables / Mixed Cheese / Shredded Lettuce  
Sour Cream / Guacamole / Green Chile (Hot) or Hatch Red Chile (Mild)

## EL MAGICO SAYULITA 15.99

Marinated Steak / Blackened Shrimp / Guacamole / Sautéed Peppers & Onions  
Mixed Cheese / Tomatillo Cream Sauce / Chipotle Crema

# ENCHILADAS

*Served with Spanish rice and refried beans unless otherwise noted.*

## BLUE CORN SHRIMP 14.99

Achiote Marinated Shrimp / Mixed Cheese / Roasted Tomatillo Sauce / Spanish Rice / Black Beans

## ENCHILADA DINNER 12.49

Hand Rolled Cheese Enchiladas / Green Chile (Hot) or Hatch Red Chile (Mild)

Choice of Cheese, Chicken, Slow Roasted Pork or Seasoned Ground Beef

Add Marinated Steak +2

## SOUR CREAM & CHICKEN 12.99

Grilled Fajita Chicken / Mixed Cheese / Cilantro Cream Sauce

## PORTABELLO & SPINACH 12.99

Grilled Portabello Mushrooms / Spinach / Mixed Cheese / Green Chile (Hot) or Hatch Red Chile (Mild)

## ROASTED PORK & TOMATILLO 12.99

Roasted Shredded Pork / Fresh Tomatillo Sauce / Cotija

## STEAK & AVOCADO 14.49

Grilled Marinated Steak / Mixed Cheese / Green Chile / Sliced Avocado / Chipotle Crema

# SPECIALTIES

*Add sliced avocado, guacamole or sour cream +.99*

## CARNE ASADA\* 16.99

Grilled Marinated Skirt Steak / Chimichurri

Caramelized Onions / Black Beans

Spanish Rice / Guacamole

Fresh Flour Tortillas

## POLLO ASADA 13.99

Grilled All Natural Chicken / Chimichurri

Caramelized Onions / Black Beans

Spanish Rice / Guacamole

Fresh Flour Tortillas

## CHIPOTLE BARBECUE PORK RIBS

Half 15.99 Full 20.99

Slow Cooked for 12 Hours / Chipotle Barbecue Sauce

Grilled Seasonal Vegetables / Pineapple Chutney

## RIBS & COCONUT SHRIMP 16.99

Half Rack of Grill Fired Ribs / Pineapple Chutney

Lightly Fried Coconut Shrimp

Grilled Seasonal Vegetables

## MAHI MAHI TROPICAL 15.99

Seafood Cream Sauce / Cilantro Lime Rice

Chili Mango-Coconut Salsa

Grilled Seasonal Vegetables

## HONEY CHIPOTLE SALMON 14.99

Chipotle Honey Glaze / Mango Lime Rice

Grilled Seasonal Vegetables / Black Beans

## POLLO FRITO 14.99

Green Chile Fried Chicken / Melted Cheese

Salsa Fresca / Chopped Cilantro

Guacamole Salad / Spanish Rice

## SLOW ROASTED CARNITAS 14.99

Award Winning / Slow Roasted Pork / Citrus Glaze

Guacamole / Pineapple Chutney / Fresh Flour Tortillas

Spanish Rice / Black Beans

# FAJITAS

*Served on a sizzling skillet with caramelized onions and peppers, Spanish rice and refried beans.  
Served with guacamole, mixed cheese, mild salsa and sour cream.*

	FOR ONE	FOR TWO
All Natural Chicken	15.99	29.99
Portabello	16.99	30.99
Marinated Steak	17.99	31.99
Steak & Chicken Combo	17.99	31.99
Shrimp	17.99	32.99

## FAJITA MAGNIFICO 18.99

Chipotle Barbecue Ribs

Marinated Chicken

Blackened Shrimp

# TACOS

*Served with Spanish rice and refried beans.  
Add sliced avocado, guacamole or sour cream +.99*

## GRINGO 11.49

Seasoned Ground Beef / Queso / Chipotle Slaw

Roasted Corn Relish / Cotija

## CABO CHICKEN 12.99

Grilled BBQ Chicken / Chipotle Slaw / Avocado

Mango Salsa / Chipotle Crema / Cotija

## CRISPY PORK 12.99

Crispy Seasoned Pork / Pineapple Chutney

Fresh Cilantro / Cotija

## CHICKEN CARBON 12.99

Marinated All Natural Chicken / Green Chile

Melted Cheese / Jalapeno / Guacamole / Cotija

Sub Marinated Steak +2

## SHRIMP & AVOCADO 13.99

Lightly Fried Shrimp & Avocado

Spring Onion / Cilantro Lime Slaw

Chipotle Tartar / Cotija

## BLACKENED SALMON 13.99

Cilantro Lime Slaw / Chipotle Tartar

Mango Salsa / Cotija

## ORIGINAL BAJA 12.99

Beer Battered Fried Fish / Soft Corn Tortillas

Cabbage Slaw / Chipotle Tartar

Salsa Fresca / Cotija

# LUNCH

Available Monday-Friday 11 a.m.-3 p.m.

## EL JEFE MARGARITA 3.75

House Margarita / Frozen or on the Rocks

## PORK CHILE VERDE 5.99

Slow Roasted Shredded Pork / Melted Cheese  
Cilantro / Fresh Flour Tortilla  
Add Side House Salad with Salsa Fresca /  
Mixed Cheese / Choice of Dressing +3

## ALL NATURAL CHICKEN QUESADILLA 8.99

Musso Farms Pueblo Green Chile Tortilla  
All Natural Chicken / Mixed Cheese  
Roasted Red Peppers & Diced Green Chiles  
Bleu Cheese Aioli

## FIESTA CHICKEN SALAD 9.99

Strips of Seasoned Grilled All Natural Chicken  
Mixed Greens / Cilantro / Tortilla Strips  
Signature Tequila Lime Vinaigrette  
Chipotle Peanut Sauce

## LUNCH BURRITO 10.99

Lunch Size Burrito  
Choice of Grilled All Natural Chicken,  
Seasoned Ground Beef or Pork / Mixed Cheese  
Refried Beans / Shredded Lettuce  
Green Chile (Hot) or Hatch Red Chile (Mild)  
Add Marinated Steak +2  
Chimi Style +2

## LUNCH ENCHILADAS 9.99

Corn Tortillas / Mixed Cheese / Enchilada Sauce  
Green Chile (Hot) or Hatch Red Chile (Mild)  
Spanish Rice / Pinto Beans  
Add Choice of Seasoned Ground Beef,  
All Natural Chicken or Slow Roasted Pork +1.5  
Add Marinated Steak +2

## SPINACH ENCHILADAS 9.99

Corn Tortillas / Spinach / Hatch Red Chile  
Mixed Cheese / Cilantro Lime Rice / Black Beans

## GRINGO TACOS 10.99

Seasoned Ground Beef / Queso / Chipotle Slaw  
Roasted Corn Relish / Cotija

## GRILLED CHICKEN CARBON TACOS 11.99

Marinated All Natural Chicken / Green Chile  
Melted Cheese / Jalapeno / Guacamole / Salsa Fresca  
Add Marinated Steak +2

## ORIGINAL BAJA TACOS 11.99

Beer Battered Fried Fish / Soft Corn Tortillas  
Cabbage Slaw / Chipotle Tartar  
Salsa Fresca / Cotija

**LUNCH FAJITAS**  
All Natural Chicken 10.99  
Steak 12.99  
Combo 12.99

Lunch Size Fajita Portion  
*Served on a sizzling skillet with caramelized onions and peppers,  
Spanish rice and refried beans. Served with guacamole,  
mixed cheese, mild salsa and sour cream.*

# GLUTEN FREE MENU



**\*PLEASE SPECIFY GLUTEN FREE  
TO YOUR SERVER WHEN ORDERING.**

These items can all be prepared gluten free. We are not a strictly gluten free kitchen. While we make every effort to ensure our gluten free menu meets gluten free standards, we cannot guarantee this as airborne contaminants may exist.

## SHRIMP CEVICHE MARTINI \* 10.99

Fresh Lime Juice / Cucumber / Tomato  
Red Onion / Jalapeno / Avocado / Cilantro

## CHILE CON QUESO 7.99

Traditional & Mexican Cheeses  
Handmade Salsa  
Add Seasoned Ground Beef or Chorizo +1

## TABLESIDE GUACAMOLE 10.99

Fresh Avocado / Vine Ripened Tomatoes  
Onion / Cilantro / Fresh Lime  
Signature Blend of Seasonings

## GRILLED CHICKEN CLUB SALAD 11.99

All Natural Grilled Chicken / Mixed Greens  
Fresh Avocado / Hickory Smoked Bacon  
Mixed Cheese / Pico de Gallo

## FAJITA CHICKEN TACO SALAD 11.99

Marinated Grilled Chicken  
Sautéed Peppers & Onions / Black Beans  
Roasted Corn Relish / Mixed Cheese  
Sour Cream / Guacamole

## ENCHILADA DINNER 12.49

Hand Rolled Cheese Enchiladas / Hatch Red Chile  
Choice of Chicken, Slow Roasted Pork  
or Seasoned Ground Beef  
Spanish Rice / Black Beans

## PORTABELLO & SPINACH ENCHILADAS 12.99

Grilled Portabello Mushrooms / Spinach  
Mixed Cheese / Hatch Red Chile  
Spanish Rice / Black Beans

## ROASTED PORK & TOMATILLO ENCHILADAS 12.99

Roasted Shredded Pork / Fresh Tomatillo Sauce  
Cotija / Spanish Rice / Black Beans

## BLUE CORN SHRIMP ENCHILADAS 14.99

Achiote Marinated Shrimp / Mixed Cheese  
Roasted Tomatillo Sauce / Spanish Rice / Black Beans

## SPINACH ENCHILADAS 9.99

Corn Tortillas / Spinach / Hatch Red Chile  
Mixed Cheese / Cilantro Lime Rice / Black Beans

## FAJITAS

*Served on a sizzling skillet with caramelized onions and peppers,  
Spanish rice and refried beans. Served with guacamole,  
mixed cheese, mild salsa and sour cream.*

All Natural Chicken 15.99

Portabello 16.99

Shrimp 17.99

## CHIPOTLE BARBECUE PORK RIBS 20.99

Slow Cooked for 12 Hours / Chipotle Barbecue Sauce  
Grilled Seasonal Vegetables / Pineapple Chutney

## SLOW ROASTED CARNITAS 14.99

Award Winning / Slow Roasted Pork / Citrus Glaze  
Guacamole / Pineapple Chutney / Corn Tortillas  
Spanish Rice / Black Beans

## GRINGO TACOS 11.49

Seasoned Ground Beef / Queso / Chipotle Slaw  
Roasted Corn Relish / Cotija / Spanish Rice / Black Beans

## CABO CHICKEN TACOS 12.99

Grilled BBQ Chicken / Chipotle Slaw  
Avocado Mango Salsa / Chipotle Crema / Cotija  
Spanish Rice / Black Beans

## CRISPY PORK TACOS 12.99

Crispy Seasoned Pork / Pineapple Chutney  
Fresh Cilantro / Cotija / Spanish Rice / Black Beans

## BLACKENED SALMON TACOS 13.99

Cilantro Lime Slaw / Chipotle Tartar  
Mango Salsa / Cotija / Spanish Rice / Black Beans

*We happily accommodate dietary requests. Please inform your server of any allergies or special requests when ordering.*

*\* These menu items are served raw, lightly cooked or cooked to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*