



Salsa Brava



Fresh Mexican Grill

Eat Fresh. Live Well.

FRESH & SEASONAL

- We source Colorado-grown ingredients from small producers when available.
- We only cook with the freshest ingredients available.
- We use more than 2,000 pounds of fresh tomatoes weekly.
- We use only the highest quality, leanest meats available.
- We use only traditional and aged cheeses.
- We cook our award-winning chips throughout the day in 100% cholesterol-free canola oil.
- We incorporate a made-from-scratch approach with all menu items and ingredients.
- Our cooking processes cost more, but we know you are worth it.



OUR COMMUNITY

We proudly support our community through local ownership for 15 years, select Colorado-proud ingredients & partnerships with neighborhood schools and charities. We sincerely thank you for dining with us at Salsa Brava, where our guests are friends and employees are family.

LOCATIONS

COLORADO SPRINGS, COLORADO

802 Village Center Drive in Rockrimmon

9420 Briar Village Point in Briargate

Powers & Dublin - Coming Early 2017

DENVER, COLORADO

52 West Springer Drive in Highlands Ranch

FORT COLLINS, COLORADO

230 South College Avenue in Old Town

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APPETIZERS

Crispy Pork Taquitos

Fresh Guacamole / Bourbon Honey Glaze
Cilantro / Queso Fresco 8.99

Quesadilla

Handstretched Tortilla / Mixed Cheese Blend
Roasted Red Pepper / Green Chile / Bleu Cheese Aioli
Choice of Cheese or All Natural Chicken 9.99
Grilled Marinated Steak +1

Shrimp Ceviche Martini ^(BFA)

Fresh Lime Juice / Cucumber / Tomato
Red Onion / Jalapeno / Avocado / Cilantro 9.99

Chile Con Queso ^(BFA)

Traditional & Mexican Cheeses / Handmade Salsa 7.49
Seasoned Ground Beef or Chorizo +1

Coconut Shrimp

Four Jumbo Shrimp / Fresh Flaked Coconut
Cilantro Lime Rice / Fresh Mango Salsa
Housemade Marmalade Chutney 11.99

Handcrafted Guacamole ^(BFA)

Fresh Avocado / Vine Ripened Tomatoes / Onion / Cilantro
Fresh Lime / Fresh Orange / Signature Blend of Seasonings 9.99

Nachos Brava

Fresh Tortilla Chips / Black Beans / Mixed Cheese / Chile Con Queso
Seasoned Ground Beef / Sour Cream / Guacamole 9.49
Add All Natural Fajita Chicken or Marinated Steak +1.5

Baja Rolls

Hand Battered Pacific Mahi Mahi / Guacamole
Crisp Cabbage / Chipotle Tartar / Cheese / Pico de Gallo 10.99

Grilled Chicken Cheese Crisp

Traditional & Mexican Cheeses / Sriracha Seasoned Grilled Chicken
Jalapeno / Fresh Cilantro 8.99

Crispy Sashimi Tuna Tacos

Seared Ahi / Smashed Avocado / Mango Salsa
Tequila Lime Marinated Slaw / Toasted Cumin Crema 10.99

GREENS + Soups

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

Fiesta Chicken Salad ^(BFA)

Strips of Seasoned Grilled All Natural Chicken / Mixed Greens / Cilantro
Tortilla Strips / Signature Tequila Lime Vinaigrette / Chipotle Peanut Sauce 11.99

Club Salad ^(BFA) ^(CCA)

Lightly Fried All Natural Chicken Tenders / Mixed Greens / Fresh Avocado
Hickory Smoked Bacon / Mixed Cheeses / Pico de Gallo 11.99

Chicken Fajita Taco Salad ^(BFA)

Mixed Greens / Sautéed Fajita Vegetables / Black Beans / Mixed Cheeses
Lightly Fried Tortilla Shell / Housemade Guacamole / Sour Cream 11.99

Seared Sashimi Tuna Salad

Pan Seared Sashimi Grade Ahi / Habanero Ginger Vinaigrette
Mixed Greens / Mango / Avocado / Candied Pecans 13.99

Tortilla Soup ^(BFA)

All Natural Fajita Chicken / Fresh Avocado
Tortilla Strips / Cilantro / Queso Fresco 5.99

Pork Chile Verde

Slow Roasted Shredded Pork / Melted Cheese
Cilantro / Flour Tortilla 6.99

MEXICO CITY Street Tacos

Served with Spanish rice and black beans unless otherwise noted. **Add sliced avocado, guacamole or sour cream +.99**

Al Pastor

Stone Ground Corn Tortillas / Marinated Grilled Pork
Honey Slaw / Fresh Grilled Pineapple / Cilantro
Onion / Queso Fresco 12.49

Red Chile Barbacoa

Fresh Flour Tortillas / Slow Roasted Beef Barbacoa
Honey Slaw / Pico de Gallo / Cilantro
Chipotle Crema / Queso Fresco 12.49

Cabo Chicken

Fresh Flour Tortillas / Mesquite Grilled Chicken
Chipotle BBQ Sauce / Fresh Mango Salsa
Crispy Cabbage Slaw / Queso Fresco / Chipotle Crema 12.49

Al Carbon

Fresh Flour Tortillas / Grilled Marinated Steak or Chicken
Green Chile / Melted Cheese / Jalapeno / Guacamole 12.49

Blackened Fish ^(BFA)

Fresh Flour Tortillas / Chipotle Tartar / Pacific Mahi Mahi
Crispy Cabbage Slaw / Mango Salsa / Cilantro Lime Rice 13.49

Baja

Hand Battered Pacific Mahi Mahi / Chipotle Tartar
Stone Ground Corn Tortillas / Crispy Cabbage Slaw
Mixed Cheeses / Pico De Gallo / Cilantro Lime Rice 13.49

Crispy Citrus Shrimp

Stone Ground Corn Tortillas / Lightly Fried Citrus Battered Shrimp
Crispy Cabbage Slaw / Mango Salsa / Cilantro Lime Rice 12.49

Grilled Market Vegetable ^(BFA)

Stone Ground Corn Tortillas / Seasonal Vegetables
Chile Pineapple Adobo / Spinach / Crispy Cabbage Slaw
Chipotle Cream / Queso Fresco / Cilantro Lime Rice 11.99

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

^(BFA) **Gluten Free Option Available**

^(CCA) **Clean Cooked Option Available**

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.

*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.

FAJITAS

Served on a sizzling skillet with caramelized onions and peppers.
Served with guacamole, cheese, mild salsa & sour cream.

All Natural Chicken ^(BFA) ^(CCA) 15.99

Marinated Steak 16.99

Steak and Chicken Combo 16.99

Fajita Magnifico ^(BFA)

Chipotle Ribs / Cajun Shrimp / Marinated All Natural Chicken 18.99

FAJITAS for Two

All Natural Chicken ^(BFA) ^(CCA) 28.99

Marinated Steak 29.99

Steak and Chicken Combination 29.99

Fajita Magnifico ^(BFA) 34.99

ENCHILADAS

Served with Spanish rice and borracho beans unless otherwise noted.

Roasted Pork & Tomatillo ^(BFA)

Roasted Pulled Pork / Fresh Tomatillo Sauce
Queso Fresco / Cilantro Lime Rice / Black Beans 12.49

Steak & Avocado

Grilled Marinated Steak / Mixed Cheeses
Green Chile Cream Sauce / Fresh Avocado
Chipotle Crema 13.99

Sour Cream & All Natural Chicken

Housemade Enchiladas / All Natural Slow Roasted Chicken
Mixed Cheeses / Cilantro Cream Sauce 12.49

All Natural Chicken & Chorizo

Slow Roasted Chicken / Spicy Chorizo Sausage
Cilantro Cream Sauce / Chipotle Drizzle
Fresh Cilantro 12.99

Blue Corn Shrimp & Crab ^(BFA)

Black Tiger Shrimp / Crab / Fresh Spinach
Pepper Jack Cheese / Tomatillo Salsa
Cilantro Lime Rice / Black Beans 14.49

Portabello & Spinach ^(BFA)

Grilled Portabello Mushrooms / Spinach / Cheese
Green Chile (Hot) or Red Chile (Mild)
Cilantro Lime Rice / Black Beans 12.49

Margarita Chicken

Fresh Spinach / Grilled All Natural Chicken
Roasted Red Peppers / Cilantro Cream Sauce 12.49

Al Carbon

Marinated Steak Sauteed with Green Chile / Guacamole
Jalapenos / Green Chile (Hot) or Red Chile (Mild) 13.49

Enchilada Dinner ^(BFA)

Corn Tortillas / Mixed Cheeses
Green Chile (Hot) or Red Chile (Mild)
Cheese, All Natural Chicken or Seasoned Ground Beef 11.99
Grilled Marinated Steak +1

Add Sliced Avocado, Guacamole or Sour Cream +.99

TRADITIONAL PLATES + Specialties

Served with Spanish rice and borracho beans unless otherwise noted. Add sliced avocado, guacamole or sour cream +.99

Carne Asada ^(BFA)

Grilled Seasoned Steak / Grilled Fajita Vegetables
Fresh Flour Tortillas / Guacamole 15.99

Burrito Grande

Choice of Slow Roasted Meat / Mixed Cheeses
Borracho Beans / Green Chile (Hot) or Red Chile (Mild) 13.49

Chimichanga

Lightly Fried Burrito Grande / Choice of Slow Roasted Meat
Sour Cream / Guacamole / Green Chile (Hot) or Red Chile (Mild) 13.99

Fajita Chicken Burrito

Grilled All Natural Chicken / Fajita Vegetables / Mixed Cheeses
Sour Cream / Guacamole / Green Chile Cream Sauce 14.49
Substitute Grilled Marinated Steak +2

Carne Asada Burrito

Grilled Seasoned Steak / Grilled Fajita Vegetables
Mixed Cheeses / Borracho Beans / Guacamole
Sour Cream / Tomatillo Sauce 15.49

Award Winning Slow Roasted Carnitas ^(BFA)

Slow Roasted Pork / Citrus Glaze
Guacamole / Fresh Flour Tortillas 13.99

Chipotle Barbecue Pork Ribs ^(BFA)

Slow Cooked for 12 Hours / Chipotle Barbecue Sauce
Fresh Mango Slaw / Grilled Seasonal Vegetables
Full Rack 19.99 / Half Rack 14.99

Barbecue Ribs & Coconut Shrimp

1/2 Rack Chipotle Barbecue Ribs / 2 Coconut Shrimp
Marmalade Chutney / Grilled Seasonal Vegetables 17.99

All Natural Chicken Stuffed Poblano ^(BFA) ^(CCA)

Roasted Poblano / Mixed Cheeses / Chile Pineapple Adobo
Chipotle Crema Fresca / Black Beans 14.49

Blue Crab & Tiger Shrimp Stuffed Poblano ^(BFA)

Blue Crab Meat / Shrimp Pieces
Roasted Tomatillo Sauce / Black Beans 16.99

Chicken Zarape

Chipotle Cream Sauce / Bacon / Avocado
Crème Fraiche / Creamy Rice / Black Beans 14.49

HAPPY Hour

Monday-Friday 2-6 p.m.

Saturday 11 a.m.-6 p.m.

Available in Entire Restaurant
Dine In Only

Happy Hour
Drink Specials

Draft Beers Starting at 3
House Margaritas 3.75
House Wine 3.75
Well Drinks 3

Happy Hour
Appetizer Specials

Quesadilla 8
Coconut Shrimp 8
Nachos Brava 8
Baja Rolls 8
Chile Con Queso 6

\$3.50 Tapas Menu

Shrimp Ceviche
Housemade Guacamole
Cabo Chicken Taco
Red Chile Barbacoa Taco
Pork Taquito
Mini Queso

LUNCH

Lunch Sized Portions Available Monday-Friday 11 a.m.-3 p.m.

El Presidente Margarita

Lunch Sized House Margarita / Gran Gala
On the Rocks or Frozen 3.75

Coconut Shrimp

Four Jumbo Shrimp / Fresh Flaked Coconut
Cilantro Lime Rice / Fresh Mango Salsa
Housemade Marmalade Chutney 9.99

Quesadilla

Handstretched Tortilla / Mixed Cheese Blend
Roasted Red Pepper / Green Chile / Bleu Cheese Aioli
Choice of Cheese or All Natural Chicken 8.99
Grilled Marinated Steak +!

Soup & Salad ^(BFA)

Cup of Tortilla Soup / House Salad with Mixed Greens
Mixed Cheeses / Pico De Gallo / Tortilla Strips
Choice of Housemade Dressing 7.99

Fiesta Chicken Salad ^(BFA)

Strips of Seasoned Grilled All Natural Chicken
Mixed Greens / Cilantro / Tortilla Strips
Signature Tequila Lime Vinaigrette
Chipotle Peanut Sauce 10.99

Club Salad ^{(BFA) (CCA)}

Lightly Fried All Natural Chicken Tenders / Mixed Greens
Fresh Avocado / Hickory Smoked Bacon
Mixed Cheeses / Pico de Gallo 10.99

Cabo Chicken Tacos

Fresh Flour Tortillas / Mesquite Grilled Chicken
Chipotle BBQ Sauce / Fresh Mango Salsa
Crispy Cabbage Slaw / Queso Fresco
Chipotle Crema / Spanish Rice / Black Beans 10.99

Tacos Al Pastor

Stone Ground Corn Tortillas / Marinated Grilled Pork
Honey Slaw / Fresh Grilled Pineapple / Cilantro / Onion
Queso Fresco / Spanish Rice / Black Beans 10.99

Red Chile Barbacoa Tacos

Fresh Flour Tortillas / Slow Roasted Beef Barbacoa
Honey Slaw / Pico de Gallo / Cilantro / Chipotle Crema
Queso Fresco / Spanish Rice / Black Beans 10.99

Grilled Market Vegetable Tacos ^(BFA)

Stone Ground Corn Tortillas / Seasonal Vegetables
Chile Pineapple Adobo / Spinach / Crispy Cabbage Slaw
Chipotle Cream / Queso Fresco
Cilantro Lime Rice / Black Beans 10.99

Enchilada Plate ^(BFA)

Corn Tortillas / Mixed Cheeses
Green Chile (Hot) or Red Chile (Mild)
Cheese, All Natural Chicken or Seasoned Ground Beef 9.99
Grilled Marinated Steak +!

Roasted Pork & Tomatillo Enchiladas ^(BFA)

Roasted Pulled Pork / Fresh Tomatillo Sauce
Queso Fresco / Cilantro Lime Rice / Black Beans 10.99

Burrito

Choice of Slow Roasted Meat / Mixed Cheeses
Borracho Beans / Green Chile (Hot) or Red Chile (Mild) 10.99

Lunch FAJITAS

Lunch Chicken Fajitas ^{(BFA) (CCA)} 10.99

Lunch Marinated Steak Fajitas 12.99

Lunch Steak and Chicken Combination Fajitas 12.99

Lunch Sized Fajita Portion / Served on a Sizzling Skillet
Caramelized Onions and Peppers / Guacamole
Cheese / Mild Salsa / Sour Cream

Please join us at

OUR SISTER RESTAURANTS



SONTERRA
innovative southwest grill

