

# STARTERS

**COMPLIMENTARY CHIPS & SALSA** ①  
Fresh Cooked Chips & Award Winning Salsa  
Yellow Corn Tortilla Chips  
Cooked in 100% Cholesterol Free Canola Oil

**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** ⑥A  
Fresh Lime Juice / Cucumber  
Tomato / Red Onion / Jalapeno  
Avocado / Cilantro 9.99

**CHILE CON QUESO** ⑥A ①  
Traditional & Mexican Cheeses  
Handmade Salsa 7.49  
**Seasoned Ground Chuck** +1

**COCONUT SHRIMP**  
Four Jumbo Shrimp / Fresh Flaked Coconut  
Cilantro Lime Rice / Fresh Mango Salsa  
Housemade Mango Chutney 12.49

## GREENS & SOUPS

**CLUB SALAD** ⑥A  
Lightly Fried All Natural Chicken Tenders  
Mixed Greens / Fresh Avocado  
Hickory Smoked Bacon / Mixed Cheeses  
Pico de Gallo 11.99

**FAJITA CHICKEN TACO SALAD** ⑥A  
Marinated Grilled Chicken  
Sautéed Peppers & Onions  
Black Beans / Mixed Cheese / Sour Cream  
Guacamole / Fried Tortilla Bowl 11.99

**FIESTA CHICKEN SALAD** ⑥A  
Strips of Seasoned Grilled All Natural Chicken  
Mixed Greens / Cilantro / Tortilla Strips  
Avocado / Signature Tequila Lime Vinaigrette  
Chipotle Peanut Sauce 11.99

## ENCHILADAS

*Served with Spanish rice and refried beans.*

**ENCHILADA DINNER** ⑥A ①  
Hand Rolled Cheese Enchiladas / Green Chile (Hot) or Red Hatch Chile (Mild)  
Choice of Cheese, Adobo Chicken or Seasoned Ground Chuck 11.99  
Marinated Steak 12.99

**SOUR CREAM & CHICKEN** ⑥A  
Adobo Chicken / Spanish Jack Cheese / Cilantro Cream Sauce 12.49

**STEAK & AVOCADO**  
Grilled Marinated Steak / Mixed Cheese / Green Chile / Sliced Avocado / Chipotle Crema 13.99

**PORTABELLO & SPINACH** ⑥A ①  
Grilled Portabello Mushrooms / Spinach / Cheese / Green Chile (Hot) or Red Chile (Mild) 12.49

**ROASTED PORK & TOMATILLO** ⑥A  
Roasted Pulled Pork / Fresh Tomatillo Sauce / Queso Fresco 12.49

**HANDCRAFTED GUACAMOLE** ⑥A ①  
Fresh Avocado / Vine Ripened Tomatoes  
Onion / Cilantro / Fresh Lime  
Signature Blend of Seasonings  
Queso Fresco 9.99

**NACHOS BRAVA**  
Fresh Tortilla Chips / Black Beans  
Mixed Cheese / Chile Con Queso  
Seasoned Ground Chuck / Pickled Onion  
Sour Cream / Guacamole 9.99  
**Add All Natural Fajita Chicken**  
or **Marinated Steak** +1.5

**BAJA ROLLS**  
Beer Battered White Fish / Guacamole  
Cilantro Lime Slaw / Jalapeno Aioli  
Cheese / Pico de Gallo 10.99

**AVOCADO FRIES** ①  
Beer Battered / Lightly Fried  
Jalapeno Syrup + Lime Crema 7.49

**CRISPY PORK TAQUITOS**  
Fresh Guacamole / Cilantro  
Chipotle Barbecue Glaze  
Queso Fresco 8.99

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

**YUCATAN LIME CHICKEN SOUP** ⑥A  
Light Chicken Broth  
Grilled Chicken / Cilantro Lime Rice  
Tortilla Strips / Fresh Cilantro  
Chipotle Crema 4.99

**PORK CHILE VERDE**  
Slow Roasted Shredded Pork  
Melted Cheese / Cilantro  
Flour Tortilla 6.99

## TACOS

**Chef Inspired Mexican Street Tacos**

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

**CABO CHICKEN** ⑥A  
Grilled BBQ Chicken / Chipotle Slaw  
Avocado Mango Salsa / Chipotle Crema  
Queso Fresco 12.99 / 4.25

**CRISPY PORK** ⑥A  
Crispy Seasoned Pork  
Grilled Fresh Pineapple / Fresh Cilantro  
Chopped Onion / Queso Fresco 12.49 / 4

**AL CARBON**  
Grilled Marinated Steak or Chicken  
Green Chile / Melted Cheese / Jalapeno  
Guacamole / Queso Fresco 12.49 / 4

**GRINGO** ⑥A  
Seasoned Ground Chuck / Chipotle Slaw  
Roasted Corn Relish / Queso Fresco  
10.99 / 3.75

## FAJITAS

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

**All Natural Chicken** 15.99 ⑥A **Portabello** 15.99 ⑥A **Marinated Steak** 16.99  
**Shrimp** 17.49 ⑥A **Combo** (Pick 2) 17.99

### FAJITAS FOR TWO

**All Natural Chicken** 28.99 ⑥A **Portabello** 28.99 ⑥A **Marinated Steak** 29.99  
**Shrimp** 30.99 ⑥A **Combo** (Pick 2) 30.99

## SPECIALTIES

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

**BLUE CORN SHRIMP & LOBSTER ENCHILADAS** ⑥A  
Marinated Shrimp / Lobster  
Spanish Jack Cheese  
Roasted Tomatillo Salsa  
Cilantro Lime Rice / Black Beans 15.99

**CARNE ASADA**  
Grilled Marinated Skirt Steak / Chimichurri  
Caramelized Onions / Black Beans  
Spanish Rice / Guacamole  
Fresh Flour Tortillas 15.99

**BURRITO GRANDE**  
Choice of Chicken, Steak or Pork  
Mixed Cheeses / Beans  
Green Chile (Hot) or Red Chile (Mild) 13.49  
*Make It a Chimichanga (with Sour Cream  
& Guac) +2*

**SLOW ROASTED CARNITAS** ⑥A  
Award Winning / Slow Roasted Pork  
Citrus Glaze / Guacamole  
Fresh Flour Tortillas 13.99

**CHIPOTLE BARBECUE PORK RIBS** ⑥A  
Slow Cooked for 12 Hours  
Chipotle Barbecue Sauce  
Fresh Mango Slaw  
Grilled Seasonal Vegetables  
Full Rack 19.99 / Half Rack 14.99

**ALL NATURAL CHICKEN STUFFED POBLANO** ⑥A  
Mixed Cheeses / Chile Pineapple Adobo  
Chipotle Crema Fresca / Black Beans 14.49

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

⑥A **Gluten Free Option Available**

① **Vegetarian Option**

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.



# MARGARITAS

Our margaritas are bigger and better! Served in a grande schooner glass. Our signature Sweet & Sour is handmade daily using only fresh lemon and fresh lime juice.

**HOUSE MARGARITA** 6.75

## PERFECT PATRON

Staff Favorite / Patron Silver  
Housemade Sweet & Sour / Gran Gala 8.25

## STRAWBERRY JALAPENO

Top Margarita in US by AOL Travel  
Sweet + Spicy 7.75

## SKINNY GIRL

Citronge / Gran Gala 8.25

## CADILLAC COIN

1800 Silver Tequila / Triple Sec  
Housemade Sweet & Sour / Gran Gala 8.75

## SALSA SWIRL

Frozen Margarita / Housemade Sangria Wine 7

## FROZEN FLAVORED MARGARITAS

Lime, Strawberry or Mango 6.75

# BEER

## DRAFT BEER / BOTTLED BEER

Domestic 3.75 / 4  
Import & Craft 4.25 / 5

\* Ask your server for selections.

# TEQUILAS

## BLANCO

1800 6  
Arta 8  
Don Julio 1921 8  
Patron 8  
Corzo 9  
Casamigos 12  
Roca Patron 12

## REPOSADO

Arta 9  
1800 10  
Don Julio 12  
Casamigos 13  
Roca Patron 14

## SUPER PREMIUM

1.5 oz pour in tasting glass  
Don Julio 1942 21  
Clase Azul Plata 21  
Clase Azul Reposado 27  
Clase Azul Anejo 30

## ANEJO

Casamigos 12  
Don Julio 12  
Arta 13  
Roca Patron 15

## TEQUILA FLIGHTS

3 Half Shots of Premium Tequila

- Casamigos 16
- Super Premium Clase Azul 27

# COCKTAILS

## BRAVA BURRO

Elevate Vodka / Spicy Ginger Beer  
Fresh Lime / Soda 8.5

## CONRAD

Corzo Blanco Tequila / Cointreau Noir  
Fresh Squeezed Lime 11

## LA PALOMA

Lunazul Silver / Fresh Grapefruit  
Fresh Lime / Agave Nectar / Soda 8.5

## HEY BARTENDER

Imperial Lager / Shot of Lunazul Silver 6.5

## MANGO MOJITO

Bacardi Lite / Muddled Mint & Lime  
Simple Syrup / Soda 8.5

## PINEAPPLE MARTINI

Handcrafted Pineapple Infused Vodka Martini 8.5

# BEERITAS

## BAREFOOT & EASY

Frozen Lime / Frozen Mango / Float of Hornitos Reposado  
Bottle of Odell's Easy Street 8.75

## URBAN SUNRISE

Peach Schnapps / Frozen Strawberry / Frozen Mango  
Split of Da Luca Prosecco 9

## SPRING BREAK!

Frozen Lime / Frozen Strawberry / Malibu Rum Float  
Bottle of New Belgium Citradelic 8.75

# HAPPY HOUR

Monday-Friday 2-6:30 p.m. / Saturday 11 a.m.-6 p.m.  
Available in Entire Restaurant / Dine In Only

## HAPPY HOUR DRINK SPECIALS

House Margarita 6  
Salsa Swirl Margarita 6  
Frozen Lime Swirled with Sangria  
Frozen Flavored Margarita 6  
Choice of Lime, Strawberry or Mango

Domestic Drafts 3  
Import & Craft Drafts 3.5  
House Wine 3  
Well Drinks 3  
Imperial Lager 3

## HAPPY HOUR FOOD SPECIALS

Coconut Shrimp (3) 8  
Chicken Quesadilla 7  
Nachos Brava 7  
Tapas Shrimp Ceviche 3.5  
Tapas Guacamole 3.5  
Tapas Chile Con Queso 3.5  
Cabo Chicken Taco 3.5  
Crispy Pork Taco 3.5  
Gringo Taco 3

# OUR STORY

At Salsa Brava, we are committed to fresh, local ingredients and the highest standards of service. When the Price family opened the first Salsa Brava in 2002, they did so with a dedication to excellence in food and service and a focus on community. Today this commitment continues to be at the heart of Rocky Mountain Restaurant Group and is the reason our menus and staff have been award-winning ever since.

## AT SALSA BRAVA, IT'S ALL ABOUT FRESH.

From the fresh cooked chips and handmade salsas that greet you when you arrive to the delicious margaritas made with our signature Sweet & Sour using only fresh squeezed juices, we incorporate a made-from-scratch approach with all menu items. We source Colorado ingredients whenever possible and use only high quality, lean meats and traditional, aged cheeses. Our cooking processes cost more, but we know that you are worth it.

## WE APPRECIATE OUR GUESTS.

Thank you for choosing Salsa Brava. We know you have choices when it comes to dining out, and we appreciate you choosing to dine with us. A Salud, To Your Health.

# WEEKLY SPECIALS

Available after 4 p.m. until close unless otherwise noted.

## MARGARITA MONDAY

\$5.50 Perfect Patron Margaritas

## CINCO DE TUESDAY

\$5 House Margaritas

## LADIES NIGHT WEDNESDAY

Available after 2 p.m.

\$5 House Margaritas

\$3 Well, Wines & Domestic Drafts

\$6 Perfect Patron, Strawberry Jalapeno,  
Cadillac Coin & Pineapple Martini

## FIND US

### COLORADO SPRINGS

Rockrimmon | 802 Village Center Drive  
Briargate | 9420 Briar Village Point  
Powers & Dublin | 5925 Dublin Boulevard

### DENVER

Highlands Ranch | 52 West Springer Drive

## OUR FAMILY OF RESTAURANTS



## FOLLOW US



[SalsaBravaColorado.com](http://SalsaBravaColorado.com)

## FIESTA WITH US

Ask about our full-service catering and private dining options.

