

Saltillo

MEXICAN KITCHEN y CANTINA

APPETIZERS

CHILE CON QUESO SMALL \$9 LARGE \$16 / GF

CHILE CON QUESO "BLANCO" MADE FROM SCRATCH. ADD-ONS: PICO DE GALLO, ROASTED PEPPERS or TACO MEAT. ADD-ONS \$3. GLUTEN-FREE, VEGETARIAN FRIENDLY

QUESADILLA al GUSTO \$14

FRESH CORN or FLOUR TORTILLAS FILLED w/ A THREE CHEESE BLEND.

ADD: GRILLED BEEF FAJITA, CHICKEN or SHRIMP FAJITAS or EVEN SMOKED BRISKET TO THIS DISH \$4.50

QUESADILLAS ROMANA'S \$16

AN OLD-SCHOOL FAVORITE, QUESADILLAS MADE w/ WHOLE WHEAT TORTILLAS, FILLED w/ A THREE CHEESE BLEND, SAUTEED MUSHROOMS, CHILE CHIPOTLE & A BLACK BEAN SMEAR. YUM!

GUACAMOLE SM. \$10.5 MED. \$15 LG. \$19.5 / GF

HOUSE-MADE FROM SCRATCH w/ HASS AVOCADOS. GLUTEN-FREE, VEGETARIAN FRIENDLY.

CHICHARRONES \$8 / GF

HOUSE-MADE SEASONED CRISPY PORK RINDS. SERVED w/ CHILE SAUCE & BLACK REFRIED BEANS.

NACHOS CINCOS \$15 or al GUSTO ADD: \$4.50

NACHO CHIPS (14) TOPPED w/ DBL REFRIED BEANS, GRATED CHEESE BLEND & NACHO SLICED JALAPENOS. ADD: CHICKEN FAJITA, STEAK FAJITA, or 1/2 & 1/2. ALL SERVED w/ MEXICAN CREAM \$4.50
ADD: GUACAMOLE \$4.50

CORTADILLOS \$27

HAND TRIMMED ANGUS SIRLOIN TIPS, SERVED w/ YOUR CHOICE of HOUSE-MADE ANCHO CHILE-CHIPOTLE PEPPER SAUCE, RANCHERO STYLE SAUCE or TAPADO STYLE.

SERVED w/ RICE & YOUR CHOICE of BEANS & TORTILLAS

***ALSO AVAILABLE w/ MESQUITE CHAR-GRILLED CHOPPED CHICKEN FAJITA.

STUFFED JALAPENOS \$16

5 JALAPENOS HAND-BATTERED, STUFFED w/ JUMBO SHRIMP & A THREE CHEESE BLEND. SERVED w/ PICO de GALLO, CILANTRO DRESSING & CHILE ANCHO-CHIPOTLE SAUCE. ADD: A BACON WRAP \$3.5

WAGYU BEEF GRILLED ABLONDIGAS \$16

HOUSE-GROUND WAGYU BEEF MEATBALLS SERVED w/ JALAPEÑO JELLY, MUSTARD & AVOCADO SALSA

SHRIMP COCKTAIL (5) \$25

BAY of CAMPECHE BROWN SHRIMP SERVED w/ OUR HOUSE-MADE CLASSIC ZESTY COCKTAIL SAUCE

COCTEL CAMPECHANA \$23

BAY of CAMPECHE BROWN SHRIMP, BAY SCALLOPS, SQUID & OCTOPUS TOSSED IN OUR CLASSIC COASTAL CAMPECHE MEXICAN STYLE COCKTAIL SAUCE

QUESO FLAMEADOS \$15

A HOT SKILLET OF MELTED CHIHUAHUA CHEESE w/ A SAUTE of CAMELIZED ONIONS, RED JALAPENOS, A BLEND of BELL PEPPERS & HOUSE-MADE CHORIZO SERVED w/ YOUR CHOICE of TORTILLAS or **TRY** w/ FAJITA QUESO \$18 • CHORIZO QUESO FUNDIDO \$14 • VEGGIE QUESO \$14 • SHRIMP-QUESO \$21

CUBOS de QUESO FRITO \$15

FRESH CUBES of MEXICAN PANELA CHEESE, FLASH FRIED. SERVED w/ HOUSE-MADE GUACAMOLE. SERVED w/ GREEN SALSA & CHILE ANCHO-CHIPOTLE SAUCE.

FAJITAS (fa • hee • tas)

Fajitas al Carbon: SIZZLING PLATTER w/ 1/2lb, 1lb, or 1-1/2lb

SERVED w/ SHREDDED CHEESE, GUACAMOLE, PICO de GALLO, CREMA MEXICANA, CAMELIZED ONIONS, RICE & YOUR CHOICE of BEANS & TORTILLAS

CHAR-BROILED BEEF SKIRT STEAK • FOR ONE (\$35) FOR TWO (\$60) FOR THREE (\$85)
MESQUITE CHAR-BROILED CHICKEN BREAST • FOR ONE (\$25) FOR TWO (\$40) FOR THREE (\$55)
CHAR-BROILED JUMBO GULF SHRIMP • FOR ONE (\$40) FOR TWO (\$65) FOR THREE (\$90)

TACOS al CARBON ONE \$19 TWO \$27

LARGE FLOUR TORTILLAS FILLED w/ FAJITA STEAK or FAJITA CHICKEN, SERVED w/ PICO de GALLO, CREMA MEXICANA, GUACAMOLE, QUESO, MEXICAN RICE & YOUR CHOICE of BEANS.

FAJITAS y RAJAS con CREMA: BEEF \$29 CHICKEN \$27

FAJITAS "CARNE ASADA" SMOTHERED IN A SAUTE of RAJAS de CHILE MARRON, CHILE POBLANO, ONIONS, TOMATOES & CREMA MEXICANA. SERVED w/ RICE, YOUR CHOICE of BEANS & TORTILLAS

CHICKEN (pollo)

POLLO en SALSA SALTILLO \$23.5

MESQUITE CHAR-GRILLED CHICKEN BREAST TOPPED w/ A UNIQUE RED SALSA MADE FROM 3 TYPES of CHILES, CREMA MEXICANA, CHIHUAHUA CHEESE & TOASTED SESAME SEEDS. SERVED w/ MEXICAN RICE & YOUR CHOICE of TORTILLAS.

POLLO en MOLÉ (OAXACAN) \$23.5

MESQUITE CHAR-GRILLED CHICKEN BREAST SMOTHERED w/ OUR HOUSE-MADE CLASSIC OAXACAN MOLÉ SAUCE. SPRINKLED w/ TOASTED SESAME SEEDS

POLLO ENCEBOLLADO \$23.5

MESQUITE CHAR-GRILLED CHICKEN BREAST SMOTHERED w/ SAUTEED ONIONS. SERVED w/ YOUR CHOICE of BEANS & TORTILLAS

POLLO en SALSA VERDE \$23.5

MESQUITE CHAR-GRILLED CHICKEN BREAST TOPPED w/ ROASTED SALSA VERDE, CHIHUAHUA CHEESE & CREMA MEXICANA, TOPPED w/ QUESO FRESCO. SERVED w/ YOUR CHOICE of BEANS & TORTILLAS

POLLO RANCHERO \$23.5

MESQUITE CHAR-GRILLED CHICKEN BREAST SMOTHERED IN PAPA'S RANCHERO SAUCE TOPPED w/ A THREE CHEESE BLEND. SERVED w/ RICE & YOUR CHOICE of BEANS & TORTILLAS

FLAUTAS de POLLO \$23

THREE DEEP FRIED CORN TORTILLAS FILLED w/ ROTISSERIE CHICKEN & CHIHUAHUA CHEESE TOPPED w/ SHREDDED LETTUCE, GUACAMOLE, CREMA MEXICANA, PARMESAN & CRUSHED RED PEPPER. SERVED w/ MEXICAN RICE & YOUR CHOICE of BEANS.

SOUPS

TORTILLA SOUP "MADE FROM SCRATCH" \$9

HOME-MADE CHILE "MADE FROM SCRATCH" \$8.5

SERVED w/ SHREDDED CHEESE, DICED ONIONS & CRACKERS.

SOPA de FRIJOLES NEGROS "MADE FROM SCRATCH" \$7.5

BLACK BEAN SOUP, SERVED w/ CREMA MEXICANA & PICO de GALLO

TACOS y MORE

TEXAS TACOS, CRISPY or SOFT \$16.5

BLACK ANGUS TACO MEAT, ROTISSERIE PULLED CHICKEN or EVEN BRISKET, SERVED ON A FAMILIAR "NORTH OF THE BORDER FLAVOR" CRISPY or SOFT, OPEN FACE CORN or FLOUR TORTILLAS FILLED w/ SHREDDED LETTUCE, DICED TOMATOES, & GRATED CHEESE. SERVED w/ RICE & YOUR CHOICE OF BEANS

TACOS de TINGA \$18

A HOUSE FAVORITE: 3 CRISPY CORN TOSTADAS or SOFT FLOUR TORTILLAS FILLED w/ SEASONED MIX of PULLED ROTISSERIE CHICKEN, FILLED SPICES & HERBS. TOPPED w/ PURPLE CABBAGE, RADISHES, AVACADO, CREMA MEXICANA & QUESO FRESCO. SERVED w/ RICE & YOUR CHOICE of BEANS.

TRIO of TACOS \$18

3 CORN or FLOUR TORTILLAS FILLED w/ (1) ANGUS SIRLOIN TIPS, (1) CARNITAS BITS (PORK) STEWED IN ROASTED SALSA VERDE, (1) CHICHARRON VERDE "CRACKLINGS." SERVED w/ CILANTRO, ONIONS & LIME. ***ALSO AVAILABLE w/ CHOPPED CHICKEN FAJITA

CHALUPAS COMPUESTAS \$16.5

THREE TOSTADAS TOPPED w/ REFRIED BEANS, CHILE con CARNE, TACO MEAT or PULLED ROTISSERIE CHICKEN. TOPPED w/ SHREDDED LETTUCE, DICED TOMATOES & GRATED CHEESE

SUMMER SPECIAL \$16.5

A CRISPY, BEEF or CHICKEN TACO, TOSTADA, CHEESE or BEEF ENCHILADA & HOUSE-MADE GUACAMOLE

SALADS

CHOPPED SALAD \$16

MIXED GREENS TOSSED w/ DRIED CRANBERRIES, GRAPE TOMATOES, RED ONIONS & PECAN BITS. TOSSED IN OUR HOUSE-MADE VINAIGRETTE TOPPED w/ CROUTONS & QUESO FRESCO

STEAK SALAD \$27

MIXED GREENS, CRUMBLD BLUE CHEESE, GRAPE TOMATOES, RED ONIONS & PECAN BITS TOSSED IN OUR HOUSE-MADE VINAIGRETTE. TOPPED w/ TWO GRILLED "EYE OF THE RIBEYE" MEDALLIONS

HOUSE SALAD \$7.5

A SMALL SIDE SALAD CRAFTED w/ MIXED GREENS, GRAPE TOMATOES, RED ONIONS & RADISHES TOSSED IN OUR HOUSE-MADE VINAIGRETTE, TOPPED w/ CROUTONS & QUESO FRESCO

AHI TUNA SALAD \$23.5

MEDALLIONS of AHI TUNA LIGHTLY GRILLED, THEN SEARED TO PERFECTION. SERVED ON A BED of FIELD GREENS, GRAPE TOMATOES, RED ONIONS & MANDARIN ORANGES, TOSSED & TOPPED w/ A BLEND of BALSAMIC VINEGAR GLAZE & OLIVE OIL

WEDGE SALAD \$17.5

A CRISP, COLD WEDGE of ICEBERG LETTUCE, TOPPED w/ BLUE CHEESE DRESSING, CRUMBLD BLUE CHEESE, DICED WHITE ONION, CRISP PORK BELLY BITS, FINISHED w/ A BALSAMIC VINAIGRETTE GLAZE

GRILLED CHICKEN CAESAR SALAD \$22.5

CHOPPED FAJITA CHICKEN SERVED A-TOP SELECT HEARTS OF ROMAINE LETTUCE. TOSSED w/ CAESAR DRESSING, SHAVED PARMESAN & CROUTONS

ENCHILADAS

ENCHILADAS al GUSTO \$18.5

YOUR CHOICE of AMERICAN-CHEDDER CHEESE BLEND or CHILE & CHEESE FILLED ENCHILADAS, SMOTHERED w/ CHILE GRAVY & AMERICAN-CHEDDAR CHEESE BLEND, TOPPED w/ DICED ONIONS. SERVED w/ RICE & YOUR CHOICE of BEANS

ENCHILADAS de TINGA \$23.5

3 CORN or FLOUR ROLLED TORTILLAS FILLED w/ A SEASONED MIX of PULLED ROTISSERIE CHICKEN, SPICES & HERBS & SALSA VERDE, TOPPED w/ PURPLE CABBAGE, RADISHES, AVOCADO, CREMA MEXICANA & QUESO FRESCO. SERVED w/ RICE & YOUR CHOICE of BEANS

ENCHILADAS SALTILLO \$23.5

YOUR CHOICE OF 3 CHEESE BLEND or ROTISSERIE PULLED, CHICKEN FILLED CORN TORTILLAS TOPPED w/ A UNIQUE RED SALSA (MADE FROM 3 TYPES of CHILES), CREMA MEXICANA, CHIHUAHUA CHEESE & TOASTED SESAME SEEDS. SERVED w/ MEXICAN RICE & YOUR CHOICE of BEANS.

ENCHILADAS VERDES \$23.5

YOUR CHOICE of A THREE CHEESE BLEND or ROTISSERIE PULLED CHICKEN FILLED CORN TORTILLAS, TOPPED w/ OUR HOUSE-MADE SALSA VERDE CRAFTED FROM ROASTED GREEN TOMATILLOS, SERRANO CHILE PEPPERS, MEXICAN SPICES, CILANTRO & GARLIC TOPPED w/ MELTED CHIHUAHUA CHEESE, CREMA MEXICANA & QUESO FRESCO. SERVED w/ MEXICAN RICE & YOUR CHOICE of BEANS.

ENCHILADAS de POLLO EN MOLÉ (OAXACAN) \$23.5

CORN TORTILLAS FILLED w/ YOUR CHOICE of A THREE CHEESE BLEND or ROTISSERIE PULLED CHICKEN, TOPPED w/ OUR OAXACAN "MADE FROM SCRATCH" MOLÉ, SPRINKLED w/ TOASTED SESAME SEEDS. SERVED w/ RICE & YOUR CHOICE of BEANS,

SPINACH ENCHILADAS \$23.5

TWO LARGE, DELICATELY PREPARED CRÉPES, FILLED w/ A SAUTEE of FRESH SPINACH & A THREE CHEESE BLEND, TOPPED w/ A CHARDONNAY CREAM SAUCE & ROASTED PINENUTS. SERVED w/ MEXICAN RICE & BLACK BEAN SOUP. OH MY!

THERE IS A RISK ASSOCIATED w/ CONSUMING RAW ANIMAL PROTEIN. IF YOU HAVE AN ILLNESS of THE LIVER, STOMACH, BLOOD or IMMUNE DISORDER, YOU ARE AT GREAT RISK of ILLNESS. IF YOU ARE UNSURE of YOUR RISK, CONSULT YOUR PHYSICIAN.
GRATUITY of 20% FOR ALL TABLES OVER 8 GUESTS