

*Cafe Salsa*

MEXICAN GRILL | TEQUILA BAR

LUNCH MENU



9932 WEST 55<sup>TH</sup> STREET  
COUNTRYSIDE, IL 60525

[WWW.CAFESALSA.COM](http://WWW.CAFESALSA.COM)

## ENTRANTES

### APERITIVOS

**GUACAMOLE** (V) (G) HALF \$5.00 FULL \$9.00

**FIESTA GRANDE** \$11.75

A combination of beef taquitos, cheese quesadillas, and nachos. Served with guacamole and sour cream.

**GARNACHAS** (G) \$8.00

Our chips layered with beans and melted chihuahua cheese. Served with our mild ranchero sauce, guacamole and sour cream.

**EMPANADAS** (G) \$9.50

Eight Beef or chorizo filled corn masa turnovers, topped with chihuahua cheese and ranchero sauce. Served with guacamole and sour cream.

**QUESO FUNDIDO** (V) \$9.00

Mexican cheese fondue with pico de gallo in a crispy flour tortilla bowl with tortillas or chips. Add chorizo \$1.75

**GRILLED SHRIMP** (G) \$11.00

Grilled shrimp and avocado slices on baby greens accompanied by a basil mustard sauce.

**CEVICHE DEL MAR** (G) \$10.50

Tilapia marinated in lime with tomatoes, chiles, onions and avocados.

**COCKTAIL DE CAMARON** (G) \$10.50

Traditional mexican shrimp cocktail with avocado, cilantro, tomato and onions.

**SOPAS** CUP \$3.00 BOWL \$7.00

**CALDO DE POLLO** (G)

Our classic chicken soup.

**SOUP OF THE DAY** (G)

Ask for our daily selection.

### ENSALADAS

**GARDEN SALAD OR CAESAR SALAD** (V) (G) \$5.00

**TACO SALAD** \$9.50

Lettuce, tomato, onions, green peppers, chihuahua cheese, black beans and seasoned beef or shredded chicken served in a crispy tortilla shell.

**MAZATLAN SALAD** (V) (G) \$10.50

Baby greens, blue cheese, tomatoes, granny smith apples, craisins, and walnuts with balsamic dressing.

**SOUTHWEST SALAD** (G) \$11.00

Strips of blackened chicken breasts with black beans, avocado, chihuahua cheese, red onion, tomatoes and tortilla strips with an italian lime vinaigrette.

**CHICKEN CHOPPED SALAD** (G) \$11.00

Iceberg lettuce, red onion, avocado, tomato, grilled chicken, chunky blue cheese crumbles and balsamic dressing.

#### Additional items

Grilled chicken \$3.25  
Blackened chicken \$3.75  
Steak \$4.50  
Shrimp \$4.75  
Crumbled blue cheese \$1.25

#### Dressings

Balsamic vinaigrette  
Ceasar  
Italian  
Ranch

(V) Vegetarian

(G) Gluten Free

\* Mole Sauce is not gluten free

### QUESADILLAS

Served with sour cream, guacamole and pico de gallo

**CHEESE** (V) \$8.25

**GRILLED CHICKEN OR STEAK** \$12.00

**BBQ CHICKEN** \$11.00

**CHIPOTLE CHICKEN** \$11.50

**CHIPOTLE SHRIMP** \$14.00

**SPINACH AND CHICKEN** \$11.50

**STEAK AND MUSHROOM** \$12.25

**BASIL AND GOAT CHEESE** (V) \$10.50

### TACOS

**DE CASA TACOS** (V) (G) \$7.00

Choice of two ground beef, shredded chicken, veggie or beans.

**CHARGRILLED TACOS** (G) \$10.00

Choice of two grilled steak or grilled chicken breast.

**SEARED AHI TUNA TACOS** (G) \$13.50

Two fresh seared to order, topped with lime-cilantro cabbage salsa and guacamole.

**PLAYA DEL CARMEN** \$13.25

Two fresh pan fried or grilled tilapia tacos\* topped with tomatillo avocado salsa, cabbage and pico de gallo. (\* (G))

### ENCHILADAS

Meat or beans rolled in a tortilla topped with melted cheese and choice of mild ranchero, spicy verde or mole sauce\*.

**DE CASA** (V) (G) \$7.75

Choice of two ground beef, shredded chicken, beans or cheese.

**CHARGRILLED** (G) \$11.25

Choice of two steak or chicken breast.

**SPINACH CHICKEN MUSHROOM** (G) \$11.25

Two freshly sauteed spinach, mushrooms and grilled chicken breast topped with chihuahua cheese and our salsa verde.

### FLAUTAS

**DE CASA** (G) \$10.25

Three flute shaped ground beef or shredded chicken fried tacos topped with lettuce, onions, tomatoes, avocado tomatillo salsa and parmesan cheese.

### BURRITOS

Choose your finishing style.

**Suizo:** Topped with melted chihuahua cheese and ranchero sauce.

**Chimichanga:** Deep fried and topped with guacamole.

**Cowboy:** Plain on top and toasted on the grill.

**DE CASA** \$8.00

Choice of ground beef or shredded chicken served with beans and rice and the following; lettuce, tomato, sour cream, cheese, pico de gallo and refried beans.

**CHARGRILLED** \$11.25

Choice of grilled steak, chicken breast, or carnitas served with beans and rice and the following; lettuce, tomato, sour cream, cheese, pico de gallo and refried beans.

**Note:** some burritos are not fully hot inside because of cold ingredients.

**Tacos, enchiladas, flautas and burritos are served with choice of refried, black or charro beans and spanish rice.**

## ENTRADAS

### PLATOS

#### CHICKEN CHIPOTLE \$12.00

Chicken served with a spicy salsa of chipotle, green peppers, mushrooms and onions topped with chihuahua cheese.

#### CHICKEN IN MOLE \$11.25

Strips of chicken breast in our classic mole sauce.

#### CHICKEN LIMÓN \$12.00

Breaded chicken breast topped with our lemon butter sauce. Served with garlic mashed potatoes.

#### COCHINITA PIBIL \$10.50

Roasted pork marinated with our pibil sauce served with rice, charro beans and avocado slices.

#### TRADITIONAL CARNITAS \$10.00

Tender pork cooked in a traditional copper pot.

#### CHIPOTLE PORK MEDALLIONS \$17.00

Pork tender loin served with sautéed vegetables, charro beans and garlic mashed potatoes.

#### CHILE RELLENO \$10.50

Chihuahua cheese stuffed poblano pepper, fried with our special batter.

#### CHILE RELLENO AND CARNE ASADA \$16.50

A chile relleno and ½ portion of carne asada served with our ranchero santa fe sauce.

#### MEXICAN SHISH-KA-BOB \$14.00

Carne asada skewered with green peppers and onions served with ranchero sauce.

#### CARNE ASADA \$14.75

A skirt steak chargrilled to perfection. Churrasco style add \$1.00.

#### STUFFED CARNE ASADA \$16.00

Carne asada stuffed with mushrooms, onions and bacon served with our ranchero santa fe sauce.

#### GRILLED RIB-EYE \$26.00

16 oz. rib-eye with a spicy chipotle mushroom salsa and choice of blue cheese or chihuahua cheese. Served with garlic mashed potatoes.

#### MARGARITA SALMON \$21.50

Pan-seared wild caught salmon in our salsa rita served with mango salsa, garlic mashed potatoes and veggies.

#### CAMARONES A LA DIABLA \$15.25

Sautéed garlic shrimp with a mild or spicy chipotle cream sauce.

#### CAMARONES AL MOJO DE AJO \$15.25

Sautéed jumbo shrimp in a garlic, lime and tomato sauce.

**All entrees served with choice of two of the following; rice, french fries, refried beans, black beans, charro beans, garlic mashed potatoes or veggies.**

### SIDES

Guacamole	\$2.00
Beans	\$2.00
Fries	\$3.00
Avocado slices	\$2.25
Spanish rice	\$2.00
Rice and beans	\$3.00
Grilled jalapeño pepper	\$1.50
Vegetables	\$3.00
Garlic mashed potatoes	\$3.00

### FAJITAS

Grilled to perfection, served with green peppers, tomatoes and onions in our special sauce. Includes refried beans, guacamole, sour cream and your choice of corn or flour tortillas.

#### PORTABELLA MUSHROOM \$10.25

#### CHICKEN \$10.00

#### STEAK \$12.50

#### SHRIMP \$15.00

#### COMBO \$12.00

Add seafood for \$2.50

### COMBINACIÓN

#### INDEPENDENCE \$15.00

½ order of fajitas, quesadilla and a flauta.

#### FIESTA \$15.00

Skirt steak shish-ka-bob, enchilada suiza and a quesadilla.

#### CREATE YOUR OWN TWO \$8.00 THREE \$11.00

Choose from the following:

Taco	Tamale
Enchilada	Tostada
Flauta	Chile relleno, add \$2.00
Quesadilla	

All "create your own" are "de casa" (seasoned beef, chicken, vegetable, cheese or beans). For grilled steak or grilled chicken, add \$2.00 per item

### SANDWICHES AND TORTAS

#### CHIPOTLE CHICKEN TORTA \$10.00

Grilled chicken breast topped with pico de gallo, guacamole, lettuce and our chipotle mayonnaise.

#### MILANESA TORTA \$11.00

Breaded steak or chicken with onions, tomatoes, avocado, lettuce, refried beans and sour cream.

#### 1/2 LB. STEAKBURGER \$8.00

Handmade, wood fired burger served on a toasted brioche bun with lettuce, tomato, onions and dill pickle.

**All sandwiches are served with french fries or rice and beans.**

**Additional items add \$.75**

American cheese	Grilled onions	Cajun blackening
Blue cheese	Green peppers	Mushrooms
Bacon	Grilled jalapeños	Chorizo

### BEBIDAS

#### SODAS \$2.75

Pepsi, Sierra Mist, Diet Pepsi, Crush, Dr. Pepper, Mountain Dew and Tropicana Pink Lemonade.

#### WBC CHICAGO STYLE ROOT BEER \$3.00

#### COFFEE \$3.00

Freshly ground mexican beans from Chiapas, regular and decaf.

#### MEXICAN HOT CHOCOLATE \$3.00

Hot chocolate made from pressed chocolate, raw sugar and cinnamon. Melted and blended with milk.

# MARGARITAS

Please ask for our full tequila menu for tequila flights and specialty margaritas. Our 16oz margarita is made with 2oz. of tequila, 1 oz. of triple sec and sweet and sour mix. **Grand Marnier or Cointreau are Premium Upgrades.**

	<u>12oz</u>	<u>16oz</u>	<u>PITCHER</u>
<b>SALSA RITA</b> .....	\$6.10	\$8.35	\$25.25
<b>GOLDEN</b> .....	\$6.75	\$9.00	\$33.35
Made with 100% Agave Ranchero Tequila			
<b>SALSA RITA NATURAL</b> .....	\$7.65	\$9.35	N/A
Our Low Calorie Margarita Made With Real Lime and Lemon Juice, Agave Nectar, Premium Reposado Tequila and Triple Sec			
<b>CADILLAC</b> .....	N/A	\$11.50	\$38.75
Made With 100% Agave Ranchero Tequila, Choose From Grand Marnier or Cointreau			
<b>FLAVORED MARGARITA</b> .....	N/A	\$9.25	\$33.35
Raspberry, Strawberry, Mango, or Peach.			

**CORONA-RITAS ... \$10.00 | PINA COLADA (with Rum) ... \$9.00**

## SPECIALTY COCKTAILS — \$10.50

12 oz Made with Premium Casaamigos Tequila

**WATERMELON MARGARITA**  
Watermelon Infused Casamigos Blanco,  
Fresh Lime, Agave, Chili Lime Salt Rim

**CUCUMBER-JALAPENO MARGARITA**  
Casaamigos Blanco, Fresh Lime,  
Orange Liqueur, Jalapeno, Cucumber

**PALOMA**  
Cassaamigos Reposado,  
Fresh Lime, Agave, Grapefruit, Squir

# VINO

## HOMEMADE RED OR WHITE PEACH SANGRIA

Glass - \$6.15

1/2 Liter - \$11.50

Liter - \$21.00

## WINES BY THE GLASS — \$6

Bella Sera Pinto Grigio · Gallo Sauvignon Blanc · Copperridge Chardonnay · Copperridge White Zinfandel  
Bota Merlot · Bota Pinot Noir · Bota Cabernet

## WINES BY THE BOTTLE: 1/2 SPLIT — \$20 / FULL BOTTLE — \$42

Kendall Jackson Cabernet Sauvignon · Kendall Jackson Chardonnay · Kendall Jackson Merlot

## SPANISH BOTTLES OF WINE — \$26

**PASO A PASO VERDEJO** | La Mancha, Spain

Green-tinged gold, filled with delicate aromas of fresh picked peaches, bright citrus accents and delicious apple and kiwi flavors, becomes spicier with air and finishes with a strong cut and lingering citrus pith note.

**COMO LOCO MONASTRELL** | Jumilla,, Spain

Deep violet color and long, well balanced tannins, bursting with rich fruit flavors and luscious aromas of sweet and exotic spices

**HONORO VERA GARNACHA** | Calatayud, Spain

Intense aromas of sweet cherries, blueberries dark plums leading to an exotic spicy and finish reminiscent of white pepper. Well balanced and very easy to drink.

**VENTA MORALES TEMPRANILLO** | La Mancha, Spain

This riper version of tempranillo shows black cherries and blueberries, along with sandalwood and sawdust from American oak. The finish reflects its warm region origins.

# CERVEZAS

ON TAP: Modelo Especial · DXX Amber · Blue Moon · \*Seasonal

\*Ask to see our beer menu for complete beer list

## ESPECIAL DE DIA

### EVERYDAY

Bar Taco Special 11am-4pm @ Bar Only

### SUNDAY FUNDAY

\$4.00 Red or White Sangria

\$4.00 Bloody Mary or Maria

\$7.00 Bloody with Side Car of Coronita

\$5 Off Buckets of Beer

### MONDAY AND TUESDAY

2 for \$22 Menu · \$5 Off Buckets of Beer

Happy Hour Food + Drink Specials

4:30-6:30pm @ Bar Only

### MARGARITA WEDNESDAY

Happy Hour All Day Long - Dining & Bar

Half Off Our Famous SalsaRitas

### WINE THERAPY THURSDAY

\$4.00 Red or White Sangria

1/2 Priced Spanish Wine Bottles

\$5 Off Buckets of Beer

Happy Hour Food + Drink Specials

4:30-6:30pm @ Bar Only