



SALT + LIME

MODERN MEXICAN GRILL



APPETIZERS

2 off during Happy Hour

GUACAMOLE | Sm 6.75 | Lg 11.25

Avocado, mandarin orange, red onion, cilantro + lime. Topped with cotija cheese.

Served with warm tortilla chips. 🌿

SMOKED CHICKEN POPPERS | 8.95

Roasted jalapeños stuffed with chicken tinga, pico de gallo, jack, Oaxaca cheese, New Mexico red sauce + avocado crema.

MINI CHIMIS | 8.95

Crispy flour tortilla filled with chicken tinga, corn relish, pico de gallo + queso fresco.

Served with choice of salsa.

QUESO FUNDIDO | 8.85

Three cheese blend topped with pico de gallo. Served hot with warm tortilla chips. 🌿

Add homemade chorizo or sautéed crimini mushrooms 2.50.

QUESADILLA | 11.95

Giant flour tortilla filled with chicken tinga, Oaxaca cheese. Topped with avocado crema + pico de gallo.

TOTOPOS | 10.25

Freshly fried corn tortillas topped with your choice of protein, mixed peppers, onions, Oaxaca cheese, sliced jalapenos, crema, pico de gallo + guacamole.

CHILI RELLENO

Carnitas 9.50 | Camaron 10 | Veggies 9

Roasted Anaheim chili stuffed with your choice of grilled camaron or carnitas, mushrooms, corn relish, jack cheese, Oaxaca cheese, New Mexico red + green sauce.

CEVICHE | 12.95

Shrimp, scallops, snapper, cucumber, poblano peppers, onion, tomato, avocado, cilantro + lime. Served with warm tortilla chips. 🌿

AHI CRUDO | 12.75

Lightly crusted seared Ahi Tuna with sliced avocado. Served with a jicama slaw and jalapeno aioli sauce + soy sauce for dipping.

NACHOS | 10.95

Melted Oaxaca cheese, queso fundido, chicken tinga + corn relish. Topped with avocado crema + pico de gallo.

MINI ENCHILADAS | 9.25

Three mini corn tortillas filled with chicken tinga, Oaxaca cheese + spinach. Topped with New Mexico green sauce, queso fresco, Oaxaca cheese + cilantro.

SALADS + SOUPS

Add pollo asado, carne asada* or carnitas 3.75 | Add ahi,* camaron or snapper 5.25 | Add salmon* 6.25

CASA

Sm 5.75 | Lg 9.75

Mixed greens, tomatoes, corn relish, red onion, cucumber, tortilla strips, cotija cheese + cilantro ranch dressing. 🌿

KALE + MANGO

Sm 9.25 | Lg 13.25

Kale, red cabbage, jicama, mango, avocado, queso fresco, pepitas + oregano-lime vinaigrette. 🌿

QUINOA

Sm 8.95 | Lg 12.75

Tri-colored quinoa, mixed greens, corn relish, house rice, black beans + chipotle vinaigrette. 🌿

ENSALADA MEXICANA

Sm 8.75 | Lg 12.75

Romaine lettuce with pollo asado, tomatoes, avocado, red onion, cilantro, black beans, queso fresco + lime vinaigrette.

SONORAN CAESAR

Pollo asado 10 | Carne asada* 12 | Salmon 14

Crisp romaine lettuce tossed with caesar dressing, croutons + cotija cheese.

TOSTADA SALAD | 13.75

Your choice of camaron, pollo asado or carne asada* on two crispy tortillas topped with romaine lettuce, onions, tomatoes, cilantro, queso fresco, black beans + lime vinaigrette.

ENCHILADA SOUP

Cup 3.75 | Bowl 6.75

Cheddar cheese, chicken tinga, topped with tortilla strips, pico de gallo + crema.

TORTILLA SOUP

Cup 3.75 | Bowl 6.75

Chicken tinga with vegetables, poblano peppers + red bell peppers. Topped with tortillas strips + Oaxaca cheese.

SPECIALTY TACOS

Choice of flour tortilla, corn tortilla or lettuce cup. 1 off during Happy Hour.

BAJA | 5.95

Beer battered cod topped with pico de gallo, cabbage, avocado crema + queso fresco.

CALABAZA + HONGO | 4.95

Grilled zucchini, squash, portobello mushroom, red bell pepper, cabbage, pico de gallo + pickled red onion. 🌿

SEARED AHI* | 5.95

Lightly seared ahi topped with avocado, radish, cabbage + pickled red onion.

AL PASTOR | 5.25

Chili marinated pork topped with pineapple salsa, cabbage + cotija cheese.

PORK BELLY | 5.25

Braised pork belly topped with tamarind glaze, cactus salad, cabbage + cotija cheese.

CAMARON | 5.95

Blackened shrimp topped with cabbage, jicama, mango, pico de gallo + avocado crema.

POLLO + MOLE | 4.95

Marinated grilled chicken topped with mole poblano, crema, pico de gallo, cabbage + queso fresco.

CARNE ASADA* | 4.95

Steak, fajita veggies, pico de gallo + queso fresco.

BARBACOA | 5.95

Braised short ribs topped with cabbage, pico de gallo + Oaxaca cheese.

HUACHINANGO | 5.95

Grilled snapper topped with jicama, mango, cabbage, pineapple salsa, cilantro ranch + pickled red onion.

CHICKEN TINGA | 4.95

Shredded chicken topped with cabbage, pico de gallo, guacamole + queso fresco.

AVOCADO | 4.95

Beer battered fried avocado topped with jicama, mango, pico de gallo, cilantro, queso fresco + fresh lime juice. 🌿

CARNITAS | 4.95

Pork, fajita veggies, pico de gallo + queso fresco.

POLLO ASADO | 4.75

Grilled chicken, fajita veggies, pico de gallo + queso fresco.

STREET TACOS

3 for 8.25 or 6 for 14.95

2 off during Happy Hour

Carne asada,* pollo asado or carnitas in mini corn tortillas topped with white onion + cilantro. Served with your choice of salsa.



SALSAS

1 for 2.50 or 3 for 5.50

SALSA FRESCA Mild
(Complimentary first 2 baskets w/ chips)

PICO DE GALLO Mild

TOMATILLO Medium

PINEAPPLE Medium

ARBOL Hot

HABANERO Hot



🌿 Vegetarian

No Substitutions



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ENTREES

CARNITAS | 16.95

Slow braised pork topped with tomatillo salsa + pickled red onion.
Served with flour or corn tortillas + choice of side.

SHORT RIB BARBACOA | 18.95

Braised boneless short ribs with pickled red onion, stewed potatoes, cilantro + carrots.

TAMALES | 13.95

Three Mexico City style tamales topped with your choice of carne asada,* carnitas or pollo asado, refried beans, tomatillo salsa + queso fresco. Served with choice of side.

FAJITAS

Camaron 18.95 | Pollo Asado or Carne Asada* 17.75

Your choice of pollo asado, carne asada,* camaron, or veggies sautéed with white onions, red bell peppers, poblano peppers + mushrooms.
Served with guacamole, crema, pico de gallo, black beans + house rice.
Choice of corn tortillas, flour tortillas, or lettuce cups.

Make it a combo for 3 or trio for 6 dollars.

TASTE OF THE STREET | 12.95

Three street tacos, choice of carne asada,* pollo asado or carnitas in mini corn tortillas topped with white onion + cilantro. Served with street corn, jicama mango slaw + choice of salsa.

GREEN CHILI CHICKEN ENCHILADAS | 14.95

Three corn tortillas filled with chicken tinga + Oaxaca cheese. Topped with New Mexico green sauce, romaine, avocado crema + pico de gallo.

SALMON FRESCO | 18.75

Grilled salmon with diced avocado, pico de gallo + house rice.

HUARACHES | 14.50

Flat bread style tortilla topped with refried beans, carne asada,* queso fresco, Oaxaca cheese, morita and guajillo salsas, shredded lettuce, pico de gallo + crema.

STEAK TAMPIQUENA | 20.95

Bistro steak topped with mushrooms, onions and Oaxaca cheese. Served with house rice, black beans, guacamole, crema, pico de gallo + your choice of salsa.

CRISPY TAQUITOS | 12.95

Four crispy tortillas rolled and filled with potato mashed topped with re-fried beans, shredded lettuce, tomato, salsa fresca, queso fresco, crema + marinated red peppers. 🌿

BURRITOS

Served with choice of black beans, charro beans or house rice. Make it enchilada style with your choice of red or green sauce 2.50.

POLLO ASADO | 10.75

Marinated grilled chicken with cabbage, guacamole, pico de gallo, crema + Oaxaca cheese.

CAMARON | 13.75

Blackened shrimp with cabbage, house rice, pico de gallo + guacamole.

CARNE ASADA* | 12.75

Marinated steak with black beans, cabbage, crema, guacamole, pico de gallo + Oaxaca cheese.

VEGETARIANO | 9.75

Zucchini, squash, Portobello mushrooms, red bell peppers, poblano peppers, white onion, house rice, pico de gallo + guacamole. 🌿

CARNITAS | 11.50

Marinated pork with black beans, guacamole + pico de gallo.



SIDES

STREET CORN	4.95
BLACK BEANS	3.50
GRILLED VEGGIES	4.25
CHARRO BEANS	3.50
HOUSE RICE	3.25
JICAMA MANGO SLAW	4.25



DESSERTS

SOPAPILLAS | 7

Fried dough tossed in cinnamon sugar.
Topped with homemade caramel sauce + powdered sugar.

HOMEMADE CHEESECAKE | 7

Ask your server about this week's flavor.

CHURROS

2 for 7 | 4 for 12

Churros tossed in cinnamon sugar.
Served with your choice of chocolate, caramel, or tequila lime sauce.

DONUTS + CREAM | 7

Mini vanilla flavor donut holes. Topped with vanilla ice cream, caramel + chocolate sauce.

CHOCO FLAN | 7

Moist chocolate cake layered with classic flan and topped with caramel sauce.

*Pan seared ahi, salmon and carne asada may be cooked to order. **Notice:** The consumption of undercooked or raw eggs, meat, poultry and seafood may increase your risk of food borne illness. Please inform us of any allergies. For your convenience, a gratuity of 18% will be added to parties of 6 or more.