

APPETIZERS

TRIO DE QUESADILLAS DE CAMARON \$12

THREE CRISPY CORN TORTILLAS WITH CHIHUAHUA CHEESE AND SHRIMP, RED TOMATO SPICY SALSA.

WAGYU BEEF GRILLED MEAT BALLS \$10

GROUND WAGYU BEEF MEAT BALLS WITH JALAPEÑO JELLY, MUSTARD AND GREEN SAUCE.

CORTADILLOS \$13

HAND TRIMMED PRIME SIRLOIN TIPS, SERVED WITH YOUR CHOICE OF STYLE, CHIPOTLE PEPPER STYLE SAUCE, RANCHERO STYLE SAUCE OR TAPADO STYLE, WITH YOUR CHOICE OF FRESH CORN OR FLOUR TORTILLAS. ALSO, AVAILABLE WITH GRILLED CHICKEN BREAST TIPS.

COCTEL DE CAMARON \$17

COLOSSAL #8 "PACIFIC BLUE WILD CAUGHT" SHRIMP FROM THE SEA OF CORTEZ, SLICED INTO BITE SIZE PIECES AND MIXED WITH OUR SPICY SAUCE AND PICO DE GALLO.

CLASSIC SHRIMP COCKTAIL \$17

COLOSSAL #8 "PACIFIC BLUE WILD CAUGHT" SHRIMP FROM THE SEA OF CORTEZ, EXPERTLY COOKED AND SERVED WHOLE WITH OUR CLASSIC COCKTAIL SAUCE.

QUESO FUNDIDO \$13

A HOT SKILLET OF MELTED CHIHUAHUA CHEESE WITH GRILLED ONIONS, RED JALAPENOS, BELL PEPPERS AND HOMEMADE CHORIZO, WITH YOUR CHOICE OF FRESH CORN OR FLOUR TORTILLAS.

TRIO OF TACOS \$12

3 CORN OR FLOUR TORTILLAS FILLED WITH (1) PRIME SIRLOIN TIPS, (1) CARNITAS (PORK) IN GREEN SAUCE, (1) SMOKED BRISKET. ALSO, AVAILABLE WITH GRILLED CHICKEN BREAST TIPS.

QUESADILLA AHOGADA EN SALSA \$6

FRESH CORN TORTILLAS FILLED WITH MELTED CHIHUAHUA CHEESE AND DROWNED IN OUR TOMATO SAUCE.

*ADD GRILLED CHICKEN TO THIS DISH +\$4

CUBOS DE QUESO FRITO \$8

FRESH SMALL CUBES OF WHITE CHEESE FLASH FRIED, SERVED WITH GUACAMOLE AND DIPPING SAUCES, GREEN AND CHIPOTLE.

BEEF CARPACCIO \$11

THIN SLICES OF EYE OF THE RIBEYE, SHAVED PARMESAN CHEESE, AND JALAPENO.

ENCHILADAS

ENCHILADAS DE PAPA EN SALSA DE TOMATE \$15

3 CORN TORTILLA TACOS FILLED WITH CHUNKS OF POTATO, COVERED WITH RED TOMATO SAUCE, CREAM AND MELTED CHIHUAHUA CHEESE.

ENCHILADAS SALTILLO \$15

YOUR CHOICE OF 3 CHEESE OR CHICKEN FILLED CORN TORTILLAS TOPPED WITH A SPECIAL RED SALSA CONSISTING OF 5 TYPES OF PEPPERS, CREAM, MELTED CHIHUAHUA CHEESE AND TOASTED SESAME SEEDS.

ENCHILADAS VERDES \$15

YOUR CHOICE OF 3 CHEESE OR CHICKEN FILLED CORN TORTILLAS TOPPED WITH A SPECIAL GREEN SAUCE MADE WITH GREEN TOMATOES, SERRANO PEPPERS AND GARLIC, TOPPED WITH CREAM, AND MELTED CHIHUAHUA CHEESE.

TACOS DE POLLO EN MOLE \$15

YOUR CHOICE OF 3 CHEESE OR CHICKEN FILLED CORN TORTILLAS TOPPED WITH OUR SWEET AND SPICY HOMEMADE MOLE SAUCE SPRINKLED WITH TOASTED SESAME SEEDS.

CHICKEN

POLLO EN SALSA BORRACHA \$18

MESQUITE GRILLED CHICKEN BREAST WITH OUR SPECIAL HOUSE SAUCE MADE WITH BEER, TOMATOES, MUSHROOMS AND PEPPERS.

POLLO EN SALSA CHIPOTLE \$18

MESQUITE GRILLED CHICKEN BREAST WITH CHIPOTLE SAUCE.

POLLO EN MOLE \$18

MESQUITE GRILLED CHICKEN BREAST WITH A SWEET AND SPICY HOUSE MADE MOLE SPRINKLED WITH TOASTED SESAME SEEDS.

POLLO ENCEBOLLADO \$18

MESQUITE GRILLED CHICKEN BREAST SMOTHERED WITH SAUTEED ONIONS.

POLLO CON CHILAQUILES \$18

MESQUITE GRILLED CHICKEN BREAST WITH CHILAQUILES.

POLLO EN SALSA VERDE \$18

MESQUITE GRILLED CHICKEN BREAST TOPPED WITH CREAM, GREEN SALSA, AND CHIHUAHUA CHEESE.

SALADS

CHOPPED SALAD \$10

MIXED GREENS, GRILLED CORN, DRIED CRANBERRIES, QUESO FRESCO, GRAPE TOMATOES AND GLAZED PECANS IN OUR HOUSE-MADE VINAIGRETTE.

OAXACA CHEESE AND TOMATO SALAD \$8

SHREDDED OAXACA CHEESE ON TOP OF A THICK SLICE OF TOMATO TOPPED WITH CILANTRO VINAIGRETTE.

STEAK SALAD \$18

GRILLED RIBEYE, MIXED GREENS, AGED BLUE CHEESE, GRAPE TOMATOES, AND GLAZED PECANS, WITH YOUR CHOICE OF DRESSING (HOUSE-MADE VINAIGRETTE OR BUTTERMILK AVOCADO).

CHICKEN SALAD \$18

GRILLED CHICKEN BREAST, MIXED GREENS, GRILLED CORN, DRIED CRANBERRIES, QUESO FRESCO, GRAPE TOMATOES AND GLAZED PECANS, WITH VINAIGRETTE.

THE WEDGE \$10

CRISP ICEBERG, GRAPE TOMATOES, AVOCADO, AGED BLUE CHEESE, BACON AND OUR BUTTERMILK AVOCADO DRESSING.

ENSALADA PEQUENA \$5

SMALL SIDE SALAD WITH MIXED GREENS, GRAPE TOMATOES, RED ONIONS, RADISHES AND QUESO FRESCO, WITH VINAIGRETTE.

SOUPS

TORTILLA SOUP \$5

AUTHENTIC MEXICAN RED PEPPER SOUP WITH FRIED TORTILLA CHIPS, QUESO FRESCO, CREAM AND CRUNCHY CASCABEL PEPPER.

CALDO DE POLLO \$5

AUTHENTIC MEXICAN HOME-STYLE CHICKEN AND VEGETABLE SOUP.

SIDES

GRILLED ASPARAGUS \$8 GRILLED VEGETABLES \$4

MEXICAN RICE \$4 BEANS \$4

FRIED POTATOES \$4 GUACAMOLE \$6

TORTILLAS \$2 PICO DE GALLO \$3

DISCLAIMER:

- THERE IS A RISK ASSOCIATED WITH CONSUMING RAW ANIMAL PROTEIN. IF YOU HAVE ILLNESS OF THE LIVER, STOMACH, BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATEST RISK OF ILLNESS. IF YOU ARE UNSURE OF YOUR RISK, CONSULT YOUR PHYSICIAN.
- GRATITUDE OF 20% FOR ALL TABLES OVER 8 GUESTS

STEAKS

OUR STEAKS AND CHOPS ARE HAND CUT, SEASONED WITH SALT AND PEPPER THEN SLOWLY COOKED OVER EMBERS OF NATURAL MESQUITE WOOD. PLEASE ALLOW AN AVERAGE OF 30 TO 45 MINUTES OF COOKING TIME DEPENDING ON YOUR CHOICE OF TEMPERATURE. ALL SERVED WITH GRILLED VEGETABLES, FRIED POTATOES, BEANS AND YOUR CHOICE OF FLOUR OR CORN TORTILLAS.

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| USDA CAB COWBOY CUT BONE-IN RIBEYE (25 oz.) | \$46 |
| CENTER-CUT BEEF TENDERLOIN (8 oz.) | \$33 |
| LAMB T-BONE (TWO 8 oz.) PRIME COLORADO LAMB | \$39 |
| EYE OF THE RIBEYE (8 oz./12 oz.) | \$24 & \$35 |
| PORK TENDERLOIN (16 oz.) DOMESTIC PORK | \$28 |
| CANITA DE DIEZMILLO ASADA (8 oz.) | \$29 |
| STEAK AND SHRIMP | \$38 |

8 oz. EYE OF RIBEYE GRILLED WITH 2 COLOSSAL GRILLED SHRIMP FROM THE SEA OF CORTEZ, GRILLED VEGETABLES AND RICE.

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| EYE OF RIBEYE WITH CHIPOTLE SAUCE AND CHEESE | \$28 |
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8 oz. EYE OF RIBEYE, TOPPED WITH CHIPOTLE SAUCE, CREAM AND CHIHUAHUA CHEESE, GRILLED VEGETABLES AND RICE.

SALTILLO STYLE

EXTRA LARGE CUTS OF TENDER BEEF TO BE SHARED FAMILY STYLE, SEASONED WITH SALT AND PEPPER THEN SLOWLY COOKED OVER THE EMBERS OF NATURAL MESQUITE WOOD. PLEASE ALLOW AN AVERAGE OF 40 TO 45 MINUTES OF COOKING TIME DEPENDING ON YOUR CHOICE OF TEMPERATURE. ALL SERVED WITH GRILLED VEGETABLES, GRILLED ASPARAGUS, FRIED POTATOES, BEANS AND YOUR CHOICE OF CORN OR FLOUR TORTILLAS.

ANGUS PRIME TOP SIRLOIN (OVER 3 POUNDS) \$80

SPECIAL TRIMMED PRIME TOP SIRLOIN (SERVES 4). PLEASE ALLOW 40 MIN.

TAPA DE LOMO -SPECIALLY TRIMMED RIBEYE CAP (OVER 4 POUNDS) \$190

SPECIALLY TRIMMED RIBEYE CAP (SERVES 6). THIS IS THE ENTIRE TOP CAP PORTION OF THE WHOLE RIBEYE, HAND TRIMMED AND THEN CAREFULLY GRILLED. THIS IS EVERYONE'S FAVORITE PART OF THE RIBEYE, TENDER, JUICY AND EXTREMELY FLAVORFUL. PLEASE ALLOW 40 MIN.

HOME STYLE MEXICAN DELIGHTS

STEAK AND ENCHILADAS \$30

8 oz. EYE OF THE RIBEYE SERVED WITH YOUR CHOICE OF ENCHILADAS: SALTILLO, SALSA VERDE, OR MOLE. SERVED WITH A SIDE OF BEANS.

BEEF ALAMBRES \$25

BEEF KABOBS WITH A SIDE OF GUACAMOLE, MEXICAN STYLE RICE AND BEANS.

THICK CUT OF SLOW SMOKED BRISKET (16 oz.) \$25

EXTRA THICK CUT PORTION OF CERTIFIED ANGUS BEEF SLOWLY SMOKED OVER MESQUITE WOOD, SERVED IN ITS OWN JUICES WITH A SIDE OF BEANS AND POTATOES.

WAGYU BEEF STEAK BURGER (6 oz.) \$13

THICK PATTY OF WAGYU BEEF BEST COOKED TO A PERFECT MEDIUM, SERVED WITH MELTED CHIHUAHUA CHEESE, FRESH SLICED AVOCADO ON A FRESH ARTISAN BUN WITH PIQUIN MAYONNAISE, SERVED WITH FRIED POTATOES. (ADD BACON \$2)

EYE OF THE RIBEYE ENCEBOLLADO (8 oz.) \$24

THICK SLICES OF EYE OF THE RIBEYE GRILLED AND SMOTHERED WITH SAUTEED ONIONS WITH A SIDE OF BEANS.

TAMPIQUEÑA \$34

CANITA DE DIEZMILLO SERVED WITH TWO MOLE ENCHILADAS, ONE QUESADILLA, GUACAMOLE AND RICE.

MILANESA \$15

THIN SLICED EYE OF THE RIBEYE STEAK BREADED SERVED WITH A SIDE OF MEXICAN STYLE RICE AND POTATOES.

HUACHINANGO \$33

FILET OF FRESH GULF RED SNAPPER LIGHTLY SEASONED WITH MEXICAN GARLIC AND OLIVE OIL SAUCE SERVED WITH MEXICAN STYLE RICE AND GRILLED VEGETABLES.

TORTA DE CARNITAS \$13

SANDWICH MADE WITH CARNITAS, AVOCADO, TOMATOES, ONIONS, SPICY MAYONNAISE AND PICKLED JALAPENOS SERVED WITH FRIED POTATOES.

CHILAQUILES VERDES \$10

TRIO OF TAMALES \$12

3 MEXICAN TAMALES FILLED WITH (1) BEEF, (1) PORK, (1) CHICKEN ALL SMOTHERED IN OUR HOUSE SAUCE MADE WITH CREAM, ONIONS, CORN AND POBLANO PEPPERS.

OUR STORY

SALTILLO, MEXICAN KITCHEN IS NEW AND EXCITING STYLE OF NORTHERN MEXICAN FOOD; LOCATED IN THE BELLAIRE TRIANGLE. WITH DISHES CAREFULLY DESIGNED WITH SUCCULENT FLAVORS DELIVERED TO YOUR TABLE. IT IS THE BEST WAY TO LEARN ABOUT THE GREATEST DISHES THAT MEXICO HAS TO OFFER HERE IN OUR CITY, SUCH AS ENCHILADAS, STEAKS COOKED ON MESQUITE WOOD, CHICKEN, LAMB, SEA FOOD FROM THE SEA OF CORTEZ IN MEXICO, SOUPS, SALADS AND DESSERTS.

GREAT SERVICE AND COMFORTABLE ENVIRONMENT, WELL STOCKED BAR WITH REASONABLE PRICES, NICE SELECTION OF WINES, A SELECTION OF MOST MEXICAN BEERS, IS GREAT ADDITION TO THE NEIGHBORHOOD AS WELL AS OUR CITY. SALTILLO IS A MEXICAN RESTAURANT WITH MEXICAN ROOTS WHICH IS BACKED UP BY OVER A DECADE OF EXPERIENCE.

No Split Checks For Tables Over 8 Guests