



To Our Valued Guests,

When I moved back to Colorado Springs in the early 2000s, my very young daughter always wanted to go to the “parrot restaurant” here in Rockrimmon. Who would have imagined that nearly two decades later I would own that very same restaurant!

As an Air Academy grad, I love the Rockrimmon area and all it has to offer – great people, fantastic views and some awesome memories! We all love this community and are looking forward to supporting it and all the amazing people who make it so wonderful!

While I am keeping much of the original “Salsa,” I also want to share my family with you. You will see parrots for my daughter, pictures of my family and pictures of our “Salsa” family as well.

Thank you for your continued support, and more importantly for allowing us to serve you and your family!

Scott Morrissey
Owner / Operator

Salsa on the Rock
802 Village Center Drive
Colorado Springs, CO 80919
(719) 266-9244
www.salsaontherock.com

STARTERS

CARNE ASADA FRIES 8.99

Seasoned Potato Fries / Carne Asada Steak Cubes
Green Chili / Mixed Cheeses / Guacamole / Sour Cream

QUESADILLA 9.49

Musso Farms Pueblo Green Chile Tortilla
Mixed Cheese / Roasted Red Peppers
& Diced Green Chiles / Bleu Cheese Aioli

Add All Natural Chicken +2

Add Grilled Marinated Steak +2.5

SHRIMP CEVICHE MARTINI * 11.49

Fresh Lime Juice / Cucumber / Tomato
Red Onion / Jalapeno / Avocado / Cilantro

CHILE CON QUESO 8.49

Traditional & Mexican Cheeses
Handmade Salsa

Add Seasoned Ground Beef or Chorizo +1.5

NACHOS ON THE ROCK 9.99

Fresh Tortilla Chips / Black Beans
Mixed Cheese / Chile Con Queso
Pickled Onion / Sour Cream / Guacamole

Add Seasoned Ground Beef +1.5

Add All Natural Chicken +2

Add Marinated Steak +2.5

COCONUT SHRIMP 12.99

Four Jumbo Shrimp / Fresh Flaked Coconut
Cilantro Lime Rice / Fresh Mango Salsa
Housemade Mango Chutney

AVOCADO FRIES 8.49

Beer Battered / Lightly Fried
Jalapeno Syrup / Lime Crema

CRISPY PORK TAQUITOS 8.99

Guacamole / Cilantro Lime Crema
Shredded Lettuce / Chopped Tomato / Cotija

SONORA CHEESE CRISP 7.99

Musso Farms Pueblo Green Chile Tortilla
Mixed Cheese / Cilantro / Cotija / Jalapeno

Add Sriracha Chicken +2

Add Marinated Steak +2.5

TABLESIDE GUACAMOLE 11.49

Fresh Avocado / Vine Ripened Tomatoes
Onion / Cilantro / Fresh Lime
Signature Blend of Seasonings

BAJA ROLL 11.99

Battered White Fish / Guacamole / Shredded Lettuce
Chipotle Tartar / Mixed Cheese / Salsa Fresca
Musso Farms Pueblo Green Chile Wrap
Served with Blackened Tomato Salsa

GREENS & SOUPS

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

CLUB SALAD 12.99

Lightly Fried All Natural Chicken Tenders / Mixed Greens / Fresh Avocado
Hickory Smoked Bacon / Mixed Cheese / Pico de Gallo

TACO SALAD 10.99

Seasoned Ground Beef / Sautéed Peppers & Onions / Black Beans / Roasted Corn Relish
Mixed Cheese / Sour Cream / Guacamole / Fried Tortilla Bowl

Sub Chicken + 2 / Sub Steak +2.5

FIESTA CHICKEN SALAD 12.99

Strips of Seasoned Grilled All Natural Chicken / Mixed Greens / Cilantro / Tortilla Strips
Signature Tequila Lime Vinaigrette / Chipotle Peanut Sauce

PORK CHILE VERDE 7.99

Slow Roasted Shredded Pork / Melted Cheese / Cilantro / Flour Tortilla

YUCATAN LIME SOUP 7.99

All Natural Grilled Chicken / Pico De Gallo / Tortilla Strips / Cilantro / Cotija / Chipotle Crema

BURRITOS

Served with Spanish rice and refried beans unless otherwise noted.
Add sliced avocado, guacamole or sour cream +1.49

GRANDE 12.99

Choice of All Natural Grilled Chicken, Seasoned Ground Beef or Pork / Mixed Cheeses
Shredded Lettuce / Beans / Rice / Green Chile (Hot) or Hatch Red Chile (Mild) / Salsa Fresca

Sub Marinated Steak +1.5

Chimi Style +2.5 Lightly Fried Burrito Grande with Guacamole and Sour Cream

TRES CERDITOS 13.49

Marinated Slow Cooked Pork / Cilantro Lime Rice / Whole Black Beans / Mixed Cheeses
Green Chile / Smoky Bacon / Salsa Fresca / Green Onion

VEGGIE 13.49

Grilled Seasonal Veggies / Sautéed Peppers & Onions / Guacamole / Mixed Cheese
Green Chile (Hot) or Hatch Red Chile (Mild) / Served with Cilantro Lime Rice and Black Beans

FAJITA BURRITO 13.99

Grilled All Natural Chicken / Fajita Vegetables / Mixed Cheese / Sour Cream
Guacamole / Green Chile (Hot) or Hatch Red Chile (Mild)

Sub Steak + 1.5

FIRE CHICKEN 13.99

Sriracha Chicken / Sautéed Peppers & Onions / Jalapenos / Mixed Cheese / Chile Con Queso

SURF & TURF 15.99

Blackened Shrimp / Marinated Steak / Guacamole / Sautéed Peppers & Onions
Mixed Cheese / Tomatillo Cream Sauce / Chipotle Crema

ENCHILADAS

Served with Spanish rice and refried beans unless otherwise noted.

BLUE CORN SHRIMP 14.99

Achiote Marinated Shrimp / Mixed Cheese / Roasted Tomatillo Sauce / Cilantro Lime Rice / Black Beans

ENCHILADA DINNER 11.49

Hand Rolled Cheese Enchiladas / Green Chile (Hot) or Hatch Red Chile (Mild)

Choice of Cheese, Slow Roasted Pork or Seasoned Ground Beef

Sub Chicken +2 / Sub Marinated Steak +2.5

SOUR CREAM & CHICKEN 13.49

Chicken / Mixed Cheese / Cilantro Cream Sauce / Sour Cream / Chopped Cilantro

PORTOBELLO & SPINACH 13.49

Grilled Portobello Mushrooms / Spinach / Mixed Cheese / Green Chile (Hot) or Hatch Red Chile (Mild)

Served with Cilantro Lime Rice and Black Beans

ROASTED PORK & TOMATILLO 13.49

Roasted Shredded Pork / Fresh Tomatillo Sauce / Cotija / Served with Cilantro Lime Rice and Black Beans

STEAK & AVOCADO 14.99

Grilled Marinated Steak / Mixed Cheese / Green Chile / Sliced Avocado / Chipotle Crema / Pickled Onions

MARGHERITA CHICKEN 13.49

Spinach / Mixed Cheeses / Roasted Red Pepper Cream Sauce / Grilled Chicken

Served with Cilantro Lime Rice and Black Beans

SPECIALTIES

Add sliced avocado, guacamole or sour cream +1.49

SALSA SLOPPER 11.99

Seasoned Potato Fries / 2 Ground Beef Patties

Green Chili / Mixed Cheese / Guacamole / Sour Cream

POLLO ASADO 14.49

Grilled All Natural Chicken / Chimichurri

Caramelized Onions / Refried Beans

Spanish Rice / Guacamole

Fresh Flour Tortillas

Sub Steak +1.5

CHIPOTLE BARBECUE PORK RIBS

Half 15.99 Full 21.99

Slow Cooked for 12 Hours / Chipotle Barbecue Sauce

Grilled Seasonal Vegetables / Pineapple Chutney

CHILE RELLENO 13.99

2 Cheese Stuffed Anaheim Peppers

Green Chile (Hot) or Hatch Red Chile (Mild)

Cotija / Fresh Cilantro

Cilantro Lime Rice / Black Beans

RIBS & COCONUT SHRIMP 18.99

Half Rack of Grill Fired Ribs / Pineapple Chutney

Lightly Fried Coconut Shrimp

Grilled Seasonal Vegetables

HONEY CHIPOTLE SALMON 15.99

Chipotle Honey Glaze / Mango Lime Rice

Grilled Seasonal Vegetables / Black Beans

POLLO FRITO 14.99

Green Chile Fried Chicken / Melted Cheese

Salsa Fresca / Chopped Cilantro

Guacamole Salad / Spanish Rice / Refried Beans

SLOW ROASTED CARNITAS 15.49

Award Winning / Slow Roasted Pork

Citrus Glaze / Guacamole

Pineapple Chutney / Fresh Flour Tortillas

Cilantro Lime Rice / Black Beans

FAJITAS

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

	FOR ONE	FOR TWO
All Natural Chicken	16.99	31.99
Portobello*	16.99	31.99
Marinated Steak	17.99	33.99
Steak & Chicken Combo	17.99	33.99
Shrimp*	18.99	35.99

FAJITA MAGNIFICO* 18.99

Chipotle Barbecue Ribs

Marinated Chicken

Blackened Shrimp

*Served with Cilantro Lime Rice and Black Beans

TACOS

Served with Spanish rice and refried beans unless otherwise noted. Add sliced avocado, guacamole or sour cream +1.49

GRINGO 11.99

Seasoned Ground Beef / Queso / Chipotle Slaw

Roasted Corn Relish / Cotija

CABO CHICKEN 13.49

Grilled BBQ Chicken / Chipotle Slaw / Avocado

Mango Salsa / Chipotle Crema / Cotija

CRISPY PORK 13.49

Crispy Seasoned Pork / Pineapple Chutney

Fresh Cilantro / Cotija

CHICKEN CARBON 13.49

Marinated All Natural Chicken / Green Chile

Melted Cheese / Jalapeno / Guacamole / Cotija

Sub Marinated Steak +1

VEGGIE 13.49

Grilled Portobello Mushrooms / Fajita Veggies

Spinach / Zucchini / Squash / Cotija

Served with Cilantro Lime Rice and Black Beans

SHRIMP & AVOCADO 14.49

Lightly Fried Shrimp & Fresh Avocado

Spring Onion / Cilantro Lime Slaw

Chipotle Tartar / Cotija

Served with Cilantro Lime Rice and Black Beans

BLACKENED MAHI 14.49

Cilantro Lime Slaw / Chipotle Tartar

Mango Salsa / Cotija

Served with Cilantro Lime Rice and Black Beans

ORIGINAL BAJA 13.49

Beer Battered Fried Fish / Soft Corn Tortillas

Cabbage Slaw / Chipotle Tartar / Salsa Fresca / Cotija

LUNCH

Available Monday-Friday 11 a.m.-3 p.m.

EL JEFE MARGARITA 3.75

House Margarita / Frozen or on the Rocks

PORK CHILE VERDE 5.99

Slow Roasted Shredded Pork / Melted Cheese

Cilantro / Fresh Flour Tortilla

Add Side House Salad with Salsa Fresca / Mixed Cheese / Choice of Dressing +3

ALL NATURAL CHICKEN QUESADILLA 8.99

Musso Farms Pueblo Green Chile Tortilla

All Natural Chicken / Mixed Cheese

Roasted Red Peppers & Diced Green Chiles

Bleu Cheese Aioli

FIESTA CHICKEN SALAD 9.99

Strips of Seasoned Grilled All Natural Chicken

Mixed Greens / Cilantro / Tortilla Strips

Signature Tequila Lime Vinaigrette

Chipotle Peanut Sauce

LUNCH BURRITO 10.99

Lunch Size Burrito

Choice of Grilled All Natural Chicken,

Seasoned Ground Beef or Pork / Mixed Cheese

Refried Beans / Shredded Lettuce

Green Chile (Hot) or Hatch Red Chile (Mild)

Add Marinated Steak +2

Chimi Style +2

LUNCH ENCHILADAS 9.99

Corn Tortillas / Mixed Cheese / Enchilada Sauce

Green Chile (Hot) or Hatch Red Chile (Mild)

Spanish Rice / Pinto Beans

Add Choice of Seasoned Ground Beef, All Natural Chicken or Slow Roasted Pork +1.5

Add Marinated Steak +2

SPINACH ENCHILADAS 9.99

Corn Tortillas / Spinach / Hatch Red Chile

Mixed Cheese / Cilantro Lime Rice / Black Beans

GRINGO TACOS 10.99

Seasoned Ground Beef / Queso / Chipotle Slaw

Roasted Corn Relish / Cotija

GRILLED CHICKEN CARBON TACOS 11.99

Marinated All Natural Chicken / Green Chile

Melted Cheese / Jalapeno / Guacamole / Salsa Fresca

Add Marinated Steak +2

ORIGINAL BAJA TACOS 11.99

Beer Battered Fried Fish / Soft Corn Tortillas

Cabbage Slaw / Chipotle Tartar

Salsa Fresca / Cotija

LUNCH FAJITAS

All Natural Chicken 10.99

Steak 12.99

Combo 12.99

Lunch Size Fajita Portion

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

GLUTEN FREE MENU



*PLEASE SPECIFY GLUTEN FREE TO YOUR SERVER WHEN ORDERING.

These items can all be prepared gluten free. 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.

SHRIMP CEVICHE MARTINI * 10.99

Fresh Lime Juice / Cucumber / Tomato

Red Onion / Jalapeno / Avocado / Cilantro

GRILLED CHICKEN CLUB SALAD 12.99

All Natural Grilled Chicken / Mixed Greens

Fresh Avocado / Hickory Smoked Bacon

Mixed Cheese / Pico de Gallo

FAJITA CHICKEN TACO SALAD 12.99

Marinated Grilled Chicken

Sauteed Peppers & Onions / Black Beans

Roasted Corn Relish / Mixed Cheese

Sour Cream / Guacamole

ENCHILADA DINNER 11.49

Hand Rolled Cheese Enchiladas / Hatch Red Chile

Choice of Slow Roasted Pork or Seasoned Ground Beef

Cilantro Lime Rice / Black Beans

Add Chicken +2

PORTOBELLO & SPINACH ENCHILADAS 12.99

Grilled Portobello Mushrooms / Spinach

Mixed Cheese / Hatch Red Chile

Cilantro Lime Rice / Black Beans

ROASTED PORK & TOMATILLO ENCHILADAS 13.49

Roasted Shredded Pork / Fresh Tomatillo Sauce

Cotija / Cilantro Lime Rice / Black Beans

BLUE CORN SHRIMP ENCHILADAS 14.99

Achiote Marinated Shrimp / Mixed Cheese

Roasted Tomatillo Sauce / Cilantro Lime Rice

Black Beans

SPINACH ENCHILADAS 10.49

Corn Tortillas / Spinach / Hatch Red Chile

Mixed Cheese / Cilantro Lime Rice / Black Beans

FAJITAS

Served on a sizzling skillet with caramelized onions and peppers, cilantro lime rice and black beans. Served with guacamole, mixed cheese, mild salsa and sour cream.

All Natural Chicken 16.99

Portobello 16.99

Shrimp 18.99

CHIPOTLE BARBECUE PORK RIBS 21.99

Slow Cooked for 12 Hours / Chipotle Barbecue Sauce

Grilled Seasonal Vegetables / Pineapple Chutney

SLOW ROASTED CARNITAS 15.49

Award Winning / Slow Roasted Pork

Citrus Glaze / Guacamole / Pineapple Chutney

Corn Tortillas / Cilantro Lime Rice / Black Beans

GRINGO TACOS 11.99

Seasoned Ground Beef / Queso / Chipotle Slaw

Cotija / Roasted Corn Relish

Cilantro Lime Rice / Black Beans

CABO CHICKEN TACOS 13.49

Grilled BBQ Chicken / Chipotle Slaw

Avocado Mango Salsa / Chipotle Crema

Cotija / Cilantro Lime Rice / Black Beans

CRISPY PORK TACOS 13.49

Crispy Seasoned Pork / Pineapple Chutney

Cotija / Fresh Cilantro

Cilantro Lime Rice / Black Beans

BLACKENED MAHI TACOS 14.49

Cilantro Lime Slaw / Chipotle Tartar

Mango Salsa / Cotija

Cilantro Lime Rice / Black Beans

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

* 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.

1.10.20