

## FROM THE BAR

### MEXICAN MULE

Tequila & lime meets fresh spice ginger beer.

### SUNSET WALK

Tequila shaken with pineapple & citrus, topped with Tajin and a dash of grenadine.

### BLOODY MARIA

A twist on the Bloody Mary with cucumber-infused tequila, tomato juice, lime, & spices, served over ice with a garnish.

**ADD** Candied Bacon • Grilled Shrimp

### HORCHATA RUSSIAN

Creamy, cinnamon spice delight! A twisted dessert cocktail.

### CLASSIC PALOMA

Tequila, fresh grapefruit juice, lime, and a splash of sparkling soda over ice with a salted rim.

### THE SMOKEHOUSE

Smoky mezcal mixed with fresh squeezed grapefruit juice and a splash of club soda.

### EL NOCTURNO

Our own take on the espresso martini with rich espresso, tequila, dark Mexican chocolate, and a hint of spice.

### SPICY MANGO

Mango puree and jalapeno collision. A little sweet, a little spicy, and finished with Tajin rim.

**ALL COCKTAILS** CAN BE MADE AS A MOCKTAIL

## BAR TASTING FLIGHTS

ENJOY FOUR TASTINGS WITH EVERY FLIGHT

TEQUILA TASTER • MARGARITA PASSPORT  
PRIVADA TEQUILA • BEER SAMPLER

## MARGARITAS

### HANDY-RITA

A timeless classic, just like its namesake. Tequila, fresh lime, and orange liqueur, served on the rocks with a salted rim.

### SPICY DOWNEASTER

Jalapeño tequila, house-made blueberry syrup, and fresh lime—sweet, tart, and packing serious heat.

### THE LAST SIP

Habanero tequila, fresh lime, and a honey-chili drizzle

**ADD** Mezcal • Grand Marnier • Dark Rum

### MATCHA SMOKE

Fusion of mezcal, matcha, and zesty lime, with a hint of pineapple juice and agave nectar for a touch of sweetness.

### CUCUMBER OASIS

A bright and breezy mix of cucumber infused tequila, coconut, and a splash of fresh lime.

### BERRY BONITA

A bright, berry-packed margarita with fresh strawberries, tequila, and a touch of citrus.

## TEQUILA 2 OZ POURS

**JAJA** Blanco • Reposdao • Anejo **DON JULIO 1942** Mezcal  
**HORNITOS** Plata • Blanco • Reposdao **ILLEGAL MEZCAL** Joven  
**CASAMIGOS** Blanco • Reposdao • Anejo • Mezcal

## BOTTLED BEER & WINE

MODELO ESPECIAL  
MODELO NEGRA PACIFICO  
CORONA  
CORONOA NON-ALC  
PREMIER PROSECCO  
ORANGE BIKE GF BEER  
WHITE CLAW  
HIGH NOON

PINOT GRIGIO  
CHARDONNAY  
SAV BLANC  
ROSE  
PINOT NOIR  
CABERNET

## DRAFTS

ALLAGASH WHITE • BELGIAN • 5.2%  
DOWNEAST CIDER • CIDER • 5.1%  
BRICKYARD HOLLOW SPICY • 4.2%  
MILLER LITE • LITE LAGER • 4.17%  
LONE PINE PALE ALE • IPA • 5.2%  
BRICKYARD SOULSHINE • MEXICAN LAGER • 4.7%  
SEBAGO STRATISFIED • IPA • 7.5%  
BRICKYARD SUMMIT TRAIL ALE • RED ALE • 5.7%

DINE IN &  
TAKEOUT

LUNCH &  
DINNER


# SALSA

## MEXICAN GRILL



367 MAIN ST • YARMOUTH, ME  
207-772-7979

STARTERS

**HOUSE SALSA**  .....\$10  
Fresh tomatoes blended with charred onion, garlic, and fire roasted peppers garnished with cilantro with a zest of lime. Served with fresh house made chips.

**QUESO** .....\$10  
Creamy, melted, three-cheese blend queso, served with fresh house-made tortilla chips.



**GUACAMOLE**  .....\$10  
Freshly mashed avocado with sea salt and lime, served with house-made tortilla chips.  
  
Want to dress it up? Try it with one of our flavorful add-ons

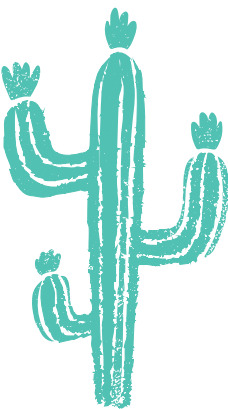
**LOADED NACHOS** .....\$12  
Fresh tomatoes blended with charred onion, garlic, and fire roasted peppers garnished with cilantro with a zest of lime. Served with fresh house made chips.

ADD ONS

**+\$4.00 ADD TO ANY OF THE ABOVE**  
*Chorizo • Chicken • Steak • Shrimp  
Candied Pork Belly • Local Smoked Tofu*

**WINGS**.....SMALL \$14 / LARGE \$20  
Crispy, fall off the bone seasoned wings tossed in your choice of sauce. **CHOOSE FROM: BUFFALO • BBQ • CAJUN • ANY SALSA**


FROM THE GRILL



HOUSE INCLUDES 2 SKEWERS

- ELOTE CORN \$10
- SMOKED TOFU \$12 
- TEQUILA LIME SHRIMP \$13
- CHIPOTLE CHICKEN \$12
- PICANTE STEAK \$14
- BBQ PORK \$12

**ENCHILADAS**.....\$18  
Three enchiladas filled with a three-cheese blend and your **CHOICE OF CHICKEN, STEAK, SHRIMP, OR TEMPEH** smothered in enchilada sauce. Served with rice and beans.

**FAJITAS**  .....\$18  
Sizzling fajitas with peppers, onions, and a three-cheese blend, served with your **CHOICE OF CHICKEN, STEAK, SHRIMP, OR TEMPEH**. Comes with warm tortillas, rice, and beans

**QUESADILLAS**.....\$16  
Griddled corn tortillas stuffed with our house cheese blend and your **CHOICE OF CHICKEN, STEAK, SHRIMP, OR TEMPEH**. Served hot and melty.

HOUSE SPECIALTIES

**BURRITOS**   
*House-made flour tortilla filled with Mexican rice, Oaxaca cheese blend, and heirloom Mexican beans.*

**TACOS**  
*Choice of two, fresh house-made organic corn or flour tortillas.*  
**\*FLOUR TORTILLAS CONTAIN GLUTEN** 

**BOWLS**  
*Choice of Mexican-style rice or crispy lettuce, layered with Oaxaca cheese blend and heirloom Mexican beans.*

**AL PASTOR**  
A Mexico City Favorite - juicy pork slow cooked with adobo marinade and pineapple with spices for a perfect balance of sweet heat.  
**TACO \$7 • BURRITO \$14 • BOWL \$14**

**CARNE ASADA**  
Smoked and flame grilled skirt steak with garlic, citrus, peppers, and herbs. Bold, juicy, and full of flavor.  
**TACO \$7 • BURRITO \$14 • BOWL \$14**

**CUBANO**  
Roasted pork, savory ham, pickled vegetables, and mustard aioli. A zesty Cuban-Mexican fusion  
**TACO \$7 • BURRITO \$14 • BOWL \$14**

**KOREAN BBQ**  
Sweet and savory marinated chicken with sesame and garlic. Sweet, salty, and packed with flavor - a global flavor mash-up.  
**TACO \$7 • BURRITO \$14 • BOWL \$14**

**POTATO**   
Spiced potatoes with a crispy exterior and fluffy inside - seasoned with cumin and guajillo spices. Hearty and packed with flavor  
**TACO \$7 • BURRITO \$14 • BOWL \$14**

**CHICKEN TINGA**  
Shredded chicken in tomatoes, chipotle peppers and caramelized onions. Smoky and just the right amount of spicy.  
**TACO \$8.50 • BURRITO \$9 • BOWL \$10.50**

**BAJA PESCADO**   
Golden fried haddock topped with fresh slaw and tangy crema. Coastal favorite from Mexico to California.  
**TACO \$7 • BURRITO \$14 • BOWL \$14**

**AMERICAN**  
Ground prime beef with Mexican taco seasoning finished with lettuce, pickles, and cheddar.  
**TACO \$7 • BURRITO \$14 • BOWL \$14**

**FALAFEL**   
Herb-packed crispy falafel fries with Mexican seasoned garbanzo beans and creamy tahini. A Mediterranean twist with serious flavor.  
**TACO \$7 • BURRITO \$14 • BOWL \$14**

**TOFU TIKKA**   
Smoked tofu marinated in Mexican infused tikka masala marinade. Smoky, vibrant, and vegan friendly.  
**TACO \$7 • BURRITO \$14 • BOWL \$14**

**SHORT RIB BIRRIA**  
Slow braised short rib in a rich juicy complex spiced broth that is melt in your mouth experience.  
**TACO \$7 • BURRITO \$14 • BOWL \$14**

**CARNITAS**  
Slow cooked pork that's rich and juicy with crispy edges, braised until golden and tender.  
**TACO \$7 • BURRITO \$14 • BOWL \$14**



SALSA BAR FLIGHTS

MADE FRESH IN HOUSE 

**2** **4** **6**  
FOR \$6 FOR \$10 FOR \$15

SERVED WITH HOUSE-MADE CHIPS

CLASSIC ROJA  
MILD

CHARRED PEACH  
MILD

CLASSIC VERDE  
MEDIUM

SMOKED CORN  
MEDIUM

ROASTED HATCH  
MEDIUM

GARLIC TRUFFLE  
MILD

MOLE  
MILD

KOREAN GOCHUGARU  
MEDIUM

MAINE BLUEBERRY  
HOT

PINEAPPLE HABANERO  
HOT

PICO DE GALLO  
MILD

ZESTY ZUCCHINI  
MILD

BLACK BEAN  
MILD

PICKLE DE GALLO  
MILD

SALSA MACHA  
MILD

 **VEGAN / VEGAN AVAILABLE**

 **CONTAINS GLUTEN**

Majority of items on the menu are gluten-free, so we've marked the few menu items or choices that DO contain gluten with symbol

KIDS MENU \$6 PER ORDER

CHICKEN TENDERS • MAC N' CHEESE   
RICE, BEAN, & CORN BOWL   
CHEESE NACHOS • CHEESE QUESADILLA

DESSERTS \$8 PER ORDER

HOUSE MADE CHURRO   
WITH DIPPING SAUCES

*\*The consumption of raw or undercooked meats, poultry, eggs, shellfish, or seafood may increase your risk of food-borne illness.*