



**Chef Hector Diaz**

**Salsa Mexican-Caribbean Restaurant**

6 Patton Avenue – Asheville, NC

828/252-9805

[www.salsanc.com](http://www.salsanc.com)

**Check out our new website!!**

*Become a fan on Facebook & Twitter for updates and specials!*

**Nino's**

*For children under 12*

All plates served with chips

Cheese Quesadilla 4.00

Rice, Bean, Cheese Burrito 4.50

add chicken, pork, tofu or steak  
for 1.00

shrimp or salmon for 2.00

**No separate checks for parties of 5 or more.**

**Parties of 6 or more will be assessed  
an 18% gratuity.**

***To-Go orders will be assessed a 10% gratuity***

**Daily Special Drinks**

Housemade Gingerbrew...2.75 (no refill)

Rosemary Limeade...2.95 (no refill)

Housemade Ginger Hibiscus Iced Tea...3.25 (one refill)

Asheville Brewing Christmas Jam White Ale 22oz...9.75

Asheville Lemonade- locally made Moonshine by Troy & Sons,  
freshly muddled lemon, sugar...9.50

**Tequila Drinks**

**Our House Margarita-** Sauza Gold, Licor 43, fresh citrus... 8.25  
*you can make it a habanero margarita if you'd like*

**Original Rita-** Sauza Gold, DeKuyper Triple Sec, hand squeezed  
citrus...7.25

**Pineapple Rita-** Sauza Gold, DeKuyper Triple Sec, fresh lime and  
pineapple juice... 7.50

**Perfect Margarita-** Herradura Silver, Patron Citrónge, and hand  
squeezed citrus... 10.85 *you can make it habanero, if you like!*

**The Reposado-** Hornitos Reposado, Patron Citrónge, and hand  
squeezed citrus...10.25

**The Plata-** Hornitos 100% Agave Plata Tequila, Patron Citrónge  
and hand squeezed citrus...11.50

**Hornitos Añejo Margarita-** Hornitos Añejo, Patron Citrónge and  
hand squeezed citrus...12.85

**Patron Margarita-** Patron Silver, Patron Citrónge, hand squeezed  
citrus...12.85 *you can make it habanero, if you like*

**Paloma-**Plata 100% Agave Tequila with grapefruit soda...9.75

**Moonshine Margarita-** locally made Moonshine by Troy & Sons,  
Patron Citrónge, hand squeezed citrus...10.75

**Rum Drinks**

**Classic Mojito-** Fresh mint muddled with lime & sugar, Bacardi  
Silver rum and topped with a splash of sparkling water...8.45

**Ginger Mojito-** classic mojito with fresh ginger syrup...8.75

**Pineapple Mojito-** mojito with pineapple rum & muddled  
pineapple... 8.95

**Castro Libre-** Mount Gay Rum, fresh lime, coca-cola... 7.25

**Havana Libre-** Captain Morgan Rum with muddled  
cherries...7.50

**The Dark and Stormy-** Goslings dark rum and our house made  
ginger brew... 7.75 *make it creamy with cream soda instead of ginger  
brew if you'd like!*

**House Specialty Drinks**

**Caipirinha-** Brazilian Cachaca w/ sugar and muddled lime...7.25

**Gin and Tonic...**with Bombay Gin 7.25

**Salsa's Bloody Mary-** Hector's Secret Recipe, Vodka and a dash of  
habanero sauce. May not be sent back due to spiciness. *Make it a  
Bloody Maria with Tequila instead of Vodka, if you like!* ...7.25

**Cerveza**

**Domestic/Craft**

**New Belgium:** Fat Tire Amber Ale or Tripple Coriander  
12oz/4.49

**Flying Dog:** Snake Dog IPA 12oz/4.49

**Blue Moon** Belgian White 12oz/4.49

**Lefthand** Polestar Pilsner 12oz/4.49

**Local/State**

**Highland Brewing Co:** Gaelic Ale, Oatmeal Porter,  
St. Terese's Pale Ale, Kashmir IPA, Thunderstruck Coffee Porter  
12oz/4.49

**Duck Rabbit:** Milk Stout 12oz/4.49

**Asheville Brewing Co:**Ninja Porter or Shiva IPA 22oz/8.75

Shiva IPA 12 oz /4.49

**Pisgah Brewing** Pale Ale 22oz/9.75

**Import**

Corona, Negra Modelo, Dos XX Lager, Dos XX Amber,  
Red Stripe 12 oz/ 3.98

**Wine**

**White**

Argentina: Torrontes 2008 7gl/22btl

Napa Valley: Sauvignon Blanc 6gl/20btl

Conundrum 18 1/2btl

**Red**

Spain: Evohe Garnacha or Lan Rioja 8.25/32btl

Napa Valley: Petit Syrah 6gl/20btl

**Non-Alcoholic**

Coca Cola, Diet Coke, Sprite 1.99

Dr. Brown's Root Beer or Cream Soda 2.25

NEHI Orange Soda 2.75

Juices: Pineapple, Cranberry 2.5

Fresh made OJ or Limeade 2.50

Mineragua or Jarritos grapefruit soda 2.25

Organic Hot Tea 1.99 per bag