

First basket of chips and
salsa is complimentary.
Additional baskets 1.00

EL TEQUILA



SALSA

Restaurant & Bar

"Fresh Authentic Mexican Cuisine"

www.eltequilasalsa.com

151522 County Road NN
Wausau, WI

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Find us on Facebook



WELCOME TO

EL TEQUILA SALSA!

From Tijuana to the Yucatan, Monterrey to Guadalajara, Mexico's food is as rich and diverse as the land itself! Across hot deserts, fertile valleys and deep blue seas, **fresh ingredients** have been passionately selected for generations. Most of today's Mexican food is based on ancient traditions, such as Aztec and Maya, combined with culinary trends introduced by Spanish colonists and updated by modern influences to produce mouth-watering dishes.

At El Tequila Salsa, we vigilantly select the most enticing recipes from across the region and combine with the finest ingredients to bring **authentic** Mexican dishes from our kitchen to your table. Fiery chili peppers, bright red tomatoes, creamy avocado, fresh cilantro, tangy lime, sweet onions and varied spices blend perfectly with the highest quality meat and seafood. And with corn and flour tortillas baked freshly by your table, simply close your eyes and imagine a land far away..

aperitivos

APPETIZERS

Nachos

Crispy tortilla chips covered with grilled chicken or sirloin steak. Steak 6.95
Shredded Chicken or Beef 5.95
Beans or Cheese 4.95

Chicken Wings

Mexican style chicken wings served with ranch dressing. 6.95

Shrimp Cocktail

The authentic way to eat fresh shrimp is with our special sauce, fresh pico de gallo, avocado and a squeeze of lime. 10.95

Quesadillas

Grilled chicken or steak. 6.95
Shredded chicken or beef. 5.95

Mexican Homemade Chili Beans

8.95

Cheese Dip

Melted cheese with a touch of El Tequila Salsa flair, perfect for dipping. 3.95

Cheese Fries

Fries topped with our wonderful cheese dip. 4.95

Bean Dip

Our bean dip is homemade made from pinto refried beans. Served in a bowl of half refried beans, half cheese dip. 6.95

Guacamole Dip

Our fresh avocados and other delicious ingredients make this a perfect addition to any dish. 7.95

Queso Fundido

Hot melted cheese mixed with grilled mushrooms and onions. 11.95
Add steak, chicken or chorizo for 3.00

sopas

SOUPS

Tortilla Soup

Red sauce, tomatoes and chicken, topped with tortilla strips. 7.95

Vegetable Soup

Zucchini, carrots, celery and green beans and corn simmered in a tomato base. 6.95

Chilpachole

Fish, shrimp, tomatoes, onions, chile guajillo, celery, carrots and potatoes. 9.95

ensaladas

SALADS

Grilled Chicken Salad

Grilled chicken with lettuce, tomatoes and your choice of dressing. 8.95

Spinach Salad

Spinach tossed with walnuts and chopped apples, topped with a vinaigrette dressing. 8.95

Taco Salad

Your choice of shredded chicken, beef or ground beef with lettuce, sour cream, onions, tomatoes and cheese. Served in a deep fried flour tortilla bowl. 11.95 Substitute steak for 2.00

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition.*

WE CAN **SPICE** UP ANY ENTREE,
just let us know your preference!



especiales de la casa

HOUSE SPECIALS

Fajita el Azteca

Grilled chicken or sirloin steak with red and green bell peppers, onions and tomatoes. Topped with cheese on a hot sizzling plate. Served with a side of rice, beans, fresh lettuce, pico de gallo and tortillas. 17.95

Molcajete

Grilled chicken or sirloin steak topped with red salsa, nopales, tortillas and panela queso fresco. Served in a unique lava bowl with rice or beans and tortillas. 17.95

Chilaquiles Mexicanos

Tortilla chips with shredded chicken or beef, served with sour cream, onions, cheese, two scrambled eggs and red or green salsa. 13.95

Pollo Blanco

Grilled chicken breast topped with cheese sauce and served with rice and vegetables. 15.95

Pollo en Mole

Chicken breast topped with traditional mole sauce and served with rice and tortillas. 14.95

Ribeye Poblano*

12 oz Grilled ribeye steak with poblano chile sauce, served with a side of frijoles charros and vegetables. 24.95

Birria

Traditional Mexican seasoned beef in a birria red sauce, served with a side of rice, cilantro, onions and tortillas. 15.95

Fajita el Tequila Salsa

Served with chorizo, red and green bell peppers, onions, tomatoes, tortillas, cheese, refried beans, rice, lettuce and pico de gallo. Shrimp 19.95
Grilled Chicken or Sirloin Steak 17.95

Fajitas el Trio

Grilled chicken, sirloin steak, shrimp and chorizo. With red and green bell peppers, onions and tomatoes. Topped with cheese. On a hot sizzling plate. Served with a side plate of rice, beans, fresh lettuce, pico de gallo and tortillas. 19.95

Fajita Diego

Grilled chicken or sirloin steak with bacon, cooked with onions, and tomatoes. Topped with cheese. On a hot sizzling plate. Served with a side plate of rice, beans, fresh lettuce, pico de gallo, and tortillas. 17.95

Tamale Poblano

Two tamales filled with shredded chicken and your choice of red salsa, green salsa or mole sauce. Served with rice and vegetables. 13.95

Roy's Fajita

Sirloin steak or grilled chicken with grilled onions, tomatoes, mushrooms, spinach and queso fresco. On a hot sizzling plate. Served with a side plate of rice, beans, fresh lettuce, pico de gallo and tortillas. 18.95

puerco PORK

Tacos al Pastor

Four flour tortillas filled with grilled pork and pineapple in a red adobo sauce. Served with onions, fresh cilantro, rice, beans and a side of salsa. 15.95

Tropical Puerco

Slow oven-cooked pork seasoned with unique spices and topped with a fresh pineapple salsa and served with vegetables and rice. 15.95

Chile Colorado

Marinated grilled pork with red adobo sauce, rice, beans and tortillas. 15.95

Carnitas

Pork is prepared the traditional Mexican way to achieve the best flavor. Served with sides of cilantro, onions and limes and choice of red or green salsa. Topped with sauteed onions. 16.95

Tacos de Carnitas

Four pork tacos with sides of onion, cilantro, lime, guacamole and choice of red or green salsa. 15.95

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We proudly use local
WISCONSIN CHEESE
in our cheese dips and sauces!

pollo y carne

CHICKEN & BEEF

Fiesta Burrito

A flour tortilla stuffed with grilled chicken or sirloin steak marinated in red adobo sauce, served with frijoles charros, lettuce and guacamole. 14.95

El Burrito Loco

Flour tortilla stuffed with shredded chicken or beef, topped with red salsa de arbol and served with rice, refried beans, lettuce and pico de gallo. 13.95 Substitute steak or grilled chicken for 2.00

Nachos Fajitas

Tortilla chips with grilled chicken or sirloin steak, bell peppers and onions, topped with pico de gallo, refried beans and cheese. 14.95

Primo Nachos

Tortilla chips with your choice of shredded chicken or beef topped with pico de gallo, refried beans and cheese. 13.95

Quesadilla Fajita Dinner

Grilled chicken or sirloin steak, tomatoes, bell peppers, onions and cheese in a flour tortilla. Served with fresh lettuce and rice or refried beans. 14.95

Enchiladas Poblanas

Three corn enchiladas with shredded chicken or beef topped with your choice of red or green salsa, or mole. Served with rice or refried beans. 14.95

Carne Azada*

Grilled sirloin steak topped with sauteed onions. Served with rice, beans, guacamole, green salsa and tortillas. 19.95

Chimichanga

Flour tortilla stuffed with shredded chicken or beef and deep fried, topped with cheese sauce and served with a side of rice, beans, lettuce and pico de gallo. 13.95 Substitute steak or grilled chicken for 2.00

Ribeye con Papas*

Tender 12 oz ribeye steak served with Mexican-style potatoes, rice and poblano peppers. 24.95

Ribeye Steak*

12 oz ribeye steak grilled to your liking and served with rice, vegetables and nopales. 24.95

Chile Rellenos

Two poblano peppers filled with cheese and topped with shredded chicken or beef and red salsa. Served with refried beans. 16.95
Substitute steak or grilled chicken 2.00

Pollo Asado

Grilled chicken breast topped with red adobo sauce and served with sauteed vegetables, nopales and guacamole. 15.95

Burrito California

Large flour tortilla filled with grilled chicken or sirloin steak, spinach, rice, beans, guacamole, chipotle sauce, tomato, cilantro, cheese and jalapeños. 17.95

El Tequila "Fiesta Plate"

Combination platter with two tacos, one burrito, one enchilada and one chalupa, all filled with your choice of shredded chicken, shredded or ground beef.

Served with rice and beans. 16.95

With steak or grilled chicken 18.95

No substitutions please.

Tacos El Tequila Salsa

3 Tacos with shredded chicken, shredded beef or ground beef. Served with rice, beans, lettuce, green salsa and cheese. 14.95

Grilled chicken or sirloin steak add 2.00

Tacos Carne Azada

4 tacos with sirloin steak, grilled onions, cilantro and lime. Served with green salsa. 15.95

Tacos Campechanos

4 tacos with grilled chicken or sirloin steak; bacon, chorizo, shredded cabbage, cilantro and green onions. Served with green salsa. 16.95

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mariscos SEAFOOD

Tropical Shrimp

6 shrimp wrapped with Nueske's bacon and stuffed with cream cheese. Topped with pineapple sauce. Served with sides of rice and vegetables. 23.95

Shrimp Burrito

Large flour tortilla stuffed with shrimp, refried beans, onions, bell peppers and tomatoes. Served with red salsa and lettuce. 14.95

Shrimp Chimichanga

Large flour tortilla stuffed with shrimp, onions, peppers and tomatoes, deep fried and then topped with cheese. Served with rice, lettuce and pico de gallo. 14.95

Camarones al Mojo de Ajo

Grilled shrimp seasoned with garlic, mixed with grilled mushrooms and red dried guajillo pepper. Served with sides of rice and fresh lettuce. 18.95

Tostadas de Ceviche

2 fried tortillas topped with shrimp cooked in lime juice with onions, tomatoes, fresh cilantro, fresh avocado and peppers. We suggest a Mexican beer to enhance the flavor! 14.95

Shrimp Fajita

Grilled shrimp with bell peppers, onions and tomatoes. On a hot sizzling plate. Served with rice, beans, fresh lettuce, pico de gallo and tortillas. 19.95

Camarones a la Diabla

Grilled shrimp cooked with red adobo sauce. Served with rice and mixed vegetables. 18.95

Tacos de Pescado

Three grilled haddock fish tacos in corn tortillas. Served with our special sauce, fresh cilantro, cabbage and rice. 15.95

Quesadilla de Camaron

Flour tortilla stuffed with grilled shrimp, cheese, tomatoes, onions and green peppers. Served with a side of rice or beans. 16.95

Shrimp Cocktail

The authentic way to eat fresh shrimp is mixed with our special sauce, fresh pico de gallo, avocado and a squeeze of lime. 17.95

Traditional Wisconsin Fish Fry

Haddock filets breaded and deep fried, served with rice and your choice of fries or salad. 15.95

platos vegetarianos

VEGETARIAN PLATES

Fajita Verde

Grilled red and green bell peppers, tomatoes and mushrooms. On a hot sizzling plate. Served with rice, beans, fresh lettuce, pico de gallo and tortillas. 15.95

Burrito Verde

Grilled red and green bell peppers, with tomatoes, onions and beans in a large flour tortilla. Served with guacamole and your choice of rice or beans. 13.95

Chimichanga Verde

Flour tortilla stuffed with grilled green peppers, tomatoes and onions. Deep fried topped with cheese sauce and served with sides of rice, beans, lettuce and pico de gallo. 13.95

Quesadilla Verde

Large flour tortilla stuffed with red and green bell peppers, tomatoes, onions and cheese. Served with rice or beans and sour cream. 14.95

tortas y hamburgesas

SANDWICHES

Torta de Carne Asada

Mexican bread filled with sirloin steak, avocado, refried beans, queso fresco, jalapenos and onions. Served with fries. 15.95

Torta de Grilled Chicken

Mexican bread filled with grilled chicken, avocado, refried beans, queso fresco, jalapeños and onions. Served with fries. 15.95

Torta de Al Pastor

Mexican bread filled with grilled pork and pineapple in a red adobo sauce with rice and beans. Served with green salsa and fries. 15.95

El Tequila Salsa Cheeseburger

Half pound burger with lettuce, tomatoes, mayonnaise, mustard and American cheese. Served with fries. 13.95

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tacos de la calle

STREET TACOS

Just like back home

Street Tacos

Four tacos. One carnitas taco, one chorizo taco, one al pastor taco and one carne asada taco served with cilantro, onions and special mexican beans. Choice of flour or corn tortillas. 16.95

Street Tacos Box

Three canitas tacos, three chorizo tacos, three al pastor tacos, three carne asada tacos served with cilantro, onions, special mexican beans and chips and salsa. Choice of flour or corn tortillas. 55.95

Tacos de Carnitas

Four pork tacos with sides of onion cilantro, lime, guacamole and choice of red or green salsa. 15.95

Tacos Al Pastor

Four flour tortillas filled with grilled pork and pineapple in a red adobo sauce. Served with onions, cilantro, rice, beans and a side of salsa. 15.95

Tacos Carne Asada

Four tacos with sirloin steak, grilled onions, cilantro and lime. Served with green salsa. 15.95

Tacos Campechanos

Four tacos with grilled chicken or sirloin steak; bacon, chorizo, shredded cabbage, cilantro and green onions. Served with green salsa. 16.95

Tacos El Tequila Salsa

Three tacos with shredded chicken, shredded beef or ground beef. Served with rice, beans, lettuce, green salsa and cheese. 14.95
Grilled chicken or sirloin steak add 2.00

Tacos de Pescado

Three grilled haddock tacos in corn tortillas. Served with our special sauce, cilantro, cabbage and rice. 15.95

Shrimp Tacos

Three tacos with grilled shrimp marinated in bourbon sauce. Served with cilantro, cabbage, avocado and rice. Choice of flour or corn tortillas. 16.95

Tacos Verde

Three tacos with grilled tomatoes, onions and peppers. Served with lettuce, cheese, rice and beans. Choice of flour or corn tortillas. 14.95

Taco de Birria

Three corn tortillas filled with sirloin beef marinated with birria sauce served with a side of rice, birria sauce, cilantro and onions. 16.95

Flautas

Three deep fried corn tortillas stuffed with shredded chicken or beef and served with a side of lettuce, sour cream and tomato sauce. 13.95

Tacos de Chorizo

Three flour or corn tortillas filled with homemade chorizo. Served with onions, cilantro, rice & beans and green salsa. 14.95

postres

DESSERTS

Chimichanga de Pastel de Queso

Chimichanga cheesecake deep fried and topped with chocolate and strawberry syrup. 5.95

Flan Napolitano

Homemade Mexican custard. 3.95
Add Grand Marnier for 1.00

Pastel Tres Leches

Traditional Mexican three-layer cake. 5.95

Nieve Frita

Fried vanilla ice cream rolled in fresh bread, then corn flakes. Topped with strawberry syrup, chocolate syrup and whipped cream. 5.95

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MARGARITAS

Our margaritas are unique and made to order with your choice of quality tequila, fresh fruit and proven recipes.

*Additional charge for premium tequila.
Served blended or on the rocks.
Choose your favorite flavor:

- Original • Peach • Pomegranate
- Strawberry • Banana • Mango
- Sour Apple • Blue Hawaii
- Watermelon • Sangria •
- Pina Colada
- Raspberry • Blueberry

ALA CARTE

Tamales

Shredded chicken served with your choice of sauce; red, green or mole. 3.95

Tostadas

Shredded chicken, shredded beef, bean, cheese or vegetarian 3.95

Chalupas

Shredded chicken or beef 4.95
Grilled chicken or sirloin steak 4.95

Chimichangas

Shredded chicken or beef 6.95 Steak 7.95
Bean, cheese or vegetarian 6.95

Flautas

Shredded chicken or beef 3.95

Tacos

Shredded chicken or beef 2.95 Steak 3.95
Bean, cheese or vegetarian 3.95

Enchiladas

Shredded chicken or beef 3.95
Sirloin steak, grilled chicken and shrimp 3.95
Bean, cheese or vegetarian 3.95

Burritos

Shredded chicken or beef 7.95
Sirloin steak 7.95
Bean, cheese or vegetarian 6.95

BEVERAGES

Mexican & Import Beer

Corona, Corona Light, Pacifoco, Tecate, Negra Modelo, Modelo Especial, Dos Equis Amber, Sol, Heineken, Corona Premier, Victorias

Bottled Beer

Budweiser, Bud Light, Michelob Ultra, Fat Tire Amber Ale, O'Doul's, Pabst Blue Ribbon, Coors Light, Miller Light, MGD, MGD 64, Miller High Life, Heineken

Tap Beer

Bud Light, Dos Equis, Miller Lite, Spotted Cow, Modelo Especial, Five Star from Bull Falls Brewery. Featuring Bull Falls Brewery seasonal beer..

Lemonade

Available in flavors Peach, Mango, Blueberry, Strawberry 3.95 (Refills 1.50)

Pepsi Products

Pepsi, Diet Pepsi, Cherry Pepsi, Mountain Dew, Diet Mountain Dew, Mountain Dew Code Red, Mug Rootbeer, Sierra Mist, Diet Sierra Mist. Free refills for Pepsi products

Jarritos Mexican Sodas

Mandarin, Tamarind, Grapefruit, Strawberry, Mango, Fruit Punch, Sangria, Pineapple, Lime

Fresh Ground Coffee

Enjoy a cup of freshly ground Condor Coffee Roasters coffee. Refills available.

Agua de Horchata

Known as rice water.

Agua de Jamaica

Known as hibiscus juice.

Juice

Orange, Pineapple, Cranberry, Apple

Milk

2 %White or Chocolate

Wine & Martinis Available

Ice Tea

acompanantes

SIDES

Queso Fresco 1.95

Pico de Gallo 1.95

Rice 2.50

Beans 2.50

Extra Tortillas 1.25

Sour Cream .55

Guacamole 4.95

Sliced Avocado 1.95

Shredded Cheese .95

Sautéed Jalapeños & Onions 4.95

Cactus/Nopales 2.50



What is Tequila?

Tequila is produced in the state of Jalisco, Mexico in the towns of Tequila and Arandas. By law, Tequila must be produced from the blue agave plant. The heart of an agave plant, or the "cabeza," resembles a large pineapple and may weigh from 100 to 250 pounds. The caveza is harvested by hand at 8-12 years of age, baked and crushed to produce a juice, or "mosto," which is then distilled.

Because of its rich, red soil, the finest blue agave is grown in the town of Palos Altos de Jalisco and is the foundation of the world's finest tequilas.

Tequila is commonly categorized into Blanco (un-aged), Gold (a blend of tequila, colored and flavored with caramel), Reposado (aged in wood for 2-12 months), and Anejo (aged over 12 months). Aging tends to add body and flavor with time.

At El Tequila Salsa, we offer over 78 tequilas!

Thank you for dining with us!

www.eltequilasalsa.com

Free Wi-Fi

CATERING & MEETING ROOM AVAILABLE

Please ask our staff for more information and about our party packages.