

Salado

456 Front Street 80440 · +17198367031 · Updated: Jan 14, 2026

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STARTERS 6

Black Bean Hummus	\$12.00
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Served with corn tortilla chips, Sweet chili garlic sauce and cotija cheese

Cactus Fries	\$12.00
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Tempura fried cactus with sweet onion prickly pear sauce and cilantro aioli

Calamari	\$13.00
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Lightly battered and Fried, served with lime Sherry butter dipping sauce

Cheese Curds	\$12.00
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real wisconsin cheese curds served with housemade ranch dressing

Pork Riblettes	\$12.00
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Dusted with toasted Cumin and coriander, Topped with chipotle bbq pan sauce

Roasted Jalapeño Poppers	\$12.00
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Stuffed with cotija, cream cheese and cilantro, topped with bacon and a honey Mandarin drizzle

SALAD 5

Southwest Caesar Salad	\$12.00
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Romaine tossed with a chipotle Caesar, topped with blue corn polenta croutons and cotija cheese

House Salad	\$10.00
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Spring mix, red onion, grape tomatoes and cucumber with choice of balsamic or sweet chili prickly pear vinaigrette, ranch or avocado cilantro dressing

Side Salad	\$6.00
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Jicama Salad	\$12.00
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Spinach and arugula tossed in a sweet chili prickly pear vinaigrette, with with pickled cactus, shaved jicama, mandarin oranges, shaved red onions and pumpkin seeds

Kale Salad	\$14.00
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Kale tossed with an avocado cilantro dressing, topped with quinoa, beets, crispy sweet potatoes, goat cheese and sundried pomegranates

SOUP 2

Pork Green Chili Soup	\$6.00
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New Mexico green chilies, fire roasted tomatoes topped with cotija cheese and cilantro

SOD	\$6.00
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ENTREES 12

Pork Chop	\$28.00
Short Rib	\$32.00
boneless braised beef short rib served over roasted sweet potatoes and sauteed spinach, finished with a brown sugar espresso glaze	
Trout	\$29.00
blue corn encrusted trout, pan seared and served over saffron Chayote rice and sauteed spinach, finished with a poblano lime beurre blanc and chive puree	
Lamb	\$36.00
served with garlic provolone mashed potatoes and sauteed zucchini, finished with an orange sherry rosemary demi glace'	
Penne Palatki	\$22.00
penne pasta sauteed with zucchini and grape tomatoes, tossed in a tomatillo pesto sauce, topped with braised short rib, fresh avocado, cotija cheese and green onions	
Stuffed Poblano	\$22.00
stuffed with Chayote saffron rice served with black beans and Hominy, finished with a Roasted Tomato Tomatillo Coulis	
Santa Fe Burger	\$16.00
1/2 lb. Grilled Beef patty with melted Cotija cheese, fresh avocado, cilantro aioli and garlic chili sauce on a toasted challah bun	
Navajo Taco	\$16.00
Traditional Fry Bread topped with fresh arugula and ground beef seasoned with tomatoes, green chilies and pinto beans, finished with roasted corn, diced tomatoes, crema, cilantro and cotija	
Venison Tournedos	\$38.00
Buffalo Flank Steak	\$38.00
Ribeye Special	\$43.00
Mahi Special	\$38.00

DESSERT 2

Mexican Chocolate Torte	\$10.00
Chimichanga	\$10.00

KID'S MENU 5

Navajo Joe	\$9.00
A mixture of seasoned ground beef, green chilies, roasted tomatoes and pinto beans topped with cotija cheese on a toasted bun	
Kid's Cheese Burger	\$9.00
1/4 lb burger patty with cheddar, lettuce tomato and onion on the side	

Chicken Strips	\$9.00
with a choice of ranch or BBQ sauce	
Penne W/ Tomatillo Pesto	\$8.00
(does not include a side) *Add grilled shrimp or chicken \$5	
Penne W/ Butter	\$8.00
(does not include a side) *Add grilled shrimp or chicken \$5	

HH APPS 6

HH Cactus Fries	\$8.00
HH Black Bean Hummus	\$8.00
HH Pork Riblettes	\$8.00
HH Roasted Jalapeno Poppers	\$8.00
HH Calamari	\$8.00
HH Cheese Curds	\$8.00

HH COCKTAILS 4

HH Prickly Pear Margarita	\$8.00
HH Blood Orange Margarita	\$8.00
HH Salado Margarita	\$8.00
HH Pomegranate	\$8.00

HAPPY HOUR ENTREES (SERVED FROM 4-6PM) 2

Santa Fe Burger (served from 4-6pm)	\$16.00
Half pound grilled beef patty with melted cotija cheese, fresh avocado, cilantro aioli and garlic chili sauce on a toasted challah bun. (No modifications please)	
Navajo Taco (served from 4-6pm)	\$16.00
Tradional fry bread topped with fresh arugula and ground beef seasoned with tomatoes, green chilis and pinto beans, finished with roasted corn, diced tomatoes, crema ,cilantro and cotija cheese. (no modifications please)	

KIDS MENU 4

Navajo Joe	\$9.00
A mixture of seasoned ground beef, green chilies, roasted tomatoes and pinto beans topped with cotija cheese on a toasted bun	
Kid’s Cheese Burger	\$9.00
1/4 lb burger patty with cheddar, lettuce tomato and onion on the side	

Chicken Strips	\$9.00
with a choice of ranch or BBQ sauce	
Penne with tomatillo pesto or butter	\$8.00
(does not include a side) *Add grilled shrimp or chicken \$5	

BEVERAGES 4

Prickly Temple	\$3.50
Sprite & Prickly Pear Puree	
Lavender lemonade	\$3.50
lavender simple, lemonade	
Kid-a-rita	\$5.00
lemonade,prickly pear puree(sugar or salt rim upon request)	
Shirley Temple or Roy Rodgers	\$2.50