



Thank you for your patience!

Send feedback at any time to kelly@salenas.com

**Ask your server if you would like
a Vegan, Vegetarian, Gluten Free, or Allergen menu**

18% gratuity may be added to parties of 6 or more

If you have a food allergy, you must notify us. Allergen information for menu items is available. Ask staff for details.

DE LA CANTINA

SPECIALTY DRINKS

Paloma 9
100% Blue Agave tequila, grapefruit soda, fresh lime juice, and a pinch of salt.

Coronarita 11
A pint glass half-full of Salena's frozen margarita served with a 7oz. Coronita embedded in the center. Leave the bottle upended and let the drink mix itself.

El Diablo 10
100% Blue Agave tequila, pomegranate liqueur, ginger beer, and fresh lime juice.

Salena's Old Fashioned 11
Our take on the classic. Mezcal & tequila, agave syrup, chocolate bitters, and muddled orange.

Mojito 9
A refreshing blend of fresh mint and lime muddled with sugar, shaken with house rum, and topped with club soda.

Margarita Flight 27
Four margaritas: One house & three flavors- your choice

Ask about our Zero-Proof Cocktail Selection

CERVEZA

MEXICO		DOMESTIC	
Corona Extra	4	Sam Adams Boston Lager	5
Corona Light	4	Budweiser	4
Coronita	3	Labatt Blue Light	4
Negra Modelo	5	Michelob Ultra Light	4
Pacifico	4	O'Doul's N/A	4
Tecate (can)	3	BUCKETS	
Victoria	4	Bucket of Corona Extra or Light (6)	20
ON TAP		Bucket of Coronitas (6)	15
Dos Equis Ambar	5		
Dos Equis Lager	5		

*Rotating craft, local, or seasonal beers and cider, ask your server for current selection.

Soda (free refills) 4
RC Cola, Diet RC Cola, 7-Up, Ginger Ale, Squirt, Unsweetened Iced Tea, Root Beer, Lemonade

Juice 3
Apple, Cranberry, Grapefruit, Orange, Pineapple

Milk, Chocolate Milk, Coffee or Tea 4

Virgin Margarita 6

SALENA'S FAMOUS MARGARITAS

Individual margaritas are served up or on the rocks in a cocktail tumbler, with or without a salted rim. Also available in carafes. No sour mix!



Regular 8.5 | 24
Our famous house recipe. Simply tequila, triple sec, and lime juice. No sour mix!

Frozen Margarita 9 | NA
Choose either Regular or Flavored

Flavored Margarita 9.5 | 27
Choose one of our fresh fruit purees: Blood Orange, White Peach, Pomegranate, Strawberry, Mango

Cadillac Margarita 12 | 33
Topped with Grand Marnier

Premium Margarita 4 + price of tequila
Choose from our collection of hand selected tequilas, all 100% agave. Mixed with Patron Citronge, fresh lime juice, and a hint of agave nectar. A margarita you'll never forget.

SANGRIA



Red Sangria 8 | 24
A brandy and red wine base with a splash of white. Mixed with strawberry and peach purees, and orange juice.

White Sangria 8 | 24
Brandy and white wine with a blend of peach. A lighter take on our classic red sangria.

WINE BY THE GLASS

White 9

Avia Sauvignon Blanc (Slovenia)
Shades of Blue Reisling (Germany)
Beringer Chardonnay (California)
Placido Pinot Grigio (Italy)

Red 9

Tilia Malbec (Argentina)
Dark Horse Cabernet Sauvignon (California)
Estrella Merlot (California)
Portillo Pinot Noir (Argentina)

APPETIZERS

Housemade Chips & Salsa ☒☒☐ \$3.50

Guacamole & Chips ☒☒☐ \$9.00
Made fresh daily. Served with tortilla chips.
half-size \$4.50

Queso Blanco ☐ \$6.00
Our take on a classic homemade melted cheese dip.
Served with tortilla chips.
+ chorizo, ground beef, or quinoa \$8.00

Nacho Bean Dip ☒☒☐ \$8.50
Fried pinto beans, garlic, onion and jalapeños covered in a thick layer of melted cheese. Topped with cotija cheese, salsa fresca, and served with Salena's premium chips.
sub black beans \$9.50

Stuffed Jalapeños with Cheese (4) ☒☐ \$4.95
+ chorizo, ground beef, or quinoa \$6.35

Bacon-Wrapped Stuffed Jalapeños (4) ☒ \$8.95
Stuffed with cream cheese and lightly fried.

Empanada \$7.00
Single empanada filled with ground beef, cheese, onion & garlic. Topped with salsa fresca and cotija cheese.

Hole Mole ☒☒☐ \$15.95
A large order of Salena's premium chips with melted cheese and guacamole. Add lettuce, salsa fresca, olives \$17.95



Loaded Nachos ☒☒☐ \$13.95
Tortilla chips topped with, queso, lettuce, salsa fresca, olives, sour cream, jalapenos, and guacamole.
+ filling \$16.95

Quesadillas Americana ☐☐ \$12.95
12" flour tortilla stuffed with cheese. With salsa and sour cream on the side.
+ filling \$15.95

Dos Equis-Braised Chicken Wings (10) \$16.95
Rochester's Best Kept Secret: Slow-braised in Dos Equis, fried, and tossed in our home-made sweet and spicy chipotle glaze. Served with salsa bleu cheese dressing.

SALADS

Salena's Avocado Salad ☒☒☐ \$14.95
Mixed greens, avocado, julienne carrots, tomatoes, red onions, cucumber, bell peppers, cotija and salsa fresca. With our Honey-Lime Cilantro dressing on the side.
+ chicken or tofu \$5.00
+ steak or shrimp \$7.00

Santa Fe Chicken Salad \$14.95
Shredded lettuce tossed with corn, black beans, fresh cilantro, diced tomatoes, diced chicken, tortilla strips, and our Salsa Ranch dressing on the side.
+ diced avocado \$4.00

Substitute Dressings: Golden Italian, Honey-Lime Cilantro, Raspberry Vinaigrette, Salsa Bleu Cheese, Salsa Ranch

Can be made without gluten ingredients* ☒ | Vegetarian optional ☐ | Vegan optional ☐
Vegan cheese can be added for an extra charge. If you have a food allergy, you must notify us.
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COMBO DEALS

\$13.95

Combos are served with rice and pinto beans. See filling choices below.

#1 TACO & ENCHILADA x△□

#2 DAILY SPECIAL

#3 TWO TACOS x△□

#4 TWO ENCHILADAS x△□

#5 SUPER BURRITO
ENCHILADA STYLE+ △□

+topped with lettuce and tomatoes

FILLINGS

- Shredded Chicken & Bean x
 - Shredded Chicken x
 - Pork Carnitas x
 - Chorizo x
 - Ground Beef x
 - Pinto Bean x△□
 - Black Bean Mix x△□
 - Quinoa x△□
 - Roasted Vegetables x△□
 - Guacamole* x△□
- *Only Taco or Tostada*

LOADED BURRITO

\$14.95

12" flour tortilla filled with choice of filling, rice, black beans, lettuce, corn, jalapeños, olives, salsa fresca, guacamole, sour cream, and cheese. Pick a filling.

LOADED RICE BOWL

\$13.95

Same as the loaded burrito, but without the tortilla. Pick a filling. Pick a sauce.

*can substitute lettuce for rice



SAUCES

- Red Enchilada x△□
- White Style x△
- Green Tomatillo x△□
- Mole Style x

FILLINGS

- Shredded Chicken & Bean x
- Shredded Chicken x
- Pork Carnitas x
- Chorizo x

- Ground Beef x
- Pinto Bean x△□
- Black Bean Mix x△□
- Quinoa x△□

- Roasted Vegetables x△□
 - Guacamole* x△□
- *Only Taco or Tostada*

ADD TO ANY ENTREE

EXTRAS

\$1.00 each

- Sliced Jalapeño Peppers
- Lettuce
- Tomatoes
- Onions
- Black Olives
- Pickled Onions
- Salad Dressings

SIDE ORDERS

- Mexican Rice \$3.00
- Mexican Beans \$3.00
- Black Beans \$3.00
- Side Salad \$5.95
- Guacamole: half-portion \$4.50

- Quinoa \$3.00
- Roasted Vegetables \$3.00
- Salsa Fresca \$2.00
- House Salsa \$1.00
- Sour Cream \$1.00
- Flour Tortilla or Corn Tortilla \$1.00

Can be made without gluten ingredients* x | Vegetarian optional △ | Vegan optional □

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ENTREES

FAJITA DINNERS

***NOT served on a sizzler platter!**

- Chicken (\$24.95) Steak or Shrimp** ☒ **\$26.95**
Combination: chicken, steak & shrimp ☒ **\$28.95**
Vegetable: roasted seasonal vegetables ☒☒☒ **\$17.95**
+ grilled tofu **\$22.95**

Fajitas include: Sautéed peppers & onions, 3 flour tortillas, pinto beans, & rice .

On the side*: lettuce, pickled onion, salsa fresca, guacamole, sour cream, & cheese .

***American Style:** lettuce, tomatoes, cheese, guacamole, & sour cream.

ENCHILADA PLATES

Served with rice and beans. No substitutions.

Mexican Flag ☒ **\$17.95**
 Includes one chicken enchilada with white sauce, one pork enchilada with green tomatillo sauce, and one ground beef enchilada. Dressed with your choice of crema & cilantro.

Combination ☒☒☒ **\$16.95**
 Includes one chicken, one cheese, and one beef enchilada.
 Vegetarian option: quinoa, black bean, and cheese. Dressed with your choice of crema & cilantro.

Super Combo ☒ **\$21.95**

Includes one chicken enchilada with white sauce, one pork enchilada with green tomatillo sauce, one ground beef enchilada, and one chicken enchilada with mole sauce. Dressed with your choice of crema & cilantro.



SIGNATURE DISHES

Empanadas **\$15.95**
 Ground beef, cheese, onions and garlic, served with rice and black beans topped with salsa fresca and cotija cheese.

Chimichangas **\$17.95**
 A 12" tortilla filled with grilled chicken, sautéed onions, garlic and cheese. Rice, black beans, and chile cream sauce on the side.

Stuffed Avocado ☒☒☒ **\$17.95**
 Fresh avocado with Italian dressing, sautéed peppers, onions, cheese, and your choice of filling. Topped with cotija cheese & salsa fresca. Served with rice & black beans.

Grilled Cilantro Citrus Tofu Tacos ☒☒☒ **\$17.95**
 Served in 3 flour tortillas with pickled onion, salsa fresca, cotija cheese & your choice of crema,* with rice & black beans.

Fried Cauliflower Tacos ☒ **\$17.95**
 Fried and served in 3 flour tortillas, topped with pickled onion, salsa fresca, cotija, & your choice of crema,* with rice & black beans.

Beer-Battered Fish Tacos **\$18.95**
 Fried & served in 3 flour tortillas, with honey-lime slaw, cotija, salsa fresca, your choice of crema,* with black beans rice on the side.

Drunken Shrimp Tacos ☒ **\$23.95**
 Sautéed with a tequila and red chile sauce, served in flour tortillas with a honey lime slaw, salsa fresca, cotija, your choice of crema*, with black beans and rice on the side.

Grilled Tacos ☒ **\$24.95**
 Served in warm flour tortillas with cheese, lettuce, salsa fresca, your choice of crema*, cotija, with black beans and rice on the side. Choose marinated chicken or steak.

Grilled Chicken Plates ☒ **\$19.95**
 Chipotle Style: topped with salsa fresca and cotija or Mole Style: topped with Cilantro and cotija Served with rice and black beans on the side.



***Crema choices:** avocado or chipotle

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A LA CARTE

Salena Combo (Choose 2) \$15.65 | Alberto Combo (Choose 3) \$20.35

Salena* & Alberto* Combos are served with rice and pinto beans. *Add \$1.50 for each burrito

ENCHILADA ☒☒☐

A La Carte \$4.95

A broiled, corn tortilla covered in enchilada sauce and cheese. Pick a sauce. Pick a filling.

BURRITO ☐☐

A La Carte \$6.95

Flour tortilla with fresh cheese. Pick a filling.

Pick 3: lettuce, tomato, onions, guacamole, salsa fresca, pickled onion, black beans, sour cream

Add a sauce & cheese broiled on top \$2.00

TACO ☒☒☐

A La Carte \$4.95

Corn or flour tortilla topped with pickled onion, cilantro, salsa fresca, cotija cheese. Pick a filling.

TOSTADA ☒☒☐

A La Carte \$4.95

A flat, fried corn tortilla topped with lettuce, salsa fresca and cheese. Pick a filling.

FILLINGS Shredded Chicken & Bean, Shredded Chicken, Pork Carnitas, Chorizo, Ground Beef, Pinto Bean, Quinoa, Black Bean Mix, Roasted Vegetables, Guacamole*

*only Taco or Tostada

DESSERTS

FLAN ☒☒

\$7.95

Traditional caramel custard served with a rosette of whipped cream. Contains egg.

FRIED ICE CREAM ☒☒

\$6.95

A house specialty. Vanilla ice cream, coated in a secret house recipe and lightly fried.

TEQUILA CREAM PIE ☐

\$7.95

Tequila cream pie with an oreo crust. Topped with whipped cream, chocolate sauce, and cinnamon sugar.

CHURROS ☐

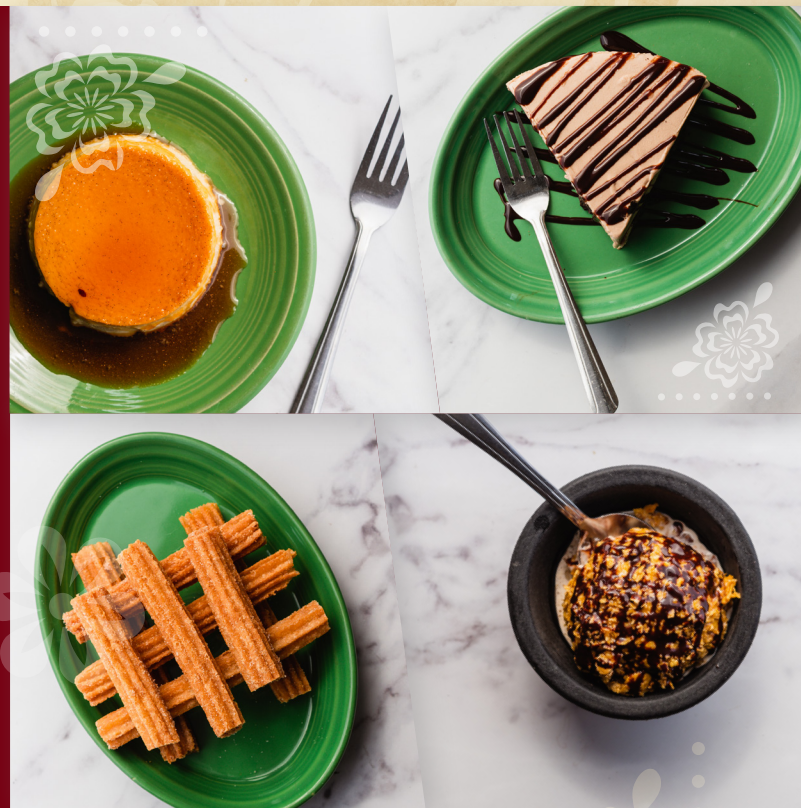
\$6.95

Deep fried mexican fried dough, sprinkled with cinnamon sugar. Served with caramel. 8 small pieces.

MEXICAN CAKE ☐☐

\$7.95

Mexican Hot Chocolate Cake



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