

Family Owned and Operated Since 1998

SALENA'S

MEXICAN RESTAURANT

DID YOU KNOW??

At Salena's, your satisfaction is guaranteed!!

If you do not like anything about your meal, we will replace it immediately or remove it from your bill- Just let your server know!

Vegan, Vegetarian, Gluten Free, Allergen menus available

Gratuity may be added to parties of 6 or more

Send feedback at any time to kelly@salenas.com

DE LA CANTINA

SPECIALTY DRINKS

Paloma 10
100% Blue Agave tequila, grapefruit soda, fresh lime juice, and a pinch of salt.

Coronarita 13
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 11
100% Blue Agave tequila, pomegranate liqueur, ginger beer, and fresh lime juice.

Salena's Old Fashioned 13
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.

Salena's Mocktail 8
Rotating house-made syrups with ice and soda water.
Ask your server for today's flavors!

Salena's Virgin Margarita 8
Our secret recipe twisted in Salena's style to have no alcohol!

Prefer no alcohol? Substitute Zero-Proof Ritual Rum, Gin, Whiskey, or Tequila into any cocktail!

CERVEZA

MEXICO

Corona Extra 4
Corona Light 4
Coronita 3
Negra Modelo 5
Pacífico 4
Tecate (can) 3
Victoria 4

ON TAP*

Dos Equis Ambar 5
Dos Equis Lager 5

DOMESTIC

Sam Adams Boston Lager 5
Budweiser 4
Labatt Blue Light 4
Michelob Ultra Light 4
O'Doul's N/A 4

BUCKETS

Bucket of Corona Extra or Light (6) 20
Bucket of Coronitas (6) 15

ROTATING N/A SELECTION

**Rotating Rohrbach, 3 Heads, and other seasonal beers & ciders. Get a 22oz pour for \$2 more!*

Soda (free refills) 4
Cola, Diet 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

Jarritos ask for flavors 4

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 9 | 27
Our famous house recipe. Simply tequila, triple sec, and lime juice. No sour mix! Make it a double for \$15!

Frozen Margarita 10 | NA
Choose either Regular or Flavored

Flavored Margarita 10 | 30
Choose one of our fresh fruit purees:
Blood Orange, White Peach, Pomegranate, Strawberry, Mango

Cadillac Margarita 13 | 36
Topped with Grand Marnier

Premium Margarita 5 + 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.

Margarita Flight 30
Four margaritas: One house & three flavors- your choice
**not available in Happy Hour Specials*



TEQUILA MENU

SANGRIA



Red Sangria 9 | 27
A brandy and red wine base with a splash of white. Mixed with strawberry and peach purees, and orange juice.

White Sangria 9 | 27
Brandy and white wine with a blend of peach. A lighter take on our classic red sangria.

N/A Sangria 8/24

WINE BY THE GLASS

White 9
Sauvignon Blanc
Chardonnay

Red 9
Malbec
Cabernet Sauvignon

APPETIZERS

Housemade Chips & Salsa ☒☒☐ **\$4**
First Basket Free!

Guacamole & Chips ☒☒☐ **\$11**
Made fresh daily. Served with Salena's premium chips.
half-size \$6

Queso Blanco ▲ **\$7**
Our take on a classic homemade melted cheese dip.
Served with Salena's premium chips.
+ chorizo, ground beef, or elote add \$2

Nacho Bean Dip ☒☒☐ **\$11**
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 add \$1

Stuffed Jalapeños with Cheese (4) ☒☒ **\$6**
+ chorizo or ground beef, add \$2

Bacon-Wrapped Stuffed Jalapeños (4) ☒ **\$10**
Stuffed with cream cheese & lightly fried. Limited availability

Empanada **\$7**
Single empanada filled with ground beef, cheese, onion & garlic. Topped with salsa fresca and cotija cheese. Ask about our vegetarian option!

Hole Mole ☒☒☐ **\$18**
A large order of Salena's premium chips with melted cheese and guacamole.
Make it a MESS! +lettuce, salsa fresca, olives add \$2

Corn Ribs ▲ **\$10**
4 quartered corn on the cob, lightly battered, fried and topped with chili-lime cotija & served with salsa ranch on the side.
+Make it 6 for \$14, or 8 for \$17



Fried Cauliflower Bites **\$10**
Served with Salena's salsa bleu cheese

Loaded Nachos ☒☒☐ **\$16**
Salena's premium chips topped with, queso, lettuce, salsa fresca, olives, sour cream, jalapenos, and guacamole. + filling add \$3
half-size \$8

Loaded Fries ☒☒☐ **\$15**
All the loaded nacho toppings, but served on French Fries! Plus your choice of chipotle or avocado crema.

Mexican Rice Balls ▲ **\$11**
Smoked gouda rice balls, lightly fried and served on queso blanco. Topped with cotija.

Quesadillas Americana ▲☐ **\$13**
12" flour tortilla stuffed with cheese. With salsa and sour cream on the side.
+ filling add \$3

Dos Equis-Braised Chicken Wings (10) **\$18**
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 ☒☒☐ **\$15**
Mixed greens, avocado, julienne carrots, tomatoes, red onions, cucumber, bell peppers, cotija and salsa fresca.
With our Honey-Lime Cilantro dressing on the side.
half-size \$8

+ chicken or tofu \$6.00
+ steak or shrimp \$8.00

Santa Fe Chicken Salad **\$16**
Shredded lettuce tossed with corn, black beans, fresh cilantro, diced tomatoes, diced chicken, tortilla strips, and our Salsa Ranch dressing on the side.
half-size \$8

+ diced avocado \$5.00

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.
Allergen information for menu items is available. Ask staff for details. Cross-contamination can occur

LOADED BURRITO

\$15

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

\$15

Same as the loaded burrito, but without the tortilla. Pick a filling. Pick a sauce. *can substitute lettuce for rice
Half Size \$8



A LA CARTE

Salena Combo (Choose 2) \$16 Alberto Combo (Choose 3) \$21

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

HOUSE TACO

a La Carte 5.5





Corn tortilla topped with pickled onion, salsa fresca, & cotija
Pick a filling.




ENCHILADA

a La Carte 5.5








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




SAUCES





Red Enchilada  
Green Tomatillo  

White Style  
Mole Style 

FILLINGS

Oven Braised Chicken 
Shredded Chicken 
Pork Carnitas 
Chorizo 
Ground Beef 
Pinto Bean  

Black Bean Mix  
Shredded Beef* 

*add \$3 per item
Roasted Vegetables  
Guacamole*  
*Only Taco or Tostada

BURRITO

a La Carte 7.5

Flour tortilla with fresh cheese. Pick a filling.

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

+sauce & cheese broiled on top add \$2.50

*SPECIALTY TACOS \$7

MANGO SALSA PORK TACO Slow roasted chipotle pork with our house made mango salsa and mango chutney

CAULIFLOWER TACO Breaded cauliflower, fried and topped with pickled onion, salsa fresca, & cotija

DRUNK SHRIMP TACO Sautéed with a tequila and red chile sauce with a honey lime slaw, salsa fresca, & cotija

STREET CORN SHRIMP TACO Street corn-breaded shrip, fried and topped with honey lime slaw, salsa fresca, & cotija

MANGO TOFU TACO Our housemade seasoned tofu, mango chutney, and topped with fresh mango salsa & avocado crema

*Cannot be included with Salena, Alberto, or Combo Meals




ADD TO ANY ENTREE

EXTRAS \$1.00 each

Sliced Jalapeño Peppers
Lettuce
Tomatoes
Onions
Pickled Onions

SIDE ORDERS

Mexican Rice	\$3.50	Roasted Vegetables	\$4.00
Mexican Beans	\$3.50	Salsa Fresca	\$2.00
Black Beans	\$3.50	House Salsa	\$1.00
Side Salad	\$6.00	Sour Cream	\$2.00
1/2 Guacamole (no chips)	\$6.00	Flour Tortilla or Corn Tortilla	\$1.00

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.
Allergen information for menu items is available. Ask staff for details. Cross-contamination can occur

ENTREES

FAJITA DINNERS

***NOT served on a sizzler platter! Skip the rice & beans and take off \$4! Or skip one and take off \$2!**

Chicken or Tofu (\$25) Steak or Shrimp ☒

\$27

Combination: chicken, steak & shrimp ☒

\$32

Vegetable: roasted seasonal vegetables ☒▲□

\$19

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

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

ENCHILADA PLATES

No substitutions. Served with rice and pinto beans. **Skip the rice & beans and take off \$4! Or skip one and take off \$2!**

Mexican Flag ☒

\$20

Includes one shredded beef enchilada, one chicken enchilada with white sauce, and one pork enchilada with green tomatillo sauce. Dressed with your choice of crema.

Super Combo ☒

\$24

Everything in the Mexican Flag, plus one chicken enchilada with mole sauce. Dressed with your choice of crema.



Combination Enchiladas ☒▲□

\$19

Includes one chicken, one cheese, and one shredded beef enchilada. Dressed with your choice of crema.

Vegetarian: roasted vegetables, black bean, & cheese.

SIGNATURE DISHES

Skip the rice & beans and save \$4! Or skip one and take off \$2!

Empanadas ▲

\$17

Ground beef, cheese, onions and garlic, served with rice and black beans topped with salsa fresca and cotija cheese.

Ask about our vegetarian empanada!

Chimichangas

\$18

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

Stuffed Avocado ☒▲□

\$19

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 ☒▲□

\$18

Served in 3 flour tortillas with pickled onion, salsa fresca, cotija cheese & your choice of crema,* with rice & black beans.

Fried Cauliflower Tacos ▲

\$18

Fried and served in 3 flour tortillas, topped with pickled onion, salsa fresca, cojita, & your choice of crema,* with rice & black beans.

Beer-Battered Fish Tacos

\$19

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 ☒

\$24

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 ☒

\$27

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 ☒

\$23

Chipotle Style: topped with salsa fresca and cotija or Mole Style: topped with cojita
Served with rice and black beans on the side.



***Crema choices: avocado or chipotle**

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.

Allergen information for menu items is available. Ask staff for details. Cross-contamination can occur

COMBO DEALS

\$15

Combos are served with rice and pinto beans. See filling choices below.
Don't want the rice and beans? Check out our a la carte menu!

#1 HOUSE TACO & ENCHILADA

#2 SALENA'S CRUNCHWRAP

12" flour tortilla wrapped around a tostada, with your choice of protein, guacamole, cheese, pinto beans, pickled onion, salsa fresca, & sour cream. Sealed with melted cheese.

#3 TWO HOUSE TACOS

#4 TWO ENCHILADAS

#5 SUPER BURRITO ENCHILADA STYLE+

+topped with lettuce and tomatoes

FILLINGS

- Oven Braised Chicken
- Shredded Chicken
- Pork Carnitas
- Chorizo
- Ground Beef
- Shredded Beef add \$3 per item
- Pinto Bean
- Black Bean Mix
- Roasted Vegetables
- Guacamole*

*Only Taco or Tostada

DESSERTS

FLAN

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

\$8

FRIED ICE CREAM

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

\$8

TEQUILA CREAM PIE

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

\$8

CHURROS

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

\$8

MEXICAN CAKE

Mexican Hot Chocolate Cake

\$9



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.

Allergen information for menu items is available. Ask staff for details. Cross-contamination can occur