

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
1000/ Plus Agove toquile	granafruit anda frank lima iuina and

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

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

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

Salena's Virgin Margarita

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

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

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

ROTATING N/A SELECTION

Soda (free refills)

Cola, Diet Cola, 7-Up, Ginger Ale, Squirt, Unsweetened Iced Tea, Root Beer, Lemonade

Juice

Apple, Cranberry, Grapefruit, Orange, Pineapple

Milk, Chocolate Milk, Coffee or Tea

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

13

8

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:

Prickly Pear, White Peach, Strawberry, Mango, Passionfruit

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 | 2

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

9

WINE BY THE GLASS

White 9
Sauvignon Blanc
Chardonney

Red

4

3

Malbec

Cabernet Sauvignon

APPETIZERS

\$11

\$7





Guacamole & Chips 800

Made fresh daily. Served with Salena's premium chips. half-size \$6

Queso Blanco

Our take on a classic homemade melted cheese dip. Served with Salena's premium chips.

+ ground beef \$2

Empanada \$7

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

\$18 Hole Mole 200

A large order of Salena's premium chips with melted cheese and quacamole.

Make it a MESS! +lettuce, salsa fresca, olives add \$2

Fried Cauliflower Bites

\$10

Served with Salena's salsa bleu cheese

Loaded Nachos 200 \$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 800

\$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 OO

\$13

12" flour tortilla stuffed with cheese. With salsa and sour cream on the side. + filling add \$3

Dos Equis-Braised Chicken Wings (10)

Slow-braised in Dos Equis, fried, and tossed in our home-made sweet and spicy chipotle glaze. Served with salsa bleu cheese dressing.



Salena's Avocado Salad 200

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

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 00

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 SOO

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

\$15

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 800

a La Carte 5.5

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

FILLINGS

Braised Chicken ❖
Pork Carnitas ❖
Ground Beef ❖
Pinto Bean ❖◆◆
Roasted Vegetables ❖◆◆

Black Bean Mix SOO
Shredded Beef* S
*add \$3 per item
Guacamole* SOO
*Only Taco or Tostada

ENCHILADA 800

a La Carte 5.5

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

SAUCES

Red Enchilada SOO
Green Tomatillo SOO

BURRITO 00

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 Flour tortilla with slow roasted chipotle pork with our house made mango salsa. Topped with your choice of crema

CAULIFLOWER TACO Flour tortilla with breaded & fried cauliflower, topped with pickled onion, salsa fresca, & cojita

STREET CORN SHRIMP TACO Flour tortitlla with street corn-breaded shrimp, fried and topped with mango chutney, mango salsa, & avocado crema

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

*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

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

Can be made without gluten ingredients* \(\bigcirc \) | Vegetarian optional \(\bigcirc \) | Vegan optional \(\bigcirc \) |



\$27

\$32

\$19

FAJITA DINNERS

*NOT served on a 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 3

Combination: chicken, steak & shrimp &

Vegetable: roasted seasonal vegetables 800

Fajitas include: Sauteed 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 8

\$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.

Chimichangas

\$18

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

Stuffed Avocado 200

Fresh avocado with Italian dressing, sauteed peppers, onions, cheese, and your choice of filling. Topped with cotija cheese & salsa fresca. Served with rice & black beans.

Grilled Cilantro Citrus Tofu Tacos 200

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

Fried Cauliflower Tacos

\$18

\$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

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

Sauteed 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 2

\$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 2

\$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* (X) | Vegetarian optional (D) | Vegan optional (D) 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 © 00 #2 SALENA'S CRUNCHWRAP

12" flour tortilla wrapped aound 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 📀 O

#4 TWO ENCHILADAS &OO

#5 SUPER BURRITO ENCHILADA STYLE+ ©0

+topped with lettuce and tomatoes

FILLINGS

Braised Chicken & Pork Carnitas & Ground Beef &

Shredded Beef & add \$3 per item

Pinto Bean 800

Black Bean Mix 800

Roasted Vegetables **⊗○○**

Guacamole* **⊗△○**

*Only Taco or Tostada

DESSERTS

FLAN 🗫

\$8

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

FRIED ICE CREAM 👓

\$8

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

CHURROS 6

-\$8

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

MEXICAN CAKE 📀

\$9

Mexican Hot Chocolate Cake



Can be made without gluten ingredients*

✓ | Vegetarian optional

✓ | Vegan optional

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