



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
Tecate (can) 3

DOMESTIC

Sam Adams Boston Lager 5
Budweiser 4
Labatt Blue Light 4
Michelob Ultra Light 4

ON TAP*

Dos Equis Ambar 5
Dos Equis Lager 5
Pacifico 4

BUCKETS

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

ROTATING N/A SELECTION

**Rotating local, 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 4
Apple, Cranberry, Grapefruit, Orange, Pineapple

Milk, Chocolate Milk, Coffee or Tea 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:
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 | 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 ☒▲□

First Basket Free!

\$4

Guacamole & Chips ☒▲□

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

\$11

Queso Blanco ▲

Our take on a classic homemade melted cheese dip.
Served with Salena's premium chips.
+ ground beef \$2

\$7

Empanada Sliders

Two slider empanadas filled with ground beef, cheese, onion & garlic. Topped with salsa fresca and cotija cheese.

\$8

Hole Mole ☒▲□

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

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

\$18

Fried Cauliflower Bites

Served with Salena's salsa ranch

\$10

Loaded Fries ☒▲□

All the loaded nacho toppings, but served on French Fries! Plus your choice of chipotle or avocado crema.

\$15



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

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.

SALAD



Salena's Avocado Salad ☒▲□

\$15

Mixed greens, avocado, julienne carrots, tomatoes, red onions, bell peppers, cotija and salsa fresca.

With our honey-lime cilantro dressing on the side.

half-size \$8

+ chicken or tofu \$6.00

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

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.

\$15

LOADED RICE BOWL

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

\$15



SPECIALTY TACOS \$7

MANGO SALSA PORK TACO ✕ Flour tortilla with slow roasted chipotle pork, mango chutney, & 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, & cotija. Top with your choice of crema

BIRRIA Crispy corn tortillas dipped in birria broth, coated in cheese, and then filled with birria beef. Topped with cheese and cilantro. Served with birria broth on the side. Not Celiac Safe.

FRIED CHICKEN TACO Flour tortilla with breaded & fried chicken, topped with pickled onion, salsa fresca, & cotija. Top with your choice of crema

STREET CORN SHRIMP TACO ▲ Flour tortilla with street corn-breaded shrimp, fried and topped with mango chutney, mango salsa, & your choice of crema

DRUNK SHRIMP OR TOFU TACO ✕▲□ sauteed with a tequila and red chile sauce in a flour tortilla, topped with a honey lime slaw, salsa fresca, & cotija. Top with your choice of crema

BEER BATTERED FISH TACO ▲ Fried & served in a flour tortilla, with honey-lime slaw, cotija, salsa fresca, your choice of crema

CILANTRO CITRUS TOFU TACO ✕▲□ Grilled and served in a flour tortilla with pickled onion, salsa fresca, cotija cheese & your choice of crema

BURRITOS \$8

CLASSIC GROUND BEEF BURRITO 8" flour tortilla with our ground beef, lettuce, tomato, cheese, & sour cream

CARNITAS BURRITO 8" flour tortilla with our braised pork, queso, jalapenos, and salsa fresca

CLASSIC CHICKEN BURRITO 8" flour tortilla with our slow roasted chicken, lettuce, tomato, cheese, & sour cream.

BLACK BEAN BURRITO ▲▲ 8" flour tortilla with house made black beans, rice, guacamole, cheese, & lettuce

ADD TO ANY ENTREE

EXTRAS

\$1.00 each

Sliced Jalapeño Peppers
Lettuce
Tomatoes
Onions
Pickled Onions

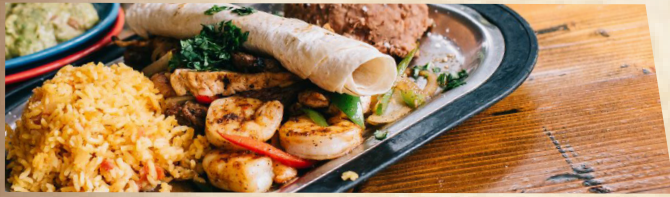
SIDE ORDERS

Mexican Rice \$3.50
Mexican Beans \$3.50
Black Beans \$3.50
Side Salad \$6.00
1/2 Guacamole (no chips) \$6.00

Roasted Vegetables \$4.00
Salsa Fresca \$2.00
House Salsa \$1.00
Sour Cream \$1.00
Flour Tortilla or Corn Tortilla \$1.00

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ENTREES



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

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

FAJITA DINNERS

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

Chicken, Tofu, Steak or Shrimp ✕

Combination: chicken, steak & shrimp ✕

Vegetable: roasted seasonal vegetables ✕▲□

+ grilled tofu \$23

\$27

\$32

\$19

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, & pinto bean.

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.

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.

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.

Chimichangas

\$18

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

Crunchwrap ▲□

\$15

12" flour tortilla wrapped around a tostada, with your choice of protein, guacamole, cheese, pinto beans, pickled onion, salsa fresca, sour cream, and sizzled with melted cheese at the end

Grilled Tacos ✕

\$27

Served in 3 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.



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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 tacos and enchiladas!

#1 HOUSE TACO & ENCHILADA ☒☒☐

#2 TWO HOUSE TACOS ☒☒☐

#3 TWO ENCHILADAS ☒☒☐

**#4 SUPER BURRITO
ENCHILADA STYLE+** ☒☐

+topped with lettuce and tomatoes

FILLINGS

Braised Chicken ☒

Pork Carnitas ☒

Ground Beef ☒

Shredded Beef ☒ *add \$3 per item*

Pinto Bean ☒☒☐

Black Bean ☒☒☐

Roasted Vegetables ☒☒☐

Guacamole* ☒☒☐

**Only Taco*

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.

ENCHILADA SAUCES

Red Enchilada ☒☒☐

White Style ☒☒

Green Tomatillo ☒☒☐

Mole Style ☒

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

CHURROS ☒

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

\$8

MEXICAN CAKE ☒☐

Mexican Hot Chocolate Cake

\$9



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