



THANK YOU FOR YOUR PATIENCE!
Send any feedback at any time to kelly@salenas.com

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

DE LA CANTINA

SPECIALTY DRINKS

- Paloma** 9
100% Blue Agave tequila, grapefruit soda, fresh lime juice, and a pinch of salt.
- Coronarita** 9
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** 9
100% Blue Agave tequila, pomegranate liqueur, ginger beer, and fresh lime juice.
- Salena's Old Fashioned** 9
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.

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)** 2
RC Cola, Diet RC Cola, 7-Up, Ginger Ale, Squirt, Unsweetened Iced Tea, Root Beer, Lemonade
- Juice** 2
Apple, Cranberry, Grapefruit, Orange, Pineapple
- Milk, Chocolate Milk, Coffee or Tea** 2
- Virgin Margarita** 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** 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** 11 | 33
Topped with Grand Marnier
- Premium Margarita** 3 + price of tequila
Choose from our collection of over 75 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

Guacamole ☒☒☐

Made fresh daily. Served with tortilla chips.

\$7.00

Queso Fundido ▲

Our take on a classic homemade melted cheese dip. Served with tortilla chips.

\$6.00

+ chorizo \$8.00

Loaded Nachos ☒☒☐

Salena's traditional chipstopping with your choice of protein, queso, lettuce, salsa fresca, olives, sour cream, jalapeños, and guacamole.

\$13.95

Stuffed Jalapeños with Cheese (4) ☒▲

\$3.75

+ chorizo \$4.95

Bacon-Wrapped Stuffed Jalapeños (4) ☒

\$7.95

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 ☒☒☐

\$11.50

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

+ lettuce, salsa fresca, olives \$13.50



Nacho Bean Dip ☒☒☐

\$8.50

Fried pinto beans, garlic, onion and jalapeños covered in a thick layer of melted cheese. Topped cotija cheese, salsa fresca, and served with Salena's premium chips.

sub black beans \$9.50

Quesadillas Americana ▲☐

\$9.95

Warm wedges of flour tortilla stuffed with cheese. With salsa and sour cream on the side.

+ meat or beans \$11.95

Dos Equis-Braised Chicken Wings (10)

\$19.95

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 ☒☒☐

\$12.95

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 \$6.00

Santa Fe Chicken Salad

\$12.95

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 \$2.00

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 \$1.

*Cannot guarantee against cross contamination. Fried items may use a shared fryer. Please speak to your server.

ENTREES

Salena Combo (Choose 2) \$14.95 | Alberto Combo (Choose 3) \$19.35
Both Salena and Alberto Combos are served with rice and pinto beans.

ENCHILADA

A La Carte \$4.95

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

BURRITO

A La Carte \$4.95

Flour tortilla with fresh cheese. Pick a filling.

Pick 3 for \$1.00 lettuce, tomato, onions, guacamole, salsa fresca, pickled onion, black beans, sour cream

Add a sauce \$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.

LOADED BURRITO

\$12.95

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

\$12.95

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















SAUCES

Red Enchilada  
White Style  
Green Tomatillo 
Mole Style 

FILLINGS

Shredded Chicken & Bean 
Shredded Chicken 
Pork Carnitas 
Chorizo 

Shredded Beef & Bean 
Ground Beef 
Shredded Beef 
Pinto Bean   

Black Bean Mix  
Quinoa  
Guacamole*  
*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 \$2.75
Mexican Beans \$2.75
Black Beans \$2.75
Side Salad \$4.00
Guacamole: half-portion \$4.00

Salsa Fresca \$1.00
Sour Cream \$1.00
Flour Tortilla or Corn Tortilla \$1.00
Quinoa \$3.00

Can be made without gluten ingredients*  | Vegetarian optional  | Vegan optional 
Vegan cheese can be added for \$1.

*Cannot guarantee against cross contamination. Fried items may use a shared fryer. Please speak to your server.

ENTREES

FAJITA DINNERS

- Chicken, Steak or Shrimp** ☒ **\$22.95**
Combination: chicken, steak & shrimp ☒ **\$24.95**
Vegetable: sauteed onions, bell peppers, potatoes, mushrooms, brussel sprouts, and broccoli ☒☒☒ **\$17.95**
+ grilled tofu **\$22.95**

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

On the side: Lettuce, tomato, cheese, sour cream, guacamole



ENCHILADA PLATES ☒

Served with rice and beans. No substitutions.

- Mexican Flag** **\$15.95**
 Includes one chicken enchilada with white sauce, one pork enchilada with green tomatillo sauce, and one beef enchilada with traditional red enchilada sauce.

- Combination** **\$14.95**
 Includes one chicken, one cheese, and one beef enchilada.
 Vegetarian option: quinoa, black bean, and cheese.

Super Combo **\$17.95**

Includes one chicken enchilada with white sauce, one pork enchilada with green tomatillo sauce, one traditional beef enchilada, and one chicken enchilada with mole sauce.



SIGNATURE DISHES

- Chimichangas** **\$16.95**
 A 12" tortilla filled with grilled chicken, sauteed onions, garlic and cheese. Rice, black beans, and queso fundido on the side.

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

- Stuffed Avocado** ☒☒☒ **\$17.95**
 Fresh avocado stuffed with sauteed peppers, onions, and cheese. Garnished with cotija cheese and salsa fresca. Served with rice and black beans. Choose from chicken, beef, black bean or quinoa.

- Grilled Cilantro Citrus Tofu Tacos** ☒☒☒ **\$17.95**
 Marinated, grilled and served in flour tortillas. Topped with honey-lime slaw, avocado crema, salsa fresca and cotija

- Fried Cauliflower Tacos** ☒☒ **\$17.95**
 Served in 3 corn tortillas. Topped with avocado crema, honey-lime slaw and cojita. Batter contains egg.

- Beer-Battered Fish Tacos** **\$18.95**
 Served in warm flour tortillas, filled with honey-lime slaw, cotija, and salsa fresca, with black beans and rice on the side.

- Drunken Shrimp Tacos** ☒ **\$21.95**
 Sauteed with a tequila and red chile sauce, served in flour tortillas with a honey lime slaw, salsa fresca and cotija, with black beans and rice on the side.

- Grilled Tacos** ☒ **\$21.95**
 Served in warm flour tortillas, cheese, lettuce, salsa fresca, avocado crema and 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 cojita
 Served with rice and black beans on the side.

Can be made without gluten ingredients* ☒ | Vegetarian optional ▲ | Vegan optional ○
 Vegan cheese can be added for \$1.

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LUNCH COMBOS

ONLY SERVED 12pm - 4pm | \$13.95

Combos are served with rice and pinto beans. Super combo burritos are enchilada style, and topped with lettuce and tomatoes. See filling choices below.

- #1 TACO & ENCHILADA ☒☒☐
- #2 BURRITO & ENCHILADA ☐☐
- #3 TWO TACOS ☒☒☐
- #4 TWO ENCHILADAS ☒☒☐
- #5 SUPER BURRITO
ENCHILADA STYLE ☐☐

FILLINGS

- Shredded Chicken & Bean ☒
- Shredded Chicken ☒
- Pork Carnitas ☒
- Chorizo ☒
- Shredded Beef & Bean ☒
- Ground Beef ☒
- Shredded Beef ☒
- Pinto Bean ☒☒☐
- Black Bean Mix ☒☒☐
- Quinoa ☒☒☐
- Guacamole* ☒☒☐

*Only Taco or Tostada

DESSERTS

FLAN ☒☐

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

\$5.95

FRIED ICE CREAM ☒☐

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

\$5.95

TEQUILA CREAM PIE ☐

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

\$5.95

CHURROS ☐

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

\$6.95



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Vegan cheese can be added for \$1.

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