

Locally Owned and Operated Since 1998

# SALENA

RESTAURANT



# de La CANTINA

## 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.

	single	carafe
<b>Regular</b> .....	7.5	23
Our famous house recipe. Simply tequila, triple sec, and lime juice. No sour mix!		
<b>Frozen Margarita</b> .....	8	N/A
Choose either House or flavored		
<b>Flavored</b> .....	8.5	27
Choose one of our fresh fruit pureés: Blood Orange, White Peach, Pomegranate, Strawberry, Mango		
<b>Cadillac</b> .....	9	29
Made with Grand Marnier.		
<b>Premium</b> .....	3	+ price of tequila
Choose from our collection of over 75 tequilas, all 100% agave. Mixed with Patrón Citrónge, fresh lime juice, and a hint of agave nectar. A margarita you'll never forget.		

## SALENA'S SANGRIA

glass	carafe
7	21

### Red Sangria

A brandy and red wine base with a splash of white. Mixed with strawberry and peach pureés, and orange juice.

### White Sangria

Brandy and white wine with a blend of peach. A lighter take on our classic red sangria.

## SPECIALTY DRINKS: 8

### Spiked Horchata

Our classic Horchata with a kick. Traditional Mexican Horchata with tequila cream and cinnamon whiskey.

### Paloma

A Mexican classic. 100% Blue Agave tequila, grapefruit soda, fresh lime juice, and a pinch of salt.

### Coronarita

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

### El Diablo

100% Agave tequila, pomegranate liqueur, ginger beer, and fresh lime juice. Spicy!

### Salena's Old Fashioned

Our take on the classic. Mezcal & tequila, agave syrup, chocolate bitters, and muddled orange.

### Mojito

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

## WINE BY THE GLASS: 8

### White

Avia Sauvignon Blanc (Slovenia)  
Covey Run Reisling (Washington)  
Beringer Chardonnay (California)  
Placido Pinot Grigio (Italy)

### Red

Tilia Malbec (Argentina)  
House Wine Cabernet Sauvignon (California)  
Portillo Pinot Noir (Argentina)

### Sparkling

Martini & Rossi Prosecco (Italy)

## CERVEZAS

### Mexico

Corona Extra.....	4
Corona Light.....	4
Coronita.....	3
Negra Modelo.....	5
Pacifico.....	4
Sol.....	4
Tecate (can).....	3
Victoria.....	4
Bucket of Corona Extra / or Light (6).....	20
Bucket of Coronitas (6).....	15

### Domestic

Sam Adams Boston Lager.....	4
Budweiser.....	4
Labatt Blue Light.....	4
Michelob Ultra Light.....	4
O'Doul's N/A.....	4
Rotating craft or local cider.....	*

### On Tap

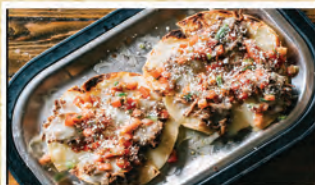
Dos Equis Ambar.....	4
Dos Equis Lager.....	4
Rohrbach's Scotch Ale.....	5
Three Head's The Kind IPA.....	5

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



## APPETIZERS

- House Salsas.....1.00  
Choose from: Chipolte (hot), Salsa Verde (medium),  
Salsa Fresca (mild). Served with chips.
- Salena's Chili .....Cup 3.85  
Slow cooked beef\*, onions, garlic, Bowl 4.85  
and a blend of chiles.  
\* Vegetarian option available
- Guacamole and Chips.....5.50
- Queso Fundido.....4.75  
Homemade melted cheese dip. Served with tortilla chips.  
add chorizo.....7.00
- Salena's Nachos.....7.50  
Nacho chips, cheese, and salsa fresca. With sour cream  
and jalapeño peppers on the side.  
add meat or beans.....9.50
- Holé Molé.....11.25  
A large order of nacho chips with cheese and guacamole.
- Mexican Mess.....11.75  
Nacho chips, cheese, lettuce, tomatoes, black olives,  
cotija and salsa fresca. With guacamole and sour cream  
on the side. Your choice of Salena's chili, vegetarian chili,  
or black beans.
- Nacho Bean Dip.....10.95  
Fried pinto beans, garlic, onion and jalapeños covered  
in a thick layer of melted cheese. With cotija cheese,  
salsa fresca, and thick nacho chips.  
half order.....7.95
- Quesadillas Americana.....8.25  
Warm wedges of flour tortilla stuffed with cheese. With  
salsa and sour cream on the side. (Serves one.)  
with meat or beans.....9.75
- Dos Equis-Braised Chicken Wings (10).....12.95  
Slow-braised in Dos Equis Ambar, fried, and tossed in  
our home-made sweet and spicy chipotle glaze.  
Served with Salsa Bleu Cheese dressing.
- Vegetable Chile Rellenos.....8.95  
Roasted corn, black beans and cheese stuffed poblano  
chile, fried in a beer batter, and finished with a roasted  
tomato sauce. Topped with cotija and salsa fresca.
- Stuffed Jalapeños with Cheese (4).....3.75  
add chorizo.....4.75
- Bacon Wrapped Stuffed Jalapeños (4).....7.95  
Stuffed with cream cheese and lightly fried.



NACHOS



MEXICAN MESS



BACON JALAPENOS



AVOCADO SALAD

## SALADS

10.95

Put any salad into an edible taco bowl for 2.00!

### Salena's Avocado Salad

Mixed greens, avocado, julienne carrots, tomatoes, red onions, cucumber, bell peppers, cotija and salsa fresca. With our Honey-Lime Cilantro dressing on the side.

add chicken or shrimp.....5.00  
add steak.....6.00

### Santa Fe Chicken Salad

Shredded lettuce, tossed with corn, black beans, fresh cilantro, diced tomatoes, diced grilled chicken, tortilla strips, and our Salsa Ranch dressing on the side.

add diced avocado.....2.50

**Substitute Dressings:** Golden Italian, Honey-Lime Cilantro, Fat-Free Honey Lime Cilantro, Salsa Bleu Cheese, Salsa Ranch



# FAJITA DINNERS



COMBINATION FAJITAS

Includes:  
 -sauteéd peppers  
 -sauteéd onions  
 -rice and beans  
 -3 flour tortillas

On side:  
 -lettuce  
 -tomato  
 -cheese  
 -sour cream  
 -guacamole

Chicken.....18.95  
 Steak.....21.95  
 Shrimp.....19.95  
 Combination.....22.95  
 (chicken, steak, and shrimp)  
 Vegetable.....16.95  
 Sautéed onions, bell peppers, potatos,  
 mushrooms, brussel sprouts, and broccoli

## ENCHILADA PLATES

Mexican Flag.....15.35

Includes one chicken enchilada with white sauce, one pork enchilada with green tomatillo sauce, and one beef enchilada with traditional red enchilada sauce. Served with rice and beans.

Combination Enchiladas.....14.95

Includes one chicken, one cheese, and one beef enchilada. Served with rice and beans.

Super Combo Enchiladas.....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 molé sauce. Served with rice and beans.

## CHICKEN PLATES

Grilled Chicken Breast.....16.95

Prepared in one of the styles below.  
 Served with rice and black beans

**Chipotle:** Topped with a blend of cheeses, smothered with a savory chipotle cream sauce, and finished with cotija cheese and salsa fresca.

**Molé:** Spice-rubbed chicken breast topped with a homemade molé sauce, made of mild peppers, chocolate, nuts, and various spices. Finished with fresh cilantro and cotija cheese.

## SIGNATURE DISHES

Quesadillas Supreme.....14.95

Choice of chicken, pulled pork, chorizo, black beans or beef with cheese, salsa, onions, and peppers over two flour tortillas. Topped with lettuce, cotija, and salsa fresca.

Chimichangas.....15.95

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

Empanadas.....14.95

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

Sopes.....15.95

Fried masa boats filled with your choice of meat or beans, or both. Topped with pickled onion, cilantro, salsa fresca. Salsa verde, rice and pinto beans on the side. \*Limited Availability

Beer Battered Fish Tacos.....17.95

Served in warm corn tortillas, filled with honey-lime slaw, cotiha, and salsa fresca, with black beans and rice on the side.

Drunken Shrimp Tacos.....17.95

Sautéed 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.

Steak Tacos.....18.95

Served in warm flour tortillas, filled with steak, cheese, lettuce, salsa fresca and cotija, with black beans and rice on the side.

Stuffed Avocado.....15.45

Fresh avocado stuffed with sauteéd peppers, onions, and a cheese. Garnished with cotija chese and salsa fresca. Served with rice and beans.  
 Choice of chicken, black beans, or both.



**SALENA COMBO**  
**ALBERTO COMBO**

choose any **2** items listed below **12.95**  
choose any **3** items listed below **15.95**

Both Salena and Alberto Combos are served with rice and pinto beans.

**ENCHILADA**

A La Carte: 4.20

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

**BURRITO**

A La Carte: 4.95

Flour tortilla stuffed with fresh cheese and your choice of filling.

†Add \$1.25 to have one of our house sauces broiled overtop.

**TACO**

A La Carte: 3.95

Corn tortilla topped with pickled onion, cilantro, salsa fresca, cotija cheese.  
\*can substitute American style

**TOSTADA**

A La Carte: 3.95

A flat, crispy, corn tortilla topped with lettuce, salsa fresca and cheese.

**SAUCES** Red Enchilada, White, Green, or Mole Style

**YOUR CHOICES ARE:**

Chicken & Bean	Chorizo	Bean
Shredded Chicken	Beef & Bean	Black Bean
Pork Carnitas	Shredded Beef	Guacamole*

\*Taco or Tostada

**LOADED BURRITO**

A La Carte: 11.95  
With Rice & Beans: 14.95



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

**EXTRAS**

.50 each

Sliced Jalapeño Peppers  
Salsa Fresca  
Lettuce  
Tomatoes  
Onions  
Black Olives  
Sour Cream

**SIDE ORDERS**

Mexican Rice	2.75
Mexican Beans	2.75
Black Beans	2.75
Side Salad	4.00
Guacamole:Half-Portion	3.00
Chipotle Salsa	1.00
Salsa Verde	1.00
Flour Tortilla or Corn Tortilla	.50
Salad Dressings	.50
Sour Cream	.50



# Lunch Combos

All combos 9.95\*  
SERVED 11:30AM - 4:00PM  
\*Add 3.00 after 4:00PM

Combos #1-10 include Mexican rice and beans.

Super Combos also include lettuce, tomatoes, and sour cream.

- #1 - 1 Beef Taco & 1 Cheese Enchilada
- #2 - 1 Chicken Burrito & 1 Cheese Enchilada
- #3 - 1 Cheese Enchilada and Guacamole Tostada
- #4 - 1 Super Vegetarian Burrito, Enchilada Style (pinto, black beans or veg chili)
- #5 - 1 Beef Taco & 1 Chicken Taco
- #6 - 2 Carnitas Tacos
- #7 - 1 Super Beef & Bean Burrito, Enchilada Style
- #8 - 1 Super Pulled Pork Burrito, Enchilada Style
- #9 - 1 Super Chicken Burrito, Enchilada Style
- #10 - 1 Super Chorizo Burrito, Enchilada Style
- #11 - Salena's Avocado Salad
- #12 - Cup of Chili & Quesadilla Americana

## DESSERTS

All desserts are made in-house

- Flan.....4.95  
Traditional caramel custard served with a rosette of whipped cream.
- Fried Ice Cream.....4.95  
A house specialty. Vanilla ice cream, coated in a secret house recipe and lightly fried.
- Tequila Cream Pie.....5.95  
Tequila cream pie with an oreo crust. Topped with whipped cream, chocolate sauce, and cinnamon sugar.
- Sopapillas.....5.95  
Fried dough squares rubbed with cinnamon sugar. Topped with whipped cream and served with honey for dipping.

## SOFT DRINKS

- FIZ Bottled Root Beer (local).....3
- Soda (*free refills*).....2  
RC Cola, Diet RC, 7-Up, Ginger Ale, Squirt, Unsweetened Iced Tea, Lemonade
- Juice.....2  
Apple, Cranberry, Grapefruit, Orange, Pineapple
- Milk / Chocolate Milk.....2
- Coffee / Hot Tea.....2
- Horchata.....3
- Virgin Margarita.....4

We will make every possible attempt to accommodate any food allergy you may have. Our kitchen equipment comes into contact with nuts, dairy, flour, and soy. A gratuity of 18% may be added to checks for parties of six or more. We reserve the right to refuse service. Please be respectful to others.