

# ANTOJITOS

## QUESADILLA

A grilled flour tortilla with cheese, pico de gallo, and your choice of chicken, mushrooms, or bacon. \$8.99

+ \$1.00 for each additional ingredient.

## STREET NACHOS

Our take on street vendor nachos. Homemade tortilla chips covered in rich queso sauce, topped with diced tomato, fresh chopped jalapenos, green onions, cilantro, and your choice of meat. \$9.99

+ Chicken or Carnitas \$9.99, Steak \$10.99

## GUACAMOLE DIP

Made fresh throughout the day with avocados, tomatoes, and spices. Served with chips. \$6.99

## JALAPENO POPPERS

Deep-fried poppers filled with cream cheese. Served with your choice of ranch or our habanero jelly for an extra kick. \$7.99

## CHANGITAS

4 mini chimichangas stuffed with shredded chicken, cream cheese, and green chiles. Served with our habanero jelly. \$7.99

## TAQUITO BITES

Beef or chicken taquitos deep-fried golden brown, topped with fresh pico de gallo. \$8.99

## NACHOS

Everything you'd expect on a great plate of nachos: cheese, refried beans, pico de gallo, olives, seasoned chicken, beef, or carnitas on homemade tortilla chips. \$9.79

+ Jalapenos \$0.50

## MINI CHIMICHANGAS

Four flour tortillas stuffed with chicken and cheese. A great way to start your meal! \$7.99

## QUESO DIP

Warm creamy cheese dip served with homemade tortilla chips. \$7.99

+ Chorizo or ground beef for \$0.95

## MINI STREET TACOS

A miniature version of our famous street tacos. Your choice of grilled chicken or carnitas.

Served with lettuce, pico de gallo, and Jalisco salsa. Four to an order. \$6.99

+ Steak \$1.00

## BOTANAS VARIAS

An exciting sample of our delicious appetizers: mini tacos, cheese quesadillas, chipotle chicken wings, mini chimichangas, taquito bites, jalapeno poppers, on a bed of nachos. Serves 2-4 amigos who can't make up their mind. \$19.99

+ Beef, chicken, or carnitas for \$2.95

# CHIMICHANGAS

## CHIMICHANGAS OLÉ

Two deep-fried burritos filled with your choice of shredded beef or chicken topped with Jack cheese. Served with rice and refried beans. \$10.99

## LA BOMBA CHIMICHANGA

Two chimichangas filled with your choice of shredded beef or chicken and cheese topped with our homemade chile verde or Colorado sauce. Served with rice and beans. \$11.99

## CHIMICHANGA MEXICANA

A Chimichanga filled with steak, bell peppers, and cheese topped with ranchero, tomatillo, and sour cream sauce. Served with rice and beans. \$11.99

## CHIMIS DE POLLO

Two golden brown chimichangas filled with chicken, cream cheese, and green chilies. Topped with ranchero sauce, Jack cheese, and black olives. Served with rice, black beans, and homemade habanero jelly. \$11.99

## CHIMICHANGA DEL MAR

A large flour tortilla filled with a creamy mixture of shrimp, crab, cream cheese, and green chilies fried to a golden brown. Topped with tomatillo and ranchero sauces. Served with rice and black beans. \$12.99

## COMBINACIONES

Create your favorite combination from these delicious choices: Choose from...enchiladas, burritos, tacos, tamales, or chimichangas. Combos served with refried beans and rice. Substitute a chile relleno for \$0.95

+ One item \$8.50 Two items \$10.99 Three items \$11.99 +

## SOME INFORMATION ABOUT OUR DISHES:

Our chips are fried in lard but can be prepared with vegetable oil upon request. All of our sauces are broth based, and thickened with corn starch instead of flour. Our rice contains chicken broth. Black beans and cilantro rice are vegetarian and vegan-friendly. We do prepare shellfish and tree nuts in our kitchens. We will try to accommodate dietary restrictions as we are able.

Add a small sour cream \$0.95 Add a small Guacamole \$1.29

An 18% gratuity may be added to parties of 8 or more.

# FAJITAS

## STEAK, CHICKEN, CARNITAS, OR SHRIMP FAJITAS

Your choice of delicious marinated chicken, carnitas, or steak fajitas grilled with onions, peppers, mushrooms, and our special spices. Served with warm tortillas, refried beans, rice, chipotle BBQ sauce, and pico de gallo.

+ Fajitas for one \$14.99, For two \$26.99 / Shrimp Fajitas for one \$15.99, For two \$28.99

## VEGGIE FAJITAS

Marinated strips of fresh portabella mushrooms, red and green bell peppers, onions, and roasted corn, all grilled and topped with fresh tomatoes. Served with warm tortillas, rice and black beans, chipotle BBQ sauce, and pico de gallo. \$10.99

## FIESTA PLATTER

A grande skillet laden with all of your favorites. Seasoned chicken breast, steak, shrimp, and carnitas, atop a bed of grilled fajita vegetables. Served with warm tortillas, refried beans, rice, chipotle BBQ sauce, and pico de gallo. Serves 4. \$39.99

## ADDITIONAL FAJITA PLATES

Includes warm tortillas, refried beans, rice, chipotle BBQ sauce and pico de gallo. \$5.29

## ESPECIALES DE LA CASA

### POLLO CANCUN

A generous portion of chicken sautéed with a creamy coconut chipotle sauce, fresh tomatoes, and spices. Served with a cheese enchilada, rice, black beans, and warm tortillas. \$13.99

### CHILE RELLENO PLATTER

A roasted poblano pepper stuffed with Jack cheese. Topped with our ranchero sauce. Served with a cheese enchilada, rice, and pinto beans. \$11.99

### CARNITAS

A Mexican classic! Slow oven roasted pork served in the traditional style with warm tortillas, black beans and a tangy, tomatillo salsa. Accompanied by lettuce, tomatoes and fresh lime. \$12.99

### FAJITA QUESADILLA

A grilled flour tortilla stuffed with cheese, peppers, onions, and mushrooms grilled with your choice of fajita grilled chicken, portabello mushrooms, or carnitas. Served with refried beans and rice. \$12.99

+ Steak \$1.00

### CHICKEN FLAUTAS

Three crisp burritos stuffed with tender chicken and cheese. Served with rice and beans. \$10.99

### CARNE ASADA

A flavorful, Mexican style charbroiled steak marinated in a mouth-watering blend of spices. Topped with caramelized onions, and a deep-fried jalapeno. Served with rice, pinto beans, and a cheese enchilada. \$14.99

### SURF AND TURF

A delicious cut of carne asada paired with grilled shrimp in a mouth watering mojo de ajo (garlic sauce.) Served with Spanish rice, pinto beans, a cheese enchilada, and your choice of flour or corn tortillas. \$19.99

### POLLO EN FUEGO

Our hottest item on the menu! Grilled chicken breast served on top of a sizzling skillet of peppers and onions. Topped with an extremely spicy habanero sauce and melted cheese. Served with black beans, rice, pico de gallo, and your choice of corn or flour tortillas. Not for the timid! \$13.99

### CAMARON ALA DIABLA

Shrimp cooked in a spicy sauce with butter and garlic. Served with rice, black beans and tortillas. \$14.99

### OLE BURGER

Our juicy burger grilled and topped with melted cheese. Served with lettuce, tomato, and onion. Served with fries. \$9.59

### ARROZ CON POLLO EN CREMA (RICE AND CHICKEN IN CREAM SAUCE)

Flame-broiled boneless breast of chicken with Jalisco cream sauce, layered on a bed of Spanish rice with melted jack cheese, diced tomatoes and green onions. Served with warm tortillas. Half Order \$9.99 \$14.99

+ Shrimp \$2.00 Half Chicken Half Shrimp \$1.00

Add a small sour cream \$.95 Add a small Guacamole \$1.29

An 18% gratuity may be added to parties of 8 or more.



## TACOS

### BLUE CORN TACOS

Three delicious blue corn tortillas with grilled marinated chicken and cheese. Served with rice and refried beans, chipotle BBQ sauce, and pico de gallo. \$11.59  
+ Steak \$1.00

### STREET TACOS

Three corn tortillas with your choice of chicken or carnitas served street-style with red onion, chopped cilantro, cotija cheese, and diced avocado. Served with rice and pinto beans. \$11.99  
+ Steak \$1.00

### BAJA FISH TACOS

Beer-battered or grilled cod served in three warm corn tortillas with melted cheese, shredded cabbage, tomatoes, cilantro and onions. Served with a chipotle tartar sauce, rice and black beans. \$12.49

### GRINGO TACOS

Three ground beef, lettuce, cheese, and tomato tacos, all in crunchy shells. Served with rice and beans. A classic. \$9.99

### CHORIZO TACO

Three tacos with chorizo, onions, cilantro, Cotija cheese, and hot sauce served in a soft corn tortilla and topped with guacamole. Served with rice and refried beans. \$10.99

### FRIED CHICKEN TACOS

Three flour tortillas filled with fried chicken, lettuce, tomato, and cheese topped with ranch. Served with your choice of rice and beans, or French fries. \$10.99  
+ Lose the lettuce and add queso sauce \$.95

### PORTOBELLA TACOS

Marinated strips of portobella mushrooms grilled and served in warm tortillas topped with red onions, fresh cilantro, and cotija cheese. Served with rice and black beans. \$10.99

### TACOS AL PASTOR

Three tacos filled with slow cooked pork, and grilled pineapple, topped with onions, cilantro, tomatoes, and a dash of hot sauce, in a soft corn tortilla. Served with rice and black beans. \$11.99

### TACOS TRADICIONALES

Three soft corn tacos with your choice of shredded beef, ground beef, or shredded chicken, topped with lettuce, cheese, and pico de gallo. Served with rice and refried beans. \$10.99

### PALEO

Three lettuce leaf tacos filled with grilled chicken. Topped with pico de gallo and guacamole with a side of grilled peppers, mushrooms, and onions. Pair with a Norcal margarita for a perfect paleo meal. \$11.99  
+ Steak \$1.00

### FAJITA TACOS

A flour tortillas stuffed with your choice of grilled, fajita-marinated, chicken, steak, carnitas or shrimp, and grilled onions peppers, and mushrooms topped with mixed cheese, and served with chipotle barbecue sauce. \$11.49

### SHRIMP TACOS

Three corn tortillas filled with grilled lime shrimp topped with a pineapple chipotle slaw, cotija cheese, and diced jalapenos. Served with black beans and rice. \$11.99

## ENCHILADAS

### ENCHILADAS AZTECAS

Three delicious enchiladas: chicken, cheese, and shredded beef smothered in cheese and three different sauces. Served with rice and pinto beans. \$11.99

### ENCHILADAS SUIZAS

Two corn tortillas dipped in tomatillo sauce then stuffed with tender chicken. Topped with Jack cheese and avocado slices. Served with rice and refried beans. \$10.99

### ENCHILADAS RANCHERAS

Two corn tortillas stuffed with beef or chicken, rolled and smothered in our delicious ranchero sauce. Served with rice and refried beans. \$10.79

### ENCHILADAS DEL MAR

Two flour tortillas stuffed with a creamy mixture of crab, shrimp, and cream cheese. Topped with tomatillo and ranchero sauce, melted Jack cheese, sour cream sauce, olives, and an avocado slice. Served with rice and black beans. \$11.99

### ENCHILADAS EN CREMA

Two enchiladas stuffed with grilled chicken and cheese. Then topped with our cheesy cream sauce, and sprinkled with pico de gallo. Served with rice and refried beans. \$11.99

Add a small sour cream \$.95 Add a small Guacamole \$1.29  
An 18% gratuity may be added to parties of 8 or more.

## SOPAS Y ENSALADA

### TORTILLA SOUP

Tender chicken simmered in our slightly spicy broth with fresh vegetables. Topped with crisp tortilla strips, Jack cheese, cilantro, and diced avocado.

+ Bowl \$5.99 Cup \$3.99

### MEXICAN CAESAR SALAD

Chicken breast on crisp romaine lettuce topped with aged Cotija cheese, tomatoes, olives, tortilla strips, avocado, and our delicious jalapeno vinaigrette dressing. \$10.99

### FAJITA SALAD

Your choice of chicken or portobella mushrooms on a bed of fresh lettuce in a crisp flour tortilla shell with avocado, tomatoes, cheese, olives, green onions, grilled vegetables and your choice of dressing. \$10.99

+ Steak \$1.00

### TACO SALAD

Grilled chicken, shredded beef, or ground beef served on a bed of fresh lettuce in a crisp flour tortilla shell topped with avocado, tomatoes, cheese, olives, and your choice of dressing. \$9.99

### TOSTADA OLE'

A crisp corn tortilla layered with refried beans, grilled chicken, romaine lettuce, tomatoes, carrots, jicama, cheddar, and Jack cheeses. Served with a creamy avocado dressing. \$10.99

### SOPA DEL JEFE (THE BOSS!)

Our flavorful broth with grilled chicken or steak, avocado, and whole pinto beans. Accompanied by small portions of chopped radish, cilantro, tortilla strips and a spicy juapin sauce to add as little or as much as you like. Served with a small cheese quesadilla. \$9.49



### AVOCADO SHRIMP SALAD

Grilled shrimp, avocado, and crisp romaine, tossed in our creamy avocado dressing and topped with tomatoes, olives, cucumbers, and onions. \$13.99

### CHICKEN TROPICANA SALAD

Grilled chicken breast topped with fresh lettuce, Mandarin oranges, cashews, tomatoes, and olives. Served with honey mustard dressing. \$10.99

## BURRITOS

### BURRITO OLÉ

A large soft flour tortilla filled with ground beef, shredded beef or chicken, lettuce, tomatoes, cheese, sour cream, and guacamole. Topped with enchilada sauce and melted cheese. SERVED HOT ON THE OUTSIDE AND COOL ON THE INSIDE. \$11.79

### BURRITO ESPECIAL

A large flour tortilla filled with seasoned shredded beef or chicken, and beans and cheese. Topped with our ranchero sauce, and garnished with sour cream dressing and green onions. A Café Olé favorite for over 30 years! \$10.99

### PANZA GRANDE BURRITO

For the hearty appetite. A double burrito, one made with chicken and fried golden brown placed inside another made with beans, lettuce, cheese, tomatoes, guacamole, and sour cream. Topped with your choice of chile verde or Colorado sauce and cheese. \$12.99

### TACO BURRITO

A large flour tortilla filled with beans, cheese, and ground beef or chicken covered with enchilada sauce and melted cheese. Topped with lettuce, diced tomatoes, olives, and green onions. \$10.99

### FAJITA BURRITO

Our tasty mixture of marinated chicken or carnitas, peppers, onions, and mushrooms grilled fajita-style then wrapped in a large flour tortilla with guacamole, sour cream dressing, cheese, and pico de gallo. Smothered in ranchero sauce and melted cheese. \$11.99

+ Steak 1.00

### FIESTA BURRITO

Spicy steak, rice, and black beans rolled in a spinach tortilla, with ranchero sauce and melted jack cheese. \$12.99

### PACIFICO BURRITO

A flour tortilla with real snow crab and shrimp topped with tomatillo and ranchero sauce, melted jack cheese, sour cream sauce, olives, mushrooms, and an avocado slice, and a side salad with your choice of dressing. \$12.99

Add a small sour cream \$.95 Add a small Guacamole \$1.29

An 18% gratuity may be added to parties of 8 or more.



## BEBIDAS

**COKE**

**DR. PEPPER**

**LEMONADE**

**COFFEE**

**COKE ZERO**

**DIET COKE**

**MELLO YELLO**

**FRESCA**

**HOT TEA**

**SODAS (FREE REFILLS)**

\$2.99

**SPRITE**

**BARQS ROOT BEER**

**ICED TEA**

**KID SODA**

\$.99

### FLAVORED ICED TEA AND LEMONADE

Choose from: Strawberry, Raspberry, Blackberry, Cherry, Coconut, Mango, Melon, Kiwi, Peach and Banana. \$3.25

+ One free refill on flavored drinks.

## MARGARITAS, CERVEZAS, AND VINO

### THE HOUSE

Our award-winning original recipe. Enjoy 16 ounces of pure refreshment frozen or on the rocks. Pick a flavor and enjoy! \$7.00

+ Choose from: Strawberry, Raspberry, Blackberry, Coconut, Mango, Melon, Kiwi, Peach and Banana.

### EL CHUPACABRA

Two drinks in one! A Sauza Blue reposado tequila margarita, Garnished with a Coronita. \$11.50

### "THE CADILLAC"

Patron Silver Tequila, Grand Monarch, a splash of sour, a splash of orange juice, orange liqueur, and fresh lime juice. \$9.00

### BOTTLED BEERS

Coors, Coors Light, Budweiser, Bud Light, Miller Lite, Michelob Ultra, Odouls, Angry Orchard, Guinness, Heineken, Sol, XX Lager, XX Amber, Tecate, Corona, Corona Light, Corona 24 oz., Pacifico, Negra Modelo, and Modelo Especial. 3.25/4.50

### WINES BY THE GLASS OR BOTTLE.

A selection of wines from the Northwest and beyond. Choose from Cabernet, Merlot, A red blend, Chardonnay, Pinot Grigio, White Zinfandel, and Riesling.

### THE NORCAL MARGARITA

Popular with those on the Paleo diet or anyone who wants to cut down on sugar or calories. A simple crisp blend of two shots of Sauza Hornitos Tequila, fresh lime juice, and soda water, served on the rocks. A mere 150 calories, 5 grams of carbs, 5 grams of sugar! \$9.00

### OLÉ GOLD

An Olé classic. Cuervo Gold tequila, fresh lime juice, sour, and simple syrup, served with a float of orange liqueur. \$7.00

### COLD DRAFT BEERS

Enjoy an ice cold brew on tap. Choose from: Coors Light, Bud Light, XX Amber, Pacifico. Or choose from our house craft beers made locally by Sockeye Brewery: Olé Golden Ale or Sancho Pancho IPA.

+ 16 oz. Domestic \$4.50, 25 oz. \$6.00  
16 oz. Import/Craft \$ 4.75, 25 oz. \$6.75

### MANGO JALAPENO MARGARITA

Tanteo Jalapeno Tequila infused with our mango simple syrup, triple sec, and lime juice, served on the rocks rimmed with a spiced salt. \$9.00



## DESSERTS

### FLAN

Traditional Mexican baked custard with vanilla and caramel. Topped with whipped cream. \$4.29

### SOPAPILLAS

A fluffy Mexican pastry drizzled caramel and topped with whipped cream. \$3.79

### DEEP-FRIED ICE CREAM

Vanilla ice cream covered with a crunchy coating and deep-fried. Topped with whipped cream and a cherry. \$4.79

Add a small sour cream \$.95 Add a small Guacamole \$1.29

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