

Antojitos

Quesadilla \$8.99

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

+ \$1.00 for each additional ingredient.

Taquito Bites \$8.49

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

Nachos \$9.99

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.

+ Jalapenos \$.50

Mini Chimichangas \$7.99

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

Queso Dip \$7.99

Warm creamy cheese dip served with homemade tortilla chips.

+ Chorizo or ground beef for \$.95

Mini Street Tacos \$6.99

A miniature version of our famous street tacos. Your choice of grilled chicken or carnitas. Served with lettuce, pico de gallo, and Jalisco salsa. 4 to an order.

+ Steak \$1.00

Street Nachos \$9.99

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

+ Chicken or Carnitas \$9.59, Steak \$10.59

Guacamole Dip \$6.99

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

Jalapeno Poppers \$7.49

Fresh house-made poppers are stuffed with a blend of cream cheese, bacon, and spices, rolled in cracker crumbs, and fried to a golden brown. Served with your choice of Ranch, or our habanero jelly for an extra kick. May be extremely spicy, quantities are limited.

Changitas \$7.99

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

Botanas Varias \$19.99

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.

+ Beef, chicken, or carnitas for \$2.95



Olé Classics

Chimichangas Olé \$10.99

Two deep fried burritos filled with your choice of shredded beef or chicken, cheese and black olives. Served with rice and refried beans.

Burrito Especial \$10.99

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

Chimis de Pollo \$11.99

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.

Burrito Olé \$11.79

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.)

Enchiladas Aztecas \$11.99

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

Blue Corn Tacos \$11.59

Three delicious blue corn tortillas with grilled marinated chicken and cheese. Served with rice and refried beans, chipotle BBQ sauce, and pico de gallo.

+ Steak \$1.00

ADD A SMALL SOUR CREAM \$.95 OR 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

Portobello Mushroom Fajitas \$10.99

Marinated strips of fresh Portobello 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.

Fiesta Platter \$39.99

A grande skillet laden with all 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.

Additional Fajita Plates \$5.29

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

Enchiladas

Enchiladas En Crema \$11.99

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.

Enchiladas Suizas \$10.99

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.

Enchiladas Rancheras \$10.79

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

Enchiladas Del Mar \$11.99

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.

Burritos

Panza Grande Burrito \$12.99

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.

Veggie Burrito \$10.99

A delicious mixture of rice, black beans, cheese, pico de gallo, grilled fajita vegetables, guacamole, and sour cream dressing wrapped in a spinach tortilla. Topped with ranchero sauce, jack cheese, and black olives.

Pacifico Burrito \$12.99

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

Taco Burrito \$10.99

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

Fajita Burrito \$11.79

Our tasty mixture of marinated chicken or steak, 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.

+ Steak 1.00

ADD A SMALL SOUR CREAM \$.95 OR A SMALL GUACAMOLE \$1.29

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Sopas y Ensalada

Tortilla Soup

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

+ Bowl \$5.99 Cup \$3.99

Mexican Caesar Salad \$10.79

Grilled chicken breast on a bed of crisp romaine lettuce, topped with aged cotija cheese, tomatoes, olives, tortilla strips, avocado, and our delicious jalapeno vinaigrette dressing.

Fajita Salad \$10.79

Your choice of chicken or Portobello 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.

+ Steak \$1.00

Taco Salad \$9.79

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

Tostada Ole' \$10.79

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

Sopa Del Jefe (The Boss!) \$8.99

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.

Avocado Shrimp Salad \$13.99

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



Especiales De La Casa

Chicken Chipotle \$13.99

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

+ Shrimp \$2.00

Carnitas \$12.99

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

Chicken Flautas \$10.99

Three crisp burritos stuffed with tender chicken and cheese, served with rice and beans.

Surf and Turf \$19.99

A delicious cut of Carne Asada paired with grilled shrimp in a mouth-watering mojo de ajo (garlic sauce.). Served with Spanish rice, Charro beans, a cheese enchilada, and your choice of flour or corn tortillas.

Arroz Con Pollo En Crema (Rice and Chicken in Cream Sauce) \$14.99

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

+ Shrimp \$2.00

Half Chicken Half Shrimp \$1.00

Chile Relleno Platter \$11.99

A roasted Poblano pepper stuffed with Monterey jack cheese. Topped with our ranchero sauce and served with a cheese enchilada, rice, and charro beans.

Fajita Quesadilla \$12.99

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

+ Steak \$1.00

Carne Asada \$14.99

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, charro beans, and a cheese enchilada.

Fiesta Burrito \$12.99

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

Pollo En Fuego \$13.99

Our hottest item on the menu! Grilled chicken breast served atop 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!

+ Shrimp \$2.00



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Bebidas (Drinks)

ALL SODAS \$2.99, 20 OZ. FREE REFILLS

Coke	Diet Coke	Sprite
Dr. Pepper	Mello Yello	Barqs Root Beer
Lemonade	Fresca	Iced Tea
Coffe	Hot Tea	Kid Soda \$.99
Flavored Iced Tea and Lemonade \$3.25		
Choose from: Strawberry, Raspbery, Blackberry, Cherry, Coconut, Mango, Melon, Kiwi, Peach and Banana.		
+ One free refill on flavored drinks.		

Margaritas y Cervezas

ENJOY A COCKTAIL FROM OUR FULL BAR. WE HAVE AN EXTENSIVE SELECTION OF TEQUILAS, AS WELL AS IMPORT, DOMESTIC, AND CRAFT BEERS ON DRAFT AS WELL AS BOTTLED.

The House \$7.00

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

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

El Chupacabra \$11.50

Two drinks in one! Sauza Blue reposado tequila, fresh lime juice, and sweet and sour. Garnished with a coronita beer.

"The Cadillac" \$9.00

Patron Silver Tequila, Grand Monarch, a splash of sour, a splash of orange juice, orange liquer, and fresh lime juice.

Jalapeno Margarita \$9.00

Fresh citrus juices combined with Tanteo Jalapeno Tequila shaken with ice to create a spicy yet refreshing cocktail.

The NorCal Margarita \$9.00

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!

Olé Gold \$7.00

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

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

Bottled Beers 3.25/4.50

Coors, Coors Light, Budweiser, Bud Light, Miller Lite, Michelob Ultra, Odouls, Blue Moon, Apocalypse IPA, Black Butte Porter, Angry Orchard, Widmer Hefeweizen, Guinness, Heineken, Sol, XX Lager, XX Amber, Tecate, Corona, Corona Light, Corona 24 oz., Pacifico, Negra Modelo, and Modelo Especial.

Desserts

Flan \$4.29

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

Sopapillas \$3.79

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

Deep-Fried Ice Cream \$4.79

Vanilla ice cream covered with a crunchy coating and deep fried. Topped with whipped cream and a cherry.

RESTAURANT AND CANTINA FOOD AND FUN SINCE '81

ADD A SMALL SOUR CREAM \$.95 OR A SMALL GUACAMOLE \$1.29

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Tacos

Street Tacos \$11.69

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 charro beans.

+ *Steak* \$1.00

Baja Fish Tacos \$11.99

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.

Gringo Tacos \$9.99

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

Chorizo Taco \$10.99

Three tacos with house- made chorizo, onions, cilantro, cotija cheese, and hot sauce, served in a soft corn tortilla and topped with guacamole. Served with Spanish rice and refried beans.

Fried Chicken Tacos \$10.99

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.

+ *Lose the lettuce and add queso sauce* \$.95

Shrimp Tacos \$11.99

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.

Portobello Tacos \$10.99

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

Tacos Al Pastor \$11.89

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.

Tacos Tradicionales \$10.99

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.

Paleo \$11.89

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.

+ *Steak* \$1.00

Fajita Tacos \$11.49

Three 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 and refried beans and rice.

+ *Steak add \$.95 Shrimp add \$1.25*

Chimichangas

La Bomba Chimichanga \$11.99

Two chimichangas filled with your choice of shredded beef or chicken and cheese, topped with our homemade chile verde or chile Colorado sauce.

Chimichanga Del Mar \$12.99

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.

Chimichanga Mexicana \$11.69

A Chimichanga filled with steak, Bell peppers, and cheese topped with ranchero, tomatillo, and sour cream sauce, served with rice and beans.

Combinaciones

Create your favorite combination from these delicious choices. Choose from....Enchiladas, Burritos, Tacos, Tamales, or Chimichangas. All combos served with refried beans and rice. Substitute a chile relleno \$.95

+ *One item* \$8.50 *Two items* \$10.99 *Three items* \$11.75 +

Some information about our dishes.

Our chips are fried in lard but can be prepared with vegetable oil upon request. All our sauces are broth based, and thickened with corn starch instead of flour. Our rice contains chicken broth. Black beans 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.

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