

OLÈsalsaria

S A L S A S

Served with our house chips

Grilled Pineapple & Jalapeno Salsa \$3.25 *Savory & sweet grilled fresh pineapple with fine-diced jalapenos*

Spicy Corn & Toasted Cumin Salsa \$3.25 *Charred fresh corn salsa with fresh lime & toasted cumin*

Fire Roasted Tomato Salsa \$3.25 *Fire roasted fresh tomatoes, roasted garlic with a citrus finish*

Salsa Verde Salsa \$3.25 *Tomatillos smashed with avocado, minced onion & garlic*

House Salsa \$3.25 *Classic tomato salsa with fresh lime & cilantro*

Chipotle Ranch \$3.25 *Creamy chipotle with a spicy finish*

Guacamole \$6.50 *Classic avocado, cilantro & lime mole*

A P P E T I Z E R S

Tamale \$4.95

Masa & chicken wrapped and steamed in banana leaf served with homemade mole sauce

Crispy Corn Calamari \$8.75

Crispy, fried calamari tossed with homemade pickled jalapeños & served with fire roasted tomato salsa

Shrimp Tostones \$8.95

Lime marinated grilled shrimp served on salted plantain fritters

(vegetarian option available)

Chicken Empanadas \$8.95

Savory braised pulled chicken stuffed pies served with shaved red onion, pico de gallo and sour cream

Buffalo Wings \$7.95

Classic buttermilk battered wings tossed in our homemade MILD, HOT, or FIRE chipotle sauce

served with blue cheese cream & celery sticks

Chili Con Carne \$7.95

Smokey braised top round chunky chili topped with cheddar cheese and served with garlic crostini

Quesadillas \$7.25

Traditional flat iron flour tortilla with queso oxaca and cotija served with pico de gallo, guacamole & sour cream.

Add tofu or chicken \$1.50, steak \$2 shrimp \$3

Nachos \$7.25

Homemade seasoned nachos loaded with black beans, cheddar cheese, pickled jalapenos, & pico de gallo served with sour cream

Add chicken \$1.00 or chili carne \$1.50

S O U P & S A L A D

Black Bean Soup \$4.75

Slow-simmered black bean soup topped with cilantro sour cream and dusted with toasted cumin

Chicken Tortilla Soup \$5.45

Slivers of tortilla simmered in a savory chicken broth with fine diced garden vegetables and fresh cilantro leaves

House Salad \$4.25

Romaine hearts with roasted red peppers, red onion, oven dried plum tomato & sliced cucumber served with a lime vinaigrette

Santa Fe Salad \$8.95

Romaine hearts & shredded red cabbage topped with roasted corn, black beans, bacon & assorted veggies tossed with tangy corn vinaigrette

Taco Salad \$8.95

Romaine hearts tossed with chipotle ranch, & cilantro leaves topped with napales, queso cotija, black beans, crispy corn tortilla strips, pickled jalapeño & homemade rice crisps

Enchiladas \$8.95

Chicken or vegetable with mole sauce, served with refried beans and mexican rice

C L A S S I C S

Served with Guacamole, Pico de Gallo & Sour Cream

Hard or Soft Taco

Veggie or Tofu \$3.25 Chicken \$4.25 Steak \$4.50 Shrimp \$4.75

Served individually

Fajitas

Veggie or Tofu \$9.25 Chicken \$9.95 Steak \$9.50 Shrimp \$9.75

Sizzling veggies served with flour tortillas

Burrito

Veggie or Tofu \$6.95 Chicken \$7.25 Steak \$7.50 Shrimp \$7.75

Flour tortilla stuffed with black beans and Mexican rice

S I D E S

Served ala Carte

Mexican Rice \$3.25

Cilantro Lime Rice \$3.25

Rice & Beans \$3.25

Refried Beans \$3.25

Jicama Slaw \$3.25

S A N D W I C H E S

Served with Seasoned Fries or House Salad

Beer Battered Catfish Torta \$7.95

With grilled red onion, lettuce, tomato & avocado cream

Chicken Torta \$8.95

Fried chicken breast with black bean puree, queso cotija, red onion, lettuce, tomato chipotle ranch & guacamole

Pulled Pork \$9.50

Topped with jicama slaw

Ole Burger \$9.50

Beef & chorizo burger patty topped with thinly sliced seared ham & grilled pineapple

E N T R E É S

Choose one sauce and one side

Char-Grilled Flank Steak \$14.95

Herb Marinated Chicken Breast \$12.95

BBQ Baby Back Ribs \$17.95

Pan Seared Chipotle Shrimp \$15.95

Blackened Catfish \$13.95

S A U C E S

Grilled Pineapple savory & sweet w / jalapeños

Rojo chili, tomato & garlic

Mole chili, tomato & chocolate

Chimichurri oregano, parsley & olive oil

Salsa Verde tomatillos, jalepenos, cilantro & avocado

Roasted Garlic & Coriander Butter

S I D E S

Mexican Rice

Cilantro Lime Rice

Rice & Beans

Black Beans

Refried Beans

Jicama Slaw

D E S S E R T

Arroz con Leche \$5.95

Creamy coconut rice pudding with a coconut tuile & a candied lime wheel

Tres Leches Cake \$6.95

Buttermilk pound cake soaked in condensed & whole milk topped with meringue

Flan Café \$6.95

Coffee infused creamy flan sprinkled with cinnamon & powdered sugar

Frio Frio Citrus Tasting \$5

A taste of each... or order a la carte

Lemon \$2 Lime \$2 Orange \$2