

OLA MEXICAN KITCHEN

APERITIVOS

GUACAMOLE TRADICIONAL

Fresh avocado, onion, lime, cilantro, salt, and pepper 13

CHEF AMADO'S GUACAMOLE

Fresh avocado, onion, lime, cilantro, pomegranate, orange zest, salt, and pepper 13

ACAPULCO CEVICHE*

Traditional ceviche with seasonal fresh caught fish, tequila-citrus vinaigrette, jalapeño, and a roasted pineapple pico de gallo 19

SHRIMP CEVICHE*

Pacific shrimp, pico de gallo, cucumber, diced jalapeno, fresh lime juice, and crispy chips 21

AHI POKE*

Sashimi grade ahi tuna, Mexican spices, avocado, jalapeño, and seaweed salad 20

NACHOS CON CARNE

House-made chips topped with carne asada, queso fundido, escabeche peppers, pico de gallo sour cream, cotija cheese, and guacamole 18

QUESO FUNDIDO

Three cheese blend, sautéed chorizo, pico de gallo, and fresh tortillas 13

OLA QUESADILLA

Three cheese blend, pico de gallo, and sour cream *Choice of: Chicken, Chorizo or Carne Asada* 18

LOBSTER QUESADILLA

Three cheese blend, Maine lobster, pico de gallo, sour cream, and guacamole 26

ELOTE MAN CORN

Sautéed corn off the cob topped with cotija cheese and lime aioli 12

CHICKEN TAQUITOS

Shredded lettuce, cotija cheese, sour cream, pico de gallo, and avocado purée 15

CRISPY FLAUTAS

Mixed cheese, queso fresco, salsa verde, and romesco *Choice of: Chicken or Beef* 19

STEAMED CLAMS

Chorizo, jalapeño, fennel, onions, cherry tomato, seafood broth, and cilantro 21

SOPAS Y ENSALADAS

BLACKENED CHICKEN TORTILLA SOUP

Our hearty homemade broth with tomato, veggies, avocado, blackened chicken, homemade tortillas, and a crispy-fried chicken taquito 9/15

CAESAR SALAD

Baby romaine and butter lettuces, cotija cheese, and pepitas with a citrus-infused Caesar dressing 8/14

BEET AND WATERMELON

Fresh roasted golden and red beets, seared watermelon, tomatoes, crouton crumble, cotija cheese, and mixed greens lightly tossed in a basil vinaigrette 16

ENSALADA DE LA CASA

Organic mixed greens, Chihuahua cheese, jicama, tomatoes, pepitas, croutons, and house-made cilantro ranch dressing 8/14

Add a protein • Shrimp \$16 • Steak \$16 • Salmon \$13 • Chicken • \$11

OLA FAVORITES

TACOS

DOS O TRES \$17/\$21

We use only fresh, handmade tortillas for our tacos!

CARNITAS

Slow braised pork shoulder with fresh tomatillo salsa, diced onion, and cilantro

BAJA FISH

Beer battered seasonal fish cotija cheese, chile-lime aioli, and tequila citrus slaw

GRILLED FISH **add \$3 each**

Grilled seasonal fish, pineapple pico de gallo, jicama slaw, and chile-lime aioli

BLACKENED SHRIMP **add \$4 each**

Pan-seared shrimp with chile-lime aioli, guacamole, slaw, and pomegranate seeds

CARNE ASADA

Grilled skirt steak, diced onion, cilantro, salsa rojo, and cotija cheese

LOBSTER **add \$7 each**

Maine lobster, citrus butter, and sriracha-agave aioli slaw

CHICKEN TINGA

Shredded Jidori free-range chicken braised in tinga sauce, topped with shredded lettuce, sour cream, and cotija cheese

PORK BELLY

Braised pork belly, sriracha aioli, pickled red Fresno peppers, agave aioli slaw, and fried leeks

CHILE RELLENO

Chihuahua cheese stuffed chile, chipotle honey glaze, guajillo pepper sauce, cotija cheese, and crispy cilantro

SOYRIZO & VEGGIE

Roasted squash, cauliflower, soyrizo, tomatillo sauce, and mixed greens

TACO OF THE MONTH

Ask your server for details

PLATOS

ENCHILADAS CON QUESO

Fresh tortilla, three cheese blend, homemade guajillo pepper sauce, and queso fresco 21

ENCHILADAS CON RIBEYE

Our enchiladas con queso topped with grilled ribeye steak 40

ENCHILADAS CON POLLO

Jidori free-range chicken inside fresh tortillas with our three cheese blend and homemade guajillo pepper sauce 25

LOBSTER AND SHRIMP ENCHILADAS

Lobster and shrimp inside our cheese enchilada topped with a tomatillo cream sauce and sour cream 37

BAJA FISH BURRITO

Lightly breaded seasonal fish, cilantro-lime rice, guacamole, chili-lime aioli, three cheese blend, and tequila-citrus slaw 23

OLA BURRITO

Mexican rice, black beans, three cheese blend, grilled veggies, and sour cream topped with tomatillo cream and guajillo pepper sauce 22 *Choice of: Chicken, Carnitas or Carne Asada*

RIBEYE FAJITAS

Grilled ribeye steak, roasted peppers, onions and nopales, pico de gallo, and guacamole 40

CARNITAS

Slow braised pork, fresh tortillas, tomatillo salsa, and pico de gallo 26

AGAVE SALMÓN

Fresh grilled salmon with a tequila agave glaze, baby heirloom tomato salsa, cilantro-lime rice, and grilled asparagus 30

SIETE MARES

Mexican seafood stew with shrimp, white fish, lobster, salmon, clams, and grilled veggies in a lobster broth 38

POSOLE

Traditional homemade carnitas soup. You add the final ingredients to finish this masterpiece 23

POLLO CON MOLE

Jidori free-range chicken, homemade mole rojo, sautéed corn, and fresh tortillas 23

CHILES RELLENO

Fresh poblano peppers stuffed with a three cheese blend and finished with pico cocido 25 *Add a protein • Shrimp \$16 • Steak \$16 • Salmon \$13 • Chicken • \$11*

RIBEYE CABALLERO

14 oz ribeye steak, sautéed corn in a poblano cream sauce, asparagus, and mole sauce 46

SHRIMP A LA DIABLA

Jumbo prawns, spicy red pepper sauce, sautéed veggies, and cilantro lime rice 35

BLACKENED MAHI MAHI

Squash purée, papaya slaw, agave glaze, plantain chips, and asparagus 36

EXTRAS

ABUELA'S RICE AND BEANS 10

HANDMADE TORTILLAS (TRES) 7

MEXICAN RICE 7

CILANTRO-LIME RICE 7

REFRIED BLACK BEANS 7

BORRACHO PINTO BEANS 7

PAPAS FRITAS 8

GRILLED ASPARAGUS 7

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% gratuity will be added to parties of 8 or more guests. \$7 charge will be added for splitting entrées.

COCKTAILS

CASA MARGARITA 16

Hacienda Blue Agave tequila - sweet 'n sour - agave nectar - lime juice

EL JEFE 19

CADILLAC MARGARITA

Hacienda Blue Agave tequila - sweet 'n sour - agave nectar - orange liqueur

EL DRAGÓN 20

WATERMELON AND JALAPEÑO

Hacienda Blue Agave tequila - watermelon purée - sweet 'n sour - fresh jalapeño

ABREOJOS MARGARITA 17

CUCUMBER AND JALAPEÑO

Hacienda Blue Agave tequila - fresh cucumber - fresh jalapeño - agave nectar - sweet 'n sour

PUNTA NEGRA MARGARITA 17

BLACKBERRY AND JALAPEÑO

Astral Blanco - fresh blackberry - fresh jalapeño - sweet 'n sour - pineapple juice

PUERTO ESCONDIDO PALOMA 19

Don Julio Blanco - agave nectar - lime juice - grapefruit juice

SKINNY MARGARITA 16

Astral Blanco - fresh lime juice - agave nectar - club soda

LAS GAVIOTAS MOJITO 17

RASPBERRY

Bacardi Silver - fresh raspberries - mint - fresh lime - agave nectar - club soda

SALINA CRUZ MARGARITA 19

PASSION FRUIT

Don Julio Blanco - passion fruit purée - lime juice - agave nectar

MICHOACÁN MARGARITA 19

STRAWBERRY AND JALAPEÑO

Celaya Blanco - fresh strawberries - fresh jalapeño - strawberry purée - sweet n' sour

BLOOD ORANGE MEZCALITA 18

Dos Boots Mezcal - blood orange purée - sweet n' sour - orange liqueur

MARGARITA OF THE MONTH

Made with Astral tequila.
Ask your server for details.

WINE

WHITE

Chateau Ste. Michelle - Chardonnay - Washington 12/40

Caymus Sea Sun - Chardonnay - California 14/52

Simi - Sauvignon Blanc - Sonoma 11/39

Maso Canali - Pinot Grigio - Italy 13/51

Daou - Rosé - Paso Robles 15/57

Kim Crawford - Sauv Blanc - New Zealand 14/51

RED

14 Hands - Cabernet Sauvignon - Washington 12/41

Daou - Cabernet Sauvignon - Paso Robles 16/61

The Calling - Pinot Noir - Russian River 15/59

J Vineyards - Pinot Noir - California 16/61

Pessimist - Red Blend - Paso Robles 15/57

Antigal Uno - Malbec - Argentina 13/47

BUBBLES

Mumm - Split - Napa 13

La Marca Prosecco - Split - Italy 14

Roederer Estate - Anderson Valley 47

BEER

DRAFT

Pacifico 4.5% Abv 9

Dos Equis Amber 5.0% Abv 9

Modelo 4.4 % Abv 9

Corona 4.5% Abv 9

Modelo Negra 5.4% 9

Firestone Walker "805" Blonde Ale 4.7% Abv 9

Modern Times "Orderville" Hazy IPA 7.2% Abv 11

Angel City IPA 6.1% 11

Pizza Port "Swami's" IPA 6.8% 11

Allagash "White" Belgian-Style Wheat 5.2% 10

BOTTLES & CANS

Corona Light 6

Bohemia 7

Coors Light 6

Tecate 7

Dos Equis Special Lager 7

Pineapple High Noon 8

Black Cherry High Noon 8

Mango White Claw 8

Corona Non-Alcoholic 6

TEQUILA

BLANCO

Astral Blanco 12

Avion 12

Casa Dragones Blanco 19

Casamigos 15

Celaya 15

Clase Azul 20

Codigo 15

Don Fulano 14

Don Julio 13

Dos Artes 20

Fletcha Azul 15

Gran Patron Platinum 35

Los Sundays Coconut 13

Los Sundays 13

Patron 13

Teremana 12

Tres Generaciones 13

CRISTALINO

Avion 30

Casa Dragones Joven 45

Casamigos 19

Don Julio '70' 15

Don Julio Alma Miel 20

Herradura Anejo 22

Komos 35

AÑEJO

Casa Dragones 35

Cazadores 14

Casamigos 19

Celaya 19

Cincoro 30

Clase Azul 65

Comisario 20

Corralejo 14

Don Julio 16

Don Julio 1942 32

Dos Artes 35

Fletcha Azul 19

Gran Centenario 16

Herradura Legend 22

Komos Reserva 25

Patron 16

Tequila Ocho 16

Tres Generaciones 16

EXTRA AÑEJO

Avion Reserva "44" 20

Cazadores 16

Clase Azul Gold 80

Dos Artes 40

Gran Centenario Leyenda 26

Komos 65

Mandala 35

Patron 23

REPOSADO

Blow Fish 17

Cazadores 12

Celaya 17

Cincoro 24

Clase Azul 30

Corralejo 12

Casamigos 17

Don Fulano 16

Don Julio 15

Don Julio Rosado 23

Dos Artes 30

Fletcha Azul 17

Herradura 14

JaJa 15

Komos Rosa 35

Los Sundays 15

Lunazul 14

Mandala 23

Milagro 14

Patron 15

Patron El Alto 35

Tres Generaciones 15

MEZCAL

Casamigos 20

Clase Azul 70

Dos Boots 15

Dos Hombres 13

El Silencio 10

Rosaluna 10

Sombra 12