

GET

FRESH



DELICIOUS



AT

Oli's

Let us cater or deliver to your next event! 830 825 3888

> **GIFT CERTIFICATES AVAILABLE**

APPETIZERS

SUCCULENT SHRIMP _18 Grilled or fried shrimp with chipotle sauce. Top seller
KARINA’S TRIO _Sm 17 | Lg 25 *queso, guac, salsa* Best value
AVO-STEAK TOSTADITAS _16 With fresh guacamole, salsa steak & cotija cheese
TAMALE SAMPLER _12 Crispy tamales with cotija cheese, guacamole, sour cream, green sauce and
savory bean dip
TOSTADITAS _13 With shredded pork, pico de gallo, avocado lettuce & cotija cheese
FIRE ROASTED SALSA _Sm 4 | Lg 6 GUACAMOLE _Sm 7 | Lg 10
OLI’S DIP _Sm 7 | Lg 10 (*queso + beef + pico + guac*) QUESO BLANCO _Sm 6 | Lg 9
QUESO FUNDIDO _16
Mozzarella cheese melted with steak or al pastor with pico de gallo, finished with a splash of rum and
flamed tableside. Served with warm tortillas.



PROTEIN BOWLS

All Protein Bowls Contain: Protein over a bed of white rice or mixed greens. Includes California blend veggies, Brussels sprout, carrots, cabbage, black beans, avocado, pico de gallo, pumpkin seeds & crispy corn tortilla strips
GRILLED CILANTRO SALMON _22
SPICY SHRIMP _22 **Top seller**
MR. PIG _16 (slow roasted pork)
POLLO RICO _16 (cilantro chicken)
PORTOBELLO _16



FAJITAS

Chicken _22 for Two _39 --- Portobello _22 for Two _39 --- Carnitas _22 for Two _39
Vegetarian 20 for Two _36 --- Steak 25 for Two _48 --- Shrimp 28 for Two _54| --- Trio (Pick 3) 30
Sizzling hot and loaded with flavor, served with grilled onions, peppers and melted cheese. Served with rice, beans, guacamole, pico, sour cream & tortillas



CHEF SPECIAL FAJITAS for two _56 for 4 _102 *Best Value*

Sizzling hot and loaded with flavor, carnitas, al pastor, chicken, steak, and shrimp with grilled onions, peppers and melted cheese. Served with rice, beans, guacamole, pico, sour cream & tortillas

SPECIALTY DOUBLE SMASH BURGERS

Double patties, lettuce, tomatoes, grilled onions, special sauce, toasted bun and fries

HABANERO DIABLO CHEESE BURGER _16
Spicy and juicy angus beef double patty with habanero sauce
CLASSIC SMASHBURGER _14 Juicy double smash patties, perfectly crisped, stacked with melted cheese, and fresh toppings

Add bacon 3 - Avocado 2 - Fried Egg 2
Portobello 3 – Grilled Jalapeños 2



CREATE YOUR OWN COMBO 2 item combo 13.95 | 3 item combo 15.95 | 4 item combo 17.95

Served with rice, choice of beans, lettuce, pico de gallo and sour cream

TACOS Soft or crispy taco with lettuce, tomatoes and cheese
Salsa chicken, slow roasted carnitas, ground beef or beans

TAMALES
Chicken with green sauce & cheese, Spinach, mushroom & cheese with red sauce,
Red pork with chili meat sauce and cheese

QUESADILLAS 6" (flour tortilla)
Salsa chicken, ground beef, carnitas or cheese only

ENCHILADAS
Chicken with chipotle sauce and cheese, Beef with red sauce and cheese
Cheese with chili meat sauce, Chicken with green sauce and cheese
Portobello and spinach with red sauce and cheese, Avocado and chicken with queso sauce

Add a Chile Relleno to your combo Cheese, Ground beef, Chicken, or Carnitas – 8

TORTILLA SOUP – 9 | **SMALL HOUSE SALAD** – 8 | **SIDE SALAD** – 4



Filet Mignon Tacos – 28.99 Chef's Picks

Three mini corn tortillas with grilled filet mignon, pico de gallo, cotija cheese and jalapeño salsa. Served with fries and cheese sauce. They practically melt in your mouth. You gotta try'em!

SOLO TACOS (MIX & MATCH) – 16 *best value*

Four mini corn tortilla tacos topped with your choice of meat:

Al pastor, carnitas, chicken, ground beef, grilled shrimp, grilled fish, baja fish or vegetarian.

Served with cilantro, fresh onions, avocado, cotija cheese and green salsa



TACO TIME **Taco Therapy**

All tacos served with Mexican rice & choice of beans (refried, black, or charro)

CHICAGO SHRIMP OR TEXAS FISH TACOS _18 (add salmon +2) *top seller*

Three mini corn tortillas with grilled fish or shrimp, cabbage, tomatoes, avocado, cilantro, cotija & chipotle sauce

STREET TACOS Carnitas, Chicken, Al Pastor, Portobello _15 Steak _16 | Salmon _20

Grilled onions, avocado, cilantro & cotija

FAJITA TACOS _16 Chicken, Steak or Al Pastor with grilled onions, peppers & cheese

BAJA FISH TACOS _16 Two flour tortillas with pico, cabbage, avocado, cheese & chipotle drizzle

CRISPY TACOS _14 Beef or salsa chicken with lettuce, tomato & cheese

VEGETARIAN TACOS _12 Beans, cheese, avocado, lettuce, cabbage, cilantro & tomato

SALADS

CILANTRO SALAD Guacamole 14 | Chicken 16 | Steak 18 | Shrimp 22

Mixed greens with cabbage, carrots, cucumber, tomato, avocado and crunchy tortilla strips with a side of our fresh cilantro dressing

TACO SALAD Beef 14 | Chicken 16 | Steak 18 | Shrimp 22

Mixed greens, black beans, cheese, avocado, sour cream & pico de gallo in a crispy house made taco bowl



OLI'S CLASSICS

ENCHILADAS SABROSAS Portobello / Beef / Chicken _20 | Steak _22 | Shrimp _24

A bed of 3 cheese enchiladas smothered in creamy queso blanco and topped with grilled onions & peppers. Served with hearty charro beans, guacamole, pico de gallo & sour cream.

SURF & TURF _24

Steak enchiladas with flour or corn tortilla topped with queso and shrimp. Served with rice and salad.

TAMALE VERACRUZANO _14

Large, tender chicken or pork tamale wrapped in a traditional banana leaf and served with rice, beans, pico de gallo, lettuce, & sour cream for a true taste of tradition

SHRIMP ENCHILADAS _20

Three savory shrimp enchiladas with green tomatillo sauce and cheese. Served with rice & beans

RICHY'S FAJITA BURRITO Bean & Cheese 12 | Chicken 15 | Steak 18 | Shrimp 20

Stuffed with sizzling grilled onions and peppers, topped with creamy queso blanco, and served with rice, beans, fresh pico de gallo, crisp lettuce and sour cream.

CHILE RELLENO Cheese/Beef/Chicken 18 | Steak 20 | Shrimp 23

Battered and fried poblano pepper stuffed with protein, cheese and salsa. Served with rice, beans and fresh tortillas.

QUESABIRRIAS – 18

A Mexican dish comprising birria-style cooked beef folded into a tortilla with melted cheese with onion and cilantro. Served with a side of broth for dipping, rice and beans



SWEET FINISH ZONE

RUM BREAD PUDDING WITH VANILLA ICE CREAM _12 *(Perfect to share)*

CHEESECAKE _12 *(Perfect to share)*

Rich, creamy classic cheesecake with a generous drizzle of caramel or chocolate

COCONUT CAJETA _12

Creamy vanilla bean ice cream rolled in toasted coconut and drizzled with a rich cajeta sauce.

SOPAPILLAS (with powdered sugar, cinnamon and honey) 5 *Add ice cream +2*

CHURROS (with brown sugar, cinnamon and cajeta sauce) 7 *Add ice cream +2*



Bean 2	Rice 2	Tortillas (#3) 2	Side Guacamole 2	Side Avocado 2
Grilled Veggies 4	French Fries 4	Cilantro Dressing 2	Chipotle Sauce 2	Side Cheese 2
Sour Cream 2	Pico de Gallo 2	Jalapeños 2	Fajita Tacos 6	Bean & Cheese Taco 3
Fish Taco 5	Baja Taco 6	Street Taco 4.50	½ lb Chicken Fajita 12	½ lb Carnitas Fajita 12
½ lb Steak Fajita 14	½ lb Shrimp Fajita (#7) 21	Shrimp Taco 5		
Fountain Drinks or Tea		3.49		

MARGARITAS & MEXICAN MARTINIS

Cadillac Margarita Añejo tequila, Grand Marnier, house-made sweet & sour
Top Shelf Margarita Top shelf tequila, orange liqueur, house-made sweet & sour
House Margarita Torada tequila, triple sec, house-made sweet & sour
Frozen Margaritas Traditional lime, mango, peach, sangria and strawberry
Mexican Martinis House or Top Shelf | Tequila, triple sec, house-made sweet & sour, olive juice and a hint of OJ

SKINNY DRINKS

Skinny Rita Dulce Vida tequila, Cointreau, fresh lime juice, agave nectar and soda
Skinny Paloma Jose Cuervo, lime juice, grapefruit juice and soda
Ranch Water Patron, fresh lime juice and soda
Skinny Oli Tito’s vodka, grapefruit juice, lime juice, agave nectar and soda
Spicy Rita Hornitos, triple sec, lime juice, agave nectar, fresh jalapeños and soda

A GUIDE FOR THE INDECISIVE

“Elvis“ Blue Hawaiian Pineapple juice, orange juice, rum, vodka and blue curacao
Paloma Refreshing tradition of tequila and grapefruit
Whiskey Sour made with Jack Daniel’s whiskey
Hard Strawberry Limeade Rum drink that tastes absolutely fabulous!
Mojito Traditional mint and rum drink
Bloody Mary made from a zesty base
Old Fashion The original cocktail!
Tequila Sunrise

BUSINESS HOURS: Tue – Thur Lunch 11:00am - 3:00pm / Dinner 5:00pm - 8:00pm
Friday – Saturday 11:00am - 9:00pm

HAPPY HOUR: Fri – Sat 2:00 - 5:00

SUNDAY BRUNCH: 11:00 - 3:00

- > Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness
- >20% gratuity added to groups of 6 or more
- >We reserve the right to refuse service to anyone for any reason at any time!
 - > Price does not include tax and gratuity
 - > Add .60 for each to-go order

Ask your server

- VEGETARIAN & VEGAN OPTIONS
- GLUTEN FREE OPTIONS