

Olema's

dinner menu

For the Table

HOUSE MADE GUACAMOLE (vg) · 16
lime, serrano, cotija cheese, pickled red onion, cilantro

CHILLED VEGETABLES (vg) · 10
baby carrots, jicama, cucumber, radish, celery, creamy tomatillo dip

CHILE CON QUESO · 13
green chilies, cilantro
add: house made chorizo (+4)

ESQUITES · 11
mexican street corn with jalapenos, arbol lime aioli, cotija, cilantro

RANCHERITA · 18
flour tortilla chips, refried beans, melted cheese, guacamole, sour cream, pico de gallo, pickled red onions
choice of: shredded chicken or carnitas

CRISPY TAQUITOS · 17
crema, queso fresco, avocado salsa, shredded lettuce
choice of: shredded beef or potato green chile

CHICKEN TINGA EMPANADAS · 17
fried corn masa stuffed with chicken tinga and cheese, topped with avocado salsa, crema, queso fresco, cilantro

NORMA'S SOPEAS (vg) · 17
fried corn masa, refried beans, shredded lettuce, queso fresco, pickled onions, sour cream, salsa verde
choice of: house made chorizo, shredded chicken, or black bean

CALAMARI FRITOS · 22
rock shrimp, shishito peppers, spicy arbol aioli

From the Sea

COCTEL DE CAMARONES · 18
diced shrimp, avocado, cucumber, white onion, cilantro, cocktail sauce

CRUDO
AHI · 22 black garlic ponzu, radish, mexican onion, avocado puree
HAMACHI · 23 black garlic ponzu, serrano, mexican onion, black sesame

TOSTADA
CEVICHE · 18 halibut, avocado, tomato, cucumber, white onion, cilantro, mayonnaise
AHI · 18 sriracha aioli, avocado, crispy leeks, black sesame
DUNGENESS CRAB · 21 avocado, grapefruit segments

Fajitas

sautéed peppers and onions with choice of protein, served with rice, refried pinto beans, salsa, sour cream, choice of corn or flour tortillas

GRILLED CHICKEN · 30

SKIRT STEAK CARNE ASADA · 36

SAUTÉED SHRIMP · 32

(2) ITEM COMBO · 32

Enchiladas

served with rice and refried pinto beans, topped with cheese, crema, white onion, cilantro

SHREDDED BEEF · 26
guajillo chili sauce

DUNGENESS CRAB · 39
creamy tomatillo sauce

SHREDDED CHICKEN · 24
creamy tomatillo sauce

CLASSIC CHEESE · 22
guajillo chili sauce

Combination Platter

2 combo · 28 | **3 combo** · 36
served with rice and refried pinto beans

ENCHILADA
shredded beef - shredded chicken
classic cheese - dungeness crab (+8)

CRISPY TACO
ground beef - shredded chicken

CHILE RELLENO

HOUSE MADE PORK TAMALES

Soup & Salads

CLASSIC TORTILLA SOUP · 13
crispy tortilla strips, avocado, queso fresco, crema, fried guajillo peppers, cilantro

CAESAR SALAD · 16
little gems, cotija cheese, house made herb croutons
add: skirt steak carne asada +12 · grilled chicken +6 · grilled shrimp +8

MIXED GREENS (vg) · 15
cherry tomato, red onion, shaved carrot, chayote squash, watermelon radish, cotija cheese, toasted pepitas, oregano vinaigrette
add: skirt steak carne asada +12 · grilled chicken +6 · grilled shrimp +8

Tacos

QUESABIRRIA · 20
slow cooked beef, melted cheese, consommé

FISH · 19
baja style or grilled cod, cabbage slaw, white baja crema, spicy arbol salsa

GOBERNADOR · 18
grilled shrimp, melted cheese, salsa verde

ROASTED MUSHROOM & BUTTERNUT SQUASH (vg) · 14
fire roasted mushrooms, caramelized butternut squash, queso fresco, crema, house made salsa macha

GRACIE'S CRISPY TACOS (3) · 16
ground beef, shredded lettuce, cheddar cheese, sour cream, tomatoes

SKIRT STEAK CARNE ASADA · 14
onions, salsa morita, cilantro

SLOW BRAISED CARNITAS · 14
onions, avocado salsa, cilantro

A la Carta

RICE + BEANS · 10 refried pinto or whole black (vg) | **ESQUITES** · 11 mexican street corn with jalapeños, arbol lime aioli, cotija, cilantro
RAJAS · 8 creamed poblano peppers, corn, onions, cheese | **HOUSE MADE PORK TAMALES** · 8 crema, queso fresco, avocado salsa | **CHILE RELLENO** · 13
FRESH TORTILLAS · 4 corn or flour | **FERMENTED ARBOL SALSA** · 2 | **HOUSE SALSA MACHA** · 2 crunchy house blend of nuts + chilies

Traditional Plates

CHILE RELLENO · 23
grilled poblano pepper stuffed with mozzarella and jack cheese, lightly fried, topped with tomato caldillo, served with rice, refried pinto beans, choice of corn or flour tortillas

POZOLE · 20
braised pork in a spicy guajillo-ancho chili broth, hominy, traditional garnish

HOUSE MADE PORK TAMALES · 26
topped with crema, queso fresco, avocado salsa, cilantro, served with rice and refried pinto beans

SLOW BRAISED CARNITAS · 29
citrus-marinated slow cooked pork shoulder, served with rice, refried pinto beans, avocado salsa, choice of corn or flour tortillas

WHOLE BRANZINO · 42
choice of grilled or crispy, deboned, cucumber radish salad, choice of corn or flour tortillas

House Specialties

SHRIMP A LA DIABLA · 32
tomato guajillo butter sauce, white corn rice, mixed greens, choice of corn or flour tortillas

GRILLED 16oz RIBEYE · 48
salsa morita, grilled mexican green onions, choice of corn or flour tortillas

POLLO ASADO · 28
citrus marinated, grilled half chicken, adobo sauce, white corn rice, choice of corn or flour tortillas

HAMBURGUESA · 22
pepper jack cheese, house made salsa macha mayo, tomato, white onion, pickled jalapeño, on a bolillo, house seasoned waffle fries
John's Way - Simple burger with cheese

CHILE COLORADO · 26
guajillo pork stew, white corn rice, refried pinto beans, choice of corn or flour tortillas

BURRITO MOJADO DIVORCIADO · 16
guajillo and creamy tomatillo sauce, rice, beans, cheese, sour cream, guacamole
add: skirt steak carne asada +8 · grilled chicken +3 · carnitas +4 · grilled shrimp +6
a la plancha or bowl on request

Margaritas

ELENA'S MARGARITA · 13

cimarron blanco tequila or mezcal union uno, dry curacao, lime, agave
grand marnier float +2

ELENA'S FROZEN MARGARITA · 17

cimarron blanco tequila, dry curacao, lime, agave
grand marnier +2

FROZEN APEROL MARGARITA · 17

pueblo viejo blanco tequila, aperol, hibiscus, triple sec, lime, orange, agave

THE COCONUT · 16

herradura silver tequila, siglo cero pox, rum, coconut, triple sec, lime, agave

THE SKINNY · 15

21 seeds valencia orange tequila, lime, orange, agave

THE SPICY · 15

fiero habanero tequila, ancho Reyes, fire tincture, triple sec, lime, agave

THE HIGH ROLLER · 26

don julio anejo tequila, cointreau, lime, orange, agave, grand marnier float
served chilled straight up

Elena's Margarita Pitcher

· 65 ·

add grand marnier float · 10

CHOICE OF

cimarron blanco tequila · mezcal union uno

Classics with a Twist

OAXACAN OLD FASHIONED · 16

tapatio reposado tequila, rayu mezcal, house made bitters blend, served over a large cube

MEZCAL NEGRONI · 16

del maguey vida mezcal, campari, carpano antica, served over a large cube

ELENA'S HOUSE CARAJILLO · 16

cazadores reposado tequila, tia maria, vanilla, espresso

SEASONAL SPRITZ · 14

condesa prickly pear and orange blossom gin, st. germain, citrus, sparkling

MEXICAN MULE · 14

espolon reposado tequila, fresh lime, blood orange ginger beer, orange

PALOMA · 14

21 seeds grapefruit hibiscus tequila, grapefruit, lime, squirt

ELENA'S ESPRESSO MARTINI · 16

tito's vodka, bailey's, kahlua, frangelico, tuaca, espresso

WESTSIDE WATER · 12

arete blanco tequila, lime, topo chico

Zero Proof

MOCK MULE · 12

aplós arise non-alcoholic tequila, blood orange
ginger beer, lime, orange

PASSION FRUIT MOCKTAIL · 12

passion fruit, pineapple, orgeat, lime, topo chico

AGUA FRESCA · 7

house selection

SODA · 6

mexican coke · mexican fanta · mexican squirt · sioux city sarsaparilla

JARRITOS · 6

tamarind · pineapple · mandarin · fruit punch

AGUA DE PIEDRA · 7

sparkling water · still water

Beer + More

DRAFT

14oz · 7 | 22oz · 10

Modelo Especial, Dos Equis Ambar Especial,
Drake's Juicy Hoot IPA, Fort Point KSA

BOTTLE · CAN

bottle · 6 | can · 5

Modelo Especial, Modelo Negra, Corona, Pacifico, Estrella Jalisco,
Bohemia, Carta Blanca, Tecate (can), Stella, Coors Light,
Corona Non-Alcoholic

BOOZY BOTTLES

Topo Chico Strawberry Guava Seltzer · 7
Tepache Sazón · 9

Wine List Sparkling

SEGURA ARIA Cava, Spain · 12 | 32

ALMA NEGRA Sparkling Rose, Argentina · 14 | 44

ROEDERER ESTATE Sparkling Wine, Anderson Valley · 16 | 58

TAITTINGER Champagne, France · 24 | 120

BILLECART-SALMON ROSE Champagne, France · 200

White Wine

LOS VASCOS Chardonnay, Chile, 2020 · 13 | 38

VIONTA Albariño, Spain, 2020 · 14 | 40

PARA MARIA Rosé, Santa Barbara, 2020 · 14 | 42

DUCKHORN Sauvignon Blanc, North Coast, 2020 · 16 | 52

VERAMONTE Sauvignon Blanc, Chile, 2020 · 34

LIEU DIT Chenin Blanc, Santa Ynez, 2020 · 48

OLD LOVE Riesling Blend, Oregon, 2021 · 50

COPAIN DAYBREAK White Blend, Sonoma, 2022 · 60

LANGLOIS CHATEAU Sancerre, Loire Valley, 2022 · 70

SHAYA HABIS Old Vine Verdejo, Spain, 2019 · 74

LA VIZCAINA BY RAUL PEREZ Godello, Spain, 2021 · 78

ROMBAUER Chardonnay, Carneros, 2022 · 86

PENNER ASH Chardonnay, Willamette Valley, 2021 · 90

BOUCHARD PÈRE & FILS PREMIER CRU Burgundy, 2018 · 120

Red Wine

TORRES CORDILLERA Pinot Noir, Chile, 2021 · 14 | 42

TAHUAN Malbec, Argentina, 2019 · 13 | 38

EL PORRON DE LARA Tempranillo, Spain, 2020 · 15 | 46

OUTERBOUND Cabernet, Alexander Valley, 2020 · 16 | 50

LOS VASCOS Carmenere, Chile, 2020 · 48

BERNARDUS Pinot Noir, Monterey, 2020 · 52

CLOS DE LUZ Cabernet, Chile, 2020 · 56

CASA MADERO Red Blend, Mexico, 2020 · 60

MARQUES DE CACERES GRAN RESERVA Rioja, Spain, 2015 · 76

FRANK FAMILY Cabernet, Napa Valley, 2021 · 88

KEENAN Syrah, Napa Valley, 2019 · 92

PRISONER Red Blend, Napa Valley, 2020 · 100

MAAL BESTIAL Malbec, Mendoza, 2019 · 120

MATT TAYLOR KAELA Pinot Noir, Sonoma Coast, 2017 · 130

MONDAVI ESTATE Cabernet, Oakville, 2018 · 160