

Olla Cocina

17 N San Pedro St 95110-2414 · +14086067999 · Updated: Jan 14, 2026

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PARA LA MESA 5

House-made Salsa & Chips	\$3.95
Guacamole, Salsa & Chips	\$11.50
CevicheTradicional**	\$14.50
freshcod,shrimp,avocado,picodegallo,cilantro,tortillachips	
Fried Calamari	\$12.95
lemon, shishito peppers, chile aioli	
Nachos de la Olla	\$12.95
add beef or chicken \$3.95 add shrimp \$5.95	

ENSALADAS 3

Mission Salad	\$12.95
romaine,cabbage,carrots,beans,avocado,cotija,tortillastrips,salsa	
Poblano Caesar Salad	\$12.50
romaine, pomegranate, chicharrones, cotija cheese, poblano caesar dressing	
Taco Salad	\$13.50
romaine,mexicanrice,blackbeans,corn,poblano,redonion,radish,guacamole,crema,lemonvinaigrette. add beef or chicken \$3.95 add shrimp \$5.95	

TACOS Y TAMALES 7

Beer Birria	\$12.95
stewed shortrib,salsa,onions,cilantro,house-madetortillas	
Chicken Tinga	\$12.95
roasted&pulledchicken,salsa,onions,cilantro,house-madetortillas	
Crispy Avocado	\$12.95
battered avocado,cabbage,chipotle crema,cilantro,house-made tortillas	
Shrimp	\$12.95
lightly fried shrimp,avocado,cabbage,poblanocrema,house-madet ortillas	
Baja Fish	\$12.95
battered fish,guacamole,cabbage,chipotle crema,cilantro,house-made tortillas	

Mole Poblano Tameles	\$14.95
chicken tamales,molep oblano,crema,cabbage slaw	
Pork Tamales	\$14.95
pork tamales,tomatillo sauce,cabbageslaw	

ESPECIALES DE LA OLLA 9

Pollo Con Mole	\$22.95
roasted thigh and leg,mole poblano,mexican rice&refried blackbeans,house-madet ortillas	
Chile Relleno	\$16.95
panela and Oaxaca cheese,chipotle-tomato sauce,crema,cotija,mexican rice	
Swiss Chard Enchiladas	\$17.95
chile de arbol salsa,crema,panela cheese,avocado,mexicanrice&refried black beans	
Camarones a la Diabla	\$23.50
sauteed shrimp in spicy diabla sauce,mexican rice&refried beans,house-made tortillas	
Chicken Enchiladas Suizas	\$18.95
tomatillo,crema,Monterey and Oaxaca cheese,mexican rice&refried beans	
Shrimp Burrito*	\$15.95
gulf shrimp, mexican rice, guacamole, cheese, chipotle crema, side of refried black beans	
Carne Asada	\$25.95
Grilled steak,chorizo beans,onion,salsa,house-made tortillas	
Chicken Mole Enchiladas*	\$18.95
mole poblano,crema,sesame seeds,mexican rice&refried beans	
Pozole Rojo	AVAILABLE OPTIONS
stewed pork&hominy soup,cabbage,tortilla strips,chile oil	Cup: \$8.50
	Bowl: \$13.95

SIDES 5

Street Corn tajin	\$5.95
,crema,cotija	
Blistered Shishito Peppers	\$7.95
lime, sea salt	
Chicharrones	\$7.95
fried pork cracklings,agave,lime,tajin	
Refried Black Beans	\$4.95
Fresh House-Made Tortillas (3)	\$1.95

NINOS 2

Quesadilla	\$6.95
flour or corn tortilla	
Burrito	AVAILABLE OPTIONS
rice,beans,andcheese	
	\$6.95
	add beef or chicken: \$1.95

CÓCTELES 15

Margarita Tradicional	AVAILABLE OPTIONS
tequila blanco,lime,agave	
	Glass: \$12.95
	Carafe: \$45.95
Prickly Pear Margarita	AVAILABLE OPTIONS
tequila blanco,lime,agave pricklypearpuree,tajinsalt	
	Glass: \$12.95
	Carafe: \$45.95
Spicy Margarita	AVAILABLE OPTIONS
tequila blanco,lime,agave,jalapeno	
	Glass: \$12.95
	Carafe: \$45.95
Cucumber Margarita	AVAILABLE OPTIONS
tequila blanco,lime,agave fresh cucumber,tajin salt	
	Glass: \$12.95
	Carafe: \$45.95
Daily Slushee	\$13.50
ask about today’s selection	
Cielito Lindo	AVAILABLE OPTIONS
mezcal, manzanilla sherry, Chateau aloe liqueur, cucumber, lemon, celery bitters, agave	
	Glass: \$13.50
	Craft: \$46.95
Yucatan	AVAILABLE OPTIONS
Vodka, ginger syrup, lemon, passionfruit	
	Glass: \$13.50
	Craft: \$46.95
San Pedro Sangria	AVAILABLE OPTIONS
Red wine, orange liqueur, amontillado sherry, sweet vermouth, pineapple, chicha syrup, lemon	
	Glass: \$12.95
	Craft: \$45.95
Palanco Paloma	AVAILABLE OPTIONS
Tequila blanco, grapefruit, Cappelletti, lime, pomegranate, angostura bitters	
	Glass: \$12.95
	Craft: \$45.95
Anticuoado	\$13.95
Bourbon, Nixta corn liqueur, chile pasilla, angostura bitters	
Diablito	\$13.95
Mezcal, Campari, Xila ancho chile liqueur, orange bitters	

La Quebradora	AVAILABLE OPTIONS
White rum, mint, lime, mango, soda	Glass: \$13.50
	Craft: \$46.95
Sangria Blanca	AVAILABLE OPTIONS
White wine, grapefruit, elderflower, pisco, agave, pineapple, lime	Glass: \$12.95
	Craft: \$45.95
Media Noche	AVAILABLE OPTIONS
Tequila reposado, mezcal, rumchata, coffee liqueur, coconut milk	Glass: \$13.50
	Craft: \$46.95
Puente Jalisco	\$13.95
Tequila reposado, Monkey Shoulder whiskey, curacao, orange bitters	
CERVEZA Y MAS 11	
Del Cielo Morena Mia	AVAILABLE OPTIONS
	Pint: \$7.95
	Pitcher: \$26.95
Stone Buenaveza Salt&LimeLager	AVAILABLE OPTIONS
	Pint: \$7.95
	Pitcher: \$26.95
Lagunitas HazyIPA	AVAILABLE OPTIONS
	Pint: \$6.95
	Pitcher: \$26.95
Calicraft Tiki Time Tropical Wheat	AVAILABLE OPTIONS
	Pint: \$7.95
	Pitcher: \$26.95
Altamont Maui Waui IPA	AVAILABLE OPTIONS
	Pint: \$7.95
	Pitcher: \$26.95
Corona	AVAILABLE OPTIONS
	Pint: \$6.95
	Pitcher: \$23.95
Modelo Especial	AVAILABLE OPTIONS
	Pint: \$6.95
	Pitcher: \$23.95
Negra Modelo	AVAILABLE OPTIONS
	Pint: \$6.95
	Pitcher: \$23.95
Make it a Michelada	\$1.95
Make i tSuper	\$5.95

White Claw Hard Seltzer

\$5.95

VINO 3

Benziger Sauvignon Blanc	AVAILABLE OPTIONS	
	GLASS:	\$10.95
	1/2 CARAFE:	\$31.95
Chloe Rosé of Pinot Noir	AVAILABLE OPTIONS	
	GLASS:	\$10.95
	1/2 CARAFE:	\$31.95
Lola Mora	AVAILABLE OPTIONS	
	GLASS:	\$10.95
	1/2 CARAFE:	\$31.95

SIN ALCOHOL 5

Fountain Drinks	\$2.95
coke, diet, sprite, iced tea, fanta orange, root beer	
Bottled Drinks	\$3.95
MexicanCoke,Sprite,Squirt,JarritosTamarindorMandarin	
TopoChico	\$3.95
SparklingWater	
Chicha Morada	\$5.95
Chicha syrup, lime, pineapple, soda	
Passion Spritz	\$5.95
Wilderton BSA, passionfruit, lime, soda	

POSTRE 1

Churro Bites	\$6.95
cajeta caramel sauce	

DRINKS 3

1/2 priced house cocktail carafes
1/2 prices pitchers of beer
1/2 price wine carafes

FOOD 7

House made chips and salsa	\$2.95
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House made chips and salsa & Guacamole	\$7.95
Nachos de la olla	\$4.95
Add chicken or beef birria \$1.95 Add Shrimp \$2.95	
Ceviche Tostada	\$4.95
Fresh cod shrimp avocado pico de gallo cilantro	
Quesadilla	\$4.95
flour tortilla chipotle crema pico de gallo add chicken or beer birria \$1.95 add shrimp \$2.95	
Tacos (each)	\$3.95
Shredded chicken beef birria baja fish	
Tamales (each)	\$5.95

RECEPTION SELF-SERVE BUFFET 14

Appetizers - chips, Salsa and Guacamole	\$59.00
Appetizer - Mission Salad	\$59.00
romaine, cabbage, carrots, beans, avocado, cotija, tortilla strips, salsa	
Appetizers- Poblano Caesar salad	
romaine, roasted corn, and poblano, ancho chilli, croutons, cotija cheese, poblano Caesar	
Appetizers - Nachos de Olla	\$69.00
Beans, Monterrey and Oaxacan cheese, pico de gallo, house-pickled jalapenos, crema, cilantro	
Appetizers - Ceviche tradicional	\$79.00
Fresh cod, shrimp, avocado, pico de gallo, cilantro, tortillas chips	
Appetizers - Street corn	\$49.00
Cotija cheese, tajin, lime	

ENTREES

Includes mexican rice & beans	
Pork Tamales	\$195.00
pork tamales, tomatillo sauce, cabbage slaw	
Mole poblano Tamales	\$195.00
chicken tamales, mole poblano, crema, cabbage slaw	
Chicken Enchiladas Suizas	\$195.00
tomatillo, cream, Monterrey and Oaxacans cheese	
Chicken Mole enchiladas	\$195.00
mole poblano, crema, sesame seeds	
Chile relleno	\$145.00
panela and oaxacan cheese, chipotle-tomato sauce, crema, cotija cheese	

Buffet - Flan de cajeta	\$59.00
caramel , orange slices	
Buffet - Churros bites	\$59.00
served with caramel sauce	

LUNCH - FAMILY STYLE 11

APPETIZERS

Poblano Caesar Salad

Romaine, pomegranate, chicharrones, cotija cheese caesar dressing

Mission Salad

romaine, cabbage, carrots, beans, avocado, cotija, tortilla strips, salsa.

Ceviche Tradicional * \$3.00

fresh cod, shrimp, avocado, pico de gallo, cilantro, tortillas chips

Fried Calamari

lemon, shishito peppers, chile aioli

TACO'S house-made tortillas, assorted salsas

Shrimp Taco

lightly fried shrimp, avocado, cabbage, poblano crema

Chicken Tinga

roasted and pulled chicken, salsa, onion, cilantro

Beef Birria

stewed short rib, salsa, onions, cilantro

Crispy avocado (vegetarian)

battered avocado, cabbage, chipotle crema, cilantro

Street corn

tajin, crema, cotija

CATERING (TO-GO ONLY) 14

APPETIZERS (serves approx. 12 guest each)

Chips, salsa and Guac \$59.00

Mission Salad \$59.00

romaine, cabbage, carrots, beans, avocado, cotija cheese, tortilla strips, salsa

Poblano Caesar \$59.00

romaine, roasted corn and poblano, ancho chili croutons, cotija cheese, poblano Caesar dressing

Ceviche Tradicional	\$79.00
fresh cod shrimp, avocado, pico de gallo, cilantro tortillas chips	
Chicharrones Platter	\$59.00
fried pork cracklings, agave, lime, tajin	
Street corn	\$49.00
cotija cheese, tajin, lime	
ENTREES (Each platter serves 12 approx.)	
Each entrée platter comes with Mexican rice & refried beans	
Pork Tamales	\$195.00
pork tamales, tomatillos sauce, cabbage, slaw	
Mole Poblano tamales	\$195.00
chicken mole tamales, mole poblano sauce, crema, cabbage slaw	
Chicken Enchiladas (choose your sauce)	\$195.00
Chicken enchiladas, with your choice of sauce. Please choose one from the following: 1.Mole Poblano sauce, crema and sesame seeds 2.Tomatillo sauce with crema, Monterrey jack & Oaxaca cheese. 3. Red Chile de arbol sauce, crema, panela cheese	
Pollo con Mole	\$220.00
roasted thigh and leg, mole poblano, sesame seeds	
Camarones a la Diabla	\$225.00
sauteed shrimp in a spicy diabla sauce, Mexican rice & refried beans, homeade tortillas	
Taco Bar	\$185.00
Beef Birria, Chicken Tinga & Seasonal Vegetables.	