

Entremeses (Starters)

Queso Fundido

Melted cheese with poblano peppers, chorizo and flour tortillas 12.75

Gorditas

Corn cakes, stuffed with chorizo, potatoes and arugula, topped with chipotle sauce and sour cream 10.50

Taquiza

Taco trio featuring beef taco with chipotle salsa, roasted chicken taco with salsa verde and Chilorio (marinated pork) taco with cream and queso fresco 11.25

Crema de Elote

Corn cream soup served with Julianne spicy tortillas, roasted corn kennels and Mexican sour cream 7.25

Camarones a la Parrilla

Grilled shrimp served over caramelized pineapple and chile de árbol sauce 12.50

Ensalada de la Hacienda

Spinach salad with queso fresco, tomatoes, pomegranate, pine nuts and avocado, with mustard vinaigrette dressing 8.00

Parrillada (Serves 2 people)

"La Hacienda"

Mixed grill offering New York strip, chicken al pastor, chorizo and vegetables, served with beans and fresh salsas

49.95

Del Mar

Mixed grill offering shrimp, fish, scallops and vegetables, served with beans and fresh salsas

49.95

Platos Principales (Entrées)

All entrées served with fresh homemade corn tortillas and rice.

Costillas en salsa de Chile

Braised short ribs, served with potato puree and chile de árbol sauce 26.50

Tacos de Camarones

Fried shrimp, chipotle-lime aioli, cabbage, lime and salsa verde, all served over flour tortillas 23.95

Pollo al Pastor

Achiote marinated chicken served with roasted vegetables, beans and pineapple relish 24.95

Puerco en salsa de Ciruela

Grilled pork rib eye, served with carrot puree, caramelized onions and plum sauce 26.50

Pescado a la Talla

Grilled tilapia served with esquites (roasted corn), nopales (cactus leaves) and mango Chutney 24.95

Postres (Desserts)

Mousse de Chocolate

Chocolate mousse and almond brittle candy 8.00

Empanada de Manzana

Puff pastry filled with sautéed caramel apples, served with dulce de leche ice cream and cajeta (caramel sauce) 7.95

Helado de Maíz

Corn ice cream served with candied popcorn 6.50

Nieves

Traditional Mexican sorbets 6.25

ALL FOOD ITEMS ARE COOKED TO THE RECOMMENDED FDA FOOD CODE TEMPERATURES, UNLESS OTHERWISE REQUESTED. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

FOR OUR GUESTS WITH FOOD ALLERGIES OR OTHER HEALTH-RELATED DIETARY RESTRICTIONS, WE ARE HAPPY TO DISCUSS AND ATTEMPT TO ACCOMMODATE YOUR SPECIAL DIETARY REQUEST.

Refills on soft drinks, coffee and tea. An 18% service charge is added to parties of 6 or more. 10/3/12