



Appetizers

Chile con Queso

Served with chips.
Small \$6.29 / Large \$10.99

Coctel de Camarón

Fresh gulf coast shrimp in a spicy cocktail sauce. Served with diced avocado, cilantro and lime.

\$14.99

Guacamole

Small or Large
MARKET PRICE

Fried Jalapenos

Six jalapenos stuffed with cream cheese, breaded and fried.

\$9.99

Botanas "a la Mexicana"

Two mini flautas, two flour quesadillas, two cream cheese filled fried jalapeños, six special nachos and two empanadas de carne.

Garnished with guacamole and sour cream.

\$21.99

A La Carte

Puffy Taco

Filled with beef, chicken, beans or guacamole. Topped with lettuce and tomato.

\$4.49

Carne Asada Taco

Flour tortilla filled with sautéed tenderloin. Garnished with Pico de Gallo.

\$6.99

Empanada de Carne

Deep-fried turnover filled with beef and olives.

\$4.79

Quesataco

Try with shrimp for an extra \$2.00.

Handmade corn tortilla filled with your choice of chicken or beef fajita, bacon, and queso Chihuahua, garnished with guacamole and pico de gallo.

\$8.49

Nachos

6 in a half order / 12 in a full order.

Add chicken or beef fajita, picadillo, or guacamole for \$2.00 more.

Special Nachos

Bean and cheese nachos garnished with jalapeños.

\$8.49 / \$12.99

Nachos "a la Butler"

Topped with beans, picadillo, guacamole, and cheese. Garnished with chopped onions, tomatoes and jalapeños.

\$10.49 / \$14.99

Chalupas

Chalupa Compuesta

One corn tostada topped with refried beans, cheese, lettuce, tomato and guacamole.

\$6.29

Mariachi

One corn tostada topped with refried beans, melted cheese and sliced avocado.

\$6.29

Chalupa Vallarta

One corn tostada topped with refried beans, cheese, shredded chicken, lettuce, tomato, guacamole, sour cream and carrots.

\$6.99

S.A. Special

One corn tostada topped with refried beans, cheese, lettuce and tomato.

\$5.99

Maguey

One corn tostada topped with guacamole, chicken, lettuce and tomato.

\$6.49

Ensaladas

Ensalada de la Casa

Romain lettuce topped with bacon, Chihuahua cheese, tomato, cilantro and avocado slices.

\$11.99

Caesar Salad

Romain lettuce tossed in caesar dressing and topped with carrots, tomato, green olives, hard-boiled egg, red onions, croutons and parmesan cheese.

\$12.99

Salad Additions

Chicken or Beef Fajita \$2.00

Grilled Chicken Breast \$4.00

Filet of White Fish \$4.00

Grilled Shrimp \$6.00

Beef Tenderloin \$6.00

Entrées

Fajitas

Fajitas served sizzling with tomatoes, peppers and onions. Served with Spanish rice, refried beans, guacamole and pico de gallo.

Beef for 1: \$26.99, for 2: \$39.99

Chicken for 1: \$18.99, for 2: \$26.99

Mixed for 1: \$24.99, for 2: \$35.99

Shrimp for 1: \$24.99, for 2: \$36.99

Add Shrimp \$1.50 each

Fajitas Vegetarianas

Mixed seasonal vegetables marinated in a citrus blend on a sizzling skillet. Served with arroz jardinero, frijoles ala charra, pico de gallo and guacamole.

for 1: \$16.99, for 2: \$25.99

El Mofoto Grill

Specialty for two or more. A combination of beef and pork marinated in a special blend of spices and cooked on the grill. Served on a flaming grill accompanied with Spanish rice, refried beans, pico de gallo and diced avocado.

\$45.99

Pollo en Salsa

Two grilled chicken breasts topped with your choice of salsa and queso Chihuahua. Served with Spanish rice, frijoles a la charra, and guacamole. Choose from Creamy Poblano Pepper, Spicy Chipotle Pepper or Ranchero sauce.

\$20.99

Beef Steak "Ranchero"

Beef tenderloin topped with spicy Ranchero sauce. Served with Spanish rice, refried beans, and guacamole salad.

\$24.99

Taquitos de Pueblo

Three handmade corn tortilla filled with sautéed tenderloin, chopped onions & cilantro. Garnished with guacamole & lime.

Served with frijoles ala charra.

\$14.99

Carne Guisada

Stewed beef with gravy served with Spanish rice, refried beans and guacamole salad.

\$14.99

Pork Chops "Mexican Style"

Grilled pork chops garnished with ranchero sauce. Served with Spanish rice and refried beans.

\$22.99

Pollito en Mole

Three pieces of bone-in chicken topped with homemade mole sauce. Served with Spanish rice, refried beans, and guacamole salad

** This dish contains peanuts.*

\$14.99

Carne Asada Dinner

Beef tenderloin served with grilled onions, tomatoes, and bell pepper on a sizzling hot comal. Served with Spanish rice, refried beans and guacamole salad.

\$26.99

Chile Relleno

Classic souffle-battered Poblano pepper filled with beef or cheese and topped with a mild ranchero sauce. Served with Spanish rice, refried beans and guacamole salad.

\$16.99

El Tradicional

Two cheese enchiladas and one crispy beef taco. Served with Spanish rice and refried beans. Sub Puffy Taco for \$.49.

\$13.99

Famous "S.A." Puffy Tacos

Two puffy tacos with your choice of filling: beef, chicken, beans, or guacamole. Served with Spanish rice, refried beans and topped with lettuce and tomato.

\$12.99

Blackened Fish Tacos

Grilled and blackened filet of white fish served in handmade corn tortillas. Garnished with avocado slices, and served with arroz jardinera, frijoles a la charra and mango pico de gallo. Substitute blackened shrimp for \$4.00.

\$17.99

Tacos "a la Diana"

Three soft rolled tacos filled with guacamole and shredded chicken. Garnished with sour cream. Served with Spanish rice, refried beans and guacamole salad.

\$14.99

Crispy Flautas

Three corn tortillas rolled and filled with shredded chicken, fried to a golden brown crisp. Topped with sour cream and served with Spanish rice, refried beans and guacamole salad.

Add Norteña Style for \$2.00.

\$13.99

Quesadillas in Corn or Flour

Two quesadillas filled with queso Chihuahua and poblano pepper slices. Served with Spanish rice, refried beans and guacamole salad. Add chicken or beef fajitas for \$2.00, or grilled shrimp for \$4.00.

\$13.99

Milanesa con Papas

Chicken Fried Steak-Mexican Style. Skirt steak, butterfried and lightly battered with bread crumbs and seasonings. Trimmings include sliced potatoes, Spanish rice, wedges of lemon and sliced avocado salad.

\$21.99

Stuffed Burritos

Two beef and bean stuffed burritos topped with Ranchero sauce and melted cheese. Garnished with guacamole and jalapenos. Served with Spanish rice and refried beans.

\$12.99

Scenic Loop Cheeseburger

A juicy patty made of 100% beef cooked to order with American cheese, lettuce, tomatoes, pickles and onions. Served on a jalapeño bun.

\$11.99

Filete a la Tampiqueña

Grilled beef tenderloin topped with a special Ranchero sauce. Served with one enchilada verde, Spanish rice, refried beans and guacamole salad.

\$26.99

Churrasco Steak

Grilled beef tenderloin "South American Style," topped with our house made Chimichurri sauce. Served with sliced potatoes, one beef empanada, salad and toast.

\$26.99

Parillada Platter

(Specialty for 4 or more.)

Please allow extra time with this selection.)

Beef fajitas, chicken breasts, pork chops, short ribs, stuffed bell pepper, bacon and green onions cooked "a la plancha" and served on a flaming grill. Served with frijoles a la charra, guacamole salad, pico de gallo and hot tortillas.

\$76.99

*Add 1/2lb of grilled shrimp: \$19.99.

Pescado al Mojo de Ajo

(Please allow extra time with this selection.)

Filet of white fish grilled with fresh garlic and lime marinade. Served with arroz jardinera, frijoles a la charra, guacamole salad and seasonal vegetables.

\$23.99

Tortilla Soup

Chicken and tomato broth garnished with sliced avocado, shredded chicken, Chihuahua cheese, cilantro, and tortilla strips.

Small \$6.99 / Large \$10.99

Enchiladas

Enchiladas Verdes

Three soft corn tortillas stuffed with tomato-laced shredded chicken and topped with green tomatillo sauce and sour cream.

Served with Spanish rice, refried beans and guacamole.

\$14.99

Enchiladas de la Huerta

Three soft corn tortillas filled with a medley of grilled vegetables including squash, onion, tomatoes and poblano peppers. Topped with Ranchero sauce and Queso Fresco. Served with arroz jardinera, frijoles la charra and sliced avocado salad.

\$14.99

Enchiladas in Mole

Three chicken enchiladas topped with mole sauce. Served with Spanish rice, refried beans and guacamole salad.

**This dish contains peanuts.*

\$14.99

Tex-Mex Enchiladas

Three famous San Antonio style enchiladas filled with your choice: beef, chicken, cheese, or beans. Topped with traditional enchilada gravy and chili con carne. Served with Spanish rice and refried beans.

Add beef or chicken for \$1.00 more.

\$13.99

Enchiladas Rancheras

Three chicken enchiladas topped with ranchero sauce and white Mexican cheese. Garnished with sour cream and served with Spanish rice, refried beans and guacamole salad.

\$14.99

Classic Enchilada Assortment

One enchilada ranchera, one enchilada creamy poblano, one enchilada verde, one enchilada mole, and one enchilada Tex-Mex.

Served with refried beans and guacamole salad.

\$17.99

Enchiladas de Camaron

Three enchiladas stuffed with sautéed shrimp, tomatoes, onion, garlic, and queso Chihuahua. Topped with Queso Fresco, cilantro, and your choice of Creamy Poblano or Spicy Chipotle sauce. Served with Spanish rice, refried beans, guacamole salad and pico de gallo.

\$19.99

Vaquerito's Corner

For children 12 & under - includes children's drink cup.

Grilled Cheese with Papas Fritas

Served with golden French fries.

\$7.99

Chicken Nuggets with Papas Fritas

Served with golden French fries.

\$7.99

Little Vaquerito

One cheese enchilada, bean & cheese taco, or cheese quesadilla, served with rice and beans.

\$7.99

Postres

Pastel Tres Leches

Mexico City sponge cake with three-milk topping.

\$6.99

Creamy Vanilla Flan

Creamy vanilla flan with caramel topping.

\$6.49

Homemade Sopapillas

La Hacienda's own recipe for these puffy pastries! Served hot with powdered sugar, cinnamon and honey. Four to an order.

\$6.99

Empanada de Guayaba

Fried turnover filled with guava and cream cheese.

\$7.49



Margaritas

House Margarita

Our traditional margarita with Juarez Silver tequila, served frozen or on the rocks. Also available as one of the frozen, flavored treats below.

The Grand Margarita

Tres Generaciones Reposado tequila, Mandarin Napoleon Liqueur, and made with our freshest margarita ingredients. Served on the rocks or frozen.

"El Jefe" Top Shelf Margarita

Made with your choice of premium tequila. Choose from a variety of Silver, Reposado, or Anejo tequilas. Served on the rocks or frozen.

Flavored Margaritas

Amorita

Swirled with prickly pear.

Strawberry

Swirled with strawberry.

Mangorita

Blended with mangos.

Guavarita

Swirled with guava fruit.

Senorita

Swirled with strawberry and mango.

Ojo Azul

Swirled with Dekuyper Blue Curacao.

Sensation

Swirled with guava fruit and mango.

Chamoyrita

Swirled with mango and chamoy. Rimmed with chamoy chili salt.

El "Trio" Margarita

Three mini versions of our favorite frozen margaritas "House," "Senorita," and "Guavarita."

Corona Rita

House margarita with a Coronita.

Dos XX Rita

House Margarita with a Dos XX.

Handmade Fresh 100% Agave Margaritas

El Perfecto

Your choice of 100% Agave Hornitos Plata, Reposado, or Anejo Tequila. Mandarin Napoleon Liqueur, fresh orange juice, and fresh lime juice.

La Flaquita

Patron Silver Tequila, prepared with fresh lime juice and agave nectar. Served on the rocks.

Blood Orange Margarita

Hornitos Plata Tequila, Solerno Blood Orange, agave nectar, lime juice, and a splash of cranberry.

El Mercadito

Casamigos Blanco Tequila, fresh lime juice and agave nectar, muddled with cucumber, jalapeno, and cilantro.

Specialty Cocktails

Apple-icious Apple-tini

Traditional Apple Martini made with Tito's Handmade Vodka.

Mexico City Cosmo-tini

Traditional Cosmopolitan Martini made with Patron Silver Tequila.

El Pepino

Pearl Cucumber Vodka, sweet and sour, and Sprite, muddled with fresh cucumber. Served with a chili salted rim.

La Sandia Fresca Mojito

Cruzan Rum, Finest Call Premium Watermelon pureé, and sweet and sour, muddled with fresh mint.

Patron Paloma

Patron Silver Tequila and fresh lime juice topped with grapefruit soda.

La Reina Rosa

Codigo 1530 Blanco Tequila, prickly pear, triple sec, and sweet and sour poured over ice.

Wines

Champagne - Moscato - Pinot Grigio - Chardonnay - Pinot Noir - Merlot - Cabernet Sauvignon

Bottled Beers

Budweiser
Bud Light
Miller Lite
Michelob Ultra
Coors Light
Shiner Bock
Bohemia
Blue Moon

Guinness
Corona
Corona Light
Dos XX Lager
Dos XX Amber
Tecate
Tecate Light
Lone Star

Negra Modelo
Modelo Especial
Pacifico
Carta Blanca
Heineken
Sol
O'Douls
Sam Adams

Soft Drinks

Coca Cola - Sprite - Dr. Pepper - Diet Coke - Red Flash - Root Beer - Orange Fanta - Lemonade

Full bar is available and includes assorted Bourbons, Scotches, Rums, Gins, Vodkas, as well as mixers and garnishments.