



## Appetizers

### **Chile con Queso**

Served with chips.  
Small \$5.99 / Large \$10.99

### **Guacamole**

Small or Large  
Market Price

### **Coctel de Camarón**

Fresh gulf coast shrimp in a spicy cocktail sauce. Served with diced avocado, cilantro, & lime.  
\$14.99

### **Fried Jalapenos**

Six jalapenos stuffed with cream cheese, breaded and fried.  
\$9.99

### **Botanas "a la Mexicana"**

2 mini flautas, 2 flour quesadillas, 2 cream cheese filled fried jalapeños, 4 special nachos, and 2 empanadas de carne.  
Garnished with guacamole and sour cream.  
\$19.99

## A La Carte

### **Empanada de Carne**

Deep-fried turnover filled with beef & olives.  
\$4.79

### **Quesataco**

Handmade corn tortilla filled with your choice of chicken or beef fajita, bacon, and queso Chihuahua. Garnished with guacamole & Pico de Gallo.  
\$8.49

### **Puffy Taco**

Filled with beef, chicken, beans or guacamole. Topped with lettuce & tomato.  
\$3.89

### **Carne Asada Taco**

Flour tortilla filled with sautéed tenderloin. Garnished with guacamole & Pico de Gallo.  
\$6.99

## 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.  
\$9.99 / \$14.99

## Chalupas

### **Chalupa Compuesta**

One corn tostada topped with refried beans, cheese, lettuce, tomato, and guacamole.  
\$6.79

### **Mariachi**

One corn tostada topped with beans, melted cheese, and sliced avocado.  
\$6.49

### **Chalupa Vallarta**

One corn tostada topped with beans, cheese, shredded chicken, lettuce, tomato, guacamole, sour cream, and carrots.  
\$6.99

### **Bean & Cheese**

One corn tostada topped with beans, cheese, lettuce, and tomato.  
\$5.99

### **Guacamole & Chicken**

One corn tostada topped with guacamole, chicken, lettuce, and tomato.  
\$6.79

## Sopas

### **Menudo**

Served with the trimmings including: cilantro, chopped onions, and limes, with your choice of tortillas  
\$8.99 / \$12.99

### **Tortilla Soup**

Chicken and tomato broth garnished with avocado slices, shredded chicken, Chihuahua cheese, cilantro, and tortilla strips.  
\$6.99/\$9.99

## Mexican Dinners

### **No. 1**

Sub Puffy Taco for \$.49.

Two cheese enchiladas and one crispy beef taco. Served with Spanish rice and beans.

\$12.99

### **No. 4 Presidential Puffy Tacos**

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

\$11.99

### **No. 6 Chile Relleno**

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

\$ 15.99

### **No. 7 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, beans, and guacamole.

\$13.99

### **No. 13 Enchiladas Mexicanas**

Three enchiladas filled and covered with Queso Fresco, sauteed in a roasted red pepper sauce and served with Spanish rice, refried beans, and guacamole salad.

\$12.99

### **No. 14 Enchiladas Rancheras**

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

\$13.99

### **No. 15 Tex-Mex Enchiladas**

Three famous San Antonio style enchiladas filled with your choice: beef, chicken, cheese, or beans.

\$11.49

### **Fajitas**

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

Beef for 1: \$25.99, for 2: \$38.99

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

Mixed for 1: \$23.99, for 2: \$34.99

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 & guacamole salad.

for 1: \$15.99, for 2: \$24.99

### **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 mango pico de gallo.

\$18.99

### **No. 8 Chicken in Mole**

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

*\*This dish contains peanuts.*

\$13.99

### **No. 9 Enchiladas in Mole**

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

*\*This dish contains peanuts.*

\$13.99

### **No. 10 Burritos**

Flour tortillas rolled with special beef and beans, topped with ranchero sauce and melted cheese, garnished with guacamole and jalapeños. Served with Spanish rice and refried beans.

\$12.99

### **No. 11 Carne Guisada**

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

\$13.49

### **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.

\$17.49

### **Tacos "a la Diana"**

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

\$13.49

### **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, beans, and guacamole salad.

Norteña Style add \$2.00.

\$13.49

### **Quesadillas in Corn or Flour**

Add chicken or beef fajitas for an additional \$2.00.

Add grilled shrimp for \$4.00 extra. Two quesadillas filled with queso Chihuahua and poblano pepper slices. Served with Spanish rice, beans, and guacamole salad.

\$13.99

### **Pork Chops "Mexican Style"**

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

\$22.99

### **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 jardinero, seasonal vegetables, and charro beans.

\$21.99

### **El Mofofito 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, beans, pico de gallo, and diced avocado salad.

\$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 salad. Choose from Creamy Poblano Pepper, Spicy Chipotle Pepper, or Ranchero sauce.

\$19.99

### **Taquitos de Pueblo**

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

Served with charro beans.

\$14.99

### **Cabrito en Salsa**

Mild and tasty Monterrey style baby goat, topped off with our tomato sauce. Served with Spanish rice, refried beans, and guacamole salad.

\$29.99

### **"Cortadillo" Zuazua Style**

Beef tenderloin steamed and squeezed of its own juices, then cooked "a la casserole" with fresh vegetables and herbs.

Served with rice, beans, sliced avocado, and homemade corn tortillas.

\$18.99

### **Brochettes Tropicales**

Chicken stuffed with jalapeño cream cheese and wrapped in bacon. Served on skewers with onions, tomatoes, bell peppers, and pineapple. Accompanied with white rice and charro

beans.

\$17.99

### **Carne Asada Dinner**

Beef tenderloin on a sizzling skillet with grilled vegetables.

Served with refried beans, Spanish rice, pico de gallo, and guacamole salad.

\$26.99

### **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 & sliced avocado salad.

\$14.49

### **Milanesa con Papas**

Chicken Fried Steak-Mexican Style. Skirt steak, butterfried and lightly battered with bread crumbs and seasonings. So tender, you just can't believe it! Trimmings include sliced potatoes, Spanish rice, wedges of lemon, and sliced avocado salad.

\$20.99

### **Tacos al Pastor**

Pork tacos marinated in a combination of dried chiles, South American spices, and pineapple. Topped with diced onion and cilantro. Served with Spanish rice, charro beans, and sliced avocado salad.

\$16.99

### **Beef Steak "Ranchero"**

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

\$24.99

### **Hamburger with French Fries**

A juicy patty of 100% beef dressed with fresh vegetables and served with a side of crispy golden fries. Make it a cheeseburger for a dollar more.

\$9.99

### **Filete a la Tampiqueña**

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

\$26.99

### **Churrasco Steak**

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

\$26.99

### **Camarones al Ajillo**

Shrimp sautéed in Guajillo chili peppers and garlic. Served with arroz jardinero and charro beans.

\$23.99

### **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**

#### **Homemade Sopapillas**

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

\$6.49

### **Pastel Tres Leches**

Mexico City sponge cake with three-milk topping.

\$6.99

### **Creamy Vanilla Flan**

Creamy vanilla flan with caramel topping.

\$6.49

#### **Empanada de Guayaba**

Fried turnover filled with guava and cream cheese.

\$6.49

## Especialidades De La Barra

### 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.

#### **Senorita**

Swirled with strawberry and mango.

#### **Ojo Azul**

Swirled with Dekuyper Blue Curacao.

#### **Sangarita**

Swirled with homemade Sangria.

#### **Sensation**

Swirled with guava fruit and mango.

#### **Chamoyrita**

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

#### **Guavarita**

Swirled with guava fruit.

#### **Corona Rita**

House margarita with a Coronita.

#### **Dos XX Rita**

House Margarita with a Dos XX.

### Handmade Fresh 100% Agave Margaritas

#### **La Flaquita**

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

#### **El Perfecto**

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

#### **Blood Orange Margarita**

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

### Specialty Cocktails

#### **Apple-icious Apple-tini**

Traditional Apple Martini made with Tito's Handmade Vodka.

#### **El Pepino**

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

#### **Mexico City Cosmo-tini**

Traditional Cosmopolitan Martini made with Patron Silver Tequila.

### Wines

Sparkling Wine - Moscato - Pinot Grigio - Chardonnay - Pinot Noir - Merlot - Cabernet Sauvignon - Homemade Sangria

### Bottled Beers

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

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

### Soft Drinks

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

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