

Entremeses (Starters)

Queso Fundido

Melted cheese with poblano peppers, chorizo and flour tortillas 12.50

Botana

A sampling of traditional Mexican favorites; chicken tostada, Chilorio sope (marinated pork) and cheese empanada 9.95

Taquiza

Taco trio featuring Rib eye taco with chipotle salsa, roasted chicken taco with salsa verde and Chilorio (marinated pork) taco 10.75

Sopa de Frijol

Traditional black bean soup with nopales (cactus leaves), queso fresco and Mexican cream 6.95

Chiles toreados y chorizitos

Roasted sweet peppers with lime and sea salt, served with mini "cantimpalito" chorizos (pork sausage) 12.25

Ensalada de la Hacienda

Spinach salad with queso fresco, tomatoes, pomegranate, pine nuts and avocado, with mustard vinaigrette dressing 7.75

Parrillada (Serves 2 people)

"La Hacienda"

Mixed grill offering flank steak, chicken al pastor, chorizo and vegetables, served with beans and fresh salsas

49.95

Del Mar

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

49.95

Platos Principales (Entrées)

All entrées served with fresh homemade corn tortillas and rice.

Arrachera

Flank steak served with spring onions, tamal with rajás, cactus leaves, and beans 25.95

Tacos de Camarones

Fried shrimp, chipotle-lime aioli, cabbage, lime and salsa verde, all served over flour tortillas 22.95

Pescado a la Talla

Grilled tilapia served with esquites (roasted corn), nopales (cactus leaves) and mango Chutney 23.95

Puerco en Salsa de Mole Negro

Roasted pork tender loin with mole negro sauce, served with esquites (roasted corn), sweet potato mash, beans and vegetables 25.95

Pollo al Pastor

Achiote marinated chicken served with roasted vegetables, beans and pineapple relish 23.95

Postres (Desserts)

Chocolate con Churros

Traditional Mexican hot chocolate accompanied by fresh churros and cajeta (caramel sauce) 7.95

Tamal de Dulce

Sweet tamal filled with guava, topped with strawberry coulis 7.95

Empanada de Manzana

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

Helado

Traditional Mexican ice cream 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.