

LA HACIENDA de San Angel

Handcrafted Premium Margaritas

Mango Blueberry Basil

El Mayor premium silver Tequila, coconut Rum, orange juice, mango, blueberries, basil, served on the rocks with a hibiscus Himalayan salt rim 13.00

Classic

El Mayor premium silver Tequila, orange liqueur, fresh lime juice, agave nectar syrup, served on the rocks with a cactus-lemongrass salt rim 12.50

Rosita

El Mayor premium silver Tequila, orange liqueur, fresh lime juice, rose syrup with hibiscus salt on the rim 13.00

Lime Raspberry

El Mayor premium silver Tequila, orange liqueur, raspberry, fresh lime juice, agave nectar syrup, served on the rocks with a hibiscus Himalayan salt rim 12.50

Orange Mango Fire

El Mayor premium silver Tequila, ginger liqueur, orange juice, mango, fresh lime juice, a hint of Tabasco sauce, served on the rocks with a Tajín chilli powder rim 12.50

Coffee

Mezcal and Kahlúa liqueur, blended with coffee, banana, and ice cream 13.00

Tequila

Blanco

El Mayor Blanco 7
Milagro Blanco 8
7 Leguas Blanco 10
Partida Blanco 11
Don Julio Blanco 12
Patron Blanco 13

Reposado

Corralejo Reposado 9
Herradura Reposado 10
Cazadores Reposado 11
Don Eduardo Reposado 12
Don Julio Reposado 13

Añejo

1800 Añejo 11
Don Julio Añejo 14
Gran Centenario Añejo 14
Corzo Añejo 15
Patron Añejo 16
Tres Generaciones Añejo 18

All Tequilas are 1.5 oz shots and are served with Sangrita, lime and salt.

La Hacienda Tequila Flight



3 Half ounce shots of: Partida Blanco, Don Julio Reposado, Tres Generaciones Añejo, served with Sangrita, lime and salt 18.00

Beer

Bottle: Sol, Bohemia or Tecate 6.25

Bottle: Dos Equis Amber 6.50

Draft: Dos Equis Lager (20 oz) 7.50

Wine

Los Cardos - Sauvignon Blanc - Argentina 32

Casillero del Diablo - Pinot Grigio - Chile
Glass 9 Bottle 32

Los Cardos - Chardonnay - Argentina 32

Marques de Caceres - White - Spain 34

L.A. Cetto Chardonnay - Mexico

Glass 8 Bottle 28

Cono Sur - Pinot Noir - Chile 32

Los Cardos - Malbec - Argentina 34

Casillero del Diablo - Merlot - Chile

Glass 9 Bottle 32

Marques de Caceres - Rioja - Spain 34

Cono Sur - Cabernet - Chile

Glass 9 Bottle 32

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 with spring onions, tamal, 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 and vanilla bean ice cream with Kahlua 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.