



Chile con Queso

Served with chips.
Small \$5.99 / Large \$10.49

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

Empanada de Carne

Deep-fried turnover filled with beef & olives.
\$4.49

Quesataco

Handmade corn tortilla filled with your choice of chicken or beef fajita, bacon, and queso Chihuahua. Garnished with guacamole & Pico de Gallo.
\$ 7.49

Special Nachos

Bean and cheese nachos garnished with jalapeños.
\$8.49 / \$12.99

Chalupa Compuesta

One corn tostada topped with refried beans, cheese, lettuce, tomato, and guacamole.
\$6.29

Mariachi

One corn tostada topped with beans, melted cheese, and sliced avocado.
\$6.29

Enchiladas Verdes

3 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

Enchiladas de la Huerta

3 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.
\$13.99

Enchiladas Poblanas

Three chicken enchiladas topped with mole sauce. Served with Spanish rice, beans, and guacamole salad.
*This dish contains peanuts.
\$13.99

Appetizers

Fried Jalapenos

Six jalapenos stuffed with cream cheese, breaded and fried.
\$9.79

Botanas "a la Mexicana"

2 mini flautas, 2 flour quesadillas, 2 cream cheese filled fried jalapeños, 6 special nachos, and 2 empanadas de carne. Garnished with guacamole and sour cream.
\$19.99

A La Carte

Puffy Taco

One puffy taco with your choice of filling: beef, chicken, beans, or guacamole. Topped with lettuce & tomato.
\$4.29

Carne Asada Taco

Flour tortilla filled with sautéed tenderloin. Garnished with guacamole & Pico de Gallo.
\$6.29

Nachos

6 in a half order / 12 in a full order.
Add chicken or beef fajita, picadillo, or guacamole for \$2.00 more.

Nachos "a la Butler"

Topped with beans, picadillo, guacamole, and cheese. Garnished with chopped onions, tomatoes, and jalapeños.
\$10.49 / \$14.99

Chalupas

S.A. Special

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

Maguey

One corn tostada topped with guacamole, chicken, lettuce, and tomato.
\$6.49

Enchiladas

Tex-Mex Enchiladas

Three famous San Antonio style enchiladas filled with cheese and topped with traditional enchilada gravy and chili con carne. Served with Spanish rice and beans. Substitute beef or chicken filling for \$1.00 more.
\$12.99

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

Famous "S.A." Puffy Tacos

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

\$12.49

Fajitas

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

Beef for 1: \$28.99, for 2: \$38.99

Chicken for 1: \$17.99, for 2: \$25.99

Mixed for 1: \$24.99, for 2: \$34.99

Shrimp for 1: \$22.99, for 2: \$31.99

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

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, beans, pico de gallo, and diced avocado salad.

\$47.99

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

Beef Steak "Ranchero"

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

\$25.99

Taquitos de Pueblo

3 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, beans, and guacamole salad.

\$13.49

Pork Chops "Mexican Style"

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

\$22.99

Entrées

El Tradicional

2 cheese enchiladas and 1 crispy beef taco. Served with Spanish rice and beans.

Sub Puffy Taco for \$.49.

\$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.

\$17.49

Tacos "a la Diana"

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

\$13.99

Crispy Flautas

Norteña Style add \$2.00. 3 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.

\$12.49

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.

\$12.99

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.

\$ 15.49

Milanesa con Papas

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

\$20.99

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.

\$8.99

Sopas

Caldo de Pollo

Served with Spanish rice.
\$7.99/\$9.49

Tortilla Soup

Chicken and tomato broth garnished with avocado slices, shredded chicken, Chihuahua cheese, cilantro, and tortilla strips.
\$7.79/\$9.99

Vaquerito's Corner

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

Grilled Cheese with Papas Fritas

Served with golden French fries.
\$7.49

Chicken Nuggets with Papas Fritas

Served with golden French fries.
\$7.49

Little Vaquerito

One cheese enchilada, bean & cheese taco, or cheese quesadilla, served with rice and beans.
\$7.49

Pastel Tres Leches

Mexico City sponge cake with three-milk topping.
\$6.79

Creamy Vanilla Flan

Creamy vanilla flan with caramel topping.
\$5.99

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

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.

Amorita

Swirled with prickly pear.

Strawberry

Swirled with strawberry.

Mangorita

Blended with mangos.

Guavarita

Swirled with guava fruit.

The Grand Margarita

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

Flavored Margaritas

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.

"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.

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

La Sandia Fresca Mojito

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

Mexico City Cosmo-tini

Traditional Cosmopolitan Martini made with Patron Silver Tequila.

Patron Paloma

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

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.

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

Love Street

Corona

Corona Light

Corona Premier

Dos XX Lager

Dos XX Amber

Tecate

Tecate Light

Lone Star

Negra Modelo

Modelo Especial

Pacifico

Carta Blanca

Heineken

Shiner Bock

Bohemia

Karbach

O'Douls

Hapadillo

Sol

Soft Drinks

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

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