**Chile con Queso**  
Served with chips.  
Small $6.49 / Large $10.99

**Guacamole**  
Small or Large  
MARKET PRICE

**Cocina 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.  
$4.99

**Quesataco**  
Handmade corn tortilla filled with your choice of chicken or beef fajita, bacon, and queso Chihuahua. Garnished with guacamole & Pico de Gallo.  
$7.99

**Special Nachos**  
Bean and cheese nachos garnished with jalapeños.  
$8.99 / $13.99

**Chalupa Compuesta**  
One corn tostada topped with refried beans, cheese, lettuce, tomato, and guacamole.  
$6.99

**Mariachi**  
One corn tostada topped with beans, melted cheese, and sliced avocado.  
$6.99

**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.  
$14.99

**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.  
$14.99

**Enchiladas Poblanas**  
Three chicken enchiladas topped with mole sauce. Served with Spanish rice, beans, and guacamole salad.  
*This dish contains peanuts.*  
$14.99

**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.  
$14.99

**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.  
$13.49

**Enchiladas de la Huerta**  
Three chicken enchiladas topped with mole sauce. Served with Spanish rice, beans, and guacamole salad.  
*This dish contains peanuts.*  
$14.99

**Enchiladas Rancheras**  
Three chicken enchiladas topped with Ranchero sauce. Served with Spanish rice, beans, and guacamole salad.  
$14.99

**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.  
$13.49

**A La Carte**

**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, 6 special nachos, and 2 empanadas de carne. Garnished with guacamole and sour cream.  
$20.99

**A La Carte**

**Puffy Taco**  
One puffy taco with your choice of filling: beef, chicken, beans, or guacamole. Topped with lettuce & tomato.  
$4.59

**Carne Asada Taco**  
Flour tortilla filled with sauteed tenderloin. Garnished with guacamole & Pico de Gallo.  
$6.79

**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.  
$8.99 / $13.99

**Nachos “a la Butler”**  
Topped with beans, picadillo, guacamole, and cheese. Garnished with chopped onions, tomatoes, and jalapeños.  
$10.99 / $15.99

**Chalupas**

**S.A. Special**  
One corn tostada topped with beans, cheese, lettuce, and tomato.  
$6.49

**Maguey**  
One corn tostada topped with guacamole, chicken, lettuce, and tomato.  
$6.99

**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.  
$13.99

**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.  
$14.99

**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.  
$13.49

**Appetizers**

**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, 6 special nachos, and 2 empanadas de carne. Garnished with guacamole and sour cream.  
$20.99

**A La Carte**

**Puffy Taco**  
One puffy taco with your choice of filling: beef, chicken, beans, or guacamole. Topped with lettuce & tomato.  
$4.59

**Carne Asada Taco**  
Flour tortilla filled with sauteed tenderloin. Garnished with guacamole & Pico de Gallo.  
$6.79

**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.  
$8.99 / $13.99

**Nachos “a la Butler”**  
Topped with beans, picadillo, guacamole, and cheese. Garnished with chopped onions, tomatoes, and jalapeños.  
$10.99 / $15.99

**Chalupas**

**S.A. Special**  
One corn tostada topped with beans, cheese, lettuce, and tomato.  
$6.49

**Maguey**  
One corn tostada topped with guacamole, chicken, lettuce, and tomato.  
$6.99

**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.  
$13.99

**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.  
$14.99

**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.  
$13.49

**A La Carte**

**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, 6 special nachos, and 2 empanadas de carne. Garnished with guacamole and sour cream.  
$20.99

**A La Carte**

**Puffy Taco**  
One puffy taco with your choice of filling: beef, chicken, beans, or guacamole. Topped with lettuce & tomato.  
$4.59

**Carne Asada Taco**  
Flour tortilla filled with sauteed tenderloin. Garnished with guacamole & Pico de Gallo.  
$6.79

**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.  
$13.49

**A La Carte**

**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, 6 special nachos, and 2 empanadas de carne. Garnished with guacamole and sour cream.  
$20.99

**A La Carte**

**Puffy Taco**  
One puffy taco with your choice of filling: beef, chicken, beans, or guacamole. Topped with lettuce & tomato.  
$4.59

**Carne Asada Taco**  
Flour tortilla filled with sauteed tenderloin. Garnished with guacamole & Pico de Gallo.  
$6.79

**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.  
$13.49
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.
$19.99

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.
$13.49

Fajitas
Fajitas served sizzling with tomatoes, peppers, and onions. Served with Spanish rice, beans, guacamole, and pico de gallo.
Chicken for 1: $18.99, for 2: $26.99
Mixed for 1: $24.99, for 2: $35.99
Shrimp for 1: $23.99, for 2: $34.99
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: $16.99, for 2: $25.99

El Mofongo 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 sliced 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.
$20.99

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 a la charra.
$15.99

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.
$27.99

Entrées

Enchilada Assortment
One enchilada ranchera, one enchilada mexicana, one enchilada verde, one enchilada poblano, and one Tex-Mex cheese enchilada. Served with refried beans and guacamole salad.
$17.49

El Tradicional
2 cheese enchiladas and 1 crispy beef taco. Served with Spanish rice and beans.
Sub Puffy Taco for $.49.
$13.99

Blackened Fish Tacos
Grilled and blackened filet of white fish served in handmade corn tortillas. Garnished with avocado slices and served with arroz jardineras, frijoles a la charra, and mango pico de gallo.
Substitute blackened shrimp for $4.00.
$17.99

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.
$14.99

Crispy Flautas
Nortena Style add $2.00. 3 corn tortillas rolled and filled with shredded chicken. Garnished with sour cream. Served with Spanish rice, beans, and guacamole salad.
$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

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.
$16.49

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, & 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: $18.99
Little Vaquerito
One cheese enchilada, bean & cheese taco, or cheese quesadilla, served with rice and beans.
$7.99

Pastel Tres Leches
Mexico City sponge cake with three-milk topping.
$7.29

Creamy Vanilla Flan
Creamy vanilla flan with caramel topping.
$6.79

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

Postres

Tortilla Soup
Chicken and tomato broth garnished with avocado slices, shredded chicken, Chihuahua cheese, cilantro, and tortilla strips.
$7.99/$10.49

Vaquero’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

Carne Guisada
Stew beef with gravy served with Spanish rice, beans, and guacamole salad.
$14.49

Pork Chops “Mexican Style”
Grilled pork chops garnished with ranchero sauce. Served with Spanish rice and 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

Camarones Tropicales
Shrimp stuffed with serrano peppers and cream cheese and wrapped with bacon. Served on skewers with bell peppers, tomatoes, onions, and pineapple with frijoles a la charra, sliced avocado salad, and mango pico de gallo.
$24.99

Carne Asada Dinner
Beef tenderloin served with grilled onions, tomatoes, and bell pepper on a sizzling hot comal. Served with Spanish rice, refried beans, pico de gallo, and guacamole salad.
$27.99

Camarones Ajillos
Shrimp sautéed in Guajillo chili peppers and garlic. Served with arroz jardineria, frijoles a la charra, sliced avocado salad, and seasonal vegetables.
$24.99

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.
$21.99

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

Cabrito
Cabrito "Monterrey Style" topped off with salsa Ranchera. Served with Spanish rice, refried beans, and guacamole salad.
$29.99

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.
$27.99

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 jardineria, frijoles a la charra, guacamole salad, and seasonal vegetables.
$23.99
**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.
- **Guavarita**
  Swirled with guava fruit.
- **Senorita**
  Swirled with strawberry and mango.
- **Ojo Azul**
  Swirled with Dekuyper Blue Curacao.
- **Sangrita**
  Swirled with homemade Sangria.
- **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**

- **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.

### Specialty Cocktails

**La Sandia Fresca Mojito**
Cruzan Rum, Finest Call Premium Watermelon puree, 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 Mercadito**
Casamigos Blanco Tequila, fresh lime juice and agave nectar, muddled with cucumber, jalapeno, and cilantro.

### 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


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