ENTRADAS

HUACHINANGO SARANDEADO  BARBACOA DE PUERCO
Seared Baby Red Snapper  Roasted Pork Tenderloin
Salsa Vera Cruzana  Grilled Onions and Chiles
$18.25  $19.50

ATÚN ENVUELTA EN TIRAS DE PAPA
Mexican Gulf Tuna Wrapped in
Potatoes, Roasted Shrimp Sauce
$20.25

FILETE DE RES
Grilled Tenderloin
Queso Fresco and Smoked Jalapeño Sauce
$22.50

CABRILLA RELLENA DE SALPICÓN
Crabmeat Stuffed Baby Seabass
Glazed Citrus Aioli
$22.50

CORVINA CON SALSA DE FRIJOL NEGRO
Seared Gulf Coast Corvina on Black
Bean Sauce and Roasted Pepper
$20.50

CAMARONES A LA PARILLA
Lemon Marinated Gulf Shrimp
Cilantro Pesto, Salsa Mexicana
$23.50

MEZCLA DE CARNES Y MARISCO
A Mixed Grill of Beef Tenderloin,
Shrimp and Chicken with Mole Poblano
$25.95

COSTILLAS DE CORDERO  POLLO EN MOLE POBLANO
Charbroiled Double Lamb Chops  Roasted Half Chicken
Crusted with Pumpkin Seeds  Mole Sauce and Sesame Seeds
$23.75  $17.50

Alternative Selections with your health in mind.
## ANTOJITOS

<table>
<thead>
<tr>
<th>Antojitos Mexicanos</th>
<th>Chile Ancho en Nogada</th>
</tr>
</thead>
<tbody>
<tr>
<td>A Platter of Shrimp Culiacan,</td>
<td>Wood Roasted Chicken,</td>
</tr>
<tr>
<td>Duck Quesadilla, Glazed Seafood,</td>
<td>Dried Fruits, Nuts, and Nogada</td>
</tr>
<tr>
<td>Chicken Tamal</td>
<td>Sauce</td>
</tr>
<tr>
<td>$9.95</td>
<td>$6.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Camarones Culiacan</th>
<th>Pastel de Jaiba</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked Gulf Shrimp Wrapped in Smoked</td>
<td>Crispy Dungeness Crab-Cakes,</td>
</tr>
<tr>
<td>Bacon and Jack Cheese</td>
<td>Roasted Corn Sauce</td>
</tr>
<tr>
<td>$9.75</td>
<td>$9.25</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Crepas con Champiñones</th>
<th>Quesadilla de Pato</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cilantro Crepes, Mushrooms,</td>
<td>Shredded Duck, Grilled in a Flour</td>
</tr>
<tr>
<td>Cuitlacoche with a Sherry Sauce</td>
<td>Tortilla Salsa Ranchera</td>
</tr>
<tr>
<td>$7.00</td>
<td>$6.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Flautas de Marisco</th>
<th>Tamal de Pollo</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tortilla Rolled with Sea Scallops</td>
<td>Braised Chicken Wrapped in Masa</td>
</tr>
<tr>
<td>and Shrimp, Ancho Lime Sauce</td>
<td>and Banana Leaf</td>
</tr>
<tr>
<td>$8.00</td>
<td>$6.25</td>
</tr>
</tbody>
</table>

## SOPAS Y ENSALADAS

<table>
<thead>
<tr>
<th>Ensalada de la Hacienda</th>
<th>Sopa de Frijol Negro</th>
</tr>
</thead>
<tbody>
<tr>
<td>Field Greens Tossed with Smoked</td>
<td>Black Bean Soup Garnished with</td>
</tr>
<tr>
<td>Tomatoes, Lime Marinated Jicama and</td>
<td>Onions, Cilantro, Sour Cream</td>
</tr>
<tr>
<td>Chipotle Vinaigrette</td>
<td>and Chopped Serrano Peppers</td>
</tr>
<tr>
<td>$5.25</td>
<td>$5.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Ensalada a la Cesar</th>
<th>Sopa de Tortilla</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hearts of Romaine Tossed with a</td>
<td>Spicy Chicken Broth, Epazote,</td>
</tr>
<tr>
<td>Classic Caesar Dressing</td>
<td>Queso Fresco, Pasilla Chilies</td>
</tr>
<tr>
<td>$5.50</td>
<td>$5.50</td>
</tr>
</tbody>
</table>

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MARGARITAS
LA HACIENDA'S
made with Cuervo Gold, lemon and lime, Pure and Simple! $6.25
TEXAS
Cuervo Gold and Gran Torres, for a Grand Experience! $6.75
LA ORIGINAL
Freshly squeezed lime juice with your choice Tequila along w/shot of Cointreau $8.50
PRINCESS MARGARITA
Signature Drink in La Hacienda, w/a touch of Rasberry $5.95

APPERTIFS
Dubonnet, White or Red $4.50 Cynar $5.00
Campari $5.00 Pernod $5.00
Amer Picon $5.00 Aguadiente Cristal Gold $4.50
Pimms No. 1 Cup $5.50 Aguadiente Cristal $4.50

SHERRIES
Pedro Domecq, La Ina, Fino $4.75
Gonzalez Bypass, Tio Pepe, Fino $5.25

SPARKLING AND CHAMPAGNE BY THE GLASS
Cordorniu, Blanc de Blanc, 1989, Spain $7.00
Moet & Chandon, White Star, NV, France $13.00

WINES BY THE GLASS, WHITE
Caliterra, Sauvignon Blanc, Maipo Valley, Chile, 1996 $5.50
Caliterra, Chardonnay, Maipo Valley, Chile, 1995 $7.50
Trapiche, Mendoza, Chardonnay, Oak Cask, Argentina 1994 $6.00
Jekel, Arroyo Seco, Chardonnay, Monterey, 1995 $6.00
Pride Mountain Vineyards, Chardonnay, Napa, 1994 $9.00
Grgich Hills, Fume Blanc, Napa, 1994 $7.50
Beringer, White Zinfandel, 1995 $5.00

WINES BY THE GLASS, RED
Trapiche, Mendoza, Cabernet Sauvignon Reserve, Argentina, 1993 $6.00
Bodegas, Santo Tomas, Barbera, Mexico, 1992 $6.00
Caliterra, Cabernet Sauvignon Reserve, Chile, 1994 $7.50
Flichman, Caballero de la Cepa, Cabernet, Argentina, 1989 $6.00
Jekel, Cabernet Sauvignon, Sanctuary Estate, Central Coast, 1994 $6.00
Flora Springs Estate, Merlot, Napa, 1994 $7.50
Robert Sinskey, Los Carneros, Pinot Noir, Napa, 1994 $9.00
Ridge, Zinfandel, Lytton Springs Vineyards, 1993 $9.00
Postres

PASTEL QUESOCREMA
DE CHOCOLATE Y CALABAZA
Pumpkin and Chocolate Cheesecake
Sour Cream Topping

PLÁTANOS FRITOS
Banana Ice Cream,
Sliced Bananas and a
Rum Sauce

HElados y
Sorbetes
Trio of Ice Creams or
Sorbets

PASTEL DE KAHLUA
Y CHOCOLATE
Chocolate Kahlua
Cake Vanilla
Sauce

FLAN DE NARANJA
A Traditional Orange
Custard Flan, Burnt
Sugar Glaze and Fresh
Fruit

TARTA DE PERA
Flaky CrustFilled with
Fresh Pears, Mint,
Cinnamon
Ice Cream and
Raspberry Sauce

CREPAS DE
DURAZNO CON
HELADO DE CAJETA
Custard Crepes with
Marinated Peaches
Cajeta Ice Cream

FRUTAS FRESCAS
Seasonal Fresh Fruit

All Dessert Selections
$4.50

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