



## ENTRADAS



### **HUACHINANGO SARANDEADO**

Seared Baby Red Snapper

Salsa Veracruzana

**\$18.25**

### **BARBACOA DE PUERCO**

Roasted Pork Tenderloin

Grilled Onions and Chiles

**\$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

**\$20.50**



### **CORVINA CON SALSA DE FRIJOL NEGRO**

Seared Gulf Coast Corvina on Black

Bean Sauce and Roasted Pepper

**\$18.95**



### **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**

Charbroiled Double Lamb Chops

Crusted with Pumpkin Seeds

**\$23.75**

### **POLLO EN MOLE POBLANO**

Roasted Half Chicken

Mole Sauce and Sesame Seeds

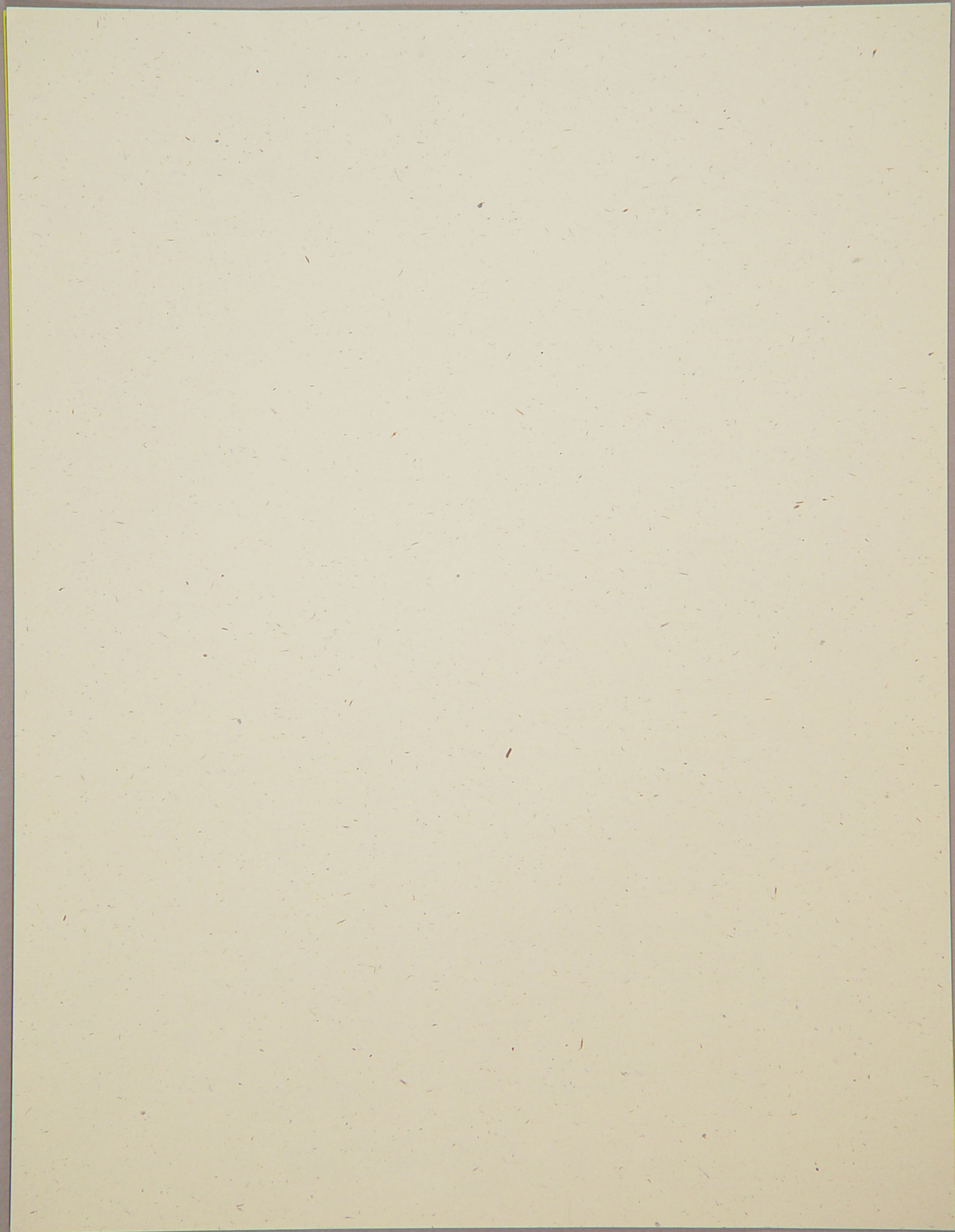
**\$17.50**



**Alternative Selections with your health in mind.**











## ANTOJITOS

### **ANTOJITOS MEXICANOS**

A Platter of Shrimp Culiacan,  
Duck Quesadilla, Glazed  
Seafood, Chicken Tamal  
\$9.95

### **CAMARONES CULIACAN**

Baked Gulf Shrimp Wrapped  
in Smoked Bacon and Jack  
Cheese  
\$9.75



### **CREPAS CON CHAMPIÑONES**

Cilantro Crepes, Mushrooms,  
Cuitlacoche with a Sherry  
Sauce  
\$7.00

### **FLAUTAS DE MARISCO**

Tortilla Rolled with Sea  
Scallops and Shrimp,  
Ancho Lime Sauce  
\$8.00



### **CHILE ANCHO EN NOGADA**

Wood Roasted Chicken,  
Dried Fruits, Nuts, and  
Nogada Sauce  
\$6.50

### **PASTEL DE JAIBA**

Crispy Dungeness Crab-Cakes  
Roasted Corn Sauce  
\$9.25

### **QUESADILLA DE PATO**

Shredded Duck, Grilled in a  
Flour Tortilla Salsa Ranchera  
\$6.50

### **TAMAL DE POLLO**

Braised Chicken Wrapped in  
Masa and Banana Leaf  
\$6.25

## SOPAS Y ENSALADAS



### **ENSALADA DE LA HACIENDA**

Field Greens Tossed with  
Smoked Tomatoes, Lime  
Marinated Jicama and  
Chipotle Vinaigrette  
\$5.25

### **ENSALADA A LA CESAR**

Hearts of Romaine Tossed  
with a Classic Caesar  
Dressing  
\$5.50

### **SOPA DE FRIJOL NEGRO**

Black Bean Soup Garnished  
with Onions, Cilantro, Sour  
Cream and Chopped Serrano  
Peppers  
\$5.50

### **SOPA DE TORTILLA**

Spicy Chicken Broth  
Epazote, Queso Fresco,  
Pasilla Chilies  
\$5.50



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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 Raspberry **\$5.95**

## APPERTIFS

Dubonnet, White or Red **\$4.50** Cynar **\$5.00**

Campari **\$5.00** Pernod **\$5.00**

Amer Picon **\$5.00** Aguardiente Cristal Gold **\$4.50**

Pimms No. 1 Cup **\$5.50** Aguardiente Cristal **\$4.50**

## SHERRIES

Pedro Domecq, La Ina, Fino **\$4.75**

Gonzalez Bypass, Tio Pepe, Fino **\$5.25**

## SPARKLING AND CHAMPAGNE BY THE GLASS

Cordoniu, 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 Crust Filled 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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