ANTOJITOS

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

CAMARÓNES 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

PASTEL DE JAIBA
Crispy Dungeness Crab-Cakes Roasted Corn Sauce
$9.25

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

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Hearts of Romaine Tossed with a Classic Caesar Dressing
$5.50

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

Alternative Selections with your health in mind.
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

Camarónes 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.
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
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Dubonnet, White or Red</td>
<td>$4.50</td>
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<tr>
<td>Campari</td>
<td>$5.00</td>
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<tr>
<td>Amer Picon</td>
<td>$5.00</td>
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<tr>
<td>Pimms No. 1 Cup</td>
<td>$5.50</td>
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SHERRIES
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<tbody>
<tr>
<td>Pedro Domecq, La Ina, Fino</td>
<td>$4.75</td>
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<tr>
<td>Gonzalez Bypass, Tio Pepé, Fino</td>
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SPARKLING AND CHAMPAGNE BY THE GLASS
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<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Cordorniu, Blanc de Blanc, 1989, Spain</td>
<td>$7.00</td>
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<tr>
<td>Moet &amp; Chandon, White Star, NV, France</td>
<td>$13.00</td>
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WINES BY THE GLASS, WHITE
<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Caliterra, Sauvignon Blanc, Maipo Valley, Chile, 1996</td>
<td>$5.50</td>
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<tr>
<td>Caliterra, Chardonnay, Maipo Valley, Chile, 1995</td>
<td>$7.50</td>
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<tr>
<td>Trapiche, Mendoza, Chardonnay, Oak Cask, Argentina 1994</td>
<td>$6.00</td>
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<tr>
<td>Jekel, Arroyo Seco, Chardonnay, Monterey, 1995</td>
<td>$6.00</td>
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<tr>
<td>Pride Mountain Vineyards, Chardonnay, Napa, 1994</td>
<td>$9.00</td>
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<tr>
<td>Grgich Hills, Fume Blanc, Napa, 1994</td>
<td>$7.50</td>
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<tr>
<td>Beringer, White Zinfandel, 1995</td>
<td>$5.00</td>
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WINES BY THE GLASS, RED
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<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Trapiche, Mendoza, Cabernet Sauvignon Reserve, Argentina, 1993</td>
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<tr>
<td>Bodegas, Santo Tomas, Barbera, Mexico, 1992</td>
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<tr>
<td>Caliterra, Cabernet Sauvignon Reserve, Chile, 1994</td>
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<tr>
<td>Flichman, Caballero de la Cepa, Cabernet, Argentina, 1989</td>
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<td>Jekel, Cabernet Sauvignon, Sanctuary Estate, Central Coast, 1994</td>
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<tr>
<td>Flora Springs Estate, Merlot, Napa, 1994</td>
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<tr>
<td>Robert Sinskey, Los Carneros, Pinot Noir, Napa, 1994</td>
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<tr>
<td>Ridge, Zinfandel, Lytton Springs Vineyards, 1993</td>
<td>$9.00</td>
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</table>
Postres

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

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

HELASOS Y
SORBETES
Trio of Ice Creams or
Sorbets

PASTEL DE KAHLLUA
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

Alternative Selections with your health in mind.