

MARGARITAS

De La Casa Rita \$8.00

Blended or on the rocks with Sauza Giro Tequila, triple sec, sweet n' sour. Add \$1.00 to make it a fruit margarita: Strawberry, Mango, Peach, Melon or Banana.

House Caddy \$10.00

Sauza Giro Tequila, triple sec, sweet n' sour, and a floater of Grand Chevalier.

Super Cadillac \$12.00

Patron Silver Tequila, triple sec, sweet n' sour and a floater of Grand Marnier.

Skinny Margarita \$11.00

Partida Blanco Tequila, Partida Agave Nectar, Fresh lime.

Hacienda Margarita \$12.00

Blend of Patron Añejo Tequila, triple sec, sweet n' sour, served on the rocks.

Corral Blanco \$15.00

Reserva Cuervo Platino Tequila, triple sec, sweet n' sour, served on the rocks.

Margarita on the Lake \$11.00

Sauza Hornitos Tequila, triple sec, sweet n' sour, and a splash of blue, curacao liqueur, served on the rocks.

Jenny's Margarita \$12.00

Espolon Blanco Tequila, triple sec, sweet n' sour, and a splash of orange juice

Don Pollo Margarita \$15.00

Clase Azul Blanco Tequila, triple sec, sweet n' sour, served on the rocks. La favorita del jefe!

Midori Margarita \$11.00

Hornitos Plata Tequila, triple sec, sweet n' sour and Midori liqueur.

Doña Alicia Margarita \$12.00

Avion Silver Tequila, sweet n' sour, with a splash of Chambord.

Horchata Margarita \$12.00

Don Q Coco, Chila Orchata, Patron, XO Café, half and half, served blended or on the rocks.

MARGARITAS ORGANICAS \$12.00

A blend of Tres Generaciones Plata Tequila, organic agave nectar, and fresh-squeezed lime juice. Hand-shaken and served on the rocks on a chili-rimmed glass. Choice of : Lime, Tamarind, Jalapeño, Cucumber, Watermelon, Pineapple, Blackberry, Raspberry and Strawberry/Jalapeño.

Fruit Cocktail Margarita Organica \$13.00

MARGARITA PITCHER

De la Casa Margarita \$40.00
Partida Blanco Margarita \$55.00

De la Casa Fruit Margarita \$45.00
Don Julio Silver Margarita \$60.00

House Caddy \$50.00
Patron Silver Super Cadillac \$65.00

MARTINIS

Hacienda on the Lake \$12.00

Patron Añejo Tequila, agave nectar, fresh-squeezed lime juice, salted rim.

Lago Azul Martini \$10.00

Ty Ku Liqueur, Absolute Raspberry, Blue Curacao, orange and pineapple juice.

Watermelon Martini \$10.00

Absolute Vodka, DeKuyper Watermelon, pineapple juice.

El Chocolate Martini \$10.00

Absolut Vanilla, Frangelico, and a splash of half and half.

Fire Manhattan Martini \$10.00

SinFire Whiskey, Chila Orchata and a splash of half and half.

La Quebrada Martini \$10.00

Malibu Rum, Midori Liqueur, pineapple juice, and whipped cream.

Punta Diamante Martini \$10.00

Skyy Cherry Vodka, Peach Schnapps, pineapple juice, and a splash of lemon-lime soda.

Caleta Martini \$10.00

Skyy Cherry Vodka, DeKuyper Pineapple, pineapple juice, and a splash of sweet n' sour.

Las Brisas Martini \$10.00

Patron XO café, Cream Liqueur, and a splash of half and half.

MIXED DRINKS

Mojito \$10.00

Fresh mint, fresh-squeezed lime juice, Don Q Gold Rum, sweet n' sour, agave nectar, a splash of soda and choice of mango, raspberry or coconut.

Bahia \$10.00

Malibu Coconut Rum, Midori Melon Liqueur, pineapple juice, and a splash of lemon-lime soda on the rocks.

Juan Montes \$10.00

Martell Cognac and Coca-Cola Served on the rocks.

Sweet Peach Tea \$10.00

Vodka, gin, rum, peach schnapps, sweet n' sour, and splash of cranberry juice. Served on the Rocks.

Long Lake Iced Tea \$10.00

Vodka, rum, gin, triple sec, sweet n' sour and a splash of blue curacao liqueur.

Piña Colada \$10.00

Chila Orchata Rum, piña colada mix and pineapple juice.

Blue Lake \$10.00

Don Q Coco Rum, raspberry vodka, blue curacao liqueur, pineapple juice, and sweet n' sour.

Lakeside \$10.00

Absolut Vanilla Vodka, Malibu Coconut Rum, pineapple juice, and orange juice, served on the rocks.

Bloody Mary \$10.00

Absolut Vodka and our house Mary mix.

Ask your server about our daily drink specials!

TEQUILAS

Tequila Plata (aged up to 59 days)	Tequila Reposado (Aged 2 months to 1 year)	Tequila (aged 1 year or more)	Añejo	Hacienda	Special
Sauza Giro	7.00	Cabo Wabo	9.00	Cabo Wabo	10.00
1800	9.00	Cuervo Gold	9.00	Peligroso	10.00
Avion	9.00	1800	9.00	Sauza Hornitos	10.00
Cabo Wabo	8.00	Avion	10.00	1921	11.00
Partida	9.00	Chimayo	10.00	Avion	11.00
Sauza Hornitos	8.00	Chinaco	10.00	Centenario Añejo	11.00
Chimayo	9.00	Espolon	10.00	Chimayo	11.00
Chinaco	9.00	Karma	10.00	Chinaco	11.00
Espolon	9.00	Partida	10.00	Partida	11.00
Karma	9.00	Patron	10.00	Patron	11.00
Patron	9.00	Peligroso	10.00	Tres Generaciones	11.00
Peligroso	9.00	Sauza Blue	10.00	Don Julio	12.00
Casa Noble	9.00	Sauza Hornitos	10.00	El Tesoro	12.00
Casa Amigos	9.00	Don Julio	11.00	Casa Noble	12.00
El Tesoro	10.00	El Tesoro	11.00	Casa Amigos	12.00
Pez Gordo	10.00	Tres Generaciones	11.00		
Tres_Generaciones	10.00	Casa Noble	11.00		
Centenario Plata	10.00	Casa Amigos	11.00		
Don Julio Silver	10.00	Clase Azul	20.00		
Sauza_901	10.00				
Clase Azul	14.00				

Reserve Tequilas

Asombroso Añejo	22.00
Don Julio 1942	25.00
El Tesoro Paradiso	25.00
Patron Platinum	30.00
De Leon Añejo	35.00
Partida Elegante	35.00
Casa Dragones	35.00
Don Julio Real	45.00
Patron Burdeos	65.00
Clase Azul Ultra	175.00

WINES

White Wines	(glass/bottle)
Beringer, White Zinfandel	8.00/25.00
Estancia, Pinot Grigio	8.00/28.00
Coppola Diamond, Chardonnay	10.00/35.00
Conundrum, White	10.00/30.00
Cuvaison, Chardonnay	11.00/40.00
Cupcake, Chardonnay	9.00/32.00
Franciscan, Chardonnay	11.00/40.00
Brancott, Sauvignon Blanc	10.00/35.00
Ferrari-Carano, Fume Blanc	11.00/40.00

Red Wines	(glass/bottle)
Beringer, Pinot Noir	8.00/25.00
Cupcake, Cabernet	9.00/32.00
Conundrum, Red	10.00/30.00
Coppola Claret, Cabernet	10.00/35.00
Concha y Toro, Cabernet	11.00/40.00
Cupcake, Merlot	9.00/32.00
Coppola Claret, Merlot	10.00/35.00
Red Diamond, Merlot	10.00/35.00
Graffigna, Malbec	11.00/40.00

House Wine

Chardonnay, Cabernet, Merlot, Zinfandel	7.00/n.a.
Corkage Fee (per .75L bottle)	15.00

Sparkling Wine

Champagne Split	7.00
J Roget	21.00
Campo Viejo, Cava Rose	28.00
Gloria Ferrer, Brut	35.00

Hacienda Special Reserve Wines (bottle only)

Sanford "Flor de Campo", Pinot Noir	50.00
Northstar, Merlot	60.00
Ferrari-Carano Reserve, Chardonnay	75.00
Perrier-Jouet "Grand Brut" Champagne	100.00
Don Melchor, Cabernet Sauvignon	180.00
Overture by Opus One, Red Blend	225.00

BEERS

Domestic Draft

Budlight	4.75
Coors Light	4.75

Imported Draft

Cabotella(Baja Ale)	5.75
Blue Moon	5.75
Corona Light	5.75
Pacifico	5.75
Dos XX Lager	5.75
Dos XX Amber	5.75
I.P.A. Lagunitas	5.75
Montejo_Lager	5.75
Michelada	7.75

(Clamato, lime juice, tapatio and your choice of Mexican beer)

Domestic Bottle

Budweiser	4.75
Budlight	4.75
Coors light	4.75
Miller Light	4.75
Michelob Ultra	4.75

Non Alcoholic

O'Doul's Lager	4.75
Bucker	4.75

Hard Cider (Bottle Only)

Wyder's Pear	4.75
Ace Premium Berry	4.75
Ace Hard Apple	4.75

Imported Bottle

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APPETIZERS

Guacamole: Fresh guacamole prepared with our delicious house recipe. 10.00

Taquitos: Made with fresh corn tortillas, deep-fried, served with guacamole, sour cream, topped with fresh house taquito red salsa. Your choice of: Chicken 11.00 - Beef 12.00

Flautas: Fresh flour tortillas rolled & deep-fried, served with our fresh house guacamole, sour cream topped with our fresh house taquito red salsa. Your choice of: Chicken 11.00 - Beef 12.00

Calamari: Tender squid steak strips, herb-breaded and deep-fried. 12.00

Nachos: Freshly made tortilla chips topped with our delicious refried pinto beans, melted Monterey Jack cheese, fresh guacamole and sour cream. Choice of: No meat 10.00 - Chicken 12.00 - Steak 14.00 - Carnitas 13.00 - Mariscos 17.00

Buffalo Wings: Served hot and seasoned to perfection, our chicken wings come smothered in our spicy buffalo sauce and served with fresh celery sticks, sliced carrots, and ranch dressing. 10.00

Hacienda Asada Roll Ups: A fresh flour tortilla stuffed with tender carne asada, pico de gallo, Monterey Jack cheese and French fries and perfectly sliced into roll ups. Served with our special dressing. 16.00

Queso Fundido: Melted Monterey Jack Cheese, onions, mushrooms, chipotle chiles, served with warm tortillas. 10.00

Cheese Quesadilla: A generous-sized quesadilla made with a fresh flour tortilla, Monterey Jack Cheese, served with fresh guacamole and sour cream. Your choice of: Cheese only 10.00 - Chicken 12.00 - Sirloin Steak 14.00

Ceviche: Fresh and made to order served with chopped cucumber, tomato, coriander, habanero chili, red onion and avocado. Your choice of: Shrimp or Fish 16.00

Cocktail de Camaron: Mexican white prawns tossed with fresh chopped tomato, red onion, cucumber, serrano chiles and avocado, smothered in our delicious house cocktail sauce. 22.00

Appetizer Platter: A delicious sampler of taquitos, quesadillas, flautas and chicken wings served with ranch dressing 20.00

Tostaditas de camaron: 3 Mini shrimp tostadas topped with our delicious fresh shrimp ceviche. 15.00

SOUPS AND SALADAS

Albondiga Soup: Hacienda's traditional vegetable and meatball soup. 8.00

Chicken Tortilla Soup: Homemade chicken & vegetable soup, topped with sliced avocado, tortilla strips & queso fresco. 8.00

House Salad: Fresh green salad mixed with corn & tomatoes, topped with Mexican queso fresco and crispy tortilla strips. Dressing of your choice of dressing. 7.00

Caesar Salad: Fresh hearts of romaine lettuce tossed in our house made Caesar dressing, topped with croutons and Parmesan cheese. Your choice of: No Meat: 10.00 - Chicken 14.00 - Shrimp 27.00

Tostada Salad: A crispy flour shell tostada with pinto beans, lettuce, jack cheese, topped with sour cream and fresh guacamole. Your choice of: No Meat 11.00 - Chicken 14.00 - Steak or Carnitas 16.00 - Shrimp 27.00

On the Lake Salad: Fresh tomatoes, cucumbers, red onion, corn, and sliced avocado served on a bed of mixed-green lettuce. Your Choice of: No Meat 11.00 - Chicken 15.00 - Steak 17.00 - Shrimp 27.00

Spinach Fajita Salad: A bed of fresh spinach topped with vinaigrette, pumpkin seeds, cotija cheese, tomatoes, onions and pasilla chilies fajita style. Your Choice of: No Meat 11.00 - Chicken 15.00 - Steak 18.00 - Shrimp 27.00

MEXICAN COMBINATIONS

Served with refried beans and Mexican style rice.

Taquitos Dinner: Shredded Chicken or Beef 15.00

Flautas Dinner: Shredded Chicken or Beef 15.00

Combo #1: 2 Tacos 15.00

Combo #2: 1 Tamal, 1 Taco 15.00

Combo #3: 1 Taco, 1 Enchilada 15.00

Enchiladas Rancheras: Two shredded chicken enchiladas smothered in our delicious Hacienda ranchera sauce topped with fresh guacamole and sour cream. 16.00

Combo #4: 1 Taco, 1 Chile Relleno 15.00

Combo #5: 1 Enchilada, 1 Chile Relleno 15.00

Combo #6: 2 Enchiladas 15.00

Choice of Taco: Crispy/Soft, Shredded Chicken/Beef/Carnitas/Ground Beef - Choice of Enchilada: Cheese/Shredded Chicken/Beef/Carnitas/Ground Beef

Choice of Tamal: Chicken, Pork or Green Corn

PLATILLOS TRADICIONALES

Served with refried beans and Mexican style rice.

Carnitas: Tender pork prepared Don Pollo's style, served with guacamole, and pico de gallo 17.00

Mole Rojo: Poached chicken breast, smothered in our traditional hacienda mole sauce. 17.00

Chile Rojo: Tender pieces of sirloin beef, simmered in our tasty red chile sauce. 17.00

Chile Verde: Tender pork, served in our house tomatillo sauce. 17.00

Milanesa: Tender NY Steak, herb-breaded & fried to perfection, served with guacamole, pico de gallo: Chicken 17.00 - Steak 25.00

Hacienda Fajitas: served with fresh guacamole, pico de gallo and warm tortillas. Choice of: Vegetable 15.00 - Chicken 17.00 - Carnitas 18.00 - Steak 20.00 - Shrimp 27.00 - Lobster 27.00 - Fajitas for Two (Seafood: Shrimp or Lobster) 50.00 - Fajitas for Two (Veggie, Chicken, Carnitas or Steak) 35.00

BURROS MOJADOS

All our burritos are served wet-style, smothered in our red Hacienda sauce, unless stated otherwise. Stuffed with Monterey Jack cheese and meat only.

Burro Mojado: Shredded Chicken or Beef 16.00

Burro Verde: Tender pork smothered in green sauce 16.00

Burro Rojo: Tender beef smothered in red sauce 16.00

Burro Asada: Tender Asada Steak & cheese. 18.00

Burro Hacienda: Stuffed in 1/2 pork chile verde and 1/2 beef chile rojo. 17.00

Chimichanga (Chicken or Beef) - Flour tortilla stuffed with meat and shredded cheese, and deep fried to perfection. 17.00

LEO'S KIDS MENU \$9.00

Served with French Fries. No drinks included.

Cheese Quesadilla - Taquitos (chicken or beef)

Soft Taco (chicken or beef) - Cheese Enchilada

Chicken Tenders - Bean & Cheese Burrito

DESSERTS \$8.00

Deep-Fried Ice Cream - Churros with Ice Cream
Chocolate Cake - Mud Pie - Mexican Flan

Hacienda Dessert Platter: Includes one of each of our delicious desserts (No substitutions) for only \$30.00!

DRINKS: Soft Drinks (Coke, Diet Coke, Sprite, Dr Pepper, Lemonade, Tropical unsweetened Iced-T): **3.50**

Mexican Coca Cola (bottle) 3.50

Juice (Orange, Apple, Pineapple, Cranberry, Tomato): **4.00**

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SEAFOOD DISHES

Camarones al Mojo de Ajo: Mexican white prawns, sautéed in our creamy garlic-butter sauce and a touch of white wine. Served with white rice and fresh steamed seasonal vegetables. 27.00

Camarones a la Diabla: Mexican white prawns, marinated and cooked in our own delicious house spicy sauce. Served with white rice and fresh steamed seasonal vegetables. 27.00

Camarones con Rajas: Mexican white prawns, sautéed in our creamy butter sauce, pasilla chiles and onions. Served with white rice and fresh steamed seasonal vegetables. 27.00

Enchiladas de Camarones: Two flour-tortilla enchiladas stuffed with shrimp, onion, tomato, pasilla chiles and smothered in our special green sauce. Topped with sour cream and fresh avocado slices. Served with beans & white rice. 24.00

Enchiladas de Langosta: Two flour-tortillas, stuffed with lobster, onion, tomato, pasilla chiles and smothered in our delicious Hacienda sauce. Topped with sour cream and fresh avocado slices. Served with beans & white rice. 27.00

Enchiladas de Mariscos: Two flour-tortillas, stuffed with crab, shrimp, onion, tomato, pasilla chiles and smothered in our special green sauce. Topped with sour cream and fresh avocado slices. Served with beans & white rice. 27.00

Enchiladas de Cangrejo: Two flour-tortilla enchiladas, stuffed with crab, onion, tomato, pasilla chilies and smothered in our delicious Hacienda sauce. Topped with sour cream and fresh avocado slices. Served with beans & white rice. 27.00

Chimichanga de Camaron: A flour tortilla stuffed with shrimp, jack cheese & deep-fried to perfection. Topped with guacamole and sour cream. Served with beans & white rice. 24.00

Chimichanga de Mariscos: A flour tortilla stuffed with crab, shrimp, jack cheese & deep-fried to perfection. Topped with guacamole and sour cream. Served with beans & white rice. 27.00

Pescado la Quebrada: A fresh tilapia filet, smothered in our creamy garlic-butter sauce and grilled to perfection. Served with white rice and fresh steamed seasonal vegetables. 27.00

Salmon Barra Vieja: Our savory salmon perfectly seasoned and grilled to perfection. Served with white rice and steamed seasonal vegetables. 27.00

Seafood Taco Dinner: Two corn-tortilla soft-tacos, stuffed with seafood, topped with lettuce, Monterey jack cheese and pico de gallo. Served with beans & white rice. Choice of: Fish 18.00 - Calamari 18.00 - Shrimp 24.00 - Lobster 27.00

FROM THE GRILL

Carne Patron: A tender USDA upper 2/3rds choice angus, perfectly grilled to your liking, served with a side of steamed seasonal vegetables and white rice. 29.00

Carne Tampiqueña: A tender USDA upper 2/3rds choice angus, perfectly grilled to your liking, served with a red-mole chicken enchilada, a beef taquito, guacamole, beans and a side of warm tortillas. 29.00

Steak & Camarones: A tender USDA upper 2/3rds choice angus, grilled to your liking, accompanied by our savory shrimp sautéed in our creamy garlic-butter sauce. Served with white rice, steamed vegetables and warm tortillas. 40.00

Pollo Asado y Camarones: Juicy chicken breast, seasoned and grilled to perfection, accompanied by a side of our savory shrimp sautéed in our creamy garlic-butter sauce. Served with white rice, whole beans, and warm tortillas. 38.00

Platon de Tacos (serves 2 people). Your choice of two of our savory meats: Pork chorizo, Grilled Steak, Grilled Chicken, Carnitas. Served with rice & beans, guacamole, pico de gallo, jalapeños, and warm tortillas. 46.00

Platon de Mariscos: A perfectly seasoned serving of grilled fish and white prawns, accompanied by a side of our freshly made shrimp ceviche. Served with beans, rice, fresh avocado slices and pico de gallo. 55.00

Pollo Asado Mariposa: Juicy butterflied chicken breast, seasoned and grilled to perfection. Served with white rice, whole beans, fresh guacamole, pico de gallo and a side of warm tortillas. 19.00

Asada Taco Dinner: 2 warm corn tortillas stuffed with juicy carne asada, guacamole and pico de gallo. Served with Mexican style rice and beans. 18.00

CHEF'S SPECIALS

Pollo Champignon: Tender chicken breast, poached to perfection and topped with sautéed mushrooms, onions and smothered in our delicious chipotle sauce. Served with white rice and beans 19.00

Chicken Granada: Tender chicken breast, poached to perfection and smothered in our special house ranchera sauce. Served with Mexican style rice & beans 19.00

Las Brisas Chile Pasilla: A perfectly roasted pasilla chile stuffed with meat, smothered in our delicious green sauce and topped with melted jack cheese. Served with white rice & beans. Your choice of meats: Ground Beef 17.00 - Shrimp 24.00

Hacienda Enchiladas: Two corn tortilla enchiladas, stuffed with your choice of meat and smothered in our delicious green sauce. Topped with melted jack cheese, sour cream and fresh avocado slices. Served with Mexican style rice & beans. Your choice of: Grilled Chicken Breast, Carnitas, or Grilled Steak. 18.00

Spinach Enchiladas: Two corn tortilla enchiladas, stuffed with sautéed spinach, tomatoes, bell pepper and corn. Served with beans & white rice. Topped with melted jack cheese, fresh avocado slices and sour cream. 18.00

Steak Picado: Tender USDA upper 2/3rds choice angus, chopped and smothered in perfectly seasoned sautéed onions, bell peppers and tomatoes. Served with beans and rice, and side of warm tortillas 25.00

SIDE ORDERS

Side of Mexican-Style Rice	5.00
Side of Refried Beans	5.00
Side of White Rice	5.00
Side of Whole Black Beans	5.00
Side Flour tortillas(2 tort.)	2.00
Side Corn tortillas(3 tort.)	2.00
Side of Sour Cream	2.00
Side of Cheese	2.00
Side of jalapeños	2.00
Side of Chiles toreados(3)	3.00
Side of Pico de Gallo	4.00
Side of veggies	7.00
Side of French fries	3.00
Side of Chips & Salsa	5.00

DAILY SPECIALS

Sunday

Champagne Sunday Brunch 10am-3pm

Monday

Hacienda Burrito Plate 12.00

Tuesday

Taco Tuesday(Bar Only)

\$1 crispy tacos with purchase of beverage
(All guests must purchase a drink)

Wednesday

Carnitas Plate 13.00

Thursday

Hacienda Fajitas Plate (chicken or carnitas) 13.00

Friday & Saturday

Shrimp or Fish Ceviche 13.00

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