

MARGARITAS

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| <p>De La Casa Margarita 9.00 House Blanco Tequila, Triple Sec, and Sweet N' Sour, served on the rocks.</p> <p>Caddy Rita 14.00 Premium Blanco Tequila, Triple Sec, Sweet N' Sour and a floater of Grand Marnier.</p> <p>Skinny Margarita 13.00 Premium Silver Tequila, Agave Nectar and Fresh Lime Juice, served on the rocks.</p> | <p>Hacienda Margarita 14.00 Premium Añejo Black Barrel Tequila, Triple Sec, and Sweet N' Sour, served on the rocks.</p> <p>Horchata Margarita 14.00 Premium Coconut Rum, Rumchata, Café Liquor and Half & Half, served on the rocks.</p> | <p>Alex's Mezcalrita 13.00 Premium Mezcal, Triple Sec and Sweet N' Sour.</p> <p>Doña Alicia Margarita 14.00 Herradura Silver Tequila, Sweet N' Sour and a splash of Raspberry Liquor.</p> |
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MARGARITAS ORGANICAS 14.00

Premium Blanco Tequila, Agave Nectar and Fresh-Squeezed Lime Juice. Hand-shaken and served on the rocks with a chili-rimmed glass.

Your choice of: Tamarind, Jalapeño, Cucumber, Watermelon, Pineapple, Raspberry, Mango, or Blackberry.

MARGARITA PITCHERS

All Margarita Pitchers are Served on the Rocks Only

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| De La Casa Margarita | 40.00 |
| De La Casa Fruit Margarita | 45.00 |
| Cadillac Pitcher | 70.00 |
| Organica Pitcher | 70.00 |
| (Your choice of Jalapeño, Cucumber, Watermelon, Raspberry, or Blackberry) | |
| Patron Pitcher | 70.00 |
| Skinny Pitcher | 65.00 |

BEER

DRAFT

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|-----------------------|------|
| Coors Light | 5.50 |
| Pineapple Sculpin IPA | 6.50 |
| Negra Modelo | 6.50 |
| Corona Premier | 6.50 |
| Lagunitas IPA | 6.50 |
| Pacifico | 6.50 |
| Dos XX Amber | 6.50 |
| Dos XX Lager | 6.50 |
| Stella Artois | 6.50 |
| Modelo Especial | 6.50 |

BOTTLE

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|------------------|------|
| Bohemia Clasica | 6.50 |
| Corona Light | 6.50 |
| Dos XX Amber | 6.50 |
| Dos XX Lager | 6.50 |
| Modelo Especial | 6.50 |
| Negra Modelo | 6.50 |
| Stella Artois | 6.50 |
| Pacifico | 6.50 |
| Lagunitas IPA | 6.50 |
| Heineken | 6.50 |
| Guinness Draught | 6.50 |
| Blue Moon | 6.50 |
| Bud Light | 5.50 |
| Coors Light | 5.50 |
| Miller Lite | 5.50 |
| Michelob Ultra | 5.50 |
| Angry Orchard | 5.50 |
| Heineken 0.0 | 5.50 |
| White Claw | 6.00 |

WINES

(Glass / Bottle)

WHITE

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|---------------------------------------|---------------|
| Wine Zinfandel | 9.00 / 25.00 |
| Estancia, Pinot Grigio | 10.00 / 35.00 |
| Coppola Diamond, Chardonnay | 11.00 / 40.00 |
| Rodney Strong "Chalk Hill" Chardonnay | 11.00 / 40.00 |
| Cupcake, Chardonnay | 10.00 / 35.00 |
| Brancott, Sauvignon Blanc | 10.00 / 35.00 |

RED

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|-----------------------------|---------------|
| Cupcake, Cabernet | 10.00 / 35.00 |
| Coppola Claret, Cabernet | 11.00 / 40.00 |
| Cupcake, Merlot | 11.00 / 35.00 |
| Coppola Claret, Merlot | 11.00 / 40.00 |
| Noble Vines 667, Pinot Noir | 11.00 / 40.00 |
| Upshot Red Blend | 11.00 / 40.00 |

HOUSE WINE

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|------------------------------|-------------|
| Chardonnay, Cabernet, Merlot | 9.00 / N.A. |
| Corkage Fee (per .75 bottle) | 15.00 |

SPARKLING WINE

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|------------------------|-------|
| Champagne Split | 8.00 |
| J Roget | 25.00 |
| Campo Viejo, Cava Rose | 30.00 |
| Gloria Ferrer, Brut | 42.00 |

WINES (Bottle Only)

RED

| | |
|-----------------------------------|-------|
| Concha Y Toro, Cabernet | 45.00 |
| Graffigna, Malbec | 45.00 |
| Rodney Strong, Cabernet Sauvignon | 40.00 |

WHITE

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|----------------------------|-------|
| Upshot Chardonnay | 40.00 |
| Franciscan | 45.00 |
| Cupcake Riesling | 35.00 |
| Ferrari-Carano, Fume Blanc | 45.00 |

HACIENDA SPECIAL RESERVES (Bottle Only)

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|--------------------------------------|--------|
| Sanford "Flor de Campo", Pinot Noir | 55.00 |
| Northstar, Merlot | 65.00 |
| Ferrari-Carano Reserve, Chardonnay | 80.00 |
| Perrier-Jouet "Grand Brut" Champagne | 120.00 |
| Don Melchor, Cabernet Sauvignon | 200.00 |
| Overture by Opus One, Red Blend | 250.00 |

Ask your server about our daily drink specials!

Please drink responsibly. *We have a \$7.00 split plate fee. *We have the right to refuse service to anyone. *We are not responsible for lost items.

STARTERS

- GUACAMOLE DIP:** Prepared to order, with fresh avocado and our delicious house recipe. **13.00**
- TAQUITOS:** Chicken or Beef rolled in corn tortillas, deep-fried, served with guacamole and sour cream, topped with our delicious house tomatillo salsa and queso fresco. **13.00**
- SHRIMP CEVICHE:** Fresh and made to order, served with chopped cucumber, tomato, cilantro, jalapeño chile, red onion, avocado, and fresh lime juice. **18.00**
- CALAMARI:** Tender squid steak strips, herb-breaded and deep-fried. **13.00**

SOUPS AND SALADS

CHICKEN TORTILLA SOUP: Homemade chicken & vegetable soup, topped with sliced avocado, tortilla strips and queso fresco. **11.00**

MEXICAN CAESAR SALAD: Fresh hearts of romaine lettuce and tomatoes tossed in our homemade Caesar dressing, topped with croutons and Parmesan cheese. Your choice of: **No Meat 12.00 – Chicken 15.00 – Steak 18.00 – Shrimp 24.00**

TOSTADA SALAD: A crispy flour shell tostada with pinto beans, lettuce, jack cheese, topped with sour cream, pico de gallo and fresh guacamole. Your choice of: **No Meat 12.00 – Grilled Chicken 16.00 – Shredded Chicken 16.00 – Shredded Beef 16.00 – Steak 17.00 – Carnitas 17.00 – Shrimp 24.00**

ON THE LAKE SALAD: A bed of mixed-green lettuce served with fresh tomatoes, cucumbers, red onion, corn, and sliced avocado. Your choice of: **Shrimp 24.00 – No Meat 12.00 – Grilled Chicken 15.00 – Steak 18.00**

SPINACH FAJITA SALAD: A bed of fresh spinach topped with vinaigrette, pumpkin seeds, queso fresco, tomatoes, onions and pasilla chiles fajita-style. Your choice of: **Shrimp 24.00 – Grilled Chicken 16.00 – Steak 19.00 – No Meat 14.00**

MEXICAN COMBINATIONS

Served with Refried Beans and Mexican-style Rice.

- COMBO #1:** 2 Tacos **16.00**
- COMBO #2:** 2 Tamales **16.00**
- COMBO #3:** 1 Taco, 1 Enchilada **16.00**
- COMBO #4:** 2 Enchiladas **16.00**
- COMBO #5:** 1 Chile Relleno, 1 Enchilada **16.00**

Choice of **Taco:** Crispy / Soft tortilla, & Shredded Chicken / Shredded Beef / Carnitas / Carne Asada add 3.00

Choice of **Enchilada:** Cheese / Shredded Chicken / Shredded Beef

Choice of **Tamal:** Sweet Corn (No Meat) / Pork

BURRITOS MOJADOS

All of our burritos are served wet-style, smothered in our red homemade sauce, stuffed with Monterey Jack cheese and meat only. Served with guacamole, sour cream, refried beans and Mexican-style rice.

Your choice of: **Shredded Chicken, Shredded Beef, Carnitas, or Chile Verde 18.00 – Asada 20.00**

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. **20.00**
- FAJITAS:** Sautéed bell pepper and onions and your choice of meat, served with fresh guacamole, pico de gallo and warm tortillas. Your choice of: **Shrimp 24.00 – Chicken 20.00 – Carnitas 20.00 – Steak 22.00**
- CHILE VERDE:** Tender pork, served in our house tomatillo sauce. **18.00**
- POLLO CHAMPIGNON:** Grilled chicken breast, poached to perfection and topped with sautéed mushrooms, onions and smothered in our delicious creamy chipotle sauce. **20.00**
- MOLE ROJO:** Grilled chicken breast, smothered in our traditional homemade mole sauce. **20.00**
- STEAK RANCHERO STYLE:** Tender rib eye steak chopped and smothered in perfectly seasoned sautéed onions, bell peppers and tomatoes. Served with a side of warm tortillas. **28.00**
- 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. Your choice of: Grilled Chicken or Steak **18.00**
- ENCHILADAS RANCHERAS:** Two shredded chicken enchiladas smothered in our delicious homemade ranchera sauce, topped with fresh guacamole and sour cream. **18.00**
- FLAUTAS DINNER:** Flour tortillas rolled & deep-fried, served with our fresh house guacamole and sour cream, topped with our delicious house tomatillo salsa and queso fresco. Your choice of: Chicken or Beef. **18.00**

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DELICIAS DEL MAR

Seafood Dishes

TACOS DE CAMARÓN: Two corn tortilla soft tacos, stuffed with sautéed wild shrimp, fajita veggies, and Jack cheese. Served with black beans and white rice. **25.00**

GRILLED SALMON: Our savory salmon perfectly seasoned and grilled to perfection, served on a bed of veggies, white rice and special creamy champagne sauce. **28.00**

TACOS DE PESCADO: Cajun seared fresh fish, served on corn tortillas with mixed cabbage and pico de gallo. Served with black beans and white rice. **19.00**

CAMARONES AL MOJO DE AJO: Mexican white prawns, sautéed in our creamy garlic-butter sauce and a touch of white wine. Served with Mexican-style rice and fresh steamed seasonal vegetables. **26.00**

CAMARONES A LA DIABLA: Mexican white prawns, marinated and cooked in our own delicious house spicy sauce. Served with Mexican-style rice and fresh steamed seasonal vegetables. **26.00**

ENCHILADAS DE MARISCOS (Crab and Shrimp): Two flour tortillas, stuffed with crab, shrimp, onion, tomatoes, and pasilla chiles and smothered in our special green sauce. Topped with sour cream and fresh avocado slices. Served with refried beans and Mexican-style rice. **25.00**

CHIMICHANGA DE MARISCOS (Crab and Shrimp): A flour tortilla stuffed with crab, shrimp, and Jack cheese & deep-fried to perfection. Topped with guacamole and sour cream. Served with refried beans and Mexican-style rice. **26.00**

FROM THE GRILL

AZADA TAMPIQUEÑA: 7 oz Grilled marinated sirloin steak, served with a chicken mole enchilada, pico de gallo, guacamole, and refried beans. **26.00**

POLLO MARIPOSA: Juicy butterflied chicken breast, seasoned and grilled to perfection. Served with Mexican-style rice, whole beans, fresh guacamole, pico de gallo and a side of warm tortillas. **20.00**

STEAK AND SHRIMP: A tender rib eye steak grilled to your liking, accompanied by our savory shrimp sautéed in our creamy garlic-butter sauce. Served with sautéed seasonal vegetables. **35.00**

STEAK AND LOBSTER TAIL: A rib eye steak and a succulent lobster tail, baked with butter and our house spices. Served with sautéed seasonal vegetables. **45.00**

SHRIMP AND LOBSTER TAIL: Lobster tail baked with butter and our house spices and a side of our delicious shrimp in creamy garlic-butter sauce. Served with sautéed seasonal vegetables. **45.00**

EL JEFE PLATE: A tender 7 oz rib eye steak cooked to perfection, served with a chicken taquito, white rice, sour cream and guacamole. **29.00**

SPINACH ENCHILADAS: Two corn tortilla enchiladas, stuffed with sautéed spinach, tomatoes, bell pepper and corn. Topped with melted Jack cheese, fresh avocado slices and sour cream. **19.00**

SOFT DRINKS

Acqua Panna Natural Spring Water **5.00**

S.Pellegrino Sparkling Natural Mineral Water **5.00**

Soft Drinks **4.00**

Juice (Orange, Apple, Pineapple, Cranberry) **5.00**

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SUNDAY "CHAMPAGNE" BRUNCH

Brunch menu available Sundays from 10:00AM to 2:00PM only.

Dishes listed below include refried beans and Mexican country potatoes.

Complementary two glasses of champagne per brunch dish ordered, upon request.

Any additional glasses of champagne will be charged separately.

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| CHILAQUILES CON HUEVO: | 19.00 |
| Diced corn tortillas covered in our special sauce made with sautéed tomatoes, onions and chiles and topped with eggs, cheese and sour cream. | |
| OMELETTE DE CHILE VERDE: | 19.00 |
| Pork simmered in tomatillo sauce and wrapped in a fluffy omelette. | |
| HUEVOS MEXICANOS: | 19.00 |
| Two eggs any style covered in sautéed tomatoes, onions and chiles. | |
| OMELETTE DE AGUACATE Y CREMA: | 19.00 |
| A perfectly prepared omelette topped with fresh avocado slices and sour cream. | |
| HUEVOS CON CHORIZO: | 19.00 |
| Mexican chorizo sausage, scrambled with eggs. | |
| SPINACH AND MUSHROOM OMELETTE: | 19.00 |
| A fluffy omelette stuffed with fresh spinach, sautéed mushrooms and Jack cheese. | |
| HUEVOS RANCHEROS: | 19.00 |
| Two eggs any style over a fresh corn tortilla, smothered in our salsa ranchera and topped with melted Monterey Jack cheese. | |
| OMELETTE MEXICANO: | 19.00 |
| A fluffy omelette stuffed with melted Monterey Jack cheese and topped with pico de gallo. | |
| HUEVOS CON MACHACA: | 19.00 |
| Our signature shredded beef scrambled with eggs, sautéed tomatoes, bell peppers, onions and garlic. | |
| ENCHILADA POBLANA Y HUEVOS: | 19.00 |
| Cheese enchilada covered with red mole sauce accompanied by two eggs any style and guacamole. | |
| VEGGIE EGG WHITE OMELETTE: | 22.00 |
| A fluffy omelette stuffed with seasoned vegetables. | |
| HUEVOS CON CAMARONES: | 24.00 |
| Perfectly seasoned shrimp, scrambled with eggs. | |
| HUEVOS CON ASADA: | 24.00 |
| Two eggs scrambled with our delicious sirloin steak. Served with guacamole and pico de gallo. | |

KIDS BRUNCH

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| EGG DISH ANY STYLE Served with fruit and French fries. | 8.00 |
| KIDS OMELETTE Served with fruit and French fries. | 8.00 |

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