



## LUNCH MENU

### APPETIZERS

CLASSIC SHRIMP COCKTAIL | \$12.95  
*Six large chilled shrimp with our Hacienda cocktail sauce and slaw.*

SMOKED TUNA DIP | \$9.50  
*Hacienda smoked tuna folded into a creamy dip seasoned with herbs and spices. Served with baked crostinis.*

QUESO FUNDIDO | \$9.75  
*Melted blend of Asadero, smoked Gouda, sharp Cheddar & Monterey Jack cheeses with roasted garlic.  
Add your choice of chorizo, green chile, or mushrooms for only \$2.*

HACIENDA GUACAMOLE | \$8.50  
*Freshly prepared homemade guacamole and tostadas.*

SOUTHWESTERN CALAMARI | \$11.25  
*Fried and mixed with bell peppers, artichokes, pepperoncini, and capers in a light lemon butter sauce. Topped with feta cheese.*

### SOUP & SALADS

GREEN CHILE CRAB BISQUE | \$8.95  
*Hatch green chile bisque with a swirl of queso crema, topped with lump crab meat.*

HACIENDA SALAD | \$7.75  
*Seasonal greens, roasted corn relish, sliced red onions, heirloom tomatoes, cotija cheese, and crispy tortilla chips.  
Top with grilled shrimp, chicken, or crab for \$5. Top with smoked salmon for \$6.*

THE WEDGE | \$9.75  
*Crisp iceberg lettuce, red onions, bacon, tomatoes, Mesilla Valley sugared pecans, bleu cheese crumbles, chopped avocado, and homemade bleu cheese dressing. Top with lump blue crab or Arrachera steak for \$5.*

SOUTHWESTERN CAESAR SALAD | \$7.75  
*Romaine, aged Parmesan cheese, and seasoned croutons blended with creamy Hacienda Chipotle Caesar dressing.  
Top with grilled chicken or shrimp for \$5. Top with smoked salmon for \$6.*

SEAFOOD COBB SALAD | \$16.95  
*Grilled shrimp and Caribbean lobster over mixed greens surrounded by bacon, bleu cheese crumbles, tomatoes, avocado, egg slices, and red onions. Replace the lobster and shrimp and try our seafood cobb with our own smoked salmon for the same price!*

HACIENDA CRAB STACK | \$18.50  
*Delectable fresh layers of chopped mango, avocado, cucumbers, red onions, and tomatoes topped with lump crab meat.  
Drizzled with a sweet soy glaze.*

SEARED AHI TUNA SALAD | \$12.75  
*Ahi tuna with a light honey soy drizzle over a bed of mixed greens, cherry tomatoes, Mesilla Valley sugared pecans, watermelon radish, and a light vinaigrette dressing.*

# BURGERS, SANDWICHES & MORE

## AGGIE ALE BATTERED FISH & CHIPS | \$12.50

*Aggie 1888 beer-battered white flaky fish, fried to a crisp golden brown. Served with fries and homemade tartar sauce.*

## LOBSTER TACOS | \$16.95

*Three mini grilled tacos with mango salsa, avocado crema, & Brussels sprout bacon medley.*

## HACIENDA BURGER | \$9.50

*Half-pound hand-formed beef patty with lettuce, tomato, pickle, and red onion. Served with kettle chips or french fries. Add green chile, cheddar, bleu cheese, Monterey Jack, guacamole, or bacon for \$1.25 each.*

## PRIME RIB STEAK SANDWICH | \$11.50

*Thinly sliced prime rib served with sautéed mushrooms, onions, tomatoes, and Asadero Mexican cheese. Topped with a garlic aioli and served on sourdough bread. Add green chile or sliced jalapeños for an additional \$1.50. Served with kettle chips.*

## HATCH GREEN CHILE CHICKEN SANDWICH | \$9.95

*Grilled marinated chicken breast served on a sandwich bun with Hatch green chile strips, Asadero Mexican cheese, and guacamole. Served with kettle chips.*

## PORTABELLA MUSHROOM BURGER | \$9.95

*Huge portabella mushroom marinated in a fresh herb and light jalapeño chimichurri, grilled and layered with tomatoes, lettuce, and red onions. Served with french fries and guacamole.*

## GRILLED CHEESE MELTDOWN | \$10.95

*Smoked bacon, avocado, tomato, and creamy brie grilled to melted perfection between slices of sour dough bread. Served with Hacienda kettle chips. Add green chile for a slice of southwest nirvana for only \$1.50.*

## CHICKEN OR STEAK QUESADILLA | \$10.50

*Chicken or Arrachera steak quesadillas with melted asadero cheese and green chile. Served with guacamole, Hacienda slaw, and sour cream.*

## FROM THE GRILL

### JUMBO LUMP CRAB CAKE | \$16.95

*A jumbo crab cake pan-seared in lemon garlic butter and served with sautéed Brussels sprout bacon medley.*

### PECAN CRUSTED ATLANTIC SALMON | \$22.50

*8 oz. baked pecan-crusting salmon over a bed of fresh sautéed Brussels sprout bacon medley.*

### HACIENDA PASTA | \$15.75

*Linguine and zesty marinara sauce tossed with crimini mushrooms and grated Parmesan cheese. Served with your choice of grilled chicken or shrimp.*

### SIRLOIN BASEBALL CUT | \$19.50

*8 oz. sirloin served with dirty mashed potatoes, green beans, and a garnish of fried onion strings.*

### HACIENDA ARRACHERA STEAK | \$20.95

*Steak seasoned to perfection with our signature blend of Southwestern spices. Served with Hacienda dirty mashed potatoes, grilled jumbo asparagus, diced green chile, onions, and tomatoes.*

## NEW MEXICAN FLAVORS

**Served with our signature slaw, black beans, and Mexican corn casserole.**

### BLUE CRAB BLUE-CORN GREEN CHILE ENCHILADA | \$16.50

*Three rolled blue-corn tortillas stuffed with lump crab meat and shrimp, smothered with green chile sauce.*

### RED CHILE ENCHILADA | \$11.95

*Three blue-corn tortillas dipped in local red chile sauce, sprinkled with chopped onions and Asadero Mexican cheese. Served traditional pancake style. Add one egg any style for only \$1.50 more.*

### GREEN CHILE ENCHILADA | \$11.95

*Three rolled blue-corn tortillas stuffed with Asadero Mexican cheese and smothered with our spicy Hatch green chile sauce. Add one egg any style for only \$1.50 more. Add grilled chicken for \$3.75.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*