



TO-GO MENU

LIGHTER FARE

GREEN CHILE CRAB BISQUE | \$8.95

Hatch green chile bisque with a swirl of queso crema, topped with lump crab meat.

HACIENDA GUACAMOLE | \$8.50

Freshly prepared homemade guacamole and tostadas.

SEARED AHI TUNA | \$12.75

Slices of ahi tuna with a light honey soy drizzle. Hacienda slaw garnished with mango and sliced avocados.

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 grilled 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 grilled salmon for \$6.

BURGERS, SANDWICHES & PASTA

HACIENDA BURGER | \$9.95

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 | \$12.50

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.

GREEN CHILE PHILLY SLIDERS | \$11.75

Three thinly shaved beef sliders topped with melted Monterey Jack cheese, green chile, and caramelized onions ... yummy! Served with Hacienda fries or kettle chips.

CHICKEN OR STEAK QUESADILLA | \$10.95

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

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.

NEW MEXICAN FLAVORS

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

BLUE CRAB BLUE-CORN GREEN CHILE ENCHILADA | \$17.50

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.*

LAND & SEA ENTREES

PECAN CRUSTED ATLANTIC SALMON | \$22.95

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

CHILEAN SEA BASS | \$37.50

Chilean sea bass seared, topped with grilled shrimp and crabmeat, served with Hacienda mushroom risotto and grilled asparagus.

HACIENDA ARRACHERA STEAK | \$21.95

*10 oz. Arrachera 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.*

FILET MIGNON AND LOBSTER TAIL | \$45

6 oz. filet and a lobster tail, a loaded baked potato, and Brussels sprout medley.

SIRLOIN BASEBALL CUT | \$21.50

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

HACIENDA BULK TO-GO

HACIENDA SALAD

Tray of your favorite salad with seasonal greens, roasted corn relish, sliced red onions, heirloom tomatoes, cotija cheese, and crispy tortilla chips.

HALF TRAY | \$16 (4-6 ppl) • FULL TRAY | \$32 (14-16 ppl)

ENCHILADA TRAY

RED OR GREEN HALF PAN | \$32 (10-12 ppl) • FULL PAN | \$48 (24 ppl)

With meat (ground beef or chicken) HALF PAN \$38 • FULL PAN | \$59

HACIENDA PASTA (NO MEAT)

Linguine and zesty marinara sauce tossed with cremini mushrooms and grated parmesan cheese.

Served with your choice of grilled chicken or shrimp.

HALF PAN | \$36 (4-6 ppl) • FULL PAN | \$70 (10-12 ppl)

With shrimp or chicken HALF PAN, ADDITIONAL \$12 • FULL PAN, ADDITIONAL \$20

ARRACHERA STEAK OR CHICKEN BUNDLE

Grilled strips of marinated skirt steak or chicken breast medallions topped with grilled onions, green chilies and tomatoes.

Served with Hacienda mashed potatoes and Hacienda salad.

HALF PAN | \$55 (2-4 ppl) • FULL PAN \$85 (8-10 ppl)

FAMILY-STYLE PASTA BUNDLE

Hacienda pasta (no meat) with Hacienda salad & vinaigrette dressing. Includes our honey wheat bread with butter.

HALF PAN | \$45 (4-6 ppl) • FULL PAN | \$85 (10-12 ppl)

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