



GRILLE | INN | CANTINA

## BRUNCH MENU

### LIGHTER CLASSIC FARE

#### HACIENDA TORTILLA SOUP | \$8.75

New Mexico red chile broth with shredded chicken, tri-colored tortilla strips, avocado, sour cream, and cotija cheese poured table-side.

#### AVOCADO TOAST | \$9.75

Avocado mash, crumbled bacon, and a fried egg. Topped with a seasonal blend of greens and tomatoes on grilled sourdough bread.

#### PROTEIN POWER BREAKFAST BOWL | \$8.75

Seasoned farro, hard-boiled egg, avocado, black beans, grilled asparagus & spinach. Topped with cotija cheese. Top with grilled shrimp, chicken or steak for \$5.

#### SEAFOOD COBB SALAD | \$19.95

Grilled shrimp and Caribbean lobster over mixed greens surrounded by bacon, bleu cheese crumbles, tomatoes, avocado, egg slices, and red onions.

#### FRUIT & YOGURT PARFAIT | \$6.50

Organic Greek yogurt, house granola, seasonal berries and local honey.

#### BRULEE HALF GRAPEFRUIT | \$4.50

### A LA CARTE

- APPLEWOOD SMOKED BACON(2) | \$2.75 • CHORIZO | \$2.75 • EGG | \$1.50
- SMOKED SAUSAGE | \$2.75 • HACIENDA HASH \$4.95 • SIDE POTATOES | \$2.50
- BLUE CORN BLUEBERRY PANCAKE | \$2.50 • SEASONAL FRESH FRUIT CUP | \$2.95

## HACIENDA BRUNCH SPECIALTIES

#### CHURRO FRENCH TOAST | \$9.50

Drizzled with a sweet cream cheese glaze & garnished with seasonal fresh berries. Served with maple syrup.

#### BLUEBERRY BLUE CORN PANCAKES | \$9.75

Made from scratch & topped with a warm blueberry & Mesilla Valley pecan compote. Served with honey whipped butter.

#### HACIENDA STEAK & EGGS | \$14.95

Arrachera steak with grilled onions and green chile. Served with two eggs any style and breakfast potatoes.

#### CRAB CAKE BENEDICT | \$16.95

Hacienda-style crab cake, topped with a poached egg & drizzled with Hacienda Hollandaise sauce. Served with grilled asparagus & breakfast potatoes.

#### MESILLA BREAKFAST | \$8.50

Two eggs any style with a choice of bacon, chorizo or sausage. Served with Hacienda hash, flour tortillas and a side of green chile sauce.

#### BRUNCH BURGER & BREW | \$15.50

1/2 lb. hand formed beef patty smothered with red chile & topped with cheddar cheese and a fried egg. Layered with lettuce, onions, and tomatoes. Served with a side of French fries & a pint of your choice!

#### HACIENDA GREEN CHILE HASH & EGG SKILLET | \$8.95

Signature hash blend of seasoned potatoes, green chile, sweet potatoes, black beans, corn and Brussels sprouts topped with two eggs any style. Hearty hash!

## NEW MEXICAN FLAVORS

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

#### BLUE CRAB BLUE CORN GREEN CHILE ENCHILADA\* | \$17.50

Three rolled blue corn tortillas stuffed with lump crab meat & shrimp, smothered with green chile sauce and a dollop of sour cream. Top with one egg any style for \$1.50.

#### RED CHILE ENCHILADA\* | \$11.95

Three blue corn tortillas dipped in local red chile sauce, sprinkled with chopped onions, grated cheddar cheese & served pancake style. Top with one egg any style for only \$1.50 more.

#### GREEN CHILE ENCHILADA\* | \$11.95

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

#### RED CHILE CON CARNE SKILLET | \$12.95

Tender and delicious red chile pork topped with two eggs any style, fresh onions, cotija cheese, avocado slices and flour tortillas.

#### BREAKFAST TACOS | \$9.95

Three mini flour tortillas filled with scrambled eggs and your choice of bacon, chorizo, or sausage. Topped with pico de gallo, cotija cheese & and fresh avocado. Served with charro black beans & hot sauce. Add diced green chile for \$1.

## HACIENDA SIGNATURE SEAFOOD BOIL | \$40

Serves two. Lobster tails, Shrimp, corn, potatoes and Brussel Sprouts tossed in signature spices and butter!

## BRUNCH COCKTAILS

#### CLASSIC BLOODY MARY & MIMOSAS | \$5 EACH

#### GARDEN NOSH BLOODY MARY | \$14.50

Tito's Vodka, Hacienda Bloody Mary blend, rimmed with celery salt and garnished with garden sink of veggies, cheeses, olives, peppers & specialty deli meats.

#### SURF & TURF BLOODY MARY | \$18.95

Tito's Vodka, Hacienda Bloody Mary blend, rimmed with Old Bay seasoning, and garnished with bacon, shrimp, fried crab ball and calamari. Skewers of flavors from the earth & sea!

#### MIMOSA SPLASH TRIO | \$32

A bottle of 1928 Caviccholi Prosecco and a trio of juices, fruits, and garnishes to build your own mimosas! Meant to be shared! Choose New Mexico Sparkling Gruet Brut for \$39.

#### HACIENDA MIMOSA | \$9.95

New Mexico Sparkling Gruet Brut & your choice of juices: orange, cranberry, or grapefruit.

#### BLACKBERRY OMBRE SPARKLER | \$10.50

Layered blackberry simple syrup topped with New Mexico Sparkling Gruet Brut & a decadent gold sugar rim.

#### SPARKLING, COCKTAILS & CARAFES\*

Serves 4-6

**Mesilla Gin Spritz** – Local Dry Point Gin, Aperol, grapefruit juice, simple syrup, bitters & a splash of club soda.

**Hacienda Sangria** – House sangria, muddled fruits & herbs

\$10 glass | \$32 carafe

\*sparkling cocktails can be made non-alcoholic

#### BARREL-AGED OLD-FASHIONED | \$9

Aged Redemption Rye artfully mixed with bitters, a sugar cube, orange, and a house special bourbon-soaked cherry!

#### MICHELADA | \$6.50

Dos XX draft, chile rim, Bloody Mary & lime

## BEVERAGES

- HACIENDA HOUSE BLEND COFFEE | \$3
- CRANBERRY, CLAMATO, APPLE & GRAPEFRUIT JUICE | \$2.75
- ORANGE JUICE | \$2.75 • HOT TEA | \$1.90

