

APPETIZERS

CLASSIC SHRIMP COCKTAIL | \$ 12.95

Six large chilled shrimp with our Hacienda cocktail sauce and slaw.

SEARED AHI TUNA | \$ 12.75

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

HACIENDA GUACAMOLE | \$ 8.50

Fresh homemade guacamole and tostadas.

SOUTHWESTERN CALAMARI | \$ 11.25

Fried & mixed with bell peppers, artichokes, pepperoncini, and capers in a light lemon butter sauce. Topped with feta cheese.

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.

QUESO FUNDIDO | \$ 9.75

Melted blend of Asadero, smoked Gouda, sharp Cheddar and Monterey Jack cheese with roasted garlic. Add your choice of chorizo, green chile, or mushrooms for only \$ 2. Add Arrachera Steak for \$5.

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.

STREET CORN NACHOS | \$ 8.95

Southwestern street-style corn, black beans, cotija cheese, and jalapeños drizzled with a Mexican crema sauce over colorful corn tortilla chips. Add Arrachera steak or chicken for \$ 5.



BURGERS & SUCH

AGGIE ALE BATTERED FISH & CHIPS | \$ 13

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

LOBSTER TACOS | \$ 17.50

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

HACIENDA BURGER | \$ 10.25

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.

CHICKEN OR STEAK QUESADILLA | \$ 11.25

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



SOUPS & SALADS

GREEN CHILE CRAB BISQUE | \$ 8.95

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

HACIENDA TORTILLA SOUP | \$ 8.75

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

HACIENDA SALAD | \$ 7.95

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 | \$ 7.95

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.

SEAFOOD COBB SALAD | \$ 19.95

Grilled shrimp and 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 grilled salmon for the same price!

AHI TUNA & FARRO GREEK SALAD | \$ 12.75

Ahi tuna with a light honey soy drizzle over a bed of farro, mixed greens, cherry tomatoes, Mesilla Valley sugared pecans, and a light vinaigrette dressing.

PRIME RIB STEAK SANDWICH | \$ 12.95

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

HACIENDA FRIED HOT CHICKEN SANDWICH | \$ 9.25

Fried Chicken breast dipped in our homemade hot cajun oil, served on a sweet bun with pickles. Served with seasoned Fries and ranch.

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 sourdough bread. Served with Hacienda kettle chips. Add green chile for only \$ 1.50.



FROM THE SEA

PECAN CRUSTED ATLANTIC SALMON | \$ 22.95

Baked pecan crusted salmon over a bed of fresh sautéed Brussels sprout bacon medley.

JUMBO SHRIMP BROCHETTE & HACIENDA RISOTTO | \$ 26

Five jumbo shrimp stuffed with jalapeño and asadero cheese, wrapped in bacon and grilled. Served with our Hacienda mushroom risotto.

CHILEAN SEA BASS | \$ 37.50

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

ALASKAN KING CRAB LEGS | \$MP*

1.5 lbs. of steamed, cracked Alaskan king crab served with baked green chile mac and cheese.

HACIENDA STYLE CRAB CAKES | \$ 25.50

*Two jumbo lump crab cakes pan-seared in lemon garlic butter and served with sautéed Brussels sprout bacon medley.
Order 1 Crab cake for \$16.95.*

FROM THE GRILL

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.

SIRLOIN BASEBALL CUT | \$ 21.50

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

FILET MIGNON WITH MUSHROOM GORGONZOLA CHIPOTLE SAUCE | \$ 36

6 oz. filet mignon exquisitely prepared with a mushroom gorgonzola chipotle sauce. Served with Hacienda dirty mashed potatoes and jumbo grilled asparagus.

FILET MIGNON AND LOBSTER TAIL | \$ 46

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

NEW YORK CUT | \$ 32

12oz. New York Cut served with Hacienda corn casserole and green beans.

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 Arrachera Steak for additional \$5. 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.



**Check out our Brunch Menu EVERY Saturday and Sunday from 10am—3pm.
Signature Seafood Boil every weekend. Call to reserve yours for dine-in or TOGO!**



SIDES

Side dishes are \$4.50 each except where noted.

Corn Casserole • Black Beans • Dirty Mashed Potatoes • French Fries Grilled Asparagus | \$ 6.50 •
Mushroom Risotto | \$ 6.95 • Green Chile Mac and Cheese | \$ 6.95 Hacienda Slaw • Risotto •
Brussels Sprout Bacon Medley • Baked Crab Mac and Cheese | \$ 10.95 Baked Potato •
Creamy Mac and Cheese | \$ 6.95 • Sautéed Mushrooms

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

*MP—Market Price.