

## APPETIZERS

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

SEARED AHI TUNA \$ 13.50  
*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 | \$ 14  
*Fried & mixed with bell peppers, artichokes, pepperoncini, and capers in a light lemon butter sauce. Topped with feta cheese.*

GREEN CHILE PHILLY SLIDERS | \$ 13.50  
*Three thinly shaved beef sliders topped with melted Monterey Jack cheese, green chile, and caramelized onions ... yummy! Served with Hacienda fries or kettle chips.*

 CAJUN PEEL N' EAT SHRIMP | \$16.95  
*Shrimp shell-on, cooked and tossed in our signature Cajun spices and butter. Served with a side of Hacienda Fries.*

  QUESO FUNDIDO \$ 9.75  
*Melted blend of Asadero, smoked Gouda, sharp Cheddar and Monterrey Jack cheese with roasted garlic. Add your choice of chorizo, green chile, or mushrooms for only \$ 2. Add Arrachera Steak for \$6.*

 STREET CORN NACHOS | \$ 9.95  
*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 \$ 6.*



## BURGERS, TACOS & SUCH

AGGIE ALE BATTERED FISH & CHIPS | \$ 15.50  
*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 | \$ 12  
*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 \$1.50 each.*

QUESADILLA | \$ 12.95  
*Chicken, Arrachera steak, or Mushroom & Green Chile quesadillas with melted asadero cheese and green chile. Served with guacamole, Hacienda slaw, and sour cream.*



## SOUPS & SALADS

HACIENDA CHICKEN 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 | \$ 8.95  
*Seasonal greens, roasted corn relish, sliced red onions, heirloom tomatoes, cotija cheese, and crispy tortilla chips. Top with Grilled Shrimp, Chicken, for additional \$6, or Lump Blue Crab for \$9, Grilled Salmon for \$7.*

  THE WEDGE | \$ 10.75  
*Crisp iceberg lettuce, red onions, bacon, tomatoes, Mesilla Valley sugared pecans, bleu cheese crumbles, chopped avocado, and homemade bleu cheese dressing. Top with Arrachera Steak for additional \$6, or Lump Blue Crab for additional \$9*

 SOUTHWESTERN CAESAR SALAD | \$ 8.95  
*Romaine, aged Parmesan cheese, and seasoned croutons blended with creamy Hacienda Chipotle Caesar dressing. Top with grilled chicken or shrimp for \$ 6. Top with grilled salmon for \$ 7.*

 SEAFOOD COBB SALAD | \$ 21.95  
*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 sea food cobb with our grilled salmon for the same price!*

AHI TUNA & FARRO GREEK SALAD | \$ 14  
*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 | \$ 15  
*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 | \$ 12  
*Fried Chicken breast dipped in our homemade hot cajun oil, served on a sweet bun with pickles. Served with seasoned Fries and ranch.*

 BLACKENED SHRIMP TACOS | \$13  
*Three Street Style tacos with Blackened Shrimp, Creamy Cilantro Slaw, corn pico de gallo & Chipotle Cream sauce. Served with Charro Black beans.*

 HATCH GREEN CHILE PATTY MELT | \$14  
*Half Pound Hacienda hand-formed beef patty, topped with sauteed onions and green chile, and melted Monterey Jack Cheese.*

  CHARRO BLACKBEAN & FARRO TACOS | \$12  
*Four street tacos served with a Black bean and Farro blend, topped with Corn Relish, Pico, Avocado and a squeeze of lime.*



## FROM THE SEA

### PECAN CRUSTED ATLANTIC SALMON | \$ 24

*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 | \$ 39.95

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

### HACIENDA STYLE CRAB CAKES | \$ 26.95

*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 | \$ 27

*10 oz. Arrachera steak seasoned to perfection with our signature blend of southwestern spices. Served with Hacienda mashed potatoes, grilled jumbo asparagus, diced green chile, onions, and tomatoes.*

### SIRLOIN BASEBALL CUT | \$ 22

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

### FILET MIGNON | \$ 36

*6 oz. filet mignon exquisitely prepared to your liking with Hacienda's signature seasonings. Served with Hacienda mashed potatoes and jumbo grilled asparagus.*

### NEW YORK CUT | \$ MP

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

#### **Steak Enhancers:**

*Mushroom Gorgonzola Chipotle Sauce \$4.95*

*4oz Lobster Tail \$19*

*3-Shrimp Scampi \$6.99*

## NEW MEXICAN FLAVORS

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

### BLUE CRAB BLUE-CORN GREEN CHILE ENCHILADA | \$ 20.50

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

### RED CHILE ENCHILADA | \$ 12.95

*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 | \$ 12.95

*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—1pm.**



## SIDES

**Side dishes are \$4.50 each except where noted.**

Corn Casserole • Black Beans • Mashed Potatoes • French Fries • Sautéed Mushrooms  
Hacienda Slaw • Green Beans • Green Chile Mac and Cheese \$6.95 • Mushroom Risotto \$6.95  
Baked Crab Mac and Cheese \$14.50 • Grilled Asparagus \$6.50

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

\*MP—Market Price.



Gluten Friendly Option  
Vegetarian Option