



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 \$6.

SEAFOOD COBB SALAD | \$21.95

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) | \$3.50 • CHORIZO | \$3.50 • EGG | \$3
- SMOKED SAUSAGE | \$3.50 • HACIENDA HASH \$6 • SIDE POTATOES | \$4
- BLUE CORN BLUEBERRY PANCAKE | \$5 • SEASONAL FRESH FRUIT CUP | \$4

HACIENDA BRUNCH SPECIALTIES

CHURRO FRENCH TOAST | \$11

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

BLUEBERRY BLUE CORN PANCAKES | \$10.50

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 | \$17.95

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

MESILLA BREAKFAST | \$10

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 | \$16.50

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 | \$9.95

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* | \$20.50

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* | \$12.95

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* | \$12.95

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 | \$13.95

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

BREAKFAST TACOS | \$11

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 SHRIMP BOIL | \$40

Serves two. Gulf Shrimp, corn, Potatoes and Brussel Sprouts tossed in signature spices and butter.

BRUNCH COCKTAILS

CLASSIC BLOODY MARY & MIMOSAS | \$6 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.

SPICY BACON & SHRIMP BLOODY MARY | \$18.95

Titos Vodka, Hacienda's Bloody Mary Blend, rimmed with Old bay seasoning, and garnished with crispy bacon and large cocktail shrimp.

MIMOSA SPLASH TRIO | \$34

A bottle of 1928 Cavicchioli 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.

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

