



APPETIZERS

HACIENDA GUACAMOLE | \$ 9

Fresh homemade guacamole and tostadas.



QUESO FUNDIDO \$ 10

Melted blend of Asadero, 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.

SEARED AHI TUNA \$ 14.50

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

CLASSIC SHRIMP COCKTAIL \$ 12.95

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

SOUTHWESTERN CALAMARI | \$ 16

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

GREEN CHILE PHILLY SLIDERS | \$ 14

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



CHILE CON QUESO | \$ 7.50

Fresh Green Chile in Monterrey Jack Cheese sauce. Topped with Pico de Gallo & Cotija Cheese. Served with Tri Colored Tortilla Chips.



STREET CORN NACHOS | \$ 11

Southwestern street-style corn, black beans, cotija cheese, tomatoes and jalapeños drizzled with Mexican crema sauce topped with green onions over colorful corn tortilla chips. Add Arrachera steak or chicken for \$ 6.



GRILLE | INN | CANTINA



HACIENDA SALAD | \$ 8.95

Seasonal greens, roasted corn relish, sliced red onions, heirloom tomatoes, cotija cheese, and crispy tortilla chips.



THE WEDGE | \$ 12

Crisp iceberg lettuce, red onions, bacon, tomatoes, Mesilla Valley sugared pecans, bleu cheese crumbles, chopped avocado, and homemade bleu cheese dressing.



SOUTHWESTERN CAESAR SALAD | \$ 8.95

Romaine, aged Parmesan cheese, and seasoned croutons blended with creamy Hacienda Chipotle Caesar dressing.



SEAFOOD COBB SALAD | \$ 21.95

Cold 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 | \$ 16

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.



SOUTHWEST CHICKEN COBB SALAD | \$ 16

Grilled Chicken Breast over mixed greens with corn relish, black beans, cheddar cheese, egg slices, bacon, and avocados. Served with Homemade Chipotle Ranch.

ADD PROTEIN TO ANY SALAD

Grilled Chicken, Shrimp	\$6
Arrachera Steak	\$7
6oz. Salmon	\$12

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.



SEASONAL SOUP | Cup \$ 4.95 Bowl \$6.95

Ask your server about todays selection

BURGERS, TACOS & SUCH

AGGIE ALE BATTERED FISH & CHIPS | \$ 16

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

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.

TUNA MELT ON SOURDOUGH | \$ 12



Flavorful Hacienda-made creamy Tuna mix with jalapeno , Cheddar Cheese & Southwestern spices on Sourdough Bread. Served with Kettle Chips.

FETTUCCHINI ALFREDO WITH GRILLED CHICKEN | \$ 16



Grilled chicken breast on top of Fettuccini noodles in a creamy lemon garlic butter sauce.

QUESADILLA | \$ 13.95

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

LOBSTER TACOS | \$ 17.50

Three mini grilled lobster & fish tacos with Pico de Gallo, avocado crema, & Brussels sprout bacon medley.

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.

FRIED CATFISH FILLETS | \$15



Two southern fried cornmeal Catfish fillets served w/ Tartar Sauce& French Fries.

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.

PRIME RIB STEAK SANDWICH | \$ 16

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.



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.

HACIENDA CHEF SELECTIONS



FROM THE SEA

PECAN CRUSTED ATLANTIC SALMON | \$ 26
Baked pecan crusted salmon over a bed of fresh sautéed brussels sprout bacon medley.

NEW BLACKENED MAHI | \$ 24
6oz. Mahi fillet seasoned with house blend blackened seasoning. Served with farro, black bean & corn medley.

NEW GRILLED SHRIMP RISOTTO | \$ 24
Marinated shrimp in a creamy citrus risotto.

CHILEAN SEA BASS | \$ 39.95
Chilean sea bass seared, topped with grilled shrimp and crabmeat, drizzled with Beurre Blanc, 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.*

Steak & Seafood Enhancers:
*Mushroom Gorgonzola Chipotle Sauce \$5
Truffle Cream Sauce \$5
4oz Lobster Tail \$19
3-Jumbo Marinated Shrimp Skewer \$9
Crab Cake \$10*

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.

NEW TRUFFLE FETTUCCINI WITH GRILLED STEAK | \$ 23
Hacienda favorite Arrachera steak grilled and sliced over fettuccini noodles in a creamy white truffle sauce w/ cremini mushrooms.

GLUTEN FREE FILET MIGNON | \$ 36
6 oz. filet mignon exquisitely prepared to your liking with Haciendas signature seasonings. Served with Hacienda mashed potatoes and jumbo grilled asparagus.

NEW FRENCH CUT PORKCHOP | \$ 26
10oz. agave chipotle glazed bone-in Porkchop seasoned & grilled. Served with sauteed green beans & Hacienda mashed potatoes.

NEW YORK CUT | \$ MP
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 | \$ 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 \$6.



Check us out on Facebook & Instagram. Share you Experiences with us online w/ Google, Facebook & Yelp. Try out our new Brunch items Saturday & 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