




APPETIZERS

 **HACIENDA GUACAMOLE | \$9**
Fresh house-made 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.


 **SPICY TUNA AVOCADO TOWER | \$15**
Haas Avocado mixed with pico de gallo & corn
relish under a layer of spicy tuna. Topped with
thinly fried blue corn tortilla strips.

CLASSIC SHRIMP COCKTAIL | \$ 13
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.

SEARED AHI TUNA | \$ 15
Slices of ahi tuna with a light honey soy
drizzle. Hacienda slaw garnished with mango
and sliced avocados.


 **CHILE CON QUESO | \$ 8**
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.

GREEN CHILE PHILLY SLIDERS | \$ 14
Three thinly shaved beef sliders topped with
melted Monterey Jack cheese, green chile,
and caramelized onions. Served with
seasoned fries or kettle chips.

SOUPS & SALADS


CREAM OF JALAPENO SOUP
A delicious, velvety blend of jalapeno &
cream.
Cup \$ 5 Bowl \$ 8

 **HACIENDA SALAD | \$ 9**
Seasonal greens, roasted corn relish,
sliced red onions, heirloom tomatoes,
cotija cheese, and crispy tortilla chips.

 **THE WEDGE | \$ 12**
Crisp iceberg lettuce, red onions, ba-
con, tomatoes, Mesilla Valley sugared
pecans, bleu cheese crumbles, chopped
avocado, and homemade bleu cheese
dressing.

**SOUTHWESTERN CAESAR
SALAD | \$ 9**

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

 **SEAFOOD COBB SALAD | \$ 22**
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!

SOUP OF THE MOMENT

Cup \$ 5 Bowl \$ 9
Ask your server about today's selection.

**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/Fried Chicken	\$6
Shrimp	\$7
Arrachera Steak	\$8
6oz. Salmon	\$12


BURGERS, TACOS & SUCH

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,
monterrey Jack, guacamole, or bacon for
\$1.50 each.

BLACKENED SHRIMP TACOS | \$14
Three street style tacos with blackened
shrimp, creamy cilantro slaw, corn pico de
gallo & chipotle cream sauce. Served with
charro clack beans.

 **SOUTHWESTERN SALMON
ORZO BOWL \$24**
Cubed blackened Atlantic salmon, over a
bed of a cold orzo pasta w/ bell peppers,
corn relish & sliced avocado. Drizzled with
chipotle ranch.

**FETTUCCINI 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.

PRIME RIB STEAK SANDWICH | \$ 16
Thinly sliced prime rib served with sau-
téed mushrooms, onions, tomatoes, and
asadero Mexican cheese. Topped with
green chile honey mustard and served on
sourdough bread. Add green chile or sliced
jalapeños for an additional \$ 1.50.
Served with kettle chips.

FRIED CATFISH FILLETS | \$15
Two southern fried cornmeal catfish
fillets served w/ tartar sauce & seasoned
french fries.


**HACIENDA FRIED HOT
CHICKEN SANDWICH | \$ 12**
Fried chicken breast dipped in our home-
made hot cajun oil, served on a sweet bun
with pickles. Served with seasoned fries
and ranch.

AGGIE ALE BATTERED FISH & CHIPS | \$ 16
Aggie 1888 beer-battered white flaky fish,
fried to a crisp golden brown. Served with
seasoned fries and homemade
tartar sauce.

 **FLAT IRON STEAK ON CHABATTA | \$16**
Grilled flat iron steak served w/ arugula,
tomatoes asadero cheese, & maple bacon
jam on a ciabatta roll. Served with kettle
chips.

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 sautéed onions and
green chile, and melted monterrey 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.



CHEF SELECTIONS - FROM THE GRILLE



HACIENDA ARRACHERA STEAK | \$ 28

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 | \$ 24

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

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.



BLACKENED FLAT IRON STEAK | \$ 26

8oz Tender Flat Iron steak with Hacienda Blacken Seasoning. Served with Hacienda mashed potatoes & brussels sprout medley

Steak & Seafood Enhancers:

Garlic & Herb Compound Butter \$5

Maple Bacon Jam \$4

Truffle Cream Sauce \$5

4oz Lobster Tail \$19

3-Shrimp Scampi \$9

Crab Cake \$12



FILET MIGNON | \$ 38

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



CHICKEN PENNE ALLA VODKA | \$ 18

Zesty tomato based pasta served with grilled chicken breast & parmesan cheese.



HACIENDA MAR Y TIERRA | \$50

6oz. Filet mignon grilled with our signature spices, topped with 3 grilled shrimp & lump crabmeat. Finish off with a drizzle of buerre blanc. Served with roasted potatoes & asparagus tips



FRENCH CUT PORKCHOP | \$ 28

10oz. bone-in Porkchop seasoned & grilled with a light green chile honey mustard sauce. Served with Broccolini & Roasted Potatoes.



NEW YORK CUT | \$ 48

12oz. New York Cut cooked the way you like it. Topped with a maple-bacon jam. Served with Hacienda mashed potatoes & Broccolini.

NEW MEXICAN FLAVORS

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

BLUE CRAB BLUE-CORN GREEN CHILE ENCHILADA | \$ 21

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



RED CHILE ENCHILADA | \$ 14

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 | \$ 14

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.

FROM THE SEA

PECAN CRUSTED ATLANTIC SALMON | \$ 26

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



MAHI-MAHI ON ORZO | \$ 24

6oz. Mahi fillet seasoned with a spicy lemon pepper seasoning. Served over a bed of garlic orzo pasta w/ tomatoes & sliced asparagus.



CHILEAN SEA BASS | \$ 39

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 | \$ 27

Two jumbo lump crab cakes pan-seared in lemon garlic butter and served with sautéed brussels sprout bacon medley.

Order 1 Crab cake for \$17.



GRILLED SHRIMP | \$ 18



Large shrimp seasoned & grilled. Served with mashed potatoes & broccolini.

SIDES

Side dishes are \$4.50 each except where noted.

Corn Casserole • Black Beans • Mashed Potatoes

French Fries • Sautéed Mushrooms • Hacienda Slaw

Broccolini • Green Chile Mac and Cheese \$7

Mushroom Risotto \$7 • Baked Crab Mac and Cheese \$15

Grilled Asparagus \$6

Check us out on Facebook & Instagram. Share your Experiences with us online w/ Google, Facebook & Yelp. Try our Brunch items Saturday & Sunday from 10am—1pm.

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