





## APPETIZERS

 **HACIENDA GUACAMOLE | \$10**  
Fresh house-made guacamole  
and tostadas.


 **QUESO FUNDIDO | \$11**  
Melted blend of asadero, sharp cheddar and  
monterrey jack cheese with roasted garlic.  
Add your choice of green chile, or  
Mushrooms for \$2, Chorizo \$3.  
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 | \$ 16**  
Six large chilled shrimp with our Hacienda  
cocktail sauce and slaw.

**SOUTHWESTERN CALAMARI | \$ 18**  
Fried & mixed with bell peppers,  
pepperoncini, and capers in a light  
lemon butter sauce. Topped with feta cheese.

**SEARED AHI TUNA | \$ 17**  
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 | \$ 15**  
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 \$6 Bowl \$9

  **HACIENDA SALAD | \$ 10**  
Seasonal greens, roasted corn relish,  
sliced red onions, heirloom tomatoes,  
cotija cheese, and crispy tortilla chips.


  **THE WEDGE | \$ 13**  
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 | \$ 10**

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

 **SEAFOOD COBB SALAD | \$ 24**  
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 \$6 Bowl \$10  
Ask your server about today's selection.

 **AHI TUNA SALAD | \$ 17**  
Ahi tuna with a light soy Vinaigrette  
drizzle over a bed of mixed  
greens, shredded slaw,  
cherry tomatoes


**SOUTHWEST CHICKEN COBB  
SALAD | \$ 17**  
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
6 oz. 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.

**FETTUCCINI ALFREDO WITH  
GRILLED CHICKEN | \$ 18**  
Grilled chicken breast on top of fettuccini  
noodles in a creamy lemon garlic butter  
sauce.

 **GOLDEN MESILLA MELT | \$14**  
Creamy brie, sharp cheddar, Asadero,  
monterrey jack cheese w/ smoked bacon,  
hot honey drizzle & avocado on toasted  
sourdough bread. Served with kettle chips  
or fries.

**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.

 **QUESADILLA | \$ 15**  
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 | \$ 17**  
Thinly sliced prime rib served with  
sautéed 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.


**HACIENDA FRIED HOT  
CHICKEN SANDWICH | \$ 13**  
Fried chicken breast dipped in our home-  
made hot cajun oil, served on a sweet bun  
with pickles. Served with seasoned fries  
and ranch.

**BLACKENED SHRIMP TACOS | \$16**  
Three street style tacos with blackened  
shrimp, creamy cilantro slaw, corn pico de  
gallo & chipotle cream sauce. Served with  
charro black beans.

**AGGIE ALE BATTERED  
FISH & CHIPS | \$ 17**  
Aggie 1888 beer-battered white flaky fish,  
fried to a crisp golden brown. Served with  
seasoned fries and homemade  
tartar sauce.

**HATCH GREEN CHILE PATTY MELT | \$15**  
Half Pound Hacienda hand-formed beef  
patty, topped with sautéed onions and  
green chile, and melted monterrey Jack  
cheese.

  **TORIZO ROLLED TACOS | \$14**  
Three blue corn chorizo imitated tofu  
rolled tacos, served with corn casserole,  
charro black beans, sour cream &  
guacamole on the side

 **CATFISH FILLETS, FRIED  
OR BLACKENED | \$16**  
Two catfish fillets fried or blackened,  
served w/ tartar sauce & seasoned french  
fries.

A 3% Convenience fee will be included on your bill for all credit card transactions.



## CHEF SELECTIONS – FROM THE GRILLE



### FLAT IRON STEAK | \$ 26

8 oz Tender Flat Iron steak with an ancho coffee rub. Served with Hacienda mashed potatoes & brussels sprout medley



### HACIENDA ARRACHERA STEAK | \$ 34

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 | \$ 28

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

### TRUFFLE FETTUCCINI WITH GRILLED STEAK | \$ 27

Hacienda favorite arrachera steak grilled and sliced over fettuccini noodles in a creamy white truffle sauce w/ cremini mushrooms.

#### **Steak & Seafood Enhancers:**

Truffle Cream Sauce \$5

4oz Lobster Tail \$19

Crab Cake \$12



### FILET MIGNON | \$ 38

6 oz. filet mignon exquisitely prepared to your liking with Hacienda's signature seasonings Drizzled generously with a red wine demi-glace. Served with Hacienda mashed potatoes and jumbo grilled asparagus.

### HACIENDA MAR Y TIERRA | \$50

6 oz. 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.



### FRENCH CUT PORKCHOP | \$ 28

10 oz. bone-in Porkchop seasoned & grilled. Served with broccolini & mashed potatoes.

### NEW YORK CUT | \$ 56

12 oz. 1855 upper prime Angus New York Cut, served with Hacienda mashed potatoes & broccolini.

### CHICKEN PENNE ALLA VODKA | \$ 19

Zesty tomato sauce, penne pasta served with grilled chicken breast & parmesan cheese.

## NEW MEXICAN FLAVORS

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

### BLUE CRAB BLUE-CORN GREEN CHILE ENCHILADA | \$ 22

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 \$6. 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.

## SIDES

**Side dishes are \$5 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 \$7

## FROM THE SEA

### PECAN CRUSTED ATLANTIC SALMON | \$ 26

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

### LOBSTER TACOS | \$ 18

Three mini grilled lobster & fish tacos with pico de gallo, avocado crema, & brussels sprout bacon medley.

### MAHI-MAHI ON ORZO | \$ 26

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



### CHILEAN SEA BASS | \$ 42

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.

**INTRODUCING OUR 3-COURSE MEAL DEAL, EVERY WEEKEND STARTING FRIDAY AT 5pm. ASK YOUR SERVER FOR MORE INFORMATION.**

**Try our Brunch menu Saturday & Sunday from 10am—1pm.**

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