HACIENDA DE MESILLA
GRILLE | INN | CANTINA

BRUNCH MENU

APPETIZERS

GUACAMOLE | $11
Freshly prepared homemade guacamole.

QUESO FUNDIDO | $12
Melted blend of Asadero, smoked Gouda, sharp Cheddar and Monterrey Jack cheese with roasted garlic. Add Chorizo for $3, green chile or mushrooms for only $2. Add Arrachera steak for $5.

SOUTHWESTERN CALAMARI | $21
Fried & mixed with bell peppers, artichokes, pepperoncini, and capers in a light lemon butter sauce. Topped with feta cheese.

CLASSIC SHRIMP COCKTAIL | $16
Six large chilled shrimp with our Hacienda cocktail sauce and slaw.

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..

SEARED AHI TUNA | $19
Slices of ahi tuna with a light honey soy drizzle. Hacienda slaw garnished with mango and sliced avocados.

LIGHTER CLASSIC FARE

SOUP OF THE MOMENT | CUP $6 • BOWL $10
Ask your server about today's selection.

CREAM OF JALAPEÑO SOUP | CUP $6 • BOWL $9
A delicious, velvety blend of jalapeño & cream.

AVOCADO TOAST | $12
Fresh Avocado mash, maple bacon jam, cherry tomatoes, spring mix & feta cheese on toasted sourdough bread. Add an egg for $1.50

PROTEIN POWER BREAKFAST BOWL | $11
Seasoned farro, hard-boiled egg, avocado, black beans, grilled asparagus & spinach. Topped with cotija cheese. Top with grilled shrimp, chicken or steak for $6.

SPICY TUNA AVOCADO TOWER | $16
Hass Avocado mixed with pico de gallo & corn relish under a layer of spicy tuna. Topped with sliced blue corn tortilla strips.

SEAFOOD COBB SALAD | $26
Grilled shrimp and Caribbean lobster over mixed greens surrounded by bacon, bleu cheese crumbles, tomatoes, avocado, egg slices, and red onions.

FRUIT & YOGURT PARFAIT | $9
Organic Greek yogurt, house granola, seasonal berries and local honey.

HACIENDA BRUNCH SPECIALTIES

MESILLA BREAKFAST | $14
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.

HACIENDA GREEN CHILE HASH & EGG SKILLET | $14
Signature hash blend of seasoned potatoes, green chile, sweet potatoes, black beans, corn and Brussels sprouts topped with two eggs any stye. Hearty hash!

BLUE CORN PANCAKES | $13
Made from scratch. Served with whipped honey butter.

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

CHURRO FRENCH TOAST | $12
Drizzled with a sweet cream cheese glaze & garnished with seasonal fresh berries. Served with maple syrup.

PECAN CRUSTED CHICKEN & WAFFLES | $17
Jalapeño pecan crusted chicken tenders tossed in hot honey butter paired with blue corn waffles. Served with syrup & honey butter.

HACIENDA BURGER | $13
Half-pound, hand-formed beef patty with lettuce, tomato, pickle & red onion. Served with fries. Add green chile, cheddar, bleu cheese, monterey jack, guacamole, or bacon for $1.50 each.

HACIENDA STEAK & EGGS | $17
Flat Iron with grilled onions and green chile. Served with two eggs any style and breakfast potatoes.

NEW CHORIZO BURGER | $15
Hand-formed ground chorizo & beef patty with lettuce, tomato, onions, avocado & chipotle ranch. Served with kettle chips or fries. Add cheese for additional $1.50

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

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

SOUTHWEST AVOCADO BENEDICT | $16
A delicious twist on a classic, featuring 2 poached egg, spicy chorizo, creamy mashed avocado, and a zesty chipotle hollandaise sauce, all atop a toasted ciabatta slice. Served with breakfast potatoes.

SAUSAGE BISCUITS & GRAVY ORDER OF 1 $9 | ORDER OF 2 $15
Homemade southern style buttermilk biscuit with sausage gravy & two scrambled eggs. Served with your choice of sausage or bacon.

NEW HUEVOS RANCHEROS | $14
Delicious and vibrant. Two blue corn tortillas topped with two eggs the way you like it. Served with your choice of jalapeno cream, green chile, or red chile sauce. Served with a side of black beans & breakfast potatoes.

NEW MEXICAN FLAVORS

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

BLUE CRAB BLUE CORN GREEN CHILE ENCHILADA* | $24
Three rolled blue corn tortillas stuffed with lump crab meat & shrimp, smothered with green chile sauce. Top with one egg any style for $1.50.

RED CHILE ENCHILADA* | $15
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* | $15
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 $6.

RED CHILE CARNE BOWL | $15
Tender and delicious red chile pork topped with two eggs any style, fresh onions, cotija cheese & avocado slices over breakfast potatoes. Served with flour tortillas.

BREAKFAST TACOS | $13
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.

BRUNCH COCKTAILS

CLASSIC BLOODY MARY & MIMOSAS | $7 EACH

BACON & SHRIMP BLOODY MARY | $14
Titos Vodka, Haciendas Bloody Mary Blend, rimmed with Old Bay seasoning, and garnished with crispy bacon and large cocktail shrimp.

MIMOSA SPLASH TRIO | $38
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 | $10
New Mexico Sparkling Gruet Brut & your choice of juices: orange, cranberry, or grapefruit.

ORGAN MOUNTAIN SUNRISE | $10
Jose Cuervo Traditional Blanco tequila + prosecco + blackberry simple syrup + orange juice.

CLASSIC PEACH BELLINI | $9
Peach syrup + 1928 Prosecco + peaches.

BOOZY ICED COFFEE | $10
Local Dry Point vodka + espresso + Left Hand milk stout + simple syrup.

HACIENDA SPICY RED BEER | $10
Tajin rim + jerky + Hacienda bloody mary mix + lime.

NEW PASSION FRUIT MOJITO | $10
Captain Morgan spiced rum + fresh lemon juice + agave nectar + passion fruit + topped with club soda.

NEW BRUNCH BERRY SPARKLER | $10
Local Frostbite Vodka + assorted berries + sugar + topped with Prosecco.

A LA CARTE

• APPLEWOOD SMOKED BACON(2) | $5 • CHORIZO $5
• EGG | $3 • SMOKED SAUSAGE | $5 • HACIENDA HASH $6
• SIDE POTATOES | $4 • BLUE CORN PANCAKE | $8
• SEASONAL FRESH FRUIT CUP | $4

BEVERAGES

• HACIENDA HOUSE BLEND COFFEE | $3
• CRANBERRY, CLAMATO, APPLE & GRAPEFRUIT JUICE | $4
• ORANGE JUICE | $4 • HOT TEA | $3.50

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