HACIENDA DE MESILLA

GRILLE | INN | CANTINA

APPETIZERS

HACIENDA GUACAMOLE | $11
Fresh house-made guacamole and tostadas.

QUESO FUNDIDO | $12
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 | $16
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 | $ 21
Fried & mixed with bell peppers, pepperoncini, and capers in a light lemon butter sauce. Topped with feta cheese.

SEARED AHI TUNA | $ 19
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 | $ 12
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 | $ 16
Three thinly shaved beef sliders topped with melted Monterey Jack cheese, green chile, and caramelized onions. Served with seasoned fries or kettle chips.

Gluten Friendly Option
Vegetarian Option

SOUPS & SALADS

CREAM OF JALAPENO SOUP
A delicious, velvety blend of jalapeno & cream.
Cup $6 Bowl $9

SOUP OF THE MOMENT
Cup $6 Bowl $10
Ask your server about todays selection.

HACIENDA SALAD | $ 11
Seasonal greens, roasted corn relish, sliced red onions, heirloom tomatoes, cotija cheese, and crispy tortilla chips.

THE WEDGE | $ 13
Crisp iceberg lettuce, red onions, bacon, tomatoes, Mesilla Valley sugared pecans, bleu cheese crumbles, chopped avocado, and homemade bleu cheese dressing.

SEAFOOD COBB SALAD | $ 26
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!

SOUTHWEST CHICKEN COBB SALAD | $ 18
Grilled Chicken Breast over mixed greens with corn relish, black beans, cheddar cheese, egg slices, bacon, and avocados. Served with Homemade Chipotle Ranch.

SOUTHWESTERN CAESAR SALAD | $ 11
Romaine, aged parmesan cheese, and seasoned croutons blended with creamy Hacienda Chipotle Caesar dressing.

ADD PROTEIN TO ANY SALAD

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

BURGERS, TACOS & SUCH

HACIENDA BURGER | $ 13
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.

FETTUCCINI ALFREDO WITH GRILLED CHICKEN | $ 19
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 | $ 12
Flour tortilla with melted asadero cheese and green chile. Served with guacamole, Hacienda slaw, pico and sour cream.

Add :	*Steak*	*$4*
	Chicken	*$3*
	Mushrooms	*$2*

CATFISH FILLETS, FRIED OR BLACKENED| $17
Two catfish fillets fried or blackened, served w/ tartar sauce & seasoned french fries.

PRIME RIB STEAK SANDWICH | $ 18
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| $17
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 | $ 18
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 | $16
Half Pound Hacienda hand-formed beef patty, topped with sauteed 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

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

HACIENDA DE MESILLA

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 | $ 38
10 oz. arrachera steak seasoned to perfection with our signature blend of southwestern spices. Served with Hacienda mashed potatoes, grilled 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 | $ 28
Hacienda favorite arrachera steak grilled and sliced over fettuccini noodles in a creamy white truffle sauce w/ cremini mushrooms.

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 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 | $ 29
10 oz. bone-in Porkchop seasoned & grilled. Served with broccolini & mashed potatoes.

CHICKEN PENNE ALLA VODKA| $ 19
Zesty tomato sauce, penne pasta served with grilled chicken breast & parmesan cheese.

Steak & Seafood Enhancers:
Truffle Cream Sauce $5
4oz Lobster Tail $19
Crab Cake $12

FROM THE SEA

PECAN CRUSTED ATLANTIC SALMON |$ 28
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 |$ 27
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 | $ 46
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 | $ 29
Two 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.

NEW MEXICAN FLAVORS

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

BLUE CRAB BLUE-CORN GREEN CHILE ENCHILADA | $ 24
Three rolled blue-corn tortillas stuffed with lump crab meat and shrimp, smothered with green chile sauce.

RED CHILE ENCHILADA | $ 15
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 | $ 15
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

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.